



## YASAI 「vegetables」

**Shishito Peppers**  **5**  
Lightly fried and tossed in a savory soy glaze, topped with tuna flakes. 1 in 10 shishito can be extra spicy!

**Hinodeya Salad**  **7**  
**Half** **4**  
Field greens tossed in Japanese dressing and topped with fried wonton ribbons, tuna flakes and nori

## OTSUMAMI 「small bites」

**Edamame**  **4**  
Izakaya-style soybean snack

**Spicy Menma**  **4**  
Young bamboo shoots marinated in hot chili oil

**Spicy Edamame** **5**  
Tossed in hot sauce with garlic and dashi sauce, spicy and savory

**Takoyaki (4pcs)** **6**  
Topped with okonomi sauce and bonito flakes.

**Aburi Chashu** **7**  
Flame-torched pork belly with green onion sesame and sriracha  
--flavorful and fragrant

## OKAZU 「side dish」

**Gyoza (5pcs)** **7**  
Dumplings filled with pork and chicken and served with dashi sauce

**Green Gyoza (5pcs)**  **7**  
Spinach dumplings wrappers filled with edamame, onion and tofu and served with sesame sauce


**Fried Oysters (5pcs)** **9**  
Oysters from Hiroshima, Japan, crisply fried and served with okonomi sauce

**Crispy Chicken Kara-Age** **10**  
Japanese style fried chicken with black pepper served with Matcha salt.

## GOHAN 「rice」

**Steamed Rice**  **2**

**Brown Rice**  **2**

-  = Vegan or Vegan-substitute available; however, please note that our vegan items are prepared in the same kitchen as non-vegan ingredients and may have contact with those ingredients.
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- Our restaurant offers menu items with soy, wheat, eggs, seafood and shellfish. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our menu items are safe to customers with food allergies since all our menu items are prepared in the same kitchen.





## WHAT'S THE DIFFERENT ABOUT HINOODEYA RAMEN

Most ramen served in the United States is tonkotsu ramen – thin noodles in a very rich pork broth, almost milky with fat. But there are many different types of ramen in Japan. Hinodeya specialized in DASHI RAMEN – thicker noodles with wonderful texture in a dashi-based broth. DASHI is a traditional Japanese stock made from bonito flakes (katsuobushi) and kombu seaweed. It is light and pure, and packed with UMAMI. We add scallops to the broth. **WE RESPECT THE KOSHI!** Hinodeya Ramen's noodles are thicker, with a wonderful texture – a lively springiness known as koshi. They are a little squiggly, to pick up the delicious oils flavoring the broth.

**Enjoy the taste of Japan through our ramen!**

## RAMEN

### Hinodeya Ramen (House Ramen)

12

Wheat noodle with outstanding koshi in a light, umami-happy broth made with dashi (bonito flakes and kombu seaweed) and scallops and flavored with scallop-and-pork oil. Topped with chashu pork and menma (bamboo shoots), ajitsuke tamago (marinated soft-cooked egg\*), nori (dried seaweed), green onion, baby spinach, sesame seeds and red pepper.



### Creamy Ramen

13

Spinach vegan wheat noodle in a rich, creamy bean broth made with shiitake "dashi," soy milk and sesame. Topped with inari (fried sweet tofu), crispy kale, acorn squash, shiitake mushrooms, nori (dried seaweed), sesame seeds and bell pepper.



### Spicy Miso Ramen *Limited*




14


Wheat noodle with outstanding koshi in our spicy dashi broth flavored with miso and chicken. Topped with chashu pork, menma (bamboo shoots), ajitsuke tamago (marinated soft-cooked egg), nori (dried seaweed), green onion, sesame seeds and red pepper.

*Suggested toppings: Tabera (fried garlic & onions with chili oil) on your table.*



## Additional Toppings

Nori (Dried seaweed – 4sheets)	 1	Shiitake Mushroom (2pcs)	 2
Menma (Bamboo shoots)	2	Fried Sweet Tofu (3pcs)	 2
Ajitsuke tamago (marinated soft-cooked egg – 2pcs)	2	Chashu Pork (3pcs)	5

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Hinodeya seeks to create something new from a family history of over 130 years in Japanese cuisine. In 1886, we founded a new ramen bar north of Tokyo and began serving DASHI-RAMEN, starting a new wave. Now, we are bringing the flavor revolution to Dallas 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

## ダラス出店にかける想い

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

栗原正徳 

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## Hours

Monday, Wednesday, Thursday, Sunday

6:00pm-10:00pm

Friday & Saturday

6:00pm-11:00pm

Closed Tuesdays