

HOTARU

OMAKASE by HOTARU

All of our white fish is air-flown from Japan and prepared using the ikejime method, Dry Aging Process-In House

Chef's Tasting Menu | Daily Market Omakase

* Chef's choice meal curated daily, based on market availability *

There is no fixed menu for Omakase

Each experience is personalized to make it special and unforgettable

Omakase 15 Course \$68

2 KINDS OF SEASONAL SEAFOOD FOR APPETIZER

MISO SOUP

* TEN (10) PIECES CHEF'S NIGIRI

* ONE (1) HAND ROLL

TRADITIONAL TAMAGOYAKI

- Japanese-style Egg Omelet -

COLD APPETIZERS

* AKA SU ANKIMO monkfish liver served with red vinegar	15
* YELLOWTAIL JALAPENO jalapeno and onion dressing	15
* BLUEFIN TORO & CAVIAR with miso garlic butter baguette	20
* PONZU AMA EBI marinated sushi shrimp	12
* HIRAME & YELLOWTAIL CRUDO light citrus dressing	16
* SALMON, TUNA, YELLOWTAIL TARTARE with avocado and house sauce	15
* WAGYU TATAKI A5 Wagyu beef with yuzu, onion	25
* CRISPY RICE (4PCS) spicy tuna or spicy salmon with avocado puree	16
* TRIO TART (3) bluefin tuna, king salmon, yellowtail	13

NORI TACO

one (1) per order

* SPICY TUNA	4
* YELLOWTAIL JALAPENO	5
* SALMON YUZU	4
* EEL AVOCADO OR EEL CUCUMBER	5
* TORO SCALLION	7
* HOTARO SALMON BELLY	6
* HOKKAIDO SCALLOP WITH TRUFFLE BUTTER	7
* UNI, TORO OR CAVIAR	12
* WAGYU, QUAIL EGG AND FRESH WASABI	9

NIGIRI | SASHIMI

A la Carte ~ Nigiri 1pc | Sashimi 2pcs

* AMBERJACK	\$5	\$8
* BLUEFIN TORO	\$8	\$12
* BLUEFIN TUNA	\$4	\$7
* SALMON	\$4	\$7
* KING SALMON	\$6	\$9
* YELLOWTAIL	\$5	\$8
* SEA BREAM	\$5	\$8
* STRIPE JACK	\$6	\$9
* GOLDEN EYE SNAPPER (CHIBA)	\$8	\$12
* JAPANESE MACKERAL	\$3	\$5
* HOKKAIDO SCALLOP	\$6	\$9
* SWEET SHRIMP	\$6	\$11
* EEL	\$4	\$7
* HOKKAIDO UNI		\$ MP
* UNI (CALIFORNIA)	\$8	\$16
* IKURA	\$5	\$9

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LIMITED NIGIRI

- * AGED TORO
- * AGED TORO WITH UNI
- * KASUGODAI (BABY SEA BREAM)
- * A5 WAGYU WITH UNI
- KURUMA EBI
cooked premium Japanese tiger shrimp
- SNOW CRAB
- * AORI IKA WITH CAVIAR
bigfin reef squid with osteria caviar
- * ANAGO
slow-cooked conger eel

MAKI & HAND ROLL

- VEGETABLE ROLL
yama gobo, cucumber and oshinko
- SWEET POTATO ROLL
- AVOCADO OR CUCUMBER ROLL
- ASPARAGUS ROLL
- * PEANUT AVOCADO ROLL
- CALIFORNIA ROLL
- * ALASKA ROLL
salmon, avocado, cucumber
- SHRIMP TEMPURA ROLL
- * SPICY TUNA, SALMON OR YELLOWTAIL ROLL
- * BLUEFIN TORO, OSHINKO OR BLUEFIN TORO, SCALLION ROLL
- * TUNA AVOCADO OR TUNA CUCUMBER ROLL
- * TORO, OSHINKO, SCALLION ROLL
- * YELLOWTAIL SCALLION OR YELLOWTAIL JALAPENO ROLL
- * SALMON AVOCADO OR SALMON CUCUMBER ROLL
- * SALMON SKIN ROLL
- EEL AVOCADO OR EEL CUCUMBER ROLL
- * SPICY CRAB OR SPICY CRAB AVOCADO ROLL

HOTARU SPECIAL ROLLS

- 12 * NARUTO (NO RICE) (6PCS) 16
choice of tuna, salmon yellowtail, spicy tuna, spicy yellowtail, spicy salmon
or kani & avocado wrapped with cucumber
- 22
- 8
- 18 SPIDER 16
soft shell crab, avocado, cucumber and eel sauce
- 15 * RAINBOW 17
California roll inside, salmon, tuna, yellowtail with avocado on top
- 12
- 18 SURF & TURF 25
tempura lobster tail and asparagus inside, A5 Miyazaki wagyu on top
- 9 * AUTUMN 20
spicy crab with crunch inside, avocado and salmon on top
- * CRAZY TUNA OR SALMON 18
spicy tuna or salmon with avocado inside, tuna or salmon on top with chef's
house-made sauce
- 7 * HOTARU 22
chutoro, king salmon, yellowtail, avocado inside, soy paper wrapped with
black truffle sauce
- 5 * DRAGON 16
eel and cucumber inside, avocado and tobiko on top
- 5 MANGO SALSA 18
shrimp tempura and avocado inside, mango on top with mango salsa
- 6 * GARDEN DRAGON 18
shrimp tempura, spicy tuna, spicy crab, avocado on top, with micro-greens
- 7 * SPRINGTIME 18
spicy tuna and avocado inside, tuna, salmon and fried potato shreds on top
- 9 * ATLANTIC 22
king salmon and avocado inside, tuna, salmon and fried potato shreds on
top
- 10
- 8
- 16
- 9
- 15
- 9
- 8
- 7
- 9
- 7

