

Hiro's Sushi

Tuesday - Saturday

APPETIZER

EDAMAME , Boiled soybeans in pods	\$ 5.00
FLORIDA STYLE SUNOMONO , Seafood salad with homemade citrus soy vinaigrette.....	\$12.00
SEAWEED SALAD , Marinated seaweed, daikon, radish, sprouts, w/ginger dressing	\$ 7.00
SASHIMI , Chef's choice sliced finest raw fish.....	\$16.00

NIGIRI SUSHI

Sliced fish over rice

SAKE – Salmon.....	\$ 3.00	UNI - Sea Urchin.....	\$ 5.00
MAGURO – Tuna.....	\$ 3.50	KANI - Crab Leg.....	\$ 4.00
TORO - Fatty Tuna.....	\$ 8.00	IKURA - Salmon Roe.....	\$ 3.50
EBI - Cooked Shrimp.....	\$ 3.00	HORA-GAI – Conch.....	\$ 3.50
HAMACHI – Yellowtail.....	\$ 3.50	TOBIKO - Flying Fish Roe.....	\$ 3.50
TAKO - Cooked Octopus.....	\$ 3.00	AMAEBI - Sweet Raw Shrimp.....	\$ 4.00
HOTATE-GAI - Raw-Scallops.....	\$ 3.00	UNAGI - Grilled Freshwater Eel....	\$ 3.50

MAKI SUSHI

Inside Out Special Rolls

INTERNATIONAL , Canadian lobster salad, seared tuna, salmon roe on top, teriyaki glaze, spicy aioli, wasabi bleu sauce	\$16.00
CALIFORNIA SNOW , Snow crab salad, avocado, cucumber, fish roe on top	\$10.00
RAINBOW , Crab salad, avocado, cucumber, sliced fish on top	\$15.00
SPICY TUNA , Marinated spicy tuna, cucumber, scallion	\$10.00
DANCING DRAGON , Crab salad, avocado, cucumber, grilled eel on top, eel sauce	\$15.00
SPIDER , Fried soft shell crab, asparagus, cucumber, avocado fish roe, spicy aioli.....	\$12.00
TEMPURA SHRIMP , Fried shrimp tempura, sweet gourd	\$11.00

-Traditional rolls seaweed outside-

Tuna.....	\$ 6.00	Eel.....	\$ 8.00
Cucumber.....	\$ 3.50	Negi-Hama - Hamachi, Scallion	\$ 8.00
Salmon.....	\$ 6.00	Negi-Toro - Toro, Scallion	\$ 8.00

ENTRÉE

TEKKA-DON , Lite marinated tuna on rice in a bowl	\$16.00
SUSHI COMBINATION , Chef's choice 7pc nigiri, tuna rolls	\$26.00