

HIROSAKI PRIME

~COLD APPETIZERS~

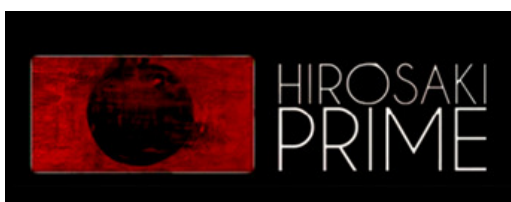
*SASHIMI APP	8.50
assorted sashimi selected by sushi chef	
SEAWEED SALAD	5.00
seasoned with sesame and citrus dressing	
HOUSE SALAD	2.99
fresh garden salad with tomatoes, red cabbage, cucumbers and topped with our house ginger dressing	
*TASTE OF TUNA	21.99
Toro, Maguro and Himachi	
*TUNA TARTAR	9.50
raw tuna finely chopped and seasoned with pesto, olive oil and seasoned bonito flakes	
*SALMON TARTAR	8.50
raw salmon finely chopped and seasoned with pesto, olive oil and seasoned bonito flakes	
*TUNA CARPACCIO	9.50
thinly sliced fresh raw tuna topped with freshly shaved parmesan cheese and garnished with a spring mix salad	
*FILET MIGNON CARPACCIO	11.99
thinly sliced fresh raw filet mignon topped with freshly shaved parmesan cheese and garnished with a spring mix salad	
*CEVICHE	9.50
assorted fish marinated with lime juice, Thai chili, shallots, chives and rice wine vinegar	

~VEGETABLE MAKI'S~

KAPPA ROLL-cucumber roll	4.99
AVOCADO ROLL	5.50
ULTIMATE HERB ROLL	9.99

~MAKI'S~

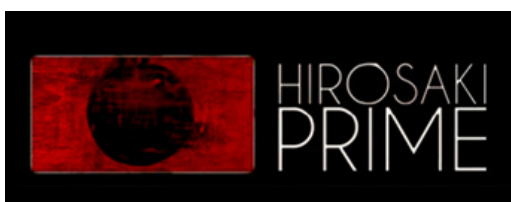
*HIROSAKI ROLL	8.50
spicy tuna, spicy crab topped with tempura flakes	
*GRAFTON HILL ROLL	10.99
kani, cucumber, avocado, topped with slices of unagi, avocado, tempura flakes and cheesy mayo sauce	
CALIFORNIA ROLL	5.25
*PHILLY ROLL	6.50
*BOSTON ROLL	6.99
salmon, shrimp, cucumber, avocado and red leaf lettuce	
*RAINBOW ROLL	8.99
*SPICY TUNA ROLL	6.25
SPICY SCALLOP ROLL	9.99
shiitake mushrooms, goby, and yam potato with a light cheese	
SPICY LOBSTER ROLL	14.99
shiitake mushrooms, and goby stuffing	
UNAGI ROLL	6.99
FUTO MAKI	5.99
kani, sweet eggs, cucumber, avocado, and shrimp	
LA CHOLITA ROLL	6.50
shrimp tempura, cucumber, spicy mayo topped with sesame seeds	
*NO JOKE JO ROLL	9.99
asparagus tempura, cream cheese, topped with filet Carpaccio, truffle chili oil	
SPIDER ROLL	8.99
fried soft shell crab, with avocado	
*YELLOW TAIL AND SCALLION ROLL	6.75
SALMON SKIN ROLL	5.50
CHAMPION ROLL	7.50
shrimp tempura, avocado, cucumber and spicy mayo	
DRAGON ROLL	11.99
shrimp tempura, smoked eel & cream cheese topped with avocado	
*WHITE TUNA TOBIKO SPECIAL	14.99
white tuna topped with assorted fish eggs	



~HOT APPETIZERS~

HIROSAKI'S SPRING ROLLS	6.50
Home Made Pork Spring Roll with Thai Chili Sauce	
VEGETARIAN SPRING ROLLS	5.50
SHRIMP/SCALLOP FLAMBE	7.25
LOBSTER FLAMBE	16.99
VEGETABLE FRIED RICE	6.99
SHRIMP FRIED RICE	10.99
LOBSTER TAIL	17.99
sautéed lobster topped on seasoned rice	
LITTLE NECKS	11.99
GYOZA	5.95
pork and beef dumplings (steamed or fried)	
JUMBO EBI	7.25
panko coated jumbo shrimp, deep fried topped with cream ginger	
YAKATORI	5.99
chicken and onions skewers broiled in teriyaki sauce	
SOFTSHELL CRAB	6.99
tempura style	
STUFFED SOFTSHELL CRAB	7.99
seasoned shrimp filling	
EDAMAME	5.50
freshly steamed soy beans	
SPICY CHICKEN	5.99
sautéed in a spicy wine sauce with cheese	
SPICY SHRIMP	7.25
served in a spicy soybean sauce	
SPICY BEEF	7.99
tender sirloin strips sautéed with red peppers and asparagus	
TEMPURA	7.50
shrimp and vegetables fried in a light batter	
SQUID TEMPURA	7.50
calamari lightly batter with Japanese panko topped with jalapeño peppers	
GRILLED SQUID	7.50
fresh squid grilled with sweet soy	
GRILLED DUCK	9.99
dark miso and mirin wine sautéed and hacho sauce	
BEEF TATAKI	12.99
quickly seared sirloin served over garlic spinach	
BEEF MAMANYAKI	12.99
mushrooms, asparagus, carrots and scallions in a sirloin roll broiled in a teriyaki sauce sprinkled with sesame seeds	
BEEF KUSHIYAKI	6.99
grilled sirloin and onions on skewers with yakitori sauce	
TUNA TATAKI	7.50
quickly seared tuna served over garlic spinach	
AGE DASHI	5.50
deep fried tofu sprinkled with seasoned bonito shavings	

* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.



~SUSHI a la carte (1pc)/SASHIMI (3pcs)~

MAGURO - tuna	2.25/5.99
TORO - fatty tuna	6.00/17.00
KANIKAMA - crab	1.50
INARI - fried tofu	1.75
HIMACHI - yellow tail	3.00/6.25
SNOW CRAB	2.75/6.25
TAKO - octopus	2.25/5.20
TAI - red snapper	2.00/5
SALMON	2.00/5.00
HIRAME - flounder	2.00/5.00
UNI - sea urchin	2.75/7.50
TOBIKO - flying fish egg	2.00
TAMAGO - sweet egg	1.50
IKURA - salmon roe	2.50
UNAGI - eel	2.25/6.25
IKA - squid	2.00/4.50
AMAEBI - sweet shrimp	2.00/4.50
SABA - mackerel	2.00/4.25
EBI - shrimp	2.50/5.50

JAPANESE NOODLES

Yaki Udon or Soba-noodles15.99
sautéed with little neck clams, squid and shrimp

UDON-a thick noodle served in broth with vegetables
SOBA-a thin noodle sautéed in garlic with vegetables
RAMEN-a thin noodle served in broth with vegetables

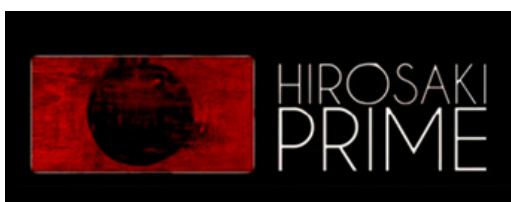
ALL NOODLES AVAILABLE WITH YOUR CHOICE OF THE FOLLOWING:

BEEF	9.95
CHICKEN	7.95
SEAFOOD	9.95
DUCK	9.95
VEGETABLES	6.95

~SIDES~

SHRIMP/SCALLOP FLAMBE	7.25
LOBSTER FLAMBE	16.99
VEGETABLE FRIED RICE	6.99
SHRIMP FRIED RICE	10.99
GARLLIC NOODLES	5.99
EXOTIC MUSHROOMS	6.99
MIXED VEGETABLES	5.99
POTATOE CROQUETTES.....	5.99

18% Gratuity Will Be Added To All Parties of 6 or More



~DINNER~

Dinners served with your choice of either soup or salad

CHICKEN

TERIYAKI- sautéed in teriyaki sauce17.50

PANKO CHICKEN CUTLETS 18.75
juicy chicken breasts coated with Japanese bread crumbs and served with our own special sauce

CHICKEN AMAZU 17.50
sweet and sour chicken sautéed with sweet onions and cabbage

BEEF

PRIME FILET 10oz 29.99
marbleized to perfection for ultimate flavor and tenderness

PRIME SIRLOIN 14oz 31.99
Aged to perfection

CHOICE SIRLOIN 14oz 25.99
hearty, flavorful, and a great value.

PRIME FRENCHED BONE IN RIB EYE 22oz 41.99
An outstanding example of USDA Prime at its best.
Well marbled for peak flavor, deliciously juicy.

WAGYU BEEF 8oz 41.99
not much is needed for this delicacy, seared and sprinkled with sea salt

SEAFOOD

SALMON FILET 19.99
grilled in a sweet soy and topped with creamy tempura crumbs

CHILEAN SEA BASS23.99
sautéed with our house sauce topped with lemon zest

SWORDFISH 19.99
sautéed with sweet soy and lightly drizzled in lemon juice

SHIRMP FLAMBE 19.99
sautéed with butter, soy sauce and lemon juice

SCALLOPS FLAMBE 20.99
sautéed with butter, soy sauce and lemon juice

SUSHI DINNERS
served with either soup or salad

***SUSHI DINNER 24.99**
Ten assorted sushi and tuna roll

***SASHIMI DINNER 24.99**
UNA-JU 19.99
eel served over a bed of rice

***SUSHI & SASHIMI COMBINATION DINNER 24.99**

***CHIRASHI SUSHI 25.99**
chefs handpicked assortment of fresh fish served over rice

***KISARAGI 35.99**
combination of sushi and sashimi for two including a California and tuna roll

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