

## Appetizers

<b>Miso Soup</b> Dashi & Fresh Shiro Miso	7
<b>Edamame</b> Steamed Soybeans & Sea Salt	8
<b>Spicy Edamame</b> Togarashi Seasoning	9
<b>Wakame</b> Seaweed & Sesame Dressing	8
<b>Chef's Special Oshinko</b> Seasonal Pickled Vegetables	16.5
<b>Binnaga Special Sashimi</b>	
Albacore, Crispy Onion & Garlic Ponzu Aioli	18
<b>Aji Sashimi</b> Wild Japanese Horse Mackerel	19
<b>Sashimi Trio</b> Salmon, Albacore & Yellowtail	20
<b>Oyster Sunomono</b> Ponzu & Scallions	22
<b>Toro Tartare</b> Tuna Belly, Caviar & Quail Egg	19
<b>Cucumber Sunomono</b> Ponzu & Scallions	11
<b>Tako Sunomono</b> Octopus, Cucumber & Ponzu	15
<b>Chilled Bean Sprouts</b> Chili Paste & Scallion	9
<b>Spicy Cucumber</b> Sour Cream, Garlic & Habanero	8
<b>Goma Ae</b> Spinach & Sesame Dressing	9.5
<b>Big Island Heart of Palm</b> Carrot, Sake & Soy	11
<b>Vegetable Flight</b> Heart of Palm, Cucumber, Sprouts & Spinach	18

## Salads Add salmon or shrimp \$9, add steak \$11

<b>House Salad</b> Avocado, Carrot & Ginger Dressing	13
<b>Mizuna &amp; Asian Pear</b> Cranberries & Poppyseed Dressing	16
<b>Tofu &amp; Seaweed</b> Ginger Ponzu & Soy	11
<b>Kale &amp; Quinoa Salad</b> Hijiki & Yuzu Vinaigrette	15

## Mains

<b>*4 / 8 oz. Japanese A5 Wagyu New York Strip</b> 64/115
A5 Kagoshima, Japan - Daikon & Ponzu
<b>*10 oz. Prime Rib Eye</b> 42
Teriyaki
<b>*6 oz. Filet Of Beef</b> 36
Black Truffle Sauce
<b>Seared Pacific King Salmon</b> 34
Crispy Shallots & Cauliflower Purée
<b>Blue Ribbon Style Fried Chicken</b> 32
Wasabi Honey



## Special Platters

**Hongki's Choice**  
Omakase (minimum per person)  
90

**Ise Ebi Sashimi**  
11/4 lbs. Maine Lobster Sashimi  
43.5

**The Palisades Platter**  
Lobster Sashimi, Wagyu, Uni & Otoro  
75

**Temaki Honnin**  
Traditional Home Style Hand Rolls  
35

**Blue Ribbon Special**  
Very Special Platter for 4  
200

## Sides

<b>Asparagus</b> 9	<b>Bok Choy</b> 9
<b>Wild Mushrooms</b> 9	<b>Brown Rice</b> 3

## Teppan

<b>Shishito Peppers</b> Teriyaki & Bonito Flakes	11
<b>Asparagus</b> Lemon & Macadamia	9
<b>Eggplant</b> Sweet Miso	9
<b>Sea Scallops</b> Sesame & Miso Butter	14
<b>Tiger Shrimp</b> Tomatillo Jalapeno Salsa	15
<b>Maine Lobster Tail</b> Miso Butter	22
<b>Chilean Sea Bass</b> Soy, Scallion & Ginger	19
<b>Chicken Thigh</b> Scallion	8.5
<b>Beef Filet</b> Wasabi	9.5
<b>Japanese A5 Wagyu</b> Truffle Salt	38

## Fryer

<b>Brussels and Nori</b> Fish Seasoning & Parmesan	14
<b>Heart of Artichoke</b> Brown Butter Aiolo & Parmesan	17
<b>Okra &amp; Cauliflower</b> Sweet Chili & Saikyo Miso	13
<b>Vegetable Tempura</b> Tempura Sauce	18
<b>Popcorn Shrimp</b> Wasabi Mayo	21
<b>Crispy Rice</b> Spicy Tuna, Avocado & Truffle Oil	19.5
<b>Bucket O' Wings</b> Chili Sauce & Wasabi Honey	6 for 18 12 for 34

