




"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  
**Half Salad** 5  
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

### 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

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### 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, sesame seeds, green onion, red pepper

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### Tori Paitan (Chicken Ramen)


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

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## Additional Toppings

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

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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」を軸にし、「旨み・だし文化の一杯」を提供できるお店を、ど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 

## Open hours

Lunch : 11:30am-2:30pm

Dinner : 5:00pm-10:00pm

Closed Tuesdays

( Open Holidays )