

LUNCH



“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」

Shishito Peppers ✓ 5

lightly fried and coated in a savory dashi soy glaze.

1 in 10 might be extra spicy!

Hinodeya Salad ✓ 8

organic mizuna mix

w/ home made vegetable dressing

OKAZU 「side dish」

Kara-Age 8

fried juicy boneless cage free organic chicken

Crispy Fried Yam ✓ 8

naga-imo potato lightly fried w/ sesame sauce

Tebasaki (stewed chicken wings) 8

traditional Japanese braised chicken wings

Oysters Fried 9

from Hiroshima Japan

OTSUMAMI 「tapas」

Edamame ✓ 4

Izakaya style snap peas snack

Spicy Menma ✓ 4

young bamboo shoots in hot chili oil

Spicy Edamame 5

spicy and savory, cooked in a hot oil, garlic, and dashi sauce

Cheese Royal 5

deep flavored cream cheese cube

marinated w/dashi sauce

Takowasa 5

chopped raw octopus in a wasabi sauce

Aburi Chashu 7

flame torched pork belly full of flavor and

fragrance. garnished with green onions & sriracha

GOHAN 「rice」

Hotate Small Rice Bowl 5

w/ traditional dashi taste steamed rice& dried scallops

made with first class tamanishiki rice

✓ = Indicates item is vegan/ can be made vegan
vegan and non-vegan items prepared using same kitchen and equipment





RAMEN

Hinodeya Ramen (House Ramen)

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, sesame seeds & red pepper

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禅 Zen Ramen ✓

w/ delicate kombu and shitake dashi broth & champon noodles
 inspired by traditional Japanese shoujin temple techniques
 toppings: shitake mushroom, dried seaweed, momiji carrot
 yuba chips, kale, and goji berries

15*limited



Tori Paitan (Chicken Ramen)

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

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Vegan Ramen ✓

w/ sesame and soy milk broth & spinach noodles
 rich and creamy soup
 toppings: tofu veg cake, bell pepper, fried kale, acorn squash,
 shitake mushroom, dried seaweed, sesame seeds,
 green onion & red pepper

15*limited



Additional Toppings

Dried Seaweed (4 sheets)	1	Shitake Mushroom (2pcs)	2
Menma (bamboo shoots)	2	Chashu Pork (3pcs)	4
Soft Cooked Marinade Egg (2pcs) cage free egg	2	Braised Wing (2pcs)	4

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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

私たちは 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

栗原正志 