

ひびの食堂

鱒のたたき Tuna Tataki Salad Seared Tuna Sashimi with Avocado, Mesclun, Shaved Carrots & Daikon with Onion Soy Dr	13 essing
野 紫 サ ラ タ" Field Green Salad Mesclun, Shaved Daikon & Carrots with Ginger Dressing	7
海藻サラタ 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
はまちサラダ Hamachi Salad Yellowtail Sashimi and Mesclun, Shaved Daikon & Carrots with Onion Soy Dressing	13
牛角 凛 Beef Kakuni Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions	13
豆腐 Tofu	
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 Dashi Broth	8
白 か え Shira-ae Seasonal Blanched Vegetables served with Tofu Sauce	7
海皮東青港き Shrimp Toji Maki Spring Roll Kyoto style — Shrimp Wrapped in Yuba (Tofu skin)	13

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

日替わりおばんざい Daily Obanzai

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.

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Ask your server / Seek an Obanzai Board Near You :-)	
アントレ Entree	
日长の鳥殷リ焼き Hibino Teriyaki Chicken Roasted Organic Chicken served with Seasonal Vegetables	17
牛角 赏 Beef Kakuni Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions	22
鮭の味噌漬け Salmon Miso Zuke Broiled Miso-marinated Salmon with Seasonal Vegetables	19
トンカツ Tonkatsu Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce	16

サイドオータ"ー Sides

使食 Teishoku (add-on to your above entrees) with Rice + Miso Soup + Chef's Choice Mini Obanzai

Edamame	5
Miso Soup	3
Steamed Rice	3
Tsuke-mono (Japanese Pickles)	5

春司 Sushi

握リ/粉序 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
Squid	4	Shrimp Cucumber Roll	6.50
Octopus	4	Shrimp Tempura Roll	6.50
Crab Stick	3	California Roll	5.50
Tobiko (Flying Fish Roe)	4	Eel Avocado Roll	6
Ikura (Salmon Roe)	7	Eel Cucumber Roll	6
Uni (Sea Urchin)	mp	Avocado Roll	4
Eel	4	Cucumber Roll	4
Anago (Sea Eel)	5	Avocado Cucumber Roll	4.50
Tamago (Egg Omelet)	3	Kanpyo Roll (Soy-simmered Squash Strips)	4
		Ume (Plum) Shiso Roll	4

トッピング Additional items (Each)

Avocado	1
Cucumber	1
Spicy Mayo	1
Tobiko (Flying Fish Roe)	2

稍 青 司 Hako Sushi

鮭 箱 春 司 Salmon Hako Sushi Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso (Barley	15 Miso)
あなご 箱 寿 司 Anago Hako Sushi Hako Sushi (Box Pressed Sushi) with Anago (Sea Eel), Shiso, Kanpyo, and Shredded Egg Om	16 elet
京 辭 稿 春 司 Kyoto Hako Sushi Hako Sushi (Box Pressed Sushi) with Grilled Yellowtail, Shiitake, and Shiso Leaf	14
蘇 篇 春 词 Tuna Hako Sushi Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf	17
春旬アントレ Sushi Entree	
日长の青司 Hibino Sushi Plate 7 pieces ofAssorted Sushi with Kyoto Style Futomaki	23
日长の筋序 Hibino Sashimi Plate 15 pieces of Assorted Sashimi + Steamed Rice	27
スペシャル巻き物 Special Roll	
鰻かわり煮き Panko-Crusted Eel Roll Deep Fried Panko Crusted Eel with Avocado and Cucumber	16
ねき"と3 煮き Negitoro Roll Fatty Tuna with Scallions Roll	13.50
撃	9
燻製サーモン煮き Smoked Salmon Roll Smoked Salmon and Jalapeno Roll with Spicy Mayo	7.50
鮭 肉 嵩 き Salmon Skin Roll Grilled Salmon Skin and Cucumber Roll with Eel Sauce	6.50

春 司 共 Sushi Bowl

日比のちらし Hibino Chirashi	23
A Variety of Sashimi Pieces and Vegetables over Sushi Rice and Shredded Egg Omelet	
鉄 火 并 Tekka Don	18
Soy Marinated Tuna over Sushi Rice and Shredded Egg Omelet	
海 鮮 共 Kaisen Don	27
A Variety of Sashimi and Seaweed over Sushi Rice	
鮭は5す丼 Salmon Belly Don	26
Torched Salmon Belly over Sushi Rice with Shredded Egg Omelet	
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と3 井 Tuna Belly Don	28
Tuna Belly Sashimi with Avocado Slices over Sushi Rice with Shredded Egg Omelet	
トッピンカ Add On : Ikura \$3 Uni \$3	

太常き青司 Futomaki Sushi

野 第 久 高 き Vegetable Roll Roll with Assorted Seasonal Vegetables	11
京 園 太 嵩 き Kyoto Style Futomaki Roll of Tuna, Shrimp, Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo	13
牡蠣 久 患	14.50
ソフトシェルクラフ"太ঙき Soft Shell Crab Tempura Futomaki Roll of Fried Soft Shell Crab, Avocado, Cucumber, Tobiko with BBQ Mayo	15
ロ プスター	16