



H I K A R I

SHABBAT CHEF'S PRIX FIXE DINNER

\$175 per adult | \$65 per child

OPENING SELECTION

HOUSE BREAD

Accompanied by a trio of handcrafted dips

HIKARI HOUSE SALAD

Seasonal greens, refined garnishes, and ginger or miso vinaigrette

CHEF'S SEASONAL SOUP

Crafted daily

CHOICE OF

CHEF'S CURATED PLATTER 6 pieces

• Truffle shishito peppers • Asparagus shiitake maki • Japanese eggplant nigiri with miso glaze • Yuzu avocado nigiri • Cured bell pepper nigiri • Eringii mushroom nigiri • Crispy shiitake hand roll • Slow-cooked watermelon nigiri with ponzu

VEGAN OMAKASE PLATTER 10 pieces

CHILDREN PLATTER
Choice of one veggie or traditional sushi roll

SEASONAL MAIN COURSE

MISO BLACK COD

Edamame purée, crispy sweet potatoes

BRAISED SHORT RIBS

Slow-braised, soy glaze, roasted bok choy, microgreens

SEARED RIBEYE

Grilled ribeye, finished with sea salt

ROASTED CAULIFLOWER

Edamame purée, pickled peppers, crispy shiitake

JIDORI CHICKEN

Butternut squash purée, roasted cipollini onion

CHEF'S SIGNATURE DESSERT

Served with complimentary tea

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.*



H I K A R I

THE GOLDEN HOUR MENU

MON-THURS - 5 -7PM BAR EXCLUSIVE

SIGNATURE COCKTAILS | 15

GEISHA SUNSET

Passionfruit, lychee, vodka, sparkling

AKARI MARTINI

Coconut, lychee, vodka, sake

TSUKI ESPRESSO

Espresso, vanilla, vodka

KUMO MARGARITA

Coconut, tequila, lime

SIGNATURE POURS | 12

SOMMELIER'S SELECTED RED

SOMMELIER'S SELECTED WHITE

SOMMELIER'S SELECTED ROSE

JUNMAI SAKE

SMALL PLATES

STEAMED EDAMAME 8

Onion soy, sea salt

HIRATAKE TEMPURA 16

Oyster mushrooms, spicy aioli,
cilantro

HAMACHI JALAPEÑO 18

Yellowtail, jalapeño vinaigrette,
candied garlic chips

THE MAKIS

SPICY TUNA MAKI 14

Spicy tuna tartare, cucumber, spicy eel

BLUEFIN CRISPY RICE 16

Spicy tuna tartare, pressed rice, shiso aioli

FLAME TORO MAKI 16

Bluefin tuna, cucumber, jalapeño aioli

FLAME SALMON MAKI 16

House-cured salmon, avocado, shiso

TEMAKI

ORA KING SALMON 12

YUZU HAMACHI 10

TORO NEGI 12

OMAKASE 70

Edamame

Nigiri (3PC)

Temaki (2PC)

Maki

NIGIRI(1PC)

Ora King Salmon 6

Yellowtail 6

Akami 6

Chu-toro 9

O- toro 11

Japanese 10

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SPARKLING | CHAMPAGNE

Bartenura Prosecco Brut Italy
Drappier Carte d'Or France

16 | 55

145

WHITE WINES

Borgo Bella Pinot Grigio Italy
Goose Bay Pinot Grigio Italy
Goose Bay Sauvignon Blanc New Zealand
Pouilly-Fumé, J. de Villenbois France
Herzog Special Reserve Chardonnay California
Psagot Chardonnay Israel
Kerem Ben Zimra Sauvignon Blanc Israel

15 | 50

23 | 70

20 | 65

85

29 | 90

23 | 70

25 | 80

ROSE

Vera Wang Méditerranée Rosé France
Psagot Rosé Israel
Sancerre Rosé France

20 | 65

22 | 68

25 | 80

RED WINES

Psagot Sinai Israel
Shiloh Privilege Israel
Dignitary Sonoma-Loeb Pinot Noir California
Dignitary Sonoma-Loeb Cabernet Sauvignon California
Pardes Merlot Israel
Mount Hevron Reserve Cabernet Sauvignon Israel
Mony Reserve Malbec Israel
Isaac Ram Cabernet Sauvignon Israel
Chevalier de Lascombes France
Dalton Reserve Cabernet Sauvignon Israel
Psagot Cabernet Sauvignon Israel
Herzog Alexander Valley Cabernet Sauvignon California
Psagot Edom Israel
Covenant Black Label Cabernet Sauvignon California
The Cave Israel
Herzog Generation VIII Cabernet Sauvignon California

20 | 65

20 | 65

23 | 70

25 | 75

105

185

25 | 95

35 | 145

95

100

105

110

120

260

280

415



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COCKTAILS

MATCHA WHISPER	26
Ceremonial matcha, Japanese whisky, vanilla	
GEISHA SUNSET	22
Passionfruit, lychee, vodka, sparkling	
AKARI MARTINI	26
Coconut, lychee, vodka, sake	
TSUKI ESPRESSO	24
Espresso, vanilla, vodka	
KUMO MARGARITA	22
Coconut, tequila, lime	

EXCLUSIVE JAPANESE BEER

Musashino Pilsner	16
Baeren Schwarz	16
Coedo IPA	16
Craft Local Brewery Selection	16

MOCKTAILS

SHIROKAZE	15
Pineapple, coconut, lime, coconut foam	
SAMURAI	15
Lime syrup, passionfruit, sparkling water	

SAKE

Junmai	15 35
Hachidori Junmai Ginjo	36 110
Blue George Junmai Ginjo	26 90
Hachidori Daiginjo	235
Black George Daiginjo Tonoike	31 95
Drop of Grace Daiginjo	450



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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 9

Yellowtail 8

Akami 8

Shim aji 8

Madai 13

Kinmedai 10

Chu-toro 11

O-toro 14

Chef's Curated Omakase 6PC | 54

Chef's Curated Omakase 10PC | 92

Chef's Vegan Omakase 10PC | 52



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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

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