



SUSHI HIRO

STANDARD ROLLS

CALIFORNIA ROLL \$10
Crab meat, avocado, cucumber

SPICY TUNA ROLL* \$12
Spicy tuna and cucumber

SEATTLE ROLL* \$10
fresh salmon, avocado, and cucumber

PHILLY ROLL* \$10
Smoked salmon, cream cheese, and avocado

SPIDER ROLL \$17
Soft shell crab, crabmeat, cucumber, avocado, kaiware w/masago on top

TUNA AVOCADO* \$12
Fresh tuna and avocado

HAMACHI AVOCADO* \$10
Fresh hamachi and avocado

SALMON SKIN \$14
Salmon skin, cucumber, gobo, and kaiware

SHRIMP TEMPURA \$15
Fried shrimp, crabmeat, cucumber, avocado, kaiware w/masago on top

AVOCADO ROLL \$7
Avocado

CUVOCADO ROLL \$8
Cucumber and avocado

VEGGIE ROLL \$13
Gobo, shiso leaf, cucumber, avocado, and kaiware

FUTO MAKI \$10
Shrimp, tamago, spinach, oboro shittake, kampyo, oshinko

TEKKA MAKI* \$7
Tuna

SAKE MAKI* \$6
Salmon

NEGIHAMA MAKI* \$7
Hamachi and chopped green onion

KAPPA MAKI \$5
Cucumber

ASPARAGUS MAKI \$6
Asparagus

OSHINKO MAKI \$5
Pickled radish

SHIITAKE MAKI \$6
Shiitake mushroom

KANPYŌ MAKI \$5
Dried shavings of calabash

NATTO MAKI \$6
Natto and chopped green onion

Any standard roll can be made as a hand roll upon request

DEEP FRIED ROLLS

GOLDEN CALIFORNIA \$11
Crab meat, avocado topped w/masago, and eel sauce

TEXAS* \$13
Spicy tuna, cream cheese, jalapeño topped w/spicy mayo, sriracha, and eel sauce

ALASKA* \$11
Smoked salmon, avocado, cream cheese topped w/masago and eel sauce

LAS VEGAS \$15
Crab meat, avocado, ebi, eel, cream cheese topped w/eel sauce

DOUBLE CRUNCH* \$16
Fried shrimp, avocado, spicy tuna, crab meat topped w/eel sauce and spicy mayo



VOLCANO* \$17
Crab meat, avocado topped w/spicy tuna, eel sauce, and spicy mayo

ICHI ROLL* \$17
Hamachi, eel, crab meat, avocado, masago topped w/eel sauce

CRACKER ROLL* \$17
Avocado, three kinds of fish topped w/eel sauce

BAKED ROLLS

SIMBA* \$18
Crabmeat, avocado topped w/salmon, masago, and eel sauce

ALFREDO'S* \$19
Crabmeat, avocado topped w/mixed fish, shiitake, masago, green onion, and eel sauce

GALAXY EXPRESS 999* \$20
Shrimp tempura, avocado, crabmeat topped w/masago, chopped shrimp tempura, green onion, and eel sauce

KING'S MAN* \$23
Spicy tuna, cream cheese, avocado topped w/fried lobster, crunch, eel sauce, and spicy mayo

JULY 4th* \$25
Real crabmeat, avocado topped w/lobster, crabmeat, mozzarella cheese, masago, green onion, and eel sauce

SPECIAL ROLLS

RAINBOW* \$18
Crabmeat, cucumber, avocado topped w/tuna, salmon, hamachi, white fish, ebi, and avocado

GREEN GOBLIN* \$17
Crabmeat, avocado topped w/mixed fish, shiitake, masago, green onion, and eel sauce

DRAGON \$17
Fried shrimp, crabmeat, avocado topped w/avocado, eel, and eel sauce

MANHATTAN SUNSET* \$17
Salmon, avocado topped w/salmon

TRIPLE AXEL* \$19
Hamachi, avocado topped w/tuna, salmon, and unagi

WAIKIKI RED* \$18
Tuna, avocado, cilantro topped w/tuna, jalapeno, mayo

MANGO TANGO* \$18
Spicy tuna, masago, avocado topped w/tuna, mango

PACIFIC NORTHWEST* \$17
Spicy tuna, cucumber topped w/albacore tuna, crispy onion, and ponzu sauce

