



YASAI 「vegetables」

Shishito Peppers ✓ 5
Lightly fried and coated in a savory bonito & kombu dashi soy glaze. 1 in 10 shishito can be extra spicy!

Hinodeya Salad ✓ 8
Half 5
Mix leaf, mizuna and red quinoa, topped with wonton and bonito flakes. Served with homemade citrus dressing.

OTSUMAMI 「tapas」

Edamame ✓ 4
Izakaya style snap peas snack

Spicy Edamame 5
Spicy and savory. Cooked in hot oil, garlic and bonito & kombu dashi sauce.

Spicy Menma ✓ 4
Young bamboo shoots marinated in hot chili oil.

Takowasa 5
Chopped raw octopus marinated in wasabi sauce.

Niku Miso 5
Braised chopped pork with spicy miso. Served with endive.

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

Aburi Chashu 7
Flame torched pork belly full of flavor and fragrance.
Garnished with green onions and sriracha.

OKAZU 「side dish」

Gyoza (5pcs) 7
Pork and chicken dumpling. Served with dashi sauce.

Green Gyoza (5pcs) ✓ 7
Vegetables and edamame dumpling.
Served with sesame sauce.

Crispy Fried Yam (5pcs) ✓ 8
Lightly fried Japanese mountain yam potato.
Served with sesame sauce.

Fried Oysters (5pcs) 9
Oysters from Hiroshima Japan.
Served with special brown sauce.

Crispy Chicken Kara-Age 10
Japanese style fried chicken with black pepper.
Served with matcha salt.

Yasai Kara-Age (3pcs) ✓ 8
Japanese style fried vegetable mix, such as onion, carrot and kale. Served with sesame sauce.

GOHAN 「rice」

Quinoa Small Rice Bowl ✓ 4
Steamed rice and quinoa.
Cooked with traditional kombu & shiitake dashi.

- ✓ = Indicates “Vegan” or “Vegan substitute available”, however, please note that our vegan items are prepared in the same kitchen and cannot avoid contacting non-vegan 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.



“DASHI” is a traditional stock made from Bonito (Katsuo) and Kombu Seaweed.

It brings UMAMI to Ramen broth.

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、

RAMEN

Hinodeya Ramen (House Ramen)

14

Whole wheat noodle soup with traditional Japanese dashi made from bonito, Kombu, and scallops. Flavored with scallops & pork oil.

Toppings: chashu pork, menma, soft cooked egg*, dried seaweed, green onion, mizuna, sesame seeds & red pepper



Tori Paitan (Chicken Ramen)

16 (limited)

Whole wheat noodle soup with chicken & pork dashi broth.

Scallops are added for flavor. Rich and creamy.

Toppings: chashu chicken, shiitake, soft cooked egg*, dried seaweed, green onion, mizuna, sesame seeds & red pepper



Creamy Ramen

15 (limited)

Spinach vegan wheat noodle soup with sesame, soy milk, and shiitake dashi broth. Rich and creamy.

Toppings: tofu-vege cake, fried kale, acorn squash, shiitake, dried seaweed, mizuna, sesame seeds & bell pepper



禅 Zen Ramen

15



Whole wheat noodle soup with kombu, shiitake, and white soy sauce dashi broth.


Inspired by traditional Japanese shoujin temple techniques.

Toppings: shiitake, dried seaweed, carrots, soy chips, fried kale, mizuna and goji berries



Additional Toppings

Dried Seaweed (4 sheets) 	1	Shiitake Mushroom (2 pcs) 	2
Menma (Bamboo shoots)	2	Niku Miso (Chopped pork with spicy miso)	4
Soft Cooked Marinade Egg* (2 pcs)	2	Chashu Pork (3 pcs)	4
		Chashu Chicken (3 pcs)	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。

栗原正志 

ひのでや 店主

Open hours

Lunch : 11:30am-2:30pm

Dinner : 5:00pm-10:00pm

Closed Tuesdays