



HINOTORI

APPETISER

Bacon Asparagus 145
Grilled Asparagus wrapped in Bacon

Sushi Taco 121
Crispy Nori topped with Tuna
Aburi Ceviche, Avocado, and
Wasabi Lime Crema

Crispy Rice Sushi 110
Fried Sushi Rice topped
with Aburi Salmon and
Mentai Mayo

Bacon Enoki 110
Grilled Enoki Mushrooms
wrapped in Bacon

Bacon Tomato 110
Grilled Cherry Tomatoes
wrapped in Bacon

Tebasaki Shio Yaki 98
Grilled Chicken Mid-Joint Wing
with Salt

Yakitori Sampler 98
A selection of Momo, Negima
and Tsukune Chicken Skewers

SHARING PLATES

Lobster Tempura 747
Deep Fried Live Lobster in
Tempura Batter

Ebi Katsu 305
Crispy Breaded Prawn Cutlet
served with Japanese Tartar
Sauce and Fresh Lemon

Ebi Tempura 288
Deep Fried Prawn in
Tempura Batter

Tempura Moriwase 271
Assortment of Deep Fried Prawn
and Seasonal Vegetables in
Tempura Batter

Tori katsu 167
Fried Chicken Cutlet Coated
with Crispy Panko Breadcrumbs

Tori Kaarage 156
Japanese-Style Marinated
Deep Fried Chicken

Gyoza Mentai 144
Pan-Fried Chicken Gyoza topped
with Creamy Mentaiko Sauce



HINOTORI

SUSHI ROLLS

Rainbow Roll Avocado, Crabstick and Cucumber Roll, topped with Trio of Salmon, Tuna and Hamachi (Aburi Style)	282
Softshell Crab Kimchi Roll Softshell Crab, Avocado and Kimchi Roll, topped with Aburi Rayu Mayo	213
Unagi Roll Tamago, Avocado and Crabstick Roll, topped with Grilled Unagi and Tobiko	213
Dragon Roll Ebi Tempura Roll topped with sliced Avocado and Tobiko	202
Hinotori Roll Avocado, Chicken and Seaweed Salad Roll, topped with Honey Sesame Sauce	179
California Maki Avocado, Crabstick and Cucumber Roll, topped with Tobiko	179
Yuan Yang Tempura Roll Ebi Tempura, Softshell Crab and Cucumber Roll, topped with Blend of Homemade Sauces	179

MAINS

Gindara Misoyaki Grilled 24-hour Marinated Miso Black Cod	523
Grill Saba Grilled Norwegian Mackerel served with Lemon and Japanese Dipping Sauce	288
Salmon Teriyaki Fresh Norwegian Salmon served with Homemade Teriyaki Sauce	282
Tori Katsu Curry Deep Fried Chicken Katsu, served with Japanese Curry on White Rice	259
Tori Teppanyaki Grilled Chicken on Hotplate, with Sautéed Cabbage and Onion	213
Hot Plate - Chicken Served on a Sizzling Lava Stone, served with Salad	202
Hot Plate - Fish Served on a Sizzling Lava Stone, served with Salad	236
Hot Plate - Beef Served on a Sizzling Lava Stone, served with Salad	317



HINOTORI

SIDES

Hinotori Salad Chuka Wakame, Chuka Idako, mixed Lettuce, Kyuri, Cherry Tomato	167
Tilo's Salad Kani Mayo, Corn, mixed Lettuce, Kyuri, Cherry Tomato	144
Kaarage Salad Fried Chicken Karaage with mixed Fresh Salad and Japanese Dressing	121
Garlic Fried Rice Fried Rice with Egg, Garlic and Butter, topped with Crispy Garlic Chips	98
Salted Squid Fries Shoestring Fries in Black Garlic and Salted Squid Glaze	98
Truffle Chawanmushi Steamed Egg Custard topped with Truffle Paste and Tobiko	92
Miso Soup Traditional Japanese Soup made from Miso paste with added Tofu, Seaweed, and Green Onions	75
Japanese Steamed Rice Steamed premium Japanese White Rice	57

DESSERT

Matcha Tiramisu A Fusion of Japanese Matcha and Italian Tiramisu	138
Slice Fresh Fruit A mix of fresh, seasonal fruits, sliced	98
Mochi Ice Cream Mochi wrapped Ice Cream served with Tropical Fruit Salsa	75



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JAPANESE COCKTAIL

Sweet Negroni 236
Daiyame Sweet Potato, Campari & Sweet Vermouth

Kyushiki Old Fashioned 236
Jameson, Gari Sogha, Sugar Cube & Bitter

Geisha in White 236
East Indies Gin, Nigori, Amaretto, Coconut Milk & Orgreat Syrup

Japanese Slipper 236
Midori, Cointreau & Fresh Lemon

Yuzu Mule 236
Daiyame Sochu, Lime, Yuzu / Lemon & Ginger Beer

Sencha Gin Tonic 210
Gordon Dry Gin, Green Tea & Tonic Water

Hinotori Sour 210
East Indies Gin, Nigori, Lime, Torch Ginger, Red Wine, Simple Syrup & Raspberry

CLASSIC COCKTAIL

Mojito 236
White Rum, Lime, Simple Syrup, Mint & Soda Water

Margarita 236
Tequila, Tripple Sec & Sweet and Sour

Martini 236
Gin, Dry Vermouth & Orange Bitters

Cosmopolitan 236
Vodka, Cointreau, Cranberry & Lime

BEERS

Kirin 213

Corona 173

Asahi 167

Bintang 121

Heineken 121

Calsberg 121

Bali Hai 121



HINOTORI

MOCKTAIL

Ginger Lime Fizz Lychee, Lime, Ginger, Grenadine & Soda Water	121
Berry Sencha Punch Sencha, Strawberry, Raspberry, Canberry, Lime & Simple Syrup	121
Virgin Yuzu Mojito Lime, Mint Leaf, Yuzu, Soda Water, Granulat Sugar & Simple Syrup	121
Hinotori Clarified Clarified Pineapple, Lime, Coconut, Nutmeg & Cinamon Stick	121
Basil Lemonade Basil Itali, Lime, Simple Syrup & Soda Water	121
Sunset Crush Orange Sunkist, Strawberry, Lime, Simple Syrup, Lychee & Mint	121

FRESH JUICE

Orange, Watermelon, Honeydew, Lemon Juice	110
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TEA

Chamomile	75
Jasmine	75
Ocha (Japanese tea)	75
Peppermint	75
English Breakfast	75

SOFT DRINKS

Coca Cola	58
Coke Zero	58
Sprite	58
Fanta	58
Soda Water	58
Tonic Water	58

MINERAL WATER STILL & SPARKLING

San Pellegrino 750 ml	167
Aqua Reflection 380 ml	52