

# 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	3 pc / 6 pc 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

## Signature Cut Rolls

K.8 - Roll	Salmon, Pepper Tuna, Blue Crab, Crispy Onions	8 pc 24
K.I.A - Roll	Yellowtail, Salmon, Albacore, Truffle Oil, Black Lava Salt	24
MARNI-fic - Roll	Imitation Crab, Cucumber, Spicy Tuna, Eel Sauce, Spicy Mayo, Tempura Flakes, Green Onions	24

## Specialty

Yellowtail Collar	Togarashi Rub, Green Onions, Yuzu Ponzu	26
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## Dessert

Mochi	Seasonal Flavors	1 pc / 2 pc 3.5 / 6
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## Bowls

(Sushi Rice, Sesame Seeds, Edamame, Daikon, Wakame Salad, Furikake)		**Available 11:30 AM - 4:00 PM**
Japanese Crispy Curry Chicken	15	Salmon 16
Beef Bulgogi	20	Spicy Tuna 17

## Hand Rolls

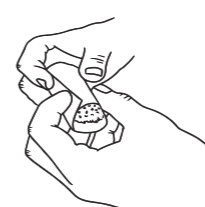
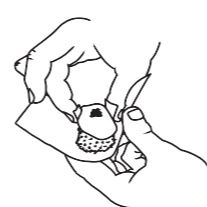
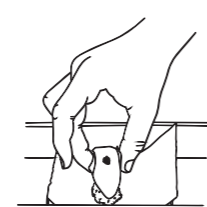
Signature	Spicy Tuna, Cucumber, Yuzu Kosho	6	Lobster	Wasabi Mayo, Tenkasu	14
Spicy Tuna	Chives	5	Avocado	Sesame Seeds	5.5
Salmon	Sesame Seeds, House Marinated Ikura	5.5	Daikon	Sesame Seeds	4
Yellowtail	Yuzu Kosho	7	Cucumber	Sesame Seeds	4
Toro	Green Onion (Medium Fatty Tuna)	8			

## Baked

Otoro	(Fatty Tuna)	M.P.	Baked Lobster	Kewpie Mayo, Eel Sauce, Sesame Seeds	16
Bay Scallop	Rayu Spicy Mayo, Black Sesame	6.5	Baked Blue Crab	Kewpie Mayo, Eel Sauce	9
Blue Crab	Kewpie Japanese Mayo	8	Salmon Skin	Green Onion, Eel Sauce	6
Albacore		6	Unagi	Eel Sauce, Cucumber, Sesame Seeds	8.5
Uni	(Sea Urchin)	M.P.			

## 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	24	30



## OMAKASE

Tokyo	50	Ginza	70
Starter	Miso Soup	Starter	Miso Soup
First Course - Sashimi	Albacore, Salmon 2 pc each	First Course - Sashimi	Pepper Tuna, Citrus Salmon 2 pc each
Second Course - Nigiri	Yellowtail, Otoro, Salmon, Tuna, Unagi 1 pc each	Second Course - Nigiri	Yellowtail, Otoro, Salmon-ikura, Seabream Yuzu, Uni 1 pc each
Third Course - Hand Rolls	Signature, Baked Blue Crab, Bay Scallop 1 pc each	Third Course - Hand Rolls	Signature, Baked Lobster, Salmon Skin 1 pc each
Fourth Course - Dessert	Choice of Mango or Strawberry Mochi 1 pc	Fourth Course - Dessert	Choice of Mango or Strawberry Mochi 1 pc

## 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	small / large 6 / 9
Sapporo	Lager, Sapporo	6 / 9

## Lucky Chicken IPA

Lucky Chicken IPA	Japanese Style IPA	small 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

## Wine

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

## 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



ハンドロールバー

Japanese Culture, California Spirit...

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.

Subject to CA law, an 18% service charge will be added to all orders. No tipping necessary.