

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

	3 pc / 6 pc	
Salmon*	Truffle Ponzu, Black Sesame Seeds	11 / 18
Yellowtail*	Yuzu Kosho Paste, Lemon	14 / 22
Albacore*	Yuzu Ponzu, Crispy Onion, Green Onions	11 / 18
O-Toro*	Fatty Tuna, Fresh Crushed Wasabi	M.P.
Firefish*	Yuzu Ponzu, Lemon, Serrano	22
Citrus Salmon*	White Truffle Oil, Citrus Blend, Lava Salt	22
Seared Pepper Tuna*	Togarashi, Sesame Vinaigrette	20

Cut Rolls

K.8 - Cut Roll*	Blue Crab, Spicy Tuna, Cucumber, Salmon, Pepper Tina, Crispy Onions, Sesame Vinaigrette	23
K.I.A - Cut Roll*	Albacore, Kewpie Mayo, Yellowtail, Salmon, Green Onions, Truffle Oil, Black Lava Salt	24
Signature - Cut Roll*	Imitation Crab, Cucumber, Spicy Tuna, Eel Sauce, Spicy Mayo, Tonkatsu, Green Onions	22

Dessert

	1 pc / 2 pc	
Mochi	Seasonal Flavors	4 / 7
Matcha Ice Cream	Single Scoop	6

Bowls

Sushi Rice, Edamame, Daikon, Wakame Salad, Marinated Cucumber, Sesame Seeds	Available 11:30 AM - 4:00 PM
Crispy Curry Chicken	24
Beef Bulgogi	26
Salmon*	24
Spicy Tuna*	24
Yellowtail Collar	31
Sushi Rice, Togatashi Rub, Green Onions, Yuzu Ponzu, Lemon	

Hand Rolls

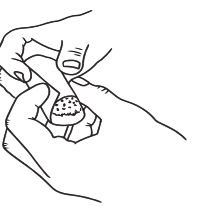
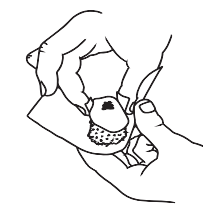
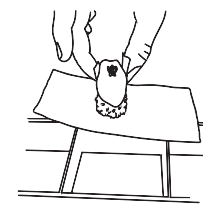
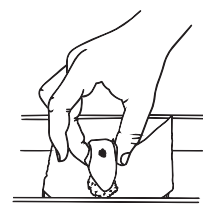
Signature*	Spicy Tuna, Cucumber, Yuzu Kosho	8	Lobster	Kewpie Mayo, Tenkasu	18
Spicy Tuna*	Green Onions	8	Avocado	Sesame Seeds	8
Salmon*	Ikura, Black Sesame Seeds	8	Daikon	Sesame Seeds	7
Yellowtail*	Yuzu Kosho	9	Cucumber	Sesame Seeds	7
Toro*	Medium Fatter Tuna, Green Onions	10.5			
O-Toro*	Fatty Tuna, 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.			

Baked

Lobster	Kewpie Mayo, Eel Sauce, Sesame Seeds	20
Blue Crab	Kewpie Mayo, Eel Sauce, Sesame Seeds	13
Salmon Skin	Eel Sauce, Green Onions	8
Unagi	Cucumber, Eel Sauce, Sesame Seeds	11.5

Combos

	3	4	5	6
	Signature Albacore Salmon	Signature Albacore Salmon Yellowtail	Signature Albacore Salmon Bay Scallop Blue Crab	Signature Albacore Salmon Bay Scallop Blue Crab Yellowtail
	22	29	39	49



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

👉 = FAN FAVORITES

* = CONTAINS RAW FISH

OMAKASE

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

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	8
Arnold Palmer	5
Coke / Diet Coke / Sprite	5

Beer

Kirin Pale Lager, Japan - 4.9%	12 oz / 22 oz	10.5 / 19
Kirin Light Pale Lager, Japan - 3.2%		10.5 / 19
Sapporo Lager, Japan - 4.9%		10.5 / 19
Asahi Lager, Japan - 5%		10.5 / 19
Lagunitas American IPA, California - 6.2%		10.5
Blue Moon Witbier, Colorado - 4%		10.5
Warsteiner Pilsner, Germany - 5.4%		10.5
Peroni European Lager, Italy - 4.7%		10.5
Peroni 0.0 Non-Alcoholic Beer, Italy - 0%		10.5

Cocktails

Sangria Seasonal Red Wine	16.5
Yuzu Shandy Pilsner, Sparkling Lemonade	16.5
Blood Orange Spritz Umeshu Plum Wine, Demerara, Prosecco	18
Midori San Iichiko Shochu, Cucumber, Yuzu Mint	19
Niigata Picante Kikusui Nigori Sake, Mango, Tahi Chili, Mint	19
Sakura Iichiko Shochu, Grapefruit, Lemon, Rosemary	19

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

Sake

unfiltered

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

Sake

premium bottles

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