



HRB Century City Menu

Appetizers

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

Sashimi

Salmon	<i>Truffle Ponzu</i>	3pc/6pc	6/12
Yellowtail	<i>Yuzu Kosho paste</i>		9/18
Albacore	<i>Ponzu, crispy onions</i>		8/16
O-toro	<i>Wasabi roots</i>		M.P

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

Cocktails

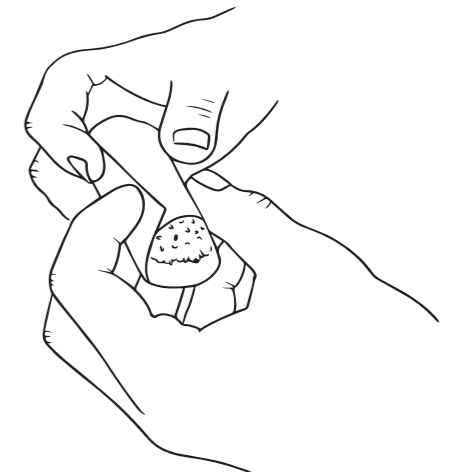
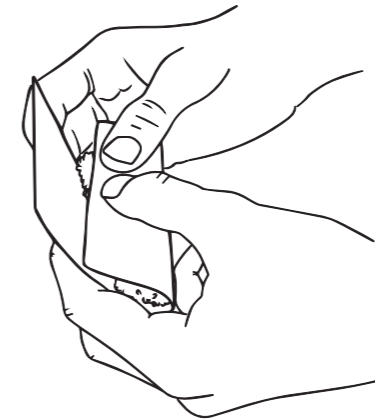
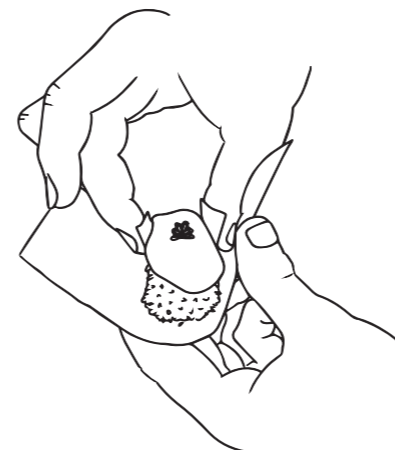
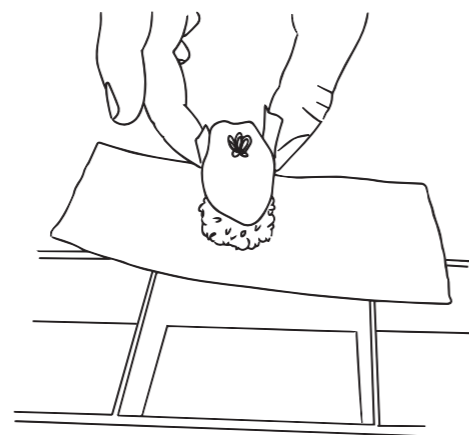
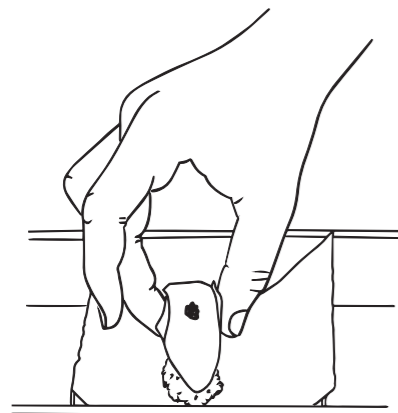
Lisa Sakura	<i>Shiranami Shochu, Plum Wine, Cherry</i>	10
Midori San	<i>Jougo Shochu, Cucumber, Yuzu, Mint</i>	13
Niigata Picante	<i>Kikusui Nigori Sake, Jalapeno, Passionfruit, Cilantro</i>	13
Sakura	<i>Sakura Shiranami Shochu, Grapefruit, Rosemary</i>	13
Orenji	<i>Kakushigura Shochu, Vermouth, Orange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

Combos

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

Sake Bar

House Sake Shot	<i>seasonal</i>	300ml	3
House Sake Carafe	<i>seasonal</i>		15
Kikusui Perfect Snow	<i>Nigori, Niigata</i>		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



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.