

# HRB Experience



## Appetizers

|  |     |
|--|-----|
| Japanese Ginger Salad Greens, Carrot, Cabbage, Citrus  | 6   |
| Miso Soup White Miso, Tofu, Seaweed, Green Onions      | 6   |
| Edamame Sea Salt                                       | 6   |
| Spicy Edamame Garlic Chili Oil, Sea Salt               | 6.5 |
| Wakame Salad Seaweed, Yuzu Ponzu, Sesame Seeds         | 6   |
| Cucumber Salad Sweet Vinegar, Togarashi, Sesame Seeds  | 7   |
| Shishito Peppers Yuzu Ponzu, Sea Salt                  | 11  |
| Crispy Spicy Tuna* Tempura Seaweed, Eel Sauce, Serrano | 16  |

## Sashimi

|   |                        |
|---|------------------------|
| Salmon* Truffle Ponzu, Black Sesame Seeds                 | 3 pc / 6 pc<br>11 / 21 |
| Yellowtail* Yuzu Kosho Paste, Lemon                       | 14 / 24                |
| Albacore* Yuzu Ponzu, Crispy Onion, Green Onions          | 11 / 21                |
| O-Toro* Fatty Tuna, Fresh Crushed Wasabi                  | M.P.                   |
| Firefish* Yuzu Ponzu, Lemon, Serrano                      | 24                     |
| Citrus Salmon* White Truffle Oil, Citrus Blend, Lava Salt | 22                     |
| Seared Pepper Tuna* Togarashi, Sesame Vinaigrette         | 25                     |

## Cut Rolls

|  |    |
|--|----|
| K.8 - Cut Roll*<br>Blue Crab, Spicy Tuna, Cucumber, Salmon, Pepper Tuna,<br>Crispy Onions, Sesame Vinaigrette  | 27 |
| K.I.A - Cut Roll*<br>Albacore, Kewpie Mayo, Yellowtail, Salmon, Green Onions,<br>Truffle Oil, Black Lava Salt  | 26 |
| Signature - Cut Roll*<br>Imitation Crab, Cucumber, Spicy Tuna, Eel Sauce, Spicy Mayo,<br>Tenkasu, Green Onions | 23 |

## Dessert

|                                  |                      |
|----------------------------------|----------------------|
| Mochi<br>Seasonal Flavors        | 1 pc / 2 pc<br>4 / 7 |
| Matcha Ice Cream<br>Single Scoop | 6                    |

## Bowls

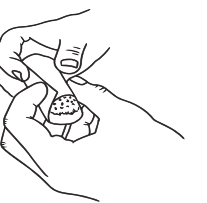
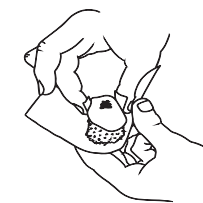
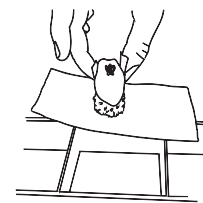
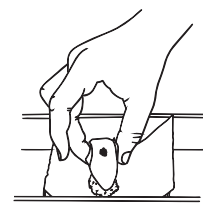
|   |    |
|---|----|
| Sushi Rice, Edamame, Daikon, Wakame Salad, Marinated Cucumber, Sesame Seeds |    |
| Crispy Curry Chicken  | 24 |
| Beef Bulgogi  | 26 |
| Salmon*   | 24 |
| Spicy Tuna*   | 24 |
| Yellowtail Collar   | 31 |
| Sushi Rice, Togarashi Rub, Green Onions, Yuzu Ponzu, Lemon                  |    |

## Hand Rolls

|   |      |                              |    |
|---|------|------------------------------|----|
| Signature* Spicy Tuna, Cucumber, Yuzu Kosho | 8    | Lobster Kewpie Mayo, Tenkasu | 18 |
| Spicy Tuna* Green Onions                    | 8    | Avocado Sesame Seeds         | 8  |
| Salmon* Ikura, Black Sesame Seeds           | 8    | Daikon Sesame Seeds          | 7  |
| Yellowtail* Yuzu Kosho                      | 9    | Cucumber Sesame Seeds        | 7  |
| Toro* Medium Fatty Tuna, Green Onions       | 10.5 |                              |    |
| O-Toro* Fatty Tuna, Fresh Crushed Wasabi    | M.P. |                              |    |
| Bay Scallop* Rayu, Kewpie Mayo, Togarashi   | 9.5  |                              |    |
| Blue Crab Kewpie Mayo, Furikake             | 11   |                              |    |
| Albacore* Green Onions                      | 8    |                              |    |
| Uni* Sea Urchin                             | M.P. |                              |    |

## Combos\* (no substitutions)

|                                 |   |   |   |
|---------------------------------|---|---|---|
| 3                               | 4   | 5   | 6   |
| Signature<br>Albacore<br>Salmon | Signature<br>Albacore<br>Salmon<br>Yellowtail | Choice of:<br>Miso Soup/Ginger Salad<br>Signature<br>Albacore<br>Salmon<br>Bay Scallop<br>Blue Crab | Choice of:<br>Miso Soup/Ginger Salad<br>Signature<br>Albacore<br>Salmon<br>Bay Scallop<br>Blue Crab<br>Yellowtail |
| 22                              | 29  | 39  | 49  |



## OMAKASE

|  |           |   |           |
|--|-----------|---|-----------|
| Tokyo*   | 60        | Ginza*  | 84        |
| Starter<br>Miso Soup   |           | Starter<br>Miso Soup  |           |
| First Course - Sashimi<br>Albacore, Salmon                           | 2 pc each | First Course - Sashimi<br>Pepper Tuna, Citrus Salmon                      | 2 pc each |
| Second Course - Nigiri<br>Yellowtail, O-Toro, Salmon, Tuna, Unagi    | 1 pc each | Second Course - Nigiri<br>Yellowtail, O-Toro, Salmon-ikura, Albacore, Uni | 1 pc each |
| Third Course - Hand Rolls<br>Signature, Baked Blue Crab, Bay Scallop | 1 pc each | Third Course - Hand Rolls<br>Signature, Baked Lobster, Salmon Skin        | 1 pc each |
| Fourth Course - Dessert<br>Seasonal Mochi                            | 1 pc      | Fourth Course - Dessert<br>Seasonal Mochi                                 | 1 pc      |



ハンドロールバー  
Japanese Culture, California Spirit...

