



ひびの食堂

筋菜 Appetizer

鮪のたたき Tuna Tataki Salad	12
Seared Tuna Sashimi with Avocado, Mesclun, Shaved Carrots & Daikon with Onion Soy Dressing	
野菜サラダ Field Green Salad	6
Mesclun, Shaved Daikon & Carrot, Crispy Potato Chips with Ginger Dressing	
海藻サラダ Seaweed Salad	8
Wakame and Green & Red Seaweed with Ponzu Dressing	
鴨サラダ Kamo Salad	11
Roasted Duck Slices and Mesclun, Shaved Daikon & Carrots with Shiso Dressing	
はまちサラダ Hamachi Salad	12
Yellow Tail Sashimi and Mesclun, Shaved Daikon & Carrots with Onion Soy Dressing	
牛角煮 Beef Kakuni	12
Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallion	

豆腐 Tofu

出来たて豆腐 Fresh Made Tofu	5
Served cold or warm with Grated Ginger and Scallions & Soy-Dashi Sauce	
揚げ出し豆腐 Agedashi Tofu	7
Deep-fried House Made Tofu, Shishito Peppers, Shiitake Mushroom with Soy Dashi Broth	
白和え Shira-ae	6
Seasonal Blanched Vegetables served with Tofu Sauce	
海老巻寺農き Shrimp Toji Maki	12
Spring Roll Kyoto style — Shrimp Wrapped in Yuba (Tofu skin)	

We ask maximum 2 credit cards per table and minimum charge is \$15

おはんざい Obanzai (Kyoto-homestyle Japanese Tapas)

Obanzai is a wide variety of homestyle dishes that have been part of daily Kyoto home life. Many of these recipes have been handed down from generation to generation.

日替わりおはんざい Daily Obanzai 5
Ask your server / Seek an Obanzai Board Near You :-)

アントレ Entree

日比の鳥照り焼き Hibino Teriyaki Chicken 15
Roasted Organic Chicken served with Seasonal Vegetables

牛角煮 Beef Kakuni 20
Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallion

鮭の味噌漬 Salmon Miso Zuke 17
Broiled Miso-marinated Salmon with Seasonal Vegetables

トニカツ Tonkatsu 14
Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce

定食 Teishoku (add-on to your above entrees) with Rice + Miso Soup + Chef's Choice Mini Obanzai	+ 6
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サイドオーダー Sides

Edamame 4

Miso Soup 3

Steamed Rice 3

Tsuke-mono (Japanese Pickles) 4

寿司 Sushi

握り / 刺身 Sushi & Sashimi

Tuna	4
Salmon	4
Yellowtail	4
Fluke	4
Shrimp	4
Scallop	5
Spanish Mackerel	3
Squid	3
Octopus	4
Crab Stick	3
Tobiko (Flying Fish Roe)	4
Ikura (Salmon Roe)	6
Uni (Sea Urchin)	6
Eel	4
Anago (Sea Eel)	5
Tamago (Egg Omelet)	3

巻き物 Rolls

Tuna Roll	6
Spicy Tuna Roll	6.50
Spicy Scallop Roll	7
Salmon Roll	5.50
Salmon Avocado Roll	6
Yellow Tail Scallion Roll	6
Yellow Tail Jalapeño Roll	6
Shrimp Cucumber Roll	6.50
Shrimp Tempura Roll	6.50
California Roll	5.50
Eel Avocado Roll	6
Eel Cucumber Roll	6
Avocado Roll	4
Cucumber Roll	4
Avocado Cucumber Roll	4.50
Kanpyo Roll (Soy-simmered Squash Strips)	4
Ume (Plum) Shiso Roll	4

トッピング Additional items (Each)

Avocado	1
Cucumber	1
Spicy Mayo	1
Tobiko (Flying Fish Roe)	2

寿司 Sushi

- 鮭箱寿司 Salmon Hako Sushi 13
Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso (Barley Miso)
- あなご箱寿司 Anago Hako Sushi 15
Hako Sushi (Box Pressed Sushi) with Anago (Sea Eel), Shiso, Kanpyo, and Shredded Egg Omelet
- 京都箱寿司 Kyoto Hako Sushi 13
Hako Sushi (Box Pressed Sushi) with Grilled Spanish Mackerel, Shiitake, and Shiso Leaf
- 鮪箱寿司 Tuna Hako Sushi 16
Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf
- 鰻かわり巻 Panko-Crusted Eel Roll 15
Deep Fried Panko Crusted Eel with Avocado and Cucumber
- 野菜大巻 Vegetable Roll 10
Roll with Assorted Seasonal Vegetables
- 京風大巻 Kyoto Style Futomaki 12
Roll of Tuna, Shrimp, Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo

寿司アクトシ Sushi Entree

- 日比の寿司 Hibino Sushi Plate 21
7 pieces of Assorted Sushi and One Roll of Kyoto Style Futomaki
- 日比の刺身 Hibino Sashimi Plate 26
15 pieces of Assorted Sashimi + Steamed Rice
- 日比のちらし Hibino Chirashi 21
A Variety of Sashimi Pieces and Vegetables over Sushi Rice and Shredded Egg Omelet
- 鉄火丼 Tekka Don 17
Soy Marinated Tuna Sashimi over a Bowl of Sushi Rice and Shredded Egg Omelet