



H I K A R I

FISH PLATTER

Chef choices prime fish
3 Krudo (thinly sliced) · 3 Sashimi · 5 Nigiri

\$90

CHEF'S CURATED OMAKASE (10 pcs)

\$80

BLUEFIN CHU-TORO TATAKI

Seared chu-toro, sweet onion shoyu, daikon radish,
shiso leave

\$22

JAPANESE MADAI KRUDO

Thin sliced sea bream, fermented blueberry
leche de tigre, chive oil, myoga, shiso leaf

\$22

SPICY MANDARIN HAMACHI

Thinly sliced hamachi, mandarin ponzu, avocado relish,
serrano peppers, crispy miso zest

\$22

FLAME SALMON BELLY MAKI

Avocado, tempura flakes, roasted serrano aioli

\$24

BLUEFIN CRISPY RICE

Spicy bluefin tuna, serrano

\$24

SIGNATURE ENTREES

CHILEAN SEA BASS

Fennel puree, ginger miso, shaved fennel herb salad,

\$45

ORA KING SALMON

Ginger coconut rice, garlic broccolini, teriyaki sauce

\$40

STEAM SEA BASS

Crispy leek, fresno, cilantro, light fish shoyu, branzino
sea bass, sea salt

\$32

