



# HIDDENFISH

## OMAKASE

Japanese term translating to:  
“I’LL LEAVE IT UP TO YOU.”  
You put full trust in the chef to  
serve you the best meal possible.

\_\_\_ **50 MINUTES**  
12 pieces \$50

\_\_\_ **90 MINUTES**  
18 pieces \$90

お任せ

## A LA CARTE

### NIGIRI

1 piece per order

\_\_\_ fish of the day **mkp**

\_\_\_ shrimp \$4

\_\_\_ albacore tataki \$4

\_\_\_ uni **mkp**

\_\_\_ cured mackerel \$4

\_\_\_ yellowtail \$4

\_\_\_ fluke \$5

\_\_\_ squid \$4

\_\_\_ ikura \$4

\_\_\_ bluefin tuna \$6

\_\_\_ salmon \$4

\_\_\_ tuna \$5

\_\_\_ scallop \$4

\_\_\_ chu-toro \$7

\_\_\_ sea bream \$5

\_\_\_ o-toro \$9

### SIGNATURE NIGIRI

1 piece per order

\_\_\_ bluefin tuna + uni + black truffle + sturgeon caviar \$17

\_\_\_ "toro" tartare + uni + black truffle + sturgeon caviar \$18

\_\_\_ toro + uni + black truffle + sturgeon caviar \$19

\_\_\_ "toro" tartare + uni + ikura \$12

### HANDROLLS

\_\_\_ tuna \$8

\_\_\_ "toro" tartare \$12

\_\_\_ salmon \$7

\_\_\_ uni + ikura \$14

\_\_\_ yellowtail \$7

# BEVERAGES

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SHIMIZU-NO-MAI SAKE	GLASS	300ML	720ML
pure snow - unfiltered nigori	\$10	\$19	\$42
pure dawn - junmai ginjo	\$13	\$25	\$59
pure dusk - junmai daiginjo	\$15	\$29	\$70
pure night - junmai daiginjo			\$190
pure eclipse - junmai daiginjo			\$280

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WINE	GLASS	BOTTLE
fleurs de prairie rosé	\$12	\$48
mumm napa sparkling wine 187ml		\$16
les charmes chardonnay		\$44
eroica riesling	\$13	\$52
intrinsic cabernet sauvignon	\$14	\$54
intrinsic red blend	\$14	\$54

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## BEER



- asahi draft \$6
  - kagua blanc \$13
  - kagua rouge \$13
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## NON-ALCOHOLIC

- soda \$3
  - hot or cold green tea \$3
  - still or sparkling water \$4
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For reservations, please visit  
[hiddenfishsushi.com](http://hiddenfishsushi.com)

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  @hiddenfishsushi