## Lunch Specials

Served until 4pm

**Sashimi Lunch** 27  
3 pcs of Tuna, 2 Pcs of Yellowtail, Salmon & Whitefish Sashimi

**Sushi Lunch** 27  
1 pc Each Nigiri of Tuna, Yellowtail, Whitefish, Salmon & Shrimp. Choice of 2 Rolls (Spicy Tuna, Salmon or Yellowtail)

**Salmon Teriyaki** 25  
Watercress, Bean Sprouts & Brown Rice

**Garlic Shrimp** 27  
Bok Choy & White Rice

**Tuna Poke Bowl** 24  
Brown Rice, Wakame & Scallions

**Tofu "Steaks"** 19  
Mizuna & Cabbage Salad with Cherry Tomatoes

**Jidori Chicken** 24  
Mizuna & Cabbage Salad with Cherry Tomatoes

**Beef Filet** 28  
Mizuna & Cabbage Salad with Cherry Tomatoes

## Maki special rolls

<b>California</b>	
with Kanikama Crabstick	10.5
with Dungeness Crab	15
with King Crab	21
<b>Spicy Tuna &amp; Tempura Flakes</b> Cucumber	11
<b>Blue Ribbon</b> 1/2 Lobster, Shiso & Black Caviar	26.5
<b>Negi Hama</b> Yellowtail & Scallion	9.5
<b>Dragon</b> Eel, Avocado & Radish Sprouts	19
<b>Niji</b> Seven Color Rainbow	21
<b>Tiger Roll</b> Shrimp Tempura, Spicy Tuna, Avocado & Radish Spouts	21
<b>Yasai</b> Mixed Vegetables	10
<b>Karai Kaibashira</b> Spicy Scallop & Smelt Roe	15
<b>Sakana San Shu</b> Yellowtail, Tuna & Salmon	13.5
<b>Sake Ikura</b> Salmon & Salmon Roe	16
<b>Spicy Crab Roll</b> Dungeness Crab & Shiso	14.5
<b>Spicy Lobster Roll</b>	16
<b>Ebi Tempura</b> Shrimp Tempura, Radish Sprouts & Avocado	14.5
<b>Tanner Roll 2.0</b> Avocado, Cucumber, Cooked Salmon with Brown Rice	14
<b>The Palisades Handroll</b> O-Toro, Uni, Ikura & Shiso	18
<b>Baked Crab Handroll</b> Dungeness Crab & Soy Paper	16

## Yasai vegetable rolls

<b>Yama Gobo</b> Small Burdock	8
<b>Norimaki</b> Squash	8
<b>String Bean</b>	8
<b>Asparagus</b>	8.5
<b>Shiitake</b> Black Mushroom	8.5
<b>Horenso</b> Spinach	8
<b>Avocado</b>	9.5
<b>Kyuri</b> Cucumber	8
<b>Natto</b> Fermented Beans	8
<b>Tanner Roll</b> Avocado & Cucumber Roll with Brown Rice	8

## Hakozushi box sushi

<b>Maguro Avocado</b> Tuna & Avocado	21
<b>Unagi Avocado</b> Eel & Avocado	23
<b>Sake Avocado</b> Salmon & Avocado	20
<b>Hamachi Shiitake</b> Yellowtail & Shiitake	22

\*Consuming raw or under cooked meat, seafood or eggs may increase your risk of food born illness, especially in case of certain medical conditions.

