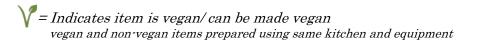


"DASHI" is a traditional stock of bonito skipjack tuna (katsuo) and konbu seaweed, making a broth brimming with umami, the savory fifth taste sensation.

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 [vegetables]		OTSUMAMI [tapas]	
Shishito Peppers V lightly fried and coated in a savory dashi soy glaze.1 in 10 might be extra spicy!	5	Edamame V Izakaya style snap peas snack	4
Hinodeya Salad V organic mizuna mix w/ home made vegetable dressing	8	Spicy Menma Vyoung bamboo shoots in hot chili oil	4
OKAZU side dish		Spicy Edamame spicy and savory, cooked in a hot oil,	5
Kara-Age fried juicy bonelesscage freeorganic chicken	8	garlic, and dashi sauce Cheese Royal deep flavored cream cheese cube	5
Crispy Fried Yam V naga-imo potato lightly fried w/sesame sauce	8	marinaded w/dashi sauce Takowasa chopped raw octopus in a wasabi sauce	5
Tebasaki(stewedchicken wings) traditionalJapanese braised chicken wings	8	Aburi Chashu flame torched pork belly full of flavor and fragrance. garnished with green onions & sriracha	7
Oysters Fried	9		
from Hiroshima Japan		GOHAN 「 rice」	
		Hotate Small Rice Bowl w/traditional dashi taste steamed rice&dried scallops	5
		w/ traditional dasin taste steamed ricexuried stallops	



made with first class tamanishiki rice





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 egg,dried seaweed, green onion, sesame seeds&red pepper



禅 Zen Ramen√

15* limited

w/ kombu and shitake dashi broth & champon noodlesinspiredby traditional Japanese shoujin templetechniquestoppings: shitake,dried seaweed, momiji carrot, yuba chips, kale, and goji berries



Tori Paitan (Chicken Ramen)

15

w/ rich chicken and dashi broth& whole wheat noodles toppings: braised wing, shitake,dried seaweed,softcooked egg, green onion, sesame seeds& red pepper



Vegan Ramen√

15* limited

w/ sesame andsoy milk broth& spinach noodlesrich and creamy soup toppings: tofu veg cake, bell pepper, fried kale, acornsquash, shitake, dried seaweed, sesame seeds,green onion& red pepper



Additional Toppings

Dried Seaweed(4 sheets)	1	Shitake Mushroom (2pcs)	2
Menma(bambooshoots)	2	Chashu Pork (3pcs)	4
Soft Cooked Marinade Egg (2pcs)	2	Braised Wing (2pcs)	4



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

サンフランシスコ出店にかける想い

ラーメンで日本の食文化を伝えたい 世界にだしの文化を広めたい

★ たちは 日本古来の食文化の根本である「だし」を主軸にし、「旨み・だし文化の一杯」を 提供できるお店を、との想いでこのラーメン店を創り上げました。 食材の持つ「旨み」でしっかり 「だし」 を作り、

またスープだけでなく麺やトッピングも含めたラーメン全体で美味しさを伝える一杯を目指しました。 そしてさらにラーメンだけでなく「空間」や「サービス」も含めた お店全体で食事を通じて 「日本らしさ」を「体験してもらう」 ということをテーマとして考えることから、この店創りをス タートしました。

だし=旨味 の日本の食文化をラーメンを通じて、もっと手軽に身近なものとしてアメリカから、 そして世界に広めていくことができれば幸甚です。

ひのでや 店主



Openhours

Lunch:11:30am-2:30pm

Dinner:5:00pm-10:00pm

ClosedTuesdays

(Open Holidays)