



Japanese Restaurant  
HAKUBAI  
Ph: 212-885-7111

## Dinner Menu

### おまかせ懐石 OMAKASE KAISEKI \$170.00

\*前日までのご予約にて承ります。\*Advance Reservations Required  
その日の素材を贅沢に使ったお料理をご賞味下さいませ。

Our OMAKASE is a multi-course tasting dinner that allows the chef to create a special customized menu based on the daily market availability of fresh ingredients. Each course is served on a unique plate imported from Japan.

先付 旬菜 造り 煮物 焼八寸 食事 デザート  
(季節、素材により構成が変わる場合もございます。)

*Appetizers, Sashimi, A Simmered Dish,  
A Dish of Various Delicacies, A Main Dish and Dessert*

### お好み懐石 OKONOMI KAISEKI \$90.00

先付 前菜 温物 造り 焼八寸 食事 デザート

(お食事はお寿司、天ぷら、ビーフステーキより一品お選びいただけます。)

*Appetizers, Sashimi, A Dish of Various Delicacies, Grilled Food,  
A Main Dish, Miso Soup and Dessert*

(Choose the Main Dish from Sushi, Tempura or Prime Beef Steak)

### しゃぶしゃぶコース U.S. Beef Shabu Shabu Course \$80.00

*Thinly Sliced Prime U.S. Beef, Fresh Vegetables and Clear Noodles  
Cooked at Your Table in a Pot of Broth. The Freshly Cooked Ingredients  
Can Be Dipped into Our Special Ponzu and Sesame Sauces*

### 特選神戸牛しゃぶしゃぶコース Kobe Beef Shabu Shabu Course

*Thinly Sliced Kobe Beef, Fresh Vegetables and Clear Noodles \$100.00  
Cooked at Your Table in a Pot of Broth. The Freshly Cooked Ingredients  
Can Be Dipped into Our Special Ponzu and Sesame Sauces*

### 神戸牛陶板焼きコース Kobe Beef Toban Yaki Course \$100.00

*Kobe Beef Grilled on a Hot Ceramic Plate at Your Table, Accompanied  
by Our House Sauce, Served with Rice, Miso Soup and Japanese Pickles*

\*上記のコースには旬菜、お造り、デザートがセットになっております。  
\*Above Course Menus Include Appetizer, Assorted Sashimi and Dessert.

### 健美膳 Kenbi Dinner Course \$55.00

Total Calories=473

コースメニューは 9:00 p m までのご注文にて承ります。  
All course menus must be ordered by 9:00pm.

