

cold dish appetizer / 冷たい前菜

- ankimo ponzu / あん肝のポン酢**
steamed monk fish liver served with ponzu sauce 8.95
- ahi tuna tataki / マグロのたたき**
seared ahi tuna served with ponzu sauce 11.95
- filet mignon tataki / フィレ肉のたたき**
seared king of beef, filet mignon 13.95
- chilled tofu / 冷奴**
simple dice cut chilled tofu; served with grounded ginger, scallion and bonito flakes 3.95
- oshinko / 香の物 (おしんこ)**
assorted japanese pickles 3.95

new

- green bean with sesame sauce /**
インゲン豆の胡麻和え
steamed green bean marinated with sesame sauce 3.95

hot dish appetizer / 温かい前菜

- edamame / 枝豆**
steamed soy bean with sea salt 3.95
- shrimp shumai / 海老シュウマイ**
steamed japanese dumpling with shrimp 5.95
- wasabi shumai / わさびシュウマイ**
steamed japanese dumpling with pork; seasoned by wasabi 5.95
- gyoza / 餃子**
seared japanese dumpling with nappa cabbage and pork 4.95

chef hiko's recommendation

**red snapper
carpacchio**
鯛のカルパッチョ
thinly sliced japanese red
snapper marinated with yuzu
juice, sea salt and e.v.o.o.
9.95

chef hiko's recommendation

langostino lobster bites
ロブスターバイツ
popcorn langostino lobster served
with wasabi cocktail sauce 5.95

tempura / 天ぷら

shrimp and
vegetable /
海老と野菜
3 pc prawn shrimps and
seasonal fresh vegetable
deep fried tempura 6.95

vegetable / 野菜
seasonal fresh vegetable
deep fried tempura 4.95

chicken / 鶏肉
chicken deep fried
tempura 5.95

new

tan-shio / タン塩
grilled sliced beef tongue 6.95

yaki-tori / 焼き鳥
3 pc of skewered char-grilled chicken thigh meat with
sweet soy glaze sauce 5.95

new

buta-kakuni / 豚角煮
japanese style braised black Berkshire pork cut in big cube
and hardboiled egg 6.95

new

kamo-negi kushi.yaki / 鴨と葱の串焼き
2 pc of skewered maple leaf duck and green onion with
sweet soy glaze sauce 5.95

crab craw cream croquettes / かにクリームコロッケ
3 pc of béchamel sauce (cream sauce) croquettes with
snow crab craw inside 5.95

Jumbo fried oyster on half shell /
ジャンボカキフライ
3 pc jumbo oysters panko breaded and fried 6.95

grilled whole calamari / イカ大王
grilled whole calamari served with soy sauce and mayo with
pint of japanese seven spice 8.95

chef hiko's recommendation

apple wood bacon scallops

ホタテのベーコン巻き雲丹ソースで

4 pc large scallop rounded by apple wood bacon served with cream sea urchin sauce 9.95

new

shrimp spring roll / 海老の春巻き

shrimp and lotus spring roll fried 5.95

soft shell crab / 蟹の唐揚げ

soft shell crab fried; served with spicy ponzu sauce 8.95

new

seafood dynamite / シーフードダイナマイト

seafood mix and seasonal vegetable with spicy creamy sauce 6.95

new

salmon tatsuta-age w.tartar sauce /

秋鮭唐揚げタルタルソースで

japanese style fried salmon with tartar sauce 7.95

avocado, shrimp and crab stick gratin

アボカドと蟹カマと海老のグラタン

shrimp and crab stick on baked avocado 6.95

new

yu dofu / 湯豆腐

silken tofu, mushroom and napa cabbage in hot pot 6.95

new

agedashi-tofu / 揚げだし豆腐

fried tofu and mushroom in bonito broth 5.95

new

oage-san sandwich /

納豆のお揚げサンド

fermented soybean inside crispy tofu pouches 4.95

soup & salad / スープとサラダ

miso soup / 味噌汁 1.95

hiko-a-mon salad / 彦右衛門サラダ

fresh garden salad with "everyone's favorite" hiko-A-mon dressing regular 3.95 / small 1.95

seafood salad / シーフードサラダ

tuna, salmon, squid, octopus, shrimp, crabmeat, and lettuce tossed with oriental lime dressing 8.95

seafood mix sunomono / 魚貝類の酢の物

cucumber, seaweed, and assorted seafood seasoned by sunomono vinegar 7.95

squid salad / イカ山菜

smoked squid with mountain vegetables 5.95

seaweed salad / 海草サラダ

seaweed and kelp marinated with sesame dressing 5.95

tofu salad / 豆腐サラダ

tofu, seaweed, snow crab, yum and lettuce tossed with hiko-A-mon dressing 6.95

new

daikon salad / 大根サラダ (梅マヨ風味)

daikon radish, boiled small fish (jako), bonito flake, and scallion tossed with sour plum and mayo dressing 3.95

grilled fish / 焼き魚

sanma (pacific saury) / 秋刀魚
3.95

hokke (atka mackerel) / ホッケ
11.95

sasa-garei (fluke) / ササガレイ
11.95

hamachi-kama (yellowtail collar) /
ハマチかま
7.95

hiko-A-mon
Dinner Course

chef hiko's

"omakase"

おまかせ

seasonal kyoto traditional
6-dish course prepared by
chef hiko

(reservation only)