👉 = FAN FAVORITES      \* = CONTAINS RAW FISH

Let our team know if you have any allergies. We take allergens very seriously but sometimes cross-contamination may occur. Consuming raw food may increase your risk of food borne illness. Please note that although our fish is meticulously prepared, there might be pieces of shell or bone in our finished food. Drinking distilled spirits, coolers, beers, wines, and other alcoholic beverages may increase the risk of cancer, and during pregnancy can cause birth defects.

# HRB Experience



## Beverages

|   |   |
|---|---|
| Pellegrino                              | 4 |
| Evian                                   | 4 |
| Green Tea Hot or Iced                   | 5 |
| Yuzu Lemonade Bottomless                | 7 |
| Flavored Lemonade Mango or Blood Orange | 9 |
| Arnold Palmer                           | 6 |
| Coke / Diet Coke / Sprite               | 5 |

## Beer

|   |               |        |
|---|---------------|--------|
| Kirin Pale Lager, Japan - 4.9%            | 12 oz / 22 oz | 9 / 16 |
| Kirin Light Pale Lager, Japan - 3.2%      |               | 9 / 16 |
| Sapporo Lager, Japan - 4.9%               |               | 9 / 16 |
| Asahi Lager, Japan - 5%                   |               | 9 / 16 |
| Lagunitas American IPA, California - 6.2% |               | 9      |
| Blue Moon Witbier, Colorado - 4%          |               | 9      |
| Warsteiner Pilsner, Germany - 5.4%        |               | 9      |
| Peroni European Lager, Italy - 4.7%       |               | 9      |
| Peroni 0.0 Non-Alcoholic Beer, Italy - 0% |               | 9      |

## Cocktails

|   |    |
|---|----|
| Sangria Seasonal Red Wine                                     | 14 |
| Yuzu Shandy Pilsner, Sparkling Lemonade                       | 14 |
| Blood Orange Spritz  Umeshu Plum Wine, Demerara, Prosecco     | 14 |
| Midori San Iichiko Shochu, Cucumber, Lemon, Mint              | 15 |
| Niigata Picante  Kikusui Nigori Sake, Mango, Thai Chili, Mint | 15 |
| Sakura Iichiko Shochu, Grapefruit, Lemon, Rosemary            | 15 |

## Wine

|  |                |         |
|--|----------------|---------|
| Castle Rock Winery Cabernet - Napa Valley, CA    | Glass / Bottle | 16 / 58 |
| Joel Gott Rosé - Central Coast, CA               |                | 16 / 60 |
| The Crossing Sauvignon Blanc - Malborough, NZ    |                | 16 / 60 |
| Cline "Seven Ranchlands" Chardonnay - Sonoma, CA |                | 18 / 70 |
| Luca Piretti Prosecco Brut - Veneto, IT          |                | 18 / 70 |

## Sake

### filtered

|  |    |
|--|----|
| House Sake Shot Sacramento Valley, CA   Junmai - 15%<br>Dry, Aromatic, Mineral<br>50ml       | 5  |
| House Sake Carafe Sacramento Valley, CA   Junmai - 15%<br>Dry, Aromatic, Mineral<br>300ml    | 20 |
| Kikusui  Niigata, Japan   Junmai Ginjo - 15%<br>Light, Dry, Citrus<br>300ml                  | 30 |
| Suigei Drunken Whale Kochi, Japan   Tokubetsu Junmai - 15%<br>Crisp, Fennel, Rose<br>300ml   | 28 |
| Suigei Harmony Kochi, Japan   Junmai Daiginjo - 15%<br>Umami, Fragrant, Dry<br>300ml         | 34 |
| Hakkaisan  Niigata, Japan   Junmai Daiginjo 45 - 15.5%<br>Effervescent, Clean, Pure<br>300ml | 52 |

## Sake

### unfiltered

|  |    |
|--|----|
| Hakutsuru Sayuri Hyogo, Japan   Junmai Nigori - 12.5%<br>Floral, Fruity, Smooth<br>300ml         | 30 |
| Kikusui Perfect Snow Niigata, Japan   Nigori - 21%<br>Sweet, Rich, Full-Body<br>300ml            | 30 |
| Kikumamune Kinushiro Hyogo, Japan   Junmai Nigori - 10%<br>White Silk, Semi-Sweet, Rich<br>500ml | 42 |

## Sake

### premium bottles

|   |     |
|---|-----|
| Hakutsuru Ukiyo-e Daiginjo Hyogo, Japan   Junmai Nigori - 15.5%<br>Melon, Mandarin, Raspberry<br>720ml        | 90  |
| Hakutsuru Ukiyo-e Junmai Daiginjo Hyogo, Japan   Junmai Daiginjo- 15.3%<br>Light, Warm-Spice, Subtle<br>720ml | 108 |