### 日本の珍味

いかこのわた和え

からすみ

子持ち昆布

白身魚の酒盗和え

いかの酒盗和え

鮑の柔煮

### サラダ

和風サラダ

茶そばサラダ

地鶏とクラゲの千切りサラダ

### 前菜 (冷)

胡麻豆腐

辛子明太子

イクラおろし

青菜のお浸し

蛸ぶつ

鮪の山かけ

マグロ納豆

いか納豆

もずく酢

かにくらげ若布胡瓜酢

合鴨のロース煮

牛肉のたたき

### ~ Delicacies ~

IKA KONOWATA AE \$24.00

*Pickled Sea Cucumber Insides*

KARASUMI \$24.00

*Salt-Pickled Mullet Roe*

KOMOCHI KOMBU \$16.00

*Kelp with Herring Roe*

SHIROMI SHUTO AE \$9.00

*Raw White Fish Marinated in Bonito Insides*

IKA SHUTO AE \$9.00

*Squid Marinated in Bonito Insides*

AWABI YAWARAKA NI \$26.00

*Simmered Tender Abalone*

### ~ Salads ~

JAPANESE STYLE GREEN SALAD \$8.00

SOBA NOODLE SALAD \$8.00

CHICKEN&JELLYFISH SPICY SALAD \$8.50

### ~Cold Appetizers~

SESAME TOFU \$7.50

*Our Special Sesame Curd*

KARASHI MENTAIKO \$8.50

*Spicy Seasoned Cod Roe*

IKURA OROSHI \$8.50

*Salmon Roe Served with Ground Daikon Radish*

OHITASHI \$7.00

*A Boiled Green Vegetable with Fish Broth*

TAKOBUTSU \$9.00

*Hand Chopped Boiled Octopus*

MAGURO YAMAKAKE \$9.00

*Diced Fresh Raw Tuna Topped with Ground Yam*

MAGURO NATTO \$9.00

*Diced Fresh Raw Tuna Served with Fermented*

*Soy Beans*

IKA NATTO \$9.00

*Sliced Fresh Squid Served with Fermented Soy Beans*

MOZUKU SU \$7.00

*Mozuku Seaweed Marinated in Vinegar.*

KANI KURAGE WAKAME KYURI SU \$8.50

*Crab Meat, Jellyfish, Seaweed and Cucumber*

*Marinated in Vinegar*

AIGAMO \$9.00

*Simmered Duck Breast*

TATAKI \$14.00

*Sliced Seared Beef Served with Our Ponzu Sauce*

## 前菜 (温)

枝豆	EDAMAME	\$ 7.00
季節の茶碗蒸し	CHAWAN MUSHI	\$ 8.50
	<i>Steamed Egg Custard with Seasonal Vegetables, Chicken and Crab Meat</i>	
いか一夜干し	IKA ICHIYA BOSHI	\$ 8.50
	<i>Grilled Lightly Dried Squid</i>	
特製だし巻き玉子	DASHIMAKI TAMAGO	\$ 8.00
	<i>Japanese Style Omelet</i>	
ちんげん菜 薄揚げ煮浸し	CHINGEN USUAGE	\$ 8.00
	<i>Simmered Vegetable and Thinly Sliced Deep-Fried Tofu</i>	
蓮根饅頭揚げだし	RENKON AGEDASHI	\$ 9.00
	<i>Deep Fried Lotus Root Cake Served in Fish Broth</i>	
野菜炊き合わせ	YASAI TAKIAWASE	\$ 12.00
	<i>Simmered Vegetables Served in Fish Broth</i>	
豚の角煮	BUTA KAKUNI	\$ 15.00
	<i>Simmered Tender Pork in a Delicious Sauce</i>	
海老真丈湯葉包み揚げ	EBI SHINJO YUBA AGE	\$ 9.50
	<i>Deep-Fried Shrimp Cake Wrapped with Soy Milk Skin</i>	
地鶏竜田揚げ	CHIKEN TATSUTA-AGE	\$ 9.50
	<i>Japanese-Style Fried Chicken</i>	
合鴨のくわ焼き	AIGAMO KUWAYAKI	\$ 14.00
	<i>Sautéed Duck Breast Marinated in Teriyaki Sauce</i>	
豚トロ塩焼き	TON TORO SHIO YAKI	\$ 18.00
	<i>Salt-Grilled Pork Belly</i>	
紅鮭はらす焼き	HARASU YAKI	\$ 9.00
	<i>Grilled Delicious Part of Salmon</i>	
銀鱈西京焼き	GRILLED SILVER COD	\$ 23.00
	<i>Grilled Silver Cod Marinated in Soy Bean Paste</i>	
<b>にぎり</b>	<b>~ A La Carte ~</b>	<b>*お刺身のアラカルトも同額</b>
玉子	TAMAGOYAKI - Omelet -	\$ 4.00
いか	IKA - Squid -	\$ 4.00
帆立	HOTATE - Scallop -	\$ 4.00
とびこ	TOBIKO - Flying Fish Roe -	\$ 4.00
鮭	SAKE - Salmon -	\$ 4.50
海老	EBI - Shrimp -	\$ 4.50
鮪	MAGURO - Tuna -	\$ 5.00
はまち	HAMACHI - Yellowtail -	\$ 5.00
平目	HIRAME - Fluke -	\$ 5.00
鰻	UNAGI - Eel -	\$ 5.00
いくら	IKURA - Salmon Roe -	\$ 6.00
かんぱち	KANPACHI - Amberjack -	\$ 6.00
中とろ	CHU TORO - Medium Fatty Tuna -	\$ 6.75

