

ひびの食堂

おは"トさ"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.

日替わりおばしさ"い Daily Obanzai Ask your server / Seek an Obanzai Board Near You :-)	7
サラダ Salad	
新サラタ" Tuna Salad Tuna Sashimi with Avocado, Mesclun, Shaved Carrots & Daikon with Onion Soy Dress	13 sing
野菜サラタ Field Green Salad Mesclun, Shaved Daikon & Carrots with Ginger Dressing	8
海 襟 サ ラ タ" Seaweed Salad Wakame and Green & Red Seaweed with Ponzu Dressing	10
鴨サラタ" Kamo Salad Roasted Duck Slices and Mesclun, Shaved Daikon & Carrots with Shiso Dressing	12
はまちサフタ [®] Hamachi Salad Yellowtail Sashimi and Mesclun, Shaved Daikon & Carrots with Onion Soy Dressing	14
粉業 Appetizers	
海皮東 高標 [®] Shrimp Toji Maki Spring Roll Kyoto style — Shrimp Wrapped in Yuba (Tofu skin)	14
鮭 カツ Sake Katsu Fried Panko Crusted Salmon with Tartar Sauce	8
ソーセーテ Sausage Grilled Berkshire Sausage	7
ジューマイ Shumai Steamed Shrimp Shumai with Ponzu	6
たこ焼き Takoyaki Fried-octopus filled batter balls	7
牛角	14

Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions

豆腐 Tofu

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出来たて豆腐 Fresh Made Tofu Served cold with Grated Ginger and Scallions & Soy-Dashi Sauce	6
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揚げ出し豆腐 Agedashi Tofu Deep-fried House Made Tofu, Shishito Peppers, Shiitake Mushroom with Soy Dash	8 i Proth
Deep-med riouse Made Tota, Smsmto reppers, Smitake Musimoom with 30y Dash	i biotii
白 削え Shira-ae	8
Seasonal Blanched Vegetables served with Tofu Sauce	
7 - L Future	
アントレ Entree	
日 火 の 鳥 照 リ 焼 き Hibino Teriyaki Chicken	18
Roasted Organic Chicken served with Seasonal Vegetables	
牛角度 Beef Kakuni	23
Braised Short Ribs in Sweet Soy Broth with House Made Tofu and Tokyo Scallions	
鮭の味噌漬け Salmon Miso Zuke	20
Broiled Miso-marinated Salmon with Seasonal Vegetables	20
トンカツ Tonkatsu Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce	17
Pairko Dieaded and Fried Fork Loin Served with Torrkatsu Sauce	
	+ 6
with Rice + Miso Soup + Chef's Choice Mini Obanzai	
サイドオータ"ー Sides	
Edamame	5
Miso Soup	3
Steamed Rice	3
Tsuke-mono (Japanese Pickles)	6

🏞 🗑 Sushi

握リ/剙浄 Sushi &	. Sashimi	巻き物 Rolls	
Tuna	4	Tuna Roll	6
Salmon	4	Spicy Tuna Roll	6.50
Yellowtail	4	Spicy Scallop Roll	7
Fluke	4	Salmon Roll	6
Shrimp	4	Salmon Avocado Roll	6.50
Scallop	5	Yellowtail Scallion Roll	6
Spanish Mackerel	4	Yellowtail Jalapeño Roll	6
Crab Stick	3	Shrimp Cucumber Roll	6.50
Tobiko (Flying Fish Roe)	4	Shrimp Tempura Roll	6.50
Ikura (Salmon Roe)	7	California Roll	5.50
Uni (Sea Urchin)	mp	Eel Avocado Roll	6
Eel	4	Eel Cucumber Roll	6
Anago (Sea Eel)	5	Avocado Roll	4
Tamago (Egg Omelet)	3	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 it	tems (Each)
		Avocado	1
		Cucumber	1
		Spicy Mayo	1

Tobiko (Flying Fish Roe) 2

鮭 稍 寿 司 Salmon Hako Sushi Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso (16 Barley Miso)
あなご 箱 春 司 Anago Hako Sushi Hako Sushi (Box Pressed Sushi) with Anago (Sea Eel), Shiso, Kanpyo, and Shredded E	17 igg Omelet
京 網 箱 青 司 Kyoto Hako Sushi Hako Sushi (Box Pressed Sushi) with Grilled Yellowtail, Shiitake, and Shiso Leaf	15
鯨 箱 寿 司 Tuna Hako Sushi Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf	17
春旬アントレ Sushi Entree	
日	24
日长の粉身 Hibino Sashimi Plate 15 pieces of Assorted Sashimi + Steamed Rice	28
スペシャル巻き Special Roll	
鯛かわり高き Panko-Crusted Eel Roll Deep Fried Panko Crusted Eel with Avocado and Cucumber	16
ねぎとう巻き Negitoro Roll Fatty Tuna with Scallions	13.50
重 巻き Blue Crab Roll Blue Crab and scallions with Yuzu Mayo with Avocado and Cucumber	10
鷹 楔 ワーモン 巻き Smoked Salmon Roll Smoked Salmon and Jalapeno with Spicy Mayo with Avocado and Cucumber	7.50
鮭 皮 巻き Salmon Skin Roll Grilled Salmon Skin and Cucumber with Eel Sauce	6.50

寿 **亨** 弁 Sushi Bowl

日长のちらし A Variety of Sashimi Pie		il over Sushi Rice and Shre	edded Egg Omelet	24
-// // //	a Don shimi with Avocado	slices over Sushi Rice ar	nd Shredded Egg Omelet	19
海鮮弁 Kaise A Variety of Sashimi piec		iushi Rice		29
鮭はちす弁 I Torched Salmon Belly over		d Egg Omelet		27
とう弁 Toro [Tuna Belly Sashimi with Av		Rice with Shredded Egg Ome	elet	29
トッピング	Add On:	Ikura \$3	Uni \$ MP	

太巻き寿司 Futomaki Sushi

野菜太高き Roll with Assorted Se	· ·	12
京 周 太 巻 き Roll of Tuna, Shrimp.	Kyoto Style Roll Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo	14
	Fried Oyster Futomaki cado, Cucumber, Tobiko with BBQ Mayo	14.50
ソフトショル: Roll of Fried Soft Shell Co	7 ラブ太巻き Soft Shell Crab Tempura Futomaki ab, Avocado, Cucumber, Tobiko with BBQ Mayo	15
	帰羅太巻き Lobster Tempura Futomaki npura, Avocado, Cucumber, Tobiko with Yuzu Mayo	16