

ひびの食堂

おは"トさ"い Obanzai (Kyoto-homestyle Japanese Tapas)

Obanzai is a wide variety of homestyle dishes that have been part of daily Kyoto home life. Many of these recipes have been handed down from generation to generation.

| 日替わりおばしさ"い Daily Obanzai Ask your server / Seek an Obanzai Board Near You :-) | 7 |
|--|------------|
| サラダ Salad | |
| 新サラタ" Tuna Salad Tuna Sashimi with Avocado, Mesclun, Shaved Carrots & Daikon with Onion Soy Dress | 13 sing |
| 野菜サラタ Field Green Salad Mesclun, Shaved Daikon & Carrots with Ginger Dressing | 8 |
| 海 襟 サ ラ タ" Seaweed Salad Wakame and Green & Red Seaweed with Ponzu Dressing | 10 |
| 鴨サラタ" Kamo Salad Roasted Duck Slices and Mesclun, Shaved Daikon & Carrots with Shiso Dressing | 12 |
| はまちサフタ [®] Hamachi Salad Yellowtail Sashimi and Mesclun, Shaved Daikon & Carrots with Onion Soy Dressing | 14 |
| 粉業 Appetizers | |
| 海皮東 高標 [®] Shrimp Toji Maki Spring Roll Kyoto style — Shrimp Wrapped in Yuba (Tofu skin) | 14 |
| 鮭 カツ Sake Katsu Fried Panko Crusted Salmon with Tartar Sauce | 8 |
| ソーセーテ Sausage Grilled Berkshire Sausage | 7 |
| ジューマイ Shumai Steamed Shrimp Shumai with Ponzu | 6 |
| たこ焼き Takoyaki Fried-octopus filled batter balls | 7 |
| 牛角 | 14 |

Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions

豆腐 Tofu

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|---|--------------|
| 出来たて豆腐 Fresh Made Tofu Served cold with Grated Ginger and Scallions & Soy-Dashi Sauce | 6 |
| , | |
| 揚げ出し豆腐 Agedashi Tofu Deep-fried House Made Tofu, Shishito Peppers, Shiitake Mushroom with Soy Dash | 8 i Proth |
| Deep-med riouse Made Tota, Smsmto reppers, Smitake Musimoom with 30y Dash | i biotii |
| 白 削え Shira-ae | 8 |
| Seasonal Blanched Vegetables served with Tofu Sauce | |
| | |
| 7 - L Future | |
| アントレ Entree | |
| 日 火 の 鳥 照 リ 焼 き Hibino Teriyaki Chicken | 18 |
| Roasted Organic Chicken served with Seasonal Vegetables | |
| 牛角度 Beef Kakuni | 23 |
| Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions | |
| 鮭の味噌漬け Salmon Miso Zuke | 20 |
| Broiled Miso-marinated Salmon with Seasonal Vegetables | 20 |
| | |
| トンカツ Tonkatsu Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce | 17 |
| Pairko Dieaded and Fried Fork Loin Served with Torrkatsu Sauce | |
| | + 6 |
| with Rice + Miso Soup + Chef's Choice Mini Obanzai | |
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| | |
| サイドオータ"ー Sides | |
| Edamame | 5 |
| Miso Soup | 3 |
| Steamed Rice | 3 |
| Tsuke-mono (Japanese Pickles) | 6 |