PLAYBOY* \$18
Mixed spicy fish, cilantro topped w/spicy tuna, crunch, spicy mayo, and eel sauce

VEGGIE BROWNIE \$16
Oshinko, cucumber, avocado, gobo, shiso leaf topped w/inari

SUSHI & SASHIMI

	NIGIRI (2PCS)	SASHIMI (4PCS)		NIGIRI (2PCS)	SASHIMI (4PCS)
MAGURO* (BLUEFIN TUNA)	\$9	\$17	IKA* (SQUID)	\$6	\$10
SAKE* (SALMON)	\$7	\$13	KING SALMON*	\$11	\$20
HAMACHI* (YELLOWTAIL)	\$9	\$17	TORO* (TUNA BELLY)	\$12	\$22
ALBACORE TUNA*	\$8	\$15	UNAGI (EEL)	\$9	\$17
STRIPED BASS*	\$10	\$18	HOTATE* (SCALLOP)	\$10	\$18
ESCOLAR* (SUPER WHITE TUNA)	\$8	\$15	UNI* (SEA URCHIN)	\$17	\$32
SOCKEYE SALMON*	\$10	\$18	IKURA* (SALMON ROE)	\$9	\$17
HIRAME* (FLUKE)	\$12	\$22	TOBIKO* (FLYING FISH ROE)	\$6	\$11
MADAI* (JAPANESE RED SNAPPER)	\$12	\$22	TAMAGO (EGG)	\$5	\$9
KAMPACHI* (AMBERJACK)	\$10	\$18	INARI (SWEET TOFU)	\$5	X
SABA* (MACKEREL)	\$6	\$11	MIRUGAI* (GEODUCK)	MP	MP
EBI (COOKED SHRIMP)	\$6	\$10	SUZUKI* (JAPANESE SEA BASS)	MP	MP
AMAEBI* (SWEET SHRIMP)	\$14	\$26	KINMEDAI*	MP	MP
TAKO (OCTOPUS)	\$8	\$15	ISHIDAI*	MP	MP
HOKKIGAI (SULF CLAM)	\$6	\$10	WAGYU* (1PC)	\$12	X

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions



SUSHI HIRO

APPETIZERS & SALADS

TUNA POKE* \$15

Tuna, avocado, onion, green onion, sesame seed w/house sauce

HOUSE MIXED POKE* \$17

Mixed fish, avocado, and veggies w/house sauce

SHISHITO PEPPERS \$7

Pan fried Japanese sweet peppers

AVOCADO BOMB* \$8

Deep fried avocado w/spicy tuna & crab meat

JALAPEÑO BOMB* \$8

Deep fried jalapeño w/cream cheese & spicy tuna

EBI SNOMONO \$10

Shrimp & cucumber w/house sauce

TAKO SNOMONO \$14

Octopus & cucumber w/house sauce

ANKIMO \$20

Monkfish liver w/ponzu sauce

MAYO MUSSEL \$9

Baked mussel w/cheese & spicy sauce

AGEDASHI TOFU \$7

Deep fried tofu w/house sauce

TAR TARE* \$10

Tuna or salmon w/salad & house sauce

TEMPURA ASSORTMENT \$15

Shrimp & assorted veggie tempura

CALAMARI TEMPURA \$12

Deep fried calamari

CRAB FRY \$12

Deep fried softshell crab

KAKI FRY \$12

Deep fried oyster w/panko

GYOZA \$7

Pan fried Japanese pot stickers

CHICKEN KARAAGE \$10

Deep fried seasoned chicken

BUTTER YAKI

Stir fry veggie w/butter sauce

With Shrimp \$10

With Scallop \$15

With Geoduck \$15

TAKOYAKI \$8

Deep fried octopus dumpling w/bonito topping

OKONOMIYAKI \$10

Japanese pancake w/bacon, shrimp, and veggie

UNI SHOOTER* \$11

Uni, sake, ponzu, and a quail egg (1 spoon), only for over 21

OYSTER SHOOTER* \$21

Oyster in ponzu sauce (6 pcs)

OYSTER UNI* \$36

Oyster and uni (6pcs)

A5 WAGYU TATAKI* \$30

Seared Japanese A5 wagyu w/onion and ponzu sauce

JALAPEÑO HAMACHI* \$17

Seared yellowtail and jalapeño on top w/ponzu sauce

IKA SUGATAYAKI \$17

Broiled whole squid w/house sauce

HAMACHI KAMA \$15

Grilled collar of the yellowtail

POKE TACO* \$13

Spicy tuna poke in tortilla (3 pcs)

CHASU BAO \$9

Chashu in the bao bun w/cabbage, cilantro, and sesame dressing

APPETIZER BOX* \$15

Six kinds of appetizer in a box Chef's choice!

