

# HIKARU

Society Hill  
607 S. 2<sup>nd</sup> Street  
Philadelphia, PA 19147  
215-627-7110  
www.hikaruphilly.com

## Drinks

Sake Hot	\$ 5.25	Bottle Haiku Premium Gold Sake (375 ml)	\$ 26.00
Kirin, Kirin Light Beer	\$ 5.50	Bottle Nigori Cold Sake (300 ml)	\$ 21.00
Sapporo Beer (20 oz)	\$ 8.75	Sake Cold (glass)	\$ 6.50
Asahi Super Dry (12 oz)	\$ 5.50	Soda	\$ 2.75
Asahi Super Dry (1L) (Brewed in Japan)	\$ 9.75	Shirley Temple	\$ 3.75
Heineken	\$ 5.50	Coffee (Refillable)	\$ 3.75
Yuengling	\$ 4.75	Milk	\$ 2.95
Plum Wine	\$ 6.50	Cranberry Juice	\$ 3.95
Red Wine (Merlot)	\$ 6.95	Orange, Pineapple Juice	\$ 3.95
Red Wine (Cabernet Sauvignon)	\$ 6.95	Iced Tea (Refillable)	\$ 3.95
White Wine (Chardonnay)	\$ 6.95	Perrier (11.6 oz)	\$ 3.95
Pinot Grigio	\$ 6.95	Fiji Water	\$ 3.95
White Zinfandel	\$ 6.50	Long Island Iced Tea	\$ 8.95
		Cocktails** are available from...	\$ 8.95

## Wines by the Bottle

<b>Rodney Strong Chardonnay</b> Round and lush with tropical notes and vibrant acidity.	\$ 32
<b>Santa Carolina Chardonnay</b> This fruity and fresh well-balanced wine features ripe tropical fruit and a soft, mild buttery texture with hints of vanilla and toffee.	\$ 28
<b>Ste. Michelle Riesling</b> A dry style Riesling, with notes of peaches and apricots.	\$ 32
<b>Graffigna Pinot Grigio</b> Very fresh and floral with white flowers, apricot, and peach lead to a well-balanced tropical fruit finish.	\$ 38
<b>Parducci Pinot Noir</b> Complex aromas of strawberries and raspberries, with notes of toasted French oak. A medium bodied wine with a good structure and a lingering finish.	\$ 31
<b>Trivento Malbec</b> Flashy mocha and coffee toast leads the way in this ambitious, modern-style wine, with thickly layered plum, prune, cocoa and fig flavors.	\$ 29

## Soups & Rice

Miso Soup	\$ 2.75	Clear Soup	\$ 2.75
White Rice	\$ 2.50	Brown Rice	\$ 2.50

## Salads

House Salad (Small)*	\$ 4.95	Japanese Salad**	\$ 9.75
House Salad (Large)*	\$ 7.95	Avocado Salad**	\$ 9.50
Seaweed Salad**	\$ 7.95	Tuna Sashimi Salad***	\$ 15.95

\* with House ginger dressing \*\* with Vinegar dressing \*\*\* with Wasabi dressing

## Appetizers

Agedofu (Fried Beancurd)			\$ 5.95
Chilean Seabass (Broiled with Mirin Miso Paste)			\$ 11.95
Chicken Karagge (Chicken Wings)			\$ 6.75
Edamame (Broiled Peas in their jacket)			\$ 5.75
Fried Calamari			\$ 6.95
Gyoza (Japanese Dumpling)			\$ 5.80
Hamaguri Spring Roll (Cherry Stone Clams in a blue fire)			\$ 7.25
Hokkaido Spring Roll (Salmon, Asparagus, and Cream Cheese)			\$ 6.95
Japanese Spring Roll (Chicken and Vegetables)			\$ 5.95
Kobe Beef Burger (4 oz Burger with Wasabi mashed potato and mushroom)			\$ 6.95
Live Scallop Sashimi			\$ 13.95
Mushroom Teriyaki			\$ 5.95
Negimaki (Thinly sliced Beef wrapped around Scallion)			\$ 9.75
Pan Seared Scallop (in Miso glaze)			\$ 7.95
Seared Tuna (with Wasabi mashed potato)			\$ 7.95
Shrimp Tempura Appetizer (Batter fried Shrimp and Vegetables)			\$ 8.95
Shumai (Steamed Shrimp Dumpling)			\$ 5.80
Softshell Crab Tempura (Batter fried Softshell Crab & Vegetables)			\$ 12.75
Sunomono (Traditional Seafood Salad with Vinegar dressing)			\$ 8.95
ToFu	Cold \$ 6.95	Hot \$ 8.95	
Vegetable Spring Roll			\$ 5.95
Vegetable Tempura Appetizer			\$ 6.95
Vegetable Teriyaki Appetizer			\$ 6.95
Yakitori Appetizer (Skewer Chicken with Yakitori Sauce)			\$ 6.95
Tuna Carpaccio			\$ 10.95

