



HRB Century City Menu

Appetizers

Miso Soup White miso, tofu, seaweed, green onions	4
Edamame Sea Salt	4
Wakame Salad Seaweed Salad, Sesame seeds	4
Cucumber Salad House sweet vinegar, sesame seeds	6
Crispy Spicy Tuna 3pcs Fried Seaweed, Spicy Tuna	13

Sashimi

Salmon Truffle Ponzu	6/12
Yellowtail Yuzu Kosho paste	9/18
Albacore Ponzu, crispy onions	8/16
O-toro Wasabi roots	M.P

3pc/6pc

Drinks

Spring/Sparkling Water	3.5
Hot/Iced Green Tea	3.5
Yuzu Lemonade	4
Arnold Palmer <i>lemonade, tea</i>	4
Coke/Diet coke/Sprite	3.5

Beer

Sapporo (12oz/24oz)	6/8
Kirin (12oz/24oz)	6/8
Kirin Light (12oz/24oz)	6/8
Echigo Koshihikari (Rice Lager)	12
Kyoto White Ale Yuzu	14
Kyoto IPA	14

Hand Rolls

Signature Spicy Tuna, Cucumber, Yuzu Kosho	5.5	Blue Crab Kewpie Japanese Mayo	7.5
Spicy Tuna Chives	4.5	Albacore Green Onions	5.5
Salmon Sesame Seeds, house marinated Ikura	5	Uni (Sea Urchin)	M.P
Yellowtail Yuzu Kosho	6.5	Lobster Wasabi Mayo, Tenkasu	12
Toro Green Onions, (Medium Fatty Tuna)	7.5	Avocado Sesame Seeds	4.5
O-toro (Fatty Tuna)	M.P	Daikon Sesame Seeds	4
Bay Scallop Rayu Spicy Mayo, black sesame	6	Cucumber Sesame Seeds	4

Cocktails

Lisa Sakura Shiranami Shochu, Plum Wine, Cherry	10
Midori San Jougo Shochu, Cucumber, Yuzu, Mint	13
Niigata Picante Kikusui Nigori Sake, Jalapeno, Passionfruit, Cilantro	13
Sakura Sakura Shiranami Shochu, Grapefruit, Rosemary	13
Orenji Kakushigura Shochu, Vermouth, Orange Peel	13

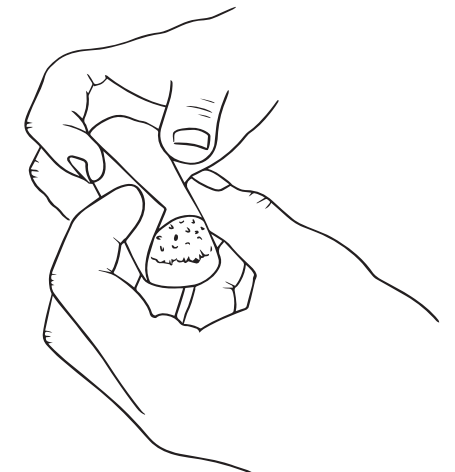
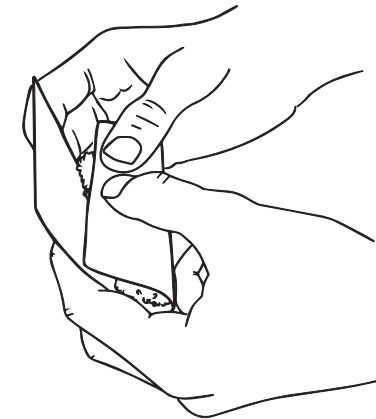
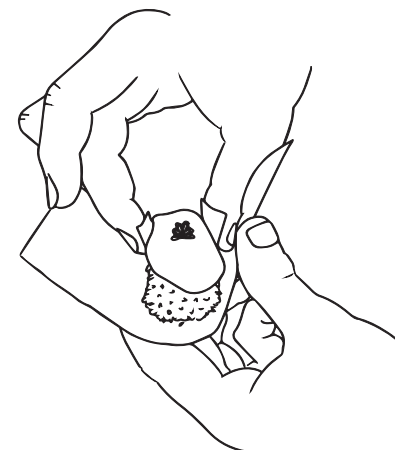
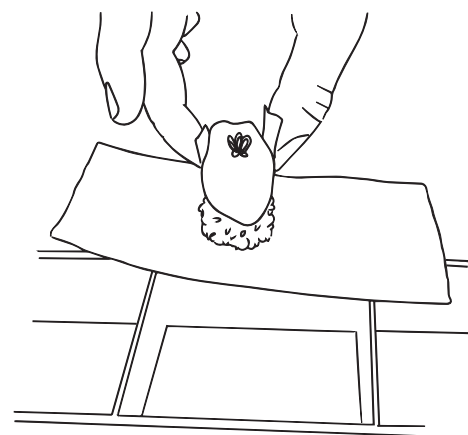
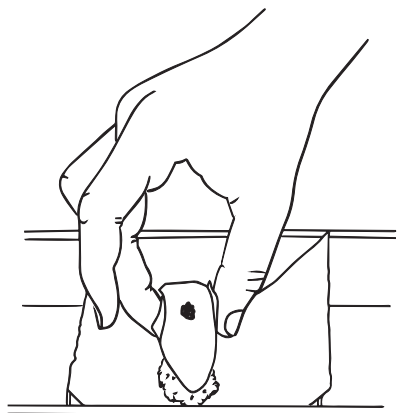
Combos

3	4	5	6
Signature Albacore Salmon \$14	Signature Salmon Albacore Bay Scallop \$18	Signature Salmon Albacore Bay scallop Blue Crab \$25	Signature Salmon Albacore Yellowtail Bay Scallop Blue Crab \$30

Sake Bar

House Sake Shot <i>seasonal</i>	3
House Sake Carafe <i>seasonal</i>	15
Kikusui Perfect Snow Nigori, Niigata	23
Akagisan Sparkling <i>Junmai, Gunma</i>	30
Hojun Zuiyo <i>Junmai, Kumamoto</i>	21
Suigei Drunken Whale <i>Tokubetsu Junmai, Kochi</i>	27
Hakkaissan <i>Junmai Daiginjo, Niigata</i>	43

300ml



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 born 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, wine and other alcoholic beverage may increase the risk of cancer, and, during pregnancy can cause birth defect.