HOUSE SALAD \$9

HIRO'S SALAD \$13

Seasonal vegetable and papaya w/ house dressing

CHILLED TOFU \$8

Soft tofu topped w/bonito, green onion w/sesame dressing

CAPRESE SALAD \$9

Sliced mozzarella cheese, basil, tomato, seasoned w/salt & olive oil

SEWEED SALAD \$6

EDAMAME \$5

MISO SOUP \$2

DINNER ENTRÉES

TERIYAKI CHICKEN \$18

Dark meat, served w/rice and house salad

SASHIMI SALAD BOWL* \$25

Mixed diced raw fish, cabbage, carrot, radish, cucumber, rice w/spicy sesame dressing

FISH KATSU \$22

Breaded halibut, served w/rice and house salad

TONKATSU \$18

Center cut pork loin cutlet w/katsu sauce, served w/rice and house salad

CHEESE TONKATSU \$23

Pork loin cutlet w/mozzarella cheese inside, served w/rice and house salad

SUKIYAKI \$28

Japanese hot pot w/beef, shitake, egg, napa cabbage, noodle, konjac, seared fried tofu, served w/rice

SABA OR SALMON SHIOYAKI \$18

Broiled mackerel or salmon with sea salt, served w/rice and house salad

BLACK COD STEAK \$24

Miso marinated cod fish, served w/rice and house salad

GRILLED SHORT RIBS \$35

Korean-style marinated beef short ribs, served w/rice and house salad

SIRLOIN STEAK* \$40

USDA New York style steak, served w/rice and house salad

SHOGAYAKI \$18

Ginger and soy-based stir fried pork w/bean sprout and onion

TUNA BOX* \$50

Your choice of tuna or salmon or assorted!

SALMON BOX* \$40

A bamboo tray divided into 9 compartment

HOUSE BOX* \$60

contains... sushi / sashimi / maki / poke / tempura / shioyaki or akami zuke / tataki / etc

CHIRASHI* \$30

Assorted fish over sushi rice w/ veggie

UNAGI DON \$29

Unagi (eel) over sushi rice

TEKKA DON* \$30

Tuna over sushi rice

SAKE DON* \$25

Salmon over sushi rice

NOODLES

RAMEN \$20

Ramen noodle, chashu, hard-boiled egg, menma, kamaboko in soup

TEMPURA UDON \$25

Udon noodle, shrimp tempura and veggies in soup

NABEYAKI UDON \$28

Udon noodle, Mussel, shrimp, kamaboko, shitake, fried tofu, and veggies in soup

ABURA SOBA \$18

Buckwheat noodle, chashu, egg, bamboo shoot, onion, and chili oil

ZARU SOBA \$18

Buckwheat noodle w/cold dipping sauce

NAGASAKI CHAMPON \$25

Wheat noodle, shrimp, bok choy, mussel, green onion, and bean sprout in soup

YAKI SOBA \$18

Stir fried egg noodle w/chicken or seafood and vegetables

YAKI UDON \$18

Stir fried udon noodle w/chicken or seafood and vegetables

SUSHI ENTRÉES

HIRO'S SPECIAL SUSHI* \$30

8 pcs nigiri & tekka maki

HIRO'S DELUXE SUSHI* \$50

8 pcs premium fish nigiri & tekka or sake maki

SASHIMI ENTRÉES

HIRO'S SHASHIMI SMALL* \$40

15 pcs

HIRO'S SHASHIMI MEDIUM* \$70

28 pcs

HIRO'S SHASHIMI LARGE* \$120

COMBO ENTRÉES

SUSHI & SASHIMI COMBO* \$40

7 pcs sashimi & 6 pcs nigiri

HIROMAKASE SPECIAL* \$250

HIRO'S CRUISE* \$150

30 pcs sashimi, 20 pcs nigiri, and 3 kinds of rolls

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