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SUSHI BAR ENTRÉES

* TOKUJO SUSHI	30
8 pieces assorted sushi with tuna avocado roll	
* TOKUJO SASHIMI	35
Chef's selection of sashimi	
* SUSHI & SASHIMI COMBO	36
5 pcs of sushi, 9 pcs of sashimi and salmon avocado roll	
UNAGI DON	30
10 pcs of grilled eel served over rice	
* CHIRASHI	28
assorted sashimi on a bed of seasoned sushi rice	
* BLUEFIN TUNA LOVER	34
4 pcs bluefin tuna sushi, 6 pcs bluefin tuna sashimi and a tuna roll	
* SALMON LOVER	30
4 pcs salmon sushi, 6 pcs salmon sashimi and a salmon roll	
* LOVE BOAT FOR TWO	75
15 pcs sashimi, 12 pcs sushi, crazy salmon roll, California roll	

SOUP AND SALAD

MISO SOUP	4
traditional Japanese soybean paste soup	
VEGETABLE TOFU SOUP	7
silken tofu, seasonal vegetable	
UMAMI SEAFOOD SOUP	12
lightly spiced house-made dashi with scallop, shrimp, calm, kelp, red miso and mushroom	
GREEN SALAD	9
mixed greens with house dressing	
AVOCADO SALAD	12
fresh sun-ripe avocado with seasonal vegetables	

Soup and Salad cont...

SALMON SKIN SALAD	12
crispy salmon skin with mixed greens and house dressing	
SPICY KANI SALAD	9
crab stick with spicy mayo, crunch and masago	
* SEARED TUNA SALAD	15
seared tuna with yuzu onion dressing	
SEAWEED SALAD	7
SPINACH GOMA-AE	9
classic Japanese sesame spinach salad	

HOT KITCHEN APPETIZERS

HARU MAKI	7
crispy vegetable spring rolls	
CHARRED GRILLED ASPARAGUS	10
olive oil, sea salt, lemon	
GYOZA	8
pan fried pork or vegetable dumplings	
SHRIMP & VEGETABLE TEMPURA	14
lightly battered shrimp and seasonal vegetables	
EDAMAME	8
boiled soybeans with sea salt	
SPICY EDAMAME	9
stir-fried edamame with spicy garlic sauce	
SAUTÉED BABY BROCCOLI	12
KARAAGE	12
fried organic chicken thighs	
SAIKYO-YAKI BLACK COD	24
grilled black cod with miso glaze	

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Hot Kitchen Appetizers cont...

ROCK SHRIMP	14
crispy fried shrimp with house sauce	
CRISPY CALAMARI	14
crispy-fried squid with lime and calamari sauce	
AGEDASHI	9
fried organic tofu, with bonito flakes in tempura sauce	

DIM SUM

SOUP DUMPLING - PORK (4)	12
CRYSTAL SHRIMP DUMPLINGS (3)	10
SHRIMP OR PORK SHUMAI (3)	10

KITCHEN ENTRÉE

MODERN SEAFOOD	38
jumbo shrimp, Hokkaido scallop, lobster, served with vegetables and Momiji sauce	
HONEY MISO CHILEAN SEA BASS	38
Lightly caramelized, light sweet & umami glaze, roasted vegetables	
CITRUS BUTTER SALMON	28
pan-seared with citrus butter	
CHICKEN KATSU	20
Japanese-style fried chicken	
TERIYAKI (SERVED WITH VEGETABLES)	
ORGANIC TOFU	18
ORGANIC CHICKEN	24
* SALMON	26
SHRIMP	26
* PRIME RIBEYE STEAK	33

JAPANESE FRIED RICE

Add Onsen Egg + \$2	
VEGETABLE FRIED RICE	12
CHICKEN FRIED RICE	13
STEAK FRIED RICE	16
SHRIMP FRIED RICE	16

JAPANESE NOODLES - UDON

<i>thick, chewy udon noodles, stir-fried or served in soup, with vegetable and savory house sauce</i>	
VEGETABLES	12
CHICKEN	16
STEAK	16
SHRIMP	16

DESSERTS

MOCHI ICE CREAM	7
soft mochi rice dough wrapped around creamy ice cream, choice of vanilla, green tea or strawberry	
CHOCOLATE LAVA CAKE	10
classic molten chocolate cake served with warm vanilla ice cream	
+ Lady M - Mille Crepes	
AMEDEI CHOCOLATE	16
20 layers of handmade cocoa crepes and pastry cream	
GREEN TEA	16
20 layers of handmade crepes with matcha pastry cream, finished with green tea powder	

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