穴子	ANAGO - Sea Eel -	\$ 7.00
生うに	UNI - Sea Urchin -	\$ 7.50
とろ	TORO - Fatty Tuna -	m/p

## 巻物

### 表が海苔の日本式巻物(表) **Nori Seaweed on the Outside**

	(手巻) Hand Roll	Cut Roll
納豆巻	NATTO - Fermented Soy Beans - \$ 5.00	\$ 6.00
かっぱ巻	CUCUMBER \$ 5.00	\$ 6.00
鉄火巻	TUNA \$ 6.00	\$ 7.00

### 海苔が内側の巻物(裏)

ベジタブル	VEGETABLE	\$ 5.00	\$ 8.50
かっぱ	CUCUMBER	\$ 5.00	\$ 8.50
鉄火	TUNA	\$ 6.00	\$ 9.00
カリフォルニア	CALIFORNIA	\$ 6.00	\$ 9.00
スパイシーツナ	SPICY TUNA	\$ 6.00	\$ 9.00
ねぎはまち	YELLOWTAIL & SCALLION	\$ 6.00	\$ 9.00
サーモンスキン	SALMON SKIN	\$ 6.00	\$ 9.00
サーモンアボカド	SALMON & AVOCADO	\$ 6.00	\$ 9.00
ツナアボカド	TUNA & AVOCADO	\$ 6.00	\$ 9.00
うな胡瓜	EEL & CUCUMBER	\$ 6.00	\$ 9.00
海老天ぷら	SHRIMP TEMPURA	\$ 7.50	\$ 9.50
ねぎとろ	TORO & SCALLION	\$ 10.50	\$ 13.00
ソフトシェルクラブ	SOFT SHELL CRAB		\$ 13.00

## ~Rolls~

### **Nori Seaweed on the Inside**

## 寿司、刺身

ちらし寿司	CHIRASHI	\$ 30.00
	<i>Assorted Sashimi, Served over A Bowl of Sushi Rice</i>	
鉄火丼	TEKKA DON	\$ 28.00
	<i>Fresh Tuna Sashimi, Served over A Bowl of Sushi Rice</i>	
スパイシー丼	SPICY DON (Choice of Tuna, Yellowtail or Salmon)	\$ 28.00
	<i>Slices of Sashimi Marinated in Our Spicy Hot Sauce, Served over A Bowl of Sushi Rice</i>	
寿司盛り合わせ	ASSORTED SUSHI	\$ 38.00
刺身盛り合わせ	ASSORTED SASHIMI	\$ 45.00
特上寿司盛り合わせ	PREMIUM ASSORTED SUSHI	\$ 45.00
	<i>Chef's Selection of Sushi</i>	
寿司と刺身の盛り合わせ	ASSORTED SUSHI AND SASHIMI	\$ 58.00
	<i>Combination of Sushi and Sashimi</i>	
特選刺身盛り合わせ	PREMIUM ASSORTED SASHIMI	\$ 60.00UP
	<i>Chef's Selection of Sashimi</i>	

## お魚料理

本日の焼魚	~ <b>Fish</b> ~ GRILLED FISH OF THE DAY	\$24.00
	<i>Lightly Salted Broiled Seasonal Fish</i>	
銀鱈の煮付	SIMMERED COD FISH	\$26.00
	<i>Simmered Silver Cod with Soy Sauce and Sake</i>	
サーモン照り焼き	SALMON TERIYAKI	\$24.00
	<i>Pan-Fried Fresh Salmon Fillets Marinated in Teriyaki Sauce</i>	
天婦羅盛り合わせ	ASSORTED TEMPURA	\$30.00
	<i>Deep-Fried Pieces of Seafood and Vegetables</i>	

