



"DASHI" is a traditional stock of bonito skipjack tuna (katsuo) and konbu seaweed, making a broth brimming with umami, the savory fifth taste sensation.

Enjoy a cultural taste of Japan through Ramen.

ひのでやは日本古来の食文化の根本である かつおや昆布の"だし"の旨みを食材より存分に引き出し
この街サンフランシスコでも身近な日本食の一つ「ラーメン」を通じて和風のだし文化を皆様にお届けします

YASAI 「salads」

Hinodeya Salad

8

organic mizuna mix

w/home made vegetable dressing

OTSUMAMI 「tapas」

Edamame

4

izakaya snap peas snack

Cheese Royal

5

deep flavored cream cheese marinade w/dashi sauce

Spicy Menma

4

young bamboo shoots in hot chili oil

Tebasaki (stewed chicken wings) 8

Traditional Japanese braised chicken wings

Additional Toppings

Dried Seaweed

(4 sheets)

1

Shitake Mushroom

2

Soft Cooked Marinade Egg

2

Chashu Pork

(3pcs)

4

Menma

2

Braised Wing

(2pcs)

4

RAMEN

Hinodeya Ramen (House Ramen) 14

w/ traditional Japanese dashi style soup & whole wheat noodles

soup made from bonito, kombu & scallop.

Toppings: chashu pork, menma, soft cooked
marinade egg, dried seaweed & green onion.



Hamaguri Ramen (Clam Ramen) 18 **limited*

w/ umami-filled littleneck clams & whole wheat noodles

buttery dashi broth with notes of garlic

Toppings: green onion and shredded red pepper

Naturally harvested clams cooked in broth, be careful

For shells/sand If there is any issue, please let us know!



Tori Paitan (Chicken Ramen) 15

w/ rich chicken and dashi broth & whole wheat noodles

Toppings: braised wing, shitake mushroom,
soft cooked marinade egg, dried seaweed & green onion.



KANMI 「 sweets 」

Kuro-Goma Ice Cream w/ Granola 6

Hinodeya's special, unique, super rich&creamy recipe that brings out the true flavor of black sesame

Matcha Cappuccino 8

matcha green tea panna cotta w/sweet red bean, matcha jelly, vanilla whipped cream & matcha sauce

Espresso a la Mode 8

espresso panna cotta w/fresh brewed coffee jelly

HOT DRINKS

Coffee 3

refill free

Organic Green Tea 4

from shizuoka, japan (*no refills*)

Barley Tea *non-caffeinated* 4

from japan (*no refills*)



Hinodeya seeks to create something new from a family history of over 130 years in Japanese cuisine. North of Tokyo, we founded a new ramen bar and began serving DASHI-RAMEN, starting a new wave. Now, we are bringing the flavor revolution to SF with our chefs and staff straight from Japan to deliver an authentic dining experience.

We wish to share the passion of our dashi-family with you!

C.E.O. Masao Kuribara

栗原正昌

