

HRB Experience

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
Shishito Peppers	Yuzu Ponzu, Sea Salt	6
Crispy Spicy Tuna	Fried Seaweed, Spicy Tuna	13

Sashimi

Salmon	Truffle Ponzu	9 / 18
Yellowtail	Yuzu Kosho Paste	11 / 22
Albacore	Ponzu, Crispy Onion	8 / 16
Otoro	(Fatty Tuna)	M.P.
Firefish	Yuzu Ponzu, Lemon, Serrano	22
Citrus Salmon	White Truffle Oil, Citrus Blend, Lava Salt	18
Seared Pepper Tuna	Shichimi Togarashi, Blend Sauce	23

3 pc / 6 pc

Bowls

(Sushi Rice, Sesame Seeds, Edamame, Daikon, Wakame Salad, Furikake)

Available 11:30 AM - 4:00 PM

Salmon	16	Spicy Tuna	17	Yellowtail	20
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Hand Rolls

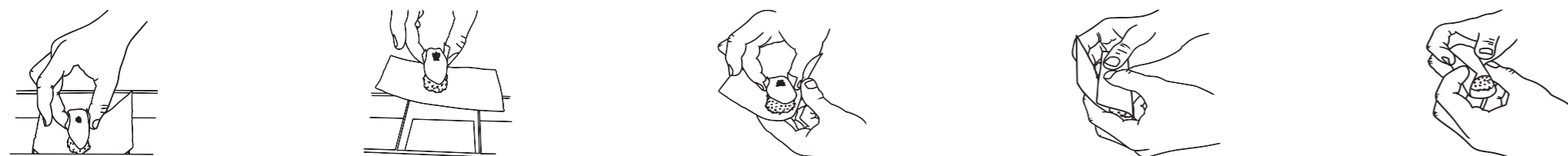
Signature	Spicy Tuna, Cucumber, Yuzu Kosho	6	Avocado	Sesame Seeds	5.5
Spicy Tuna	Chives	5	Daikon	Sesame Seeds	4
Salmon	Sesame Seeds, House Marinated Ikura	5.5	Cucumber	Sesame Seeds	4
Yellowtail	Yuzu Kosho	7			
Toro	Green Onion (Medium Fatty Tuna)	8			
Otoro	(Fatty Tuna)	M.P.			
Bay Scallop	Rayu Spicy Mayo, Black Sesame	6.5			
Blue Crab	Kewpie Japanese Mayo	8			
Albacore		6			
Uni	(Sea Urchin)	M.P.			
Lobster	Wasabi Mayo, Tenkasu	14			

Baked

Baked Lobster	Kewpie Mayo, Eel Sauce, Sesame Seeds	16
Baked Blue Crab	Kewpie Mayo, Eel Sauce	9
Salmon Skin	Green Onion, Eel Sauce	6
Unagi	Eel Sauce, Cucumber, Sesame Seeds	8.5

Combos

3	4	5	6
Signature Albacore Salmon	Signature Albacore Salmon Bay Scallop	Signature Albacore Salmon Bay Scallop Blue Crab	Signature Albacore Salmon Bay Scallop Blue Crab Yellowtail
14	18	30	35



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 foodborne 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.

Beverages

Spring/Sparkling Water	3.5
Hot/Iced Green Tea	3.5
Yuzu Lemonade	4
Arnold Palmer	4
Coke/Diet Coke/ Sprite	3.5

Cocktails

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

Beer

Kirin / Kirin Light	Pale Lager, Japan	6 / 9
Sapporo	Lager, Sapporo	6 / 9

small / large

Lucky Chicken IPA	Japanese Style IPA	10
Lucky Cat	Weiber Style White Ale	10
Echigo Red	Red Ale, Niigata	14
Echigo Koshihikari	Rice Lager, Niigata	12
Kawaba Pearl	Pilsner Gunma	18
Kawaba Twilight	Japanese Pale Ale, Gunma	18

Sake

House Sake Shot	Seasonal	3
House Sake Carafe	Seasonal	15
Kikusui Perfect Snow	Nigori, Niigata	23
Hojun Zuiyo	Junmai, Kumamoto	21
Suigei Drunken Whale	Tokubetsu Junmai, Koshi	27
Hakkaisan	Junmai Daiginjo, Niigata	43
Chika Cup	Junmai Hyogo	12
Sayuri Nigori	Junmai, Hyogo	24

Premium Sake

Kiku-Masamune	Nigori Junmai, Hyogo (500 ml)	34
Emishiki World Peace	Junmai Ginjo, Shiga (720 ml)	92
Hakutsuru Ukiyo-e Daiginjo	Junmai Daiginjo, Koshi (720 ml)	76
Hakutsuru Ukiyo-e Junmai Daiginjo	Junmai Daiginjo, Koshi (720 ml)	90
Hakutsuru Nishiki	Junmai Daiginjo, Koshi (720 ml)	260

SPECIALS

Baked Lobster Hand Roll	16
Kewpie Mayo, Eel Sauce, Sesame Seeds	
Unagi Hand Roll	8.5
Eel Sauce, Cucumber, Sesame Seeds	
Yellowtail Collar	26
Togarashi Rub, Green Onions, Yuzu Ponzu	

Cut Rolls

K.8 - Roll	24
Salmon, Pepper Tuna, Blue Crab, Crispy Onions	
K.I.A - Roll	24
Yellowtail, Salmon, Albacore, Truffle Oil, Black Lava Salt	
LUDOcrouse - Roll	24
Baked Spicy Scallops, Albacore, Cucumber, Eel Sauce	

Sake

Sayuri Nigori	24
Junmai, Hyogo	

Wine

RED	16
Fattoria Kappa, Lambda IGT, 2018	
WHITE	18
La Parrina, Vermentino DOC, 2019	

Dessert

Mochi	3.5 / 6
Seasonal Flavors	



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