## Sushi or Sashimi A La Carte (Price is for one piece)

Albacore Tuna	\$ 3.20	Salmon	\$ 2.90
Crab Stick*	\$ 1.95	Sawara (Spanish Mackerel)	\$ 2.90
Ebi (Shrimp)*	\$ 2.95	Scallop (Hotate)	\$ 4.50
Fluke (Hirame)	\$ 3.40	Shiitake Mushroom*	\$ 2.90
Hamachi (Yellowtail)	\$ 3.60	Striped Bass	\$ 3.40
Hokkigai (Surf Clam) seasonal	\$ 3.20	Tai (Red Snapper)	\$ 3.40
Ika (Squid)	\$ 3.20	Tako (Octopus)*	\$ 3.40
Ikura (Salmon Roe)	\$ 3.40	Tamago (Egg)*	\$ 2.40
Inari (made from Tofu)*	\$ 2.50	Tobiko (Flying Fish Egg)	\$ 2.70
King Crab Leg*	\$ 4.50	Toro (Prime Tuna) seasonal	\$ 6.40
Masago (Smelt Fish Egg)	\$ 2.90	Tuna (Maguro)	\$ 3.40
Orato	\$ 3.70	Unagi (Eel)*	\$ 3.80
Saba (Mackerel)	\$ 2.70	Uni (Sea Uchin)	\$ 5.75

\* Cooked Items

For the seasonal items, please ask your server if we have them today.

## Noodles

Udon (Flour Noodle) or Soba (Buckwheat Noodle)	\$ 11.95
Kitsune (Cooked Tofu Skin) Udon or Kitsune Soba	\$ 13.95
Tempura Udon or Tempura Soba	\$ 15.95
Ramen with pork soup	\$ 11.95
Zaru (Cold) Udon or Zaru (Cold) Soba	\$ 13.95
Ten Zaru Udon or Ten Zaru Soba (Cold noodle with shrimp Tempura)	\$ 15.95

## HIKARU Exclusive Rolls (6 pieces each) \* Cooked Items

Hell's Roll (Tuna, Spicy Tobiko, Asparagus and Spicy Sauce, Red pepper outside)	\$ 7.50
Killers Roll* (Eel, Salmon skin, Avocado, and Scallion, Sesame outside)	\$ 8.50
Rock'n Roll (Tuna, Avocado, Cucumber and Spicy Sauce, Red pepper outside)	\$ 8.25
Green California Roll* (King Crab Meat, Avocado and Cucumber, Wasabi Tobiko outside)	\$ 7.75
Sunshine King Roll* (King Crab Meat, Avocado, Cucumber, w/Spicy Sauce, Fish Egg and Red pepper outside)	\$ 8.50
Bunny Roll* (Broiled Salmon, Egg, and Asparagus, Sesame outside)	\$ 7.25
Country Roll (Salmon, Onion, and Spicy Sauce, Fish Egg outside)	\$ 7.25
South Street Roll (Salmon, Fish Egg, Scallion and Mayonnaise, Sesame outside)	\$ 7.25
Akebono Roll* (Eel, Salmon Skin, Scallion, Cucumber, Fish Egg, Avocado w/Eel sauce)	\$ 10.50
Abel Roll (Spicy Tuna, Eel, Avocado, Scallion)	\$ 15.50
Sashimi Roll (Yellowtail Tuna, Salmon, Shrimp, Avocado, Tobiko, Shiso)	\$ 15.75
Dragon Roll (Eel, Cucumber & Eel Sauce, Avocado on top)	\$ 11.95
Rainbow Roll (Tobiko, Crabstick, Mackerel, Tuna, Shrimp, w/Fish w/Cucumber, Scallions)	\$ 11.50
Unagi Donbri (Eel served on a bed of Rice)	\$ 27.95

## Sushi Platters

<b>Super Deluxe Nigiri</b> (Uni, Unagi, Ucura, Hamachi, Salmon, Tuna, White Fish, and Eel Roll 6pcs)	\$ 26.95
<b>Deluxe Nigiri</b> (Tuna, Shrimp, Yellowtail, Salmon, Fluke, Octopus, Egg, Ikura, Chef choice 3pcs, