

## hinata Month of September 2022 Course menu

Pre-Appetizer 先付け	Chesnutt and cream cheese "Manju" 栗とクリームチーズの茶巾絞り
Appetizer Plate 八寸	Eel Sushi, Taro with oyster sauce Asparagus Tofu paste sauce, Simmered Radish and Bacon 鰻寿司 ・ 里芋オイスター和え アスパラ白露掛け ・ 大根とベーコンの旨煮
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ
Chawanmushi 茶碗蒸し	Steamed egg custard - Pumpkin Sauce 茶碗蒸し南瓜ソース
Oshinogi お凌ぎ	Snow Crab with Jelly ズワイ蟹のゼリー寄せ
魚料理	Chilean Seabass vegetable and minced chicken starchy sauce チリアンシーバス と野菜のそぼろ餡かけ
Beef Dish 強肴	Miso Marinated US Prime Fillet USプライムフィレ西京味噌焼き
Rice お食事	Yuba- Tofu Skin Bowl 湯葉丼
Dessert デザート	Today's dessert 本日のデザート

hinata  
japanese fine dining

Executive Chef Akinori Tanigawa

Menus are subject to change

Consuming raw or undercooked food may increase your risk of foodborne illness.

All food allergens and dietary restrictions must be disclosed at least 24 hours in advance.

Please be advised that cross contamination can occur.