

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 28

9-piece chef's choice

SIGNATURE NIGIRI FLIGHT 25

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 | 5-9pm

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