## お肉料理

地鶏くわ焼き	~ <b>Meat &amp; Poultry</b> ~ CHICKEN TERIYAKI	\$22.00
	<i>Pan-Fried Chicken Thigh Marinated in Teriyaki Sauce</i>	
黒豚のとんかつ	TONKATSU - PORK CUTLETS	\$22.00
	<i>Deep-Fried Prime Pork Cutlets with Our Special Sauce, Served with Shredded Cabbage</i>	
プライムビーフ照り焼き	PRIME BEEF TERIYAKI	\$30.00
	<i>Pan-Fried Sliced Beef Tenderloin Marinated in Teriyaki Sauce</i>	
牛フィレ和風ステーキ	JAPANESE STYLE STEAK	\$34.00
	<i>Prime Cut of Filet Mignon Grilled with Sautéed Vegetables, Served with Our Special Sauce</i>	
神戸牛ステーキ	KOBE BEEF STEAK	\$65.00
	<i>Kobe Beef Grilled and Sautéed Vegetables, Served with Our Special Sauce</i>	
神戸牛 陶板焼	KOBE BEEF TOBAN YAKI	\$70.00
	<i>Kobe Beef Grilled on a Hot Ceramic Plate at your Table, Served with Our Special Sauce</i>	
神戸牛しゃぶしゃぶ	KOBE BEEF SHABU SHABU	\$80.00
	<i>Thinly Sliced Kobe Beef, Fresh Vegetables and Clear Noodles Cooked at Your Table in a Pot of Broth. The Freshly Cooked Ingredients Can Be Dipped into Our Special Ponzu and Sesame Sauces</i>	

## お食事

天重	~ <b>Rice Dishes</b> ~ TEN JU	\$24.00
	<i>Assorted Tempura Dipped in a Tempura Sauce, Served over Rice</i>	
黒豚のかつ重	KATSU JU	\$24.00
	<i>Deep-Fried Pork Cutlet with Egg and Onion, Served Over Rice</i>	
特選うな重	UNA JU	\$29.00
	<i>Broiled Eel Marinated in Our Special Sauce, Served over Rice</i>	

お茶漬け	OCHAZUKE	
	<i>Rice Topped with your choice, Served with Fish Broth, Wasabi and Pickles</i>	
(Choice of)紀州梅	UME -Plum-	\$ 8.00
辛子明太子	MENTAI - Cod Roe -	\$ 8.50
紅鮭いくら	SAKE&IKURA- Salmon Flake & Salmon Roe-	\$ 9.00

## おにぎり

梅、おなか	PLUM, DRIED BONITO FLAKE	各 \$ 4.00 each
鮭、いくら、明太子	SALMON, SALMON ROE, COD ROE	各 \$ 4.50 each

## お食事のお供

味噌汁	MISO SOUP	\$ 4.00
赤だし	RED SOY BEAN MISO SOUP	\$ 6.00
お吸い物	CLEAR DASHI SOUP	\$15.00
香の物盛り合わせ	ASSORTED JAPANESE PICKLES	Small \$ 3.50 Large \$ 7.50

## ~ Side Dishes ~

## 麺類

鍋焼きうどん	~ <b>Noodles</b> ~ NABEYAKI UDON	\$18.00
	<i>Wheat Flour Noodles/Garnished with Vegetables, Egg and Shrimp Tempura in a Hot Pot</i>	
稲庭うどん (冷・温)	INANIWA UDON (Served Hot or Cold)	\$12.00
かき揚げ入り	KAKIAGE UDON	\$21.00
	<i>- Mixed Vegetables and Seafood Tempura -</i>	
海老天婦羅入り	EBI TEMPURA - Shrimp Tempura - UDON	\$19.50
とろろ入り	TORORO - Ground Yam - UDON	\$17.00
なめこ入り	NAMEKO -Nameko Mushrooms - UDON	\$17.00
玉子入り	TAMAGO -Poached Egg -UDON	\$13.50
そば (冷・温)	SOBA- Buckwheat Noodles	\$ 9.50
	<i>(Served Hot or Cold)</i>	
かき揚げ入り	KAKIAGE SOBA	\$18.50
海老天婦羅入り	EBI TEMPURA SOBA	\$17.00
とろろ入り	TORORO SOBA	\$14.50
なめこ入り	NAMEKO SOBA	\$14.50
玉子入り	TAMAGO SOBA	\$11.00