



Japanese Sake Selections

Premium sake is delicate, balanced, fragrant, & complex. Served chilled by the glass, or flight. Please indulge in our “sake flight” to experience every style.

- **HIRO RED Junmai Sake** 180mL \$12 300mL ..\$25
Delicate vanilla maple nut and spicy pear custard aromas. Potato bread, white mushroom, tart cherry finish. Soft dryish medium body. ABV 15%
- **HIRO BLUE Junmai Ginjo Sake** 300mL ..\$26
Creamy vanilla nougat, peppered pear and banana aromas. Melon tapioca and white pepper finish. Silky dry yet fruity medium body. ABV 15%
- **DASSAI 45 Junmai Nigori** 300mL ..\$27
Unfiltered/Cloudy. Notes of rose water, cream, apple and melons. Soft and creamy mouthfeel. 16% ABV
- **TEARS OF DAWN Daiginjo** 300mL ..\$35
Super premium, notes of tropical banana, anise seed and truffle. Velvety finish. 15.5% ABV
- **HIRO GOLD Junmai Daiginjo Sake** 720mL \$120
Ultra premium, modest cantaloupe or banana aromas with gentle tropical fruit flavor. Elegant and smooth aftertaste 15% ABV

Chilled Sake Flight

- **JUNMAI** ● **NIGORI** ● **JUNMAI GINJO**
- \$16 PER FLIGHT**

Hot & Chilled Sake

- **HIRO RED JUNMAI - HOT OR CHILLED** \$14
- **HIRO BLUE JUNMAI GINJO - CHILLED**\$15
- **DASSAI 45 JUNMAI NIGORI - CHILLED**\$15

Sake Cocktails

- GOLDEN SUNSET**\$12
Hiro Blue Junmai Ginjo Sake, Jim Beam (Japanese bourbon), lemon syrup topped with dry red wine
- THE CHERRY BLOSSOM**\$12
Dassai 45 Nigori Sake, Luxardo Maraschino, grenadine, Luxardo cherry – edible orchid
- PINK GEISHA**\$12
Dassai 45 Nigori Sake, banana schnapps, Strawberry puree and lemon syrup

Appetizers

- MISO SOUP**\$7
Traditional Japanese Soup with Tofu, Mushroom and Scallions
- EDAMAME**\$7
Steamed Soybeans served naked in Sea Salt
- PONZU PARMESAN EDAMAME** \$8
Steamed Soybeans with Citrus Ponzu & Aged Parmesan Cheese
- **YELLOWFIN TUNA CARPACCIO** \$15
Thin slices of fresh raw Yellowfin Tuna with Ginger Dressing
- **TUNA TATAKI** \$13.5
Sesame coated Yellowfin Tuna with Citrus Ponzu Sauce
- SEAWEED SALAD**\$6
Sesame marinated Seaweed Salad
- KRAB SALAD “KANI SU”**\$8
Tangy, refreshing Krab & Cucumber Salad
- SQUID SALAD “Chuka Ika Sansai”**\$7
Traditional Japanese Salad with thinly sliced Squid, Shitake Mushroom, Bamboo Shoots and Sesame Seeds

Platters & Bowls

- **SASHIMI DINNER** \$36
Chef's Selection of 8 different types of Sashimi
- **SUSHI JACKSON'S** \$26
Chef's selection of 8 different Nigiri with a California Roll, topped with Masago
- **JACKSON'S POKE BOWL** \$24
Japanese Rice Bowl with Tuna, Salmon Sashimi, Wakame, Calamari, Cucumber, Carrot, Avocado, Sesame Seeds and Poke Sauce



Nigiri & Sashimi

NIGIRI SLICED FISH ON A BED OF HAND FORMED RICE, (2 PIECES PER ORDER)

SASHIMI (ADD \$1): THINLY SLICED RAW FISH, SERVED WITHOUT RICE, (3 PIECES PER ORDER)

- **YELLOWTAIL "Hamachi"** \$7
- **TUNA "Maguro"** \$7
- **SPICY TUNA "Otto Maguro"** \$8
- **BLUE CRAB "Gazami"** \$8
- **KRAB "Kani"** \$7
- **EEL "Unagi"** \$7
- **SALMON "Sake"** \$7.5
- **SNAPPER "Madai"** \$7

Vegetable Rolls

- **VEGETABLE ROLL** \$7.5
Asparagus, Avocado, Red Ginger, Carrot & Cucumber
- **AVOCADO ROLL** \$8
Seaweed Nori, Sushi Rice & Avocado
- **GARDEN ROLL** \$8
Asparagus, Diakon Sprout, Carrot, Cucumber & Avocado wrapped in Soy Paper

Sushi Rolls

- **CALIFORNIA ROLL** \$7
Krab, Avocado & Cucumber
- **SPICY TUNA ROLL** \$9
Spicy Tuna, Cucumber & Masago
- **TUNA AVOCADO ROLL** \$12
Tuna & Avocado
- **TEKA ROLL** \$8
Yellowfin Tuna
- **SPICY YELLOWTAIL ROLL** \$9.5
Spicy Yellowtail Tuna with Cucumber and Green Onion
- **PHILLY ROLL** \$8
Salmon & Cream Cheese
- **SALMON AVOCADO ROLL** \$8
Salmon & Avocado

Specialty Rolls

- **VOLCANO ROLL** \$14
California Roll topped with Baked Seafood
- **RAINBOW ROLL** \$13
California Roll topped with Tuna, Salmon, White Fish & Shrimp
- **RED DRAGON ROLL** \$13
California Roll topped with Tuna, Eel Sauce, Spicy Mayo, Masago & Green Onion
- **MEXICAN ROLL** \$11.5
Tempura Shrimp, Avocado & Masago
- **PINK LADY ROLL** \$16
Tempura Shrimp, Blue Crab, Asparagus, Cucumber & Masago wrapped in Soy Paper
- **LOBSTER TEMPURA ROLL** \$19.5
Lobster, Cucumber, Sushi Rice, Tempura Fried and served with Spicy Mayo & Eel Sauce
- **SEXY BEN ROLL** \$17
Tuna & Avocado topped with Eel, Tobiko, Spicy Mayo & Eel Sauce
- **CRAZY SALMON ROLL** \$14
Spicy Salmon & Avocado topped with Salmon, Masago, Green Onion, Spicy Mayo & Eel Sauce
- **CLASSIC DRAGON ROLL** \$15
Tempura Shrimp & Avocado topped with Eel & Eel Sauce

● **Note that anything marked with a dot is raw or has raw contents**
Consuming raw or undercooked seafood may increase your risk of foodborne illness.

For your convenience, a suggested 18% gratuity charge will be added to parties of 8 or more.