

H i n ● k i z a k a

Japanese Kaiseki
Sushi
Tempura
Teppanyaki



Sushi Chef, Tadaaki Nomura

Why don't you become a sushi chef?" was the question from my school friend that brought me to Sushi Chef as a career aspiration since I was just at junior high school. From then on, I participated in basic kitchen trainings including cleaning and washing dishes at private restaurants and hotels in Tokyo for a few years. The apprenticeship was a tough training for me, yet it was an invaluable opportunity for me to continue to learn and grow, and I kept my focus on my skills to become a professional sushi chef.

Being a sushi chef has always been my passion and my dream job, and what I enjoy the most from being a sushi chef is that I am able to interact with the guests and to hear their comments and feedback directly on the spot.

My missions are to try new things, to improve my skills and to always create new dining experience while being loyal to "Edomae" – Tokyo's traditional sushi style. I absolutely love my profession as a sushi chef and look forward to meeting our guests at Hinokizaka.

Recommendation dish

Matsukawa flounder

The name "Matsukawa" means Pine Tree Skin in Japanese, as the appearance and the texture of the surface of the fish skin resembles a pine tree's surface. They are in season from spring to summer. Their delicate, mild-tasted thick meat are best served and enjoyed with Ponzu vinegar or salt.

GOURMET DON RICE BOWLS FOR LUNCH

Marinated Kinji-sou, shaved dried tuna

rice bowl

sea urchin from Hokkaido

semi fatty tuna, lean tuna, white fish, shells, prawn
silver-skinned fish, conger eel, salmon roe, egg omelet

miso soup, Japanese pickles

¥6,000

CHIRASHI SUSHI RICE BOWL

Appetizer

Marinated Kinji-sou, shirasu dried young sardine

Side dish

Egg custard
white flesh fish, ginkgo nut, shiitake mushroom

Chirashi

Shells, silver-skinned fish, white fish
lean tuna, semi fatty tuna
prawn, egg omelet, conger eel

Miso soup

Dessert

Mugwort, sweet red beans ice cream

¥4,800

HAMA

Appetizer

Marinated Kinji-sou, shirasu dried young sardine

Side dish

Egg custard
white flesh fish, ginkgo nut, shiitake mushroom

Sushi

Squid, white fish
lean tuna, semi fatty tuna, prawn
silver-skinned fish
shells, conger eel, salmon roe
Chef's recommendation
sushi roll

Miso soup

Dessert

Mugwort, sweet red beans ice cream

¥8,000

A la carte

Sushi		Roll	
Fatty tuna	¥3,000	Minced fatty tuna Green onion	¥3,000
Semi fatty tuna	¥2,000	Minced fatty tuna Pickled	¥3,000
Lean tuna	¥1,200	California	¥3,000
Sea urchin	Market price	Spicy tuna	¥1,500
Prawn	¥1,500	Conger eel Cucumber	¥1,500
Matsukawa flounder	¥1,200	Tuna	¥1,500
Chicken grunt	¥1,200	Cucumber	¥600
Squid	¥900	Plum	¥500
Salmon roe	¥900	Pickled	¥500
Conger eel	¥800		
Salmon	¥700		
Gizzard shad	¥600		
Scallop	¥500		

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.

SAZANAMI

Appetizer

Marinated Kinji-sou, shirasu dried young sardine

Sushi

Lean tuna, fatty tuna,
squid, prawn, shells

Small dish

Pacific giant octopus, gizzard shad, cucumber
wakame seaweed, Tosa jelly

salmon roe, sea urchin
white flesh fish, silver skinned fish
conger eel, egg omelet, sushi roll

Soup

Miso soup

Dessert

Sweet red bean paste jelly
loquat

¥15,000

KYO

Appetizer

Marinated Kinji-sou, shirasu dried young sardine

Sashimi

Bonito, Matsukawa flounder, Tsubu clam

Grilled dish

Rock fish

Sushi

Horse mackerel, Aori squid, sand borer

Small dish

Pacific giant octopus, gizzard shad, cucumber
wakame seaweed, Tosa jelly

Sushi

Sea urchin, salmon roe, botan prawn, cockle

Side dish

Baked clam

Konbu seaweed condiment

Sushi

Fatty tuna, chicken grunt, conger eel, egg omelet
minced fatty tuna pickled

Soup

Botan shrimp miso soup

Dessert

Sweet red bean paste jelly

loquat

¥22,000

A la carte

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Semi fatty tuna	¥2,000	Minced fatty tuna Pickled	¥3,000
Lean tuna	¥1,200	California	¥3,000
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