## Sushi



## Sashimi

### Taiheiyo pacific ocean

2pc/order

<b>Binnaga</b> Albacore	9
<b>Uni</b> Sea Urchin	15
<b>Unagi</b> Fresh Water Eel	11
<b>Ebi</b> Cooked Shrimp	7
<b>Tako</b> Octopus	9
<b>Sakura Dai</b> Cherry Sea Bream	8
<b>Kaibashira</b> Sea Scallop	9
<b>Kinmadai</b> Golden Eye Snapper	10
<b>Masu</b> Sea Trout	10
<b>King Salmon</b>	12
<b>Maguro</b> Tuna	9
<b>Maguro Zuke</b> Soy Marinated Tuna	10
<b>Mirugai</b> Giant Clam	15
<b>Madai</b> Japanese Red Snapper	9
<b>Anago</b> Baby Sea Eel	10
<b>Masago</b> Smelt Roe	6
<b>Hamachi</b> Yellowtail	9
<b>Live Botan Ebi</b>	MP

### Taiseiyo atlantic ocean

2pc/order

<b>Sake</b> Salmon	9
<b>Yaki Sake</b> Seared Miso Salmon	10
<b>Hirame</b> Fluke	9
<b>Engawa</b> Fluke Fin	9
<b>Honmaguro</b> Blue Fin Tuna	10
<b>Mushi Ise Ebi</b> Cooked Lobster	10
<b>Ikura</b> Salmon Roe	9
<b>Kurodai</b> Black Snapper	8
<b>Karai Ise Ebi</b> Spicy Lobster & Egg Wrapper	11
<b>Kanpachi</b> Amberjack	10
<b>Kanikama</b> Crabstick	5
<b>King Crab</b>	12
<b>Kani</b> Dungeness Crab	8
<b>Tamago</b> Sweet Egg	5
<b>Chu Toro</b> Medium Fatty Tuna	14
<b>O Toro</b> Fatty Tuna	22

## Chef's Choice Platters

<b>Sushi Platter 7 Pieces</b>	31
Tuna, Salmon, Yellowtail, Albacore, Whitefish, Shrimp & Choice Of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	
<b>Sashimi Platter 12 Pieces</b>	32
3 pcs of Tuna, Salmon, Yellowtail & Whitefish	
<b>Chirashi</b>	30
Chef's Special Sashimi Over Sushi Rice	
<b>Honoo</b>	28
Spicy Tuna Roll, Spicy Scallop Roll, Spicy Yellowtail Roll & 3 pcs of Spicy Gunkan	
<b>Sushi Deluxe Platter 10 Pieces</b>	42
Tuna, Salmon, Yellowtail, Albacore, Whitefish, Shrimp, Unagi & Choice of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	
<b>Sashimi Deluxe 18 Pieces</b>	44
Tuna, Salmon, Yellowtail, Albacore & Whitefish	
<b>Sushi-Sashimi Combination</b>	45
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	

## Usuzukuri & Carpaccio

<b>Black Snapper Carpaccio</b>	19
8 pc Black Snapper Sashimi, Yuzu Kosho, Truffle Oil, Olive Oil, Sea Salt, Tomato, & Asian Mix	
<b>Hamachi Usuzukuri</b>	19
8 pc Thin Sliced Hamachi, Ponzu Sauce, Jalapeno, Togarashi & Micro Cilantro	
<b>Kanpachi Usuzukuri</b>	19
8 pc Thin Sliced Kanpachi, Kanpachi Sauce, Asian Mix & Yuzu Kosho	
<b>Hamachi Carpaccio</b>	19
6 pc Thin Sliced Seared Hamachi, Wasabi Root, Fresh Ginger, Scallion, Jalapeño, Ponzu Sauce, Truffle Oil, Olive Oil, & Hawaiian Volcano Sea Salt	
<b>Salmon Carpaccio</b>	18
6 pc Sliced Salmon, Tomato Asian Mix, Ponzu Sauce, Truffle Oil, Olive Oil & Sea Salt	
<b>Salmon Mango Carpaccio</b>	17
6 pc Sliced Salmon, Mango, Asian Mix, Yuzu Sauce, Olive Oil & Sea Salt	
<b>Yuzu Hirame</b>	18
8 pc Fluke Sashimi, Yuzu Kosho, Sunomono Sauce, Olive Oil, Sea Salt, Tomato & Micro Cilantro	

## Extras

\*Udama egg +\$1.25 \*Masago smelt roe +\$2 Avocado +\$1  
Kyuri cucumber +\$.75 Shiso mint leaf +\$1 \*Spicy Smelt Roe +\$1.5  
Inside Out +\$1 Maki roll +\$2 Temaki handroll +\$1.5