

coromandel oysters

seaweed kanzuri granita, cucumbers, oyster vinaigrette
3 piece 14 or 6 piece 27

hamachi sashimi

tokyo scallions, ginger, aged balsamic 21

beet zuke salmon belly

ora king salmon, myoga, aged ponzu 18

tuna poke

tofu mousse, ponzu jelly, puffed rice cracker 18

melon salad

cucumber, miso dressing, sesame 13

lettuce cups

marinated vegetables, puffed wild rice, red boat fish sauce 13

agedashi tofu

dashi broth, breakfast radish, crispy yuba 17

karaage chicken

béarnaise aioli, turmeric daikon, matcha salt 16

stuffed chicken wings

“gyoza” farce, yuzu kosho, chili oil 14

kurobuta pork belly

herbed sunchoke, baby carrots, hazelnuts 19

chicken & waffle

karaage chicken & beer waffle, matcha butter, new york maple 24

seared seabass

hijiki & squid ink puree, watermelon radish, mustard seed 28

miso black cod

apple-miso, brandade, crispy shallots 26

five-spice duck leg

duck fat rice, soy bean cassoulet, chinese sausage 27

binchotan grilled king salmon

vegetable ash, mushrooms, broccolini 28

akaushi short rib

grilled peach, red shishito, charred corn 32

kaisen donabe rice (serves 2)

marinated salmon roe, mitsuba, ginger 39

whole chicken in brioche (serves 4)

miso butter, shiso chimichurri, chicken essence 100
requires a minimum of 24 hrs notice
limited daily availability

chilled dashi-soy greens sesame & garlic dressing, citrus 10

fried cauliflower hishio, bonito 10

dashi #1 mashed potatoes 10

not every ingredient is listed please let us know of any allergies

hiroo’s family dinner
family style – 65 per person
participation of the entire table is required

Due to the California water shortage, we offer water only upon request.
A 5% charge is added to cover SF mandate charges.
Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.