60

land entrées / 大地 (comes with house salad; served with hiko-A-mon potato and sautéed seasonal vegetables)

chicken teriyaki / 鶏肉の照り焼き

10 oz Ashley farms free-range organic boneless chicken breast, cooked on char-grill, with teriyaki cabernet sauce 16.95

angus beef teriyaki / 牛肉の照り焼き

certified angus sirloin, cooked on char-grill, with teriyaki cabernet sauce 18.95

hiko-a-mon fillet / 牛フィレ肉のステーキ

8 oz U.S.D.A. choice center cut fillet, cooked on char-grill; touch of teriyaki cabernet sauce 29.95

grilled pork rib chop / 豚の炭火焼き

marble creek french cut pork chop cooked on char-grill with spicy miso sauce 17.95

grilled lamb racks / ラムラックの炭火焼き

lamb rack cooked on char-grill with teriyaki cabernet sauce 26.95

ton.katsu / black berkshire pork / 麦豚のトンカツ

black berkshire pork, panko breaded and fried, with tonkatsu sauce; served with sliced cabbage instead of sautéed seasonal vegetables 16.95

pan seared duck / 鴨肉のソテー

pan seared maple leaf farm duck breast served with sansho (japanese pepper) sauce and pint of yuzu zest 25.95

new

skewered chicken and shrimp / 鶏肉と海老の串焼き

skewered and char-grilled chicken and shrimp with teriyaki cabernet sauce; comes with fried rice instead of hiko-A-mon potato and sautéed seasonal vegetables 16.95

vegetable entrées / 野菜 (comes with house salad; served with hiko-A-mon potato)

tofu steak / 豆腐のステーキ

pan seared tofu with shitake and shimeji mushroom sauce 13.95

grilled vegetables / 野菜のグリル

grilled seasonal vegetables served with japanese red vinaigrettes sauce 12.95

sea entrées / 海鮮 (comes with house salad; served with hiko-A-mon potato and sautéed seasonal vegetables)

chilean sea bass / チリ産スズキのグリル

broiled chilean sea bass with asian spice and teriyaki cabernet sauce 27.95

grilled tuna / マグロのグリル

grilled ahi tuna with ginger honey sauce 25.95

new

yellowtail teriyaki / ブリ照り

grilled yellowtail with teriyaki cabernet sauce 16.95

grilled silver cod with saikyo miso sauce

銀ダラの西京味噌焼き

grilled silver cod marinated with saikyo sweet miso 17.95

grilled lobster / ロブスターのグリル

grilled two lobster tails served with butter sauce 35.95

**chef hiko's
recommendation**

veal teriyaki demi glace

仔牛のグリル

char-grilled French cut tender veal
served with teriyaki demi glace
sauce 25.95

**chef hiko's
recommendation**

**salmon and shrimp
with maker's mark
teriyaki sauce**

鮭と海老の照り焼き
Maker's Mark ソース

grilled salmon and shrimp
with maker's mark teriyaki
sauce 16.95

hibachi grilled scallop / ホタテの鉄板焼

four hibachi grilled U-10 scallops with butter soy sauce 23.95

ocean bento box / 海鮮弁当

grilled silver cod with saikyo miso sauce, teriyaki yellow tail (buri teriyaki), grilled salmon, and samishi served in a bento box 34.95

noodle & rice / 麺類とご飯類

una-don / うな丼

bbq eel topped over sushi rice 15.95

tekka-don / 鉄火丼

ahi tune (raw) and seaweed topped over sushi rice 17.95

yuzu.soba / 柚子そば

soba (buck wheat noodle) in hot fish broth soup with yuzu (japanese citrus) skin with crunch tempura flakes 8.95

tempura udon or tempura soba /

天ぷらうどん 又は天ぷらそば

udon (wheat noodle) or soba (buck wheat noodle) in hot fish broth soup; comes with shrimp tempura and scallion 11.95

Yaki.soba Japanese style /

焼きそば

japanese egg noodle with fresh vegetable; stirred by japanese a-1 style vegetable sauce

with beef / 牛肉 11.95

with chicken / 鶏肉 10.95

with pork / 豚肉 11.95

with shrimp / 海老 12.95

chef hiko's recommendation

hiko-a-mon ramen

彦右衛門ラーメン

special pork broth soup (from pork bone) with ramen (egg) noodle 11.95

zaru.soba (cold) / ざるそば

cold soba (buckwheat noodle) 8.95

tempura zaru.soba (cold) / 天ざる

cold soba with shrimp and vegetable tempura 13.95

niku udon / 肉うどん

udon (wheat noodle) with thinly sliced beef (shabu shabu style) in udon soup (fish broth) 10.95

new

curry udon / カレーうどん

udon (wheat noodle) in curry soup 10.95

new

nabe.yaki udon / 鍋焼きうどん

udon with fish cake, egg, scallions, shrimp tempura in japanese pot 11.95

steamed rice / ご飯 1.95

fried rice (plain) / 焼き飯 3.95

with beef / 牛肉 6.95

with chicken / 鶏肉 5.95

with pork / 豚肉 6.95

with shrimp / 海老 7.95

ocha-zuke /

お茶漬け

japanese tea and rice soup with your choice of following toppings, comes with oshinko:

salmon and salmon roe /

鮭とイクラ

6.95

salmon / 鮭

4.95

sour plum and jako / 梅と雑魚

4.95