

HILL'S kitchen

SUSHI POP-UP

SMALL PLATE



- USUZUKURI 18**
salmon belly, truffle ponzu, pickled wasabi, black lava salt, micro shiso
- WAGYU DUMPLINGS 16**
white soy, scallion
- CRISPY PORK BELLY 14**
gochujang bbq, chive
- HAMACHI CRUDO 18**
yuzu miso, myoga, jalapeño, petite greens

APPETIZER



- EDAMAME 5**
choice of truffle, spicy garlic, sea salt
- AKA MISO SOUP 6**
tofu, shiitake mushrooms, scallion
- POKE TUNA TACOS 22**
avocado, crispy wonton, sesame, asian pear

NIGIRI AND SASHIMI



	1 nigiri	3 sashimi
BLUEFIN TUNA	8	14
KING SALMON	7	12
MADAI	8	14
HAMACHI	8	14
SWEET SHRIMP	7	12

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

MAKI ROLL



- WAGYU MAKI 16**
king crab, avocado, goat cheese mousse, truffle soy glaze, rosemary aioli, crispy kale
- SUNDANCE MAKI 16**
king crab, salmon belly, avocado, lemon, ponzu
- SPICY MADAI 16**
spicy tuna, cucumber, shiso, aka-yuzu kosho, yuzu miso

ENTRÉE



- TWELVE PIECE SASHIMI 18**
bluefin tuna, hamachi, salmon belly, seasonal garnishes
- NIGIRI FLIGHT 22**
o-buri salmon, bluefin tuna, hamachi, sweet shrimp, madai
- HOKKAIDO RAMEN 28**
sweet corn, king crab, marinated egg, bean sprouts, miso butter, roasted garlic, scallion
- MISO SEA BASS 25**
fragrant rice, sesame bok choy, sunomono
- WAGYU DON 25**
roasted root vegetables, brussels sprouts, kimchi, black garlic demi-glaze

A POP-UP CONCEPT BY
CULINARY DIRECTOR, ERIC HILL
available jan 31 & feb 1 | 5-9pm