

# HILL'S kitchen

## SUSHI POP-UP

### SMALL PLATE



#### TUNA TATAKI 24

sesame-togarashi seared bluefin tuna, sauce tonnato, ginger scallion relish, micro arugula, citrus oil

#### MISO HAMACHI TOSTADA 22

crispy wonton, cucumber, pickled fresno chili, miso aii, ginger bud, wasabi aioli

#### MISO SOUP 6

enoki mushroom, tofu, scallion

#### EDAMAME 6

sweet soy, truffle, sea salt

#### TOKYO CHICKEN WINGS 16

lemongrass brined, ginger teriyaki, scallion, togarashi

#### CRISPY ROCK SHRIMP 16

spicy aioli, chive, mixed greens

#### POKE TUNA 22

avocado, candied walnut, crispy wonton, mango coulis, citrus soy

### NIGIRI AND SASHIMI



#### SIGNATURE SASHIMI 36

9-piece chef's choice

#### SIGNATURE NIGIRI FLIGHT 28

5-piece chef's choice

1 nigiri 3 sashimi

BLUEFIN TUNA 8 14

SALMON 7 12

HAMACHI 8 14

CRAB 8 14

#### SPECIALTY MP

ask your server

### MAKI ROLL



#### "THE HILL TOP" 18

tempura shrimp, avocado, spicy tuna, salmon, sweet soy glaze, chive

#### SHOGUN 18

spicy tuna, cucumber, shiso, aka-yuzu kosho, yuzu miso

#### SALMON SUNRISE 16

king crab, salmon belly, avocado, lemon, ponzu

#### GREEN GODDESS 14

crispy mushroom, asparagus, cucumber, avocado, honey-garlic

### ENTRÉE



#### TERIYAKI CHICKEN DONBURI 20

steamed rice, roasted seasonal vegetables, kimchi, seaweed salad

#### SAIKYO SALMON 24

baby broccoli, japanese sweet potato purée, sake cream sauce

### KIDS MENU



#### TERIYAKI CHICKEN AND RICE 10

#### SALMON AVOCADO ROLL 8

#### AVOCADO ROLL 6

#### ORANGE BEAR 5

A POP-UP CONCEPT BY CULINARY DIRECTOR, ERIC HILL  
feb 21 & 22 | 4-8pm