🏞 🗑 Sushi

| 握リ/剙浄 Sushi & | . Sashimi | 巻き物 Rolls | |
|--------------------------|-----------|--|-------------|
| Tuna | 4 | Tuna Roll | 6 |
| Salmon | 4 | Spicy Tuna Roll | 6.50 |
| Yellowtail | 4 | Spicy Scallop Roll | 7 |
| Fluke | 4 | Salmon Roll | 6 |
| Shrimp | 4 | Salmon Avocado Roll | 6.50 |
| Scallop | 5 | Yellowtail Scallion Roll | 6 |
| Spanish Mackerel | 4 | Yellowtail Jalapeño Roll | 6 |
| Crab Stick | 3 | Shrimp Cucumber Roll | 6.50 |
| Tobiko (Flying Fish Roe) | 4 | Shrimp Tempura Roll | 6.50 |
| Ikura (Salmon Roe) | 7 | California Roll | 5.50 |
| Uni (Sea Urchin) | mp | Eel Avocado Roll | 6 |
| Eel | 4 | Eel Cucumber Roll | 6 |
| Anago (Sea Eel) | 5 | Avocado Roll | 4 |
| Tamago (Egg Omelet) | 3 | Cucumber Roll | 4 |
| | | Avocado Cucumber Roll | 4.50 |
| | | Kanpyo Roll (Soy-simmered Squash Strips) | 4 |
| | | Ume (Plum) Shiso Roll | 4 |
| | | | |
| | | | |
| | | トッピング Additional it | tems (Each) |
| | | Avocado | 1 |
| | | Cucumber | 1 |
| | | Spicy Mayo | 1 |
| | | | |

Tobiko (Flying Fish Roe) 2

| 鮭 稍 寿 司 Salmon Hako Sushi Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso (| 16 Barley Miso) |
|--|--------------------|
| あなご 箱 春 司 Anago Hako Sushi Hako Sushi (Box Pressed Sushi) with Anago (Sea Eel), Shiso, Kanpyo, and Shredded E | 17 igg Omelet |
| 京 網 箱 青 司 Kyoto Hako Sushi Hako Sushi (Box Pressed Sushi) with Grilled Yellowtail, Shiitake, and Shiso Leaf | 15 |
| 鯨 箱 寿 司 Tuna Hako Sushi Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf | 17 |
| 春旬アントレ Sushi Entree | |
| 日 | 24 |
| 日长の粉身 Hibino Sashimi Plate 15 pieces of Assorted Sashimi + Steamed Rice | 28 |
| スペシャル巻き Special Roll | |
| 鯛かわり高き Panko-Crusted Eel Roll Deep Fried Panko Crusted Eel with Avocado and Cucumber | 16 |
| ねぎとう巻き Negitoro Roll Fatty Tuna with Scallions | 13.50 |
| 重 巻き Blue Crab Roll Blue Crab and scallions with Yuzu Mayo with Avocado and Cucumber | 10 |
| 鷹 楔 ワーモン 巻き Smoked Salmon Roll Smoked Salmon and Jalapeno with Spicy Mayo with Avocado and Cucumber | 7.50 |
| 鮭 皮 巻き Salmon Skin Roll Grilled Salmon Skin and Cucumber with Eel Sauce | 6.50 |

寿 **亨** 弁 Sushi Bowl

| 日长のちらし A Variety of Sashimi Pie | | il over Sushi Rice and Shre | edded Egg Omelet | 24 |
|--|-----------------------------|--------------------------------|------------------------|----|
| -// // // | a Don shimi with Avocado | slices over Sushi Rice ar | nd Shredded Egg Omelet | 19 |
| 海鮮弁 Kaise A Variety of Sashimi piec | | iushi Rice | | 29 |
| 鮭はちす弁 I Torched Salmon Belly over | | d Egg Omelet | | 27 |
| とう弁 Toro [Tuna Belly Sashimi with Av | | Rice with Shredded Egg Ome | elet | 29 |
| トッピング | Add On: | Ikura \$3 | Uni \$ MP | |

太巻き寿司 Futomaki Sushi

| 野菜太高き Roll with Assorted Se | · · | 12 |
|--|---|-------|
| 京 周 太 巻 き Roll of Tuna, Shrimp. | Kyoto Style Roll Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo | 14 |
| | Fried Oyster Futomaki cado, Cucumber, Tobiko with BBQ Mayo | 14.50 |
| ソフトショル: Roll of Fried Soft Shell Co | 7 ラブ太巻き Soft Shell Crab Tempura Futomaki ab, Avocado, Cucumber, Tobiko with BBQ Mayo | 15 |
| | 帰羅太巻き Lobster Tempura Futomaki npura, Avocado, Cucumber, Tobiko with Yuzu Mayo | 16 |