



H I K A R I

SMALL PLATES

STEAMED EDAMAME 13

Onion soy, sea salt

GRILLED SHISHITO TRUFFLE PONZU 22

Truffle ponzu, lime, sea salt

SPICY TUNA CRISPY RICE 24

Spicy tuna tartare, pressed rice, shiso aioli

HIRATAKE TEMPURA 24

Oyster mushrooms, spicy aioli, micro cilantro

ENOKI MUSHROOM FRIED RICE 22

Onion, enoki mushrooms, fried egg

CHICKEN YAKITORI 28

Teriyaki glaze, scallion

WAGYU SHORT RIB GYOZA 34

Shiitake mushrooms, onion, sweet chili

RAW & COLD

VEGAN LABNEH & CUCUMBER SALAD 25

Chilled cucumber, yuzu, dry miso

HAMACHI JALAPEÑO 26

Yellowtail, jalapeño vinaigrette, candied garlic chips

TRUFFLE TUNA TATAKI 26

Seared bluefin tuna, truffle ponzu, crispy sweet potatoes

SPICY SEARED ALBACORE 26

Seared albacore, spicy ponzu, sambal

HIKARI SMOKED TORO MP

Bluefin tuna, caramelized onion soy, fermented Fresno peppers

TRUFFLE BEEF TATAKI 49

Seared rare ribeye, truffle ponzu, garlic chips

CHEF'S DAILY CREATION MP

Thoughtfully crafted daily

VEGAN MAKIS

VEGAN FUTOMAKI 22

Fried tofu, carrots, avocado, cucumber, asparagus, crispy shiitake

ASPARAGUS SHIITAKE MAKI 20

Asparagus, avocado, cucumber, miso, crispy shiitake

JAPANESE SWEET POTATO MAKI 20

Sweet potato purée, avocado, eel sauce

COOKED MAKI

BAKED DYNAMITE MAKI 20

Baked krab, fish salad, avocado, scallion

BAKED DRAGON MAKI 26

Tempura kani, cucumber, avocado, spicy aioli, eel sauce

SALMON CRUNCH MAKI 24

Tempura salmon, avocado, spicy mayo, eel

VOLCANO MAKI 28

California maki, avocado, baked dynamite mix, crispy onions, eel sauce

CALIFORNIA MAKI 16

Kani, avocado, cucumber, sesame seeds

SASHIMI | NIGIRI

Ora King Salmon 8

Yellowtail 8

Akami 8

Shim aji 8

Madai 8

Kinmedai 8

Chu-toro 10

O-toro 11

Chef's Curated Omakase 6PC | 48

Chef's Curated Omakase 10PC | 80

Chef's Vegan Omakase 10PC | 52



H I K A R I

SIGNATURE MAKIS

HIKARI MAKI 32

Tempura oyster mushroom, truffle aioli, crispy sweet potato

FLAME SALMON MAKI 24

House-cured salmon, avocado, shiso aioli

HAMACHI NIKKEI MAKI 26

Yellowtail tartare, avocado, cucumber, acevichado aioli

FLAME TORO MAKI 32

Bluefin tuna, cucumber, scallions, jalapeño aioli

HIKARI RAINBOW MAKI 30

House-cured salmon, cucumber, topped with salmon, tuna, and whitefish

SPICY TUNA CRUNCH MAKI 28

Spicy tuna tartare, cucumber, avocado, gochugaru tempura flakes, spicy eel

KANI SU MAKI 28

Cucumber wrap, kani, avocado, white ponzu

SIGNATURE ENTREES

MISO ROASTED CAULIFLOWER 36

Cauliflower, edamame purée, crispy shiitake mushrooms

MISO BLACK COD 46

Miso-marinated cod, creamy cauliflower purée

JAPANESE MADAI MP

Crispy-skinned madai, sautéed mushrooms, Thai basil-caper sauce, coconut milk

POTATO-CRUSTED SALMON 45

Crispy salmon, sautéed asparagus, green curry

JIDORI CHICKEN 40

Crispy-skinned chicken, butternut leek purée, charred cipollini onions

BRAISED SHORT RIB 74

Soy reduction sauce, sautéed bok choy, sweet potato purée

PRIME RIBEYE 85

14 oz. American ribeye, seasonal roasted vegetables, chimichurri, spicy shishito

TOMAHAWK STEAK 270

Signature bone-in tomahawk, seasonal roasted vegetables, house sauces

HERB-CRUSTED LAMB 90

Oven-roasted lamb chops, sweet potato purée, caramelized carrots, demi-glace

Please note that a 20% service charge will be added to your final bill. Alcoholic beverages are subject to an additional charge.

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.