

SONOMA COUNTY
RESTAURANT
WEEK
FEBRUARY 22-28

www.SonomaCountyRestaurantWeek.org

Hiro's Japanese Restaurant

\$29 Menu

First Course - Appetizer

Hiro's Dynamite Mussels *three baked green mussels with cream cheese & crab cake*

Gyoza (Pot Stickers) in Spicy Broth *pot stickers, shrimps, onions and jalapeño in homemade chicken based broth. this winter dish will warm you up!*

Seafood Fritos *fried scallops, shrimps and calamari with spicy sweet lemon sauce*

Second Course - Entrée

Aburi Sushi *all seared maguro (tuna), hamachi (yellow tail), sake (salmon), hotate (scallops), ika (squid), katsuo (bonito), shiro (albacore), and tai (red snapper) - 8 pieces*

Tuna Kara-Age (Deep Fried) *fresh tuna marinated in garlic soy sauce coated with special batter and deep fried, mixed green salad with avocado on side*

Chicken Teriyaki Special *chicken teriyaki served on a bed of mashed potato with green beans and teriyaki sauce*

Grilled Hamachi Roll *grilled hamachi kama meat (collar; it is a delicacy in japan) with cucumber, jalapeño and green onion*

Katsuzo Roll Fish Version *fried red snapper, cream cheese, cucumber and egg omelet inside*

Salmon Lemon Roll *salmon, lemon slice, cucumber and shiso (japanese basil) inside, drizzled with miso cream sauce*

Super Spicy California Roll *spicy crab and jalapeno tempura, avocado and cucumber inside with spicy jalapeno sauce outside*

Third Course - Dessert

Hiro's Cheesecake *sweetened fromage blanc from bellwether farm with puff pastry crust in a pool of raspberry puree - topped with shaved white chocolate*

Chocolate Wontons *crispy wontons dripping with chocolate atop vanilla bean ice cream*

Crème Brulee *classic vanilla crème brulee with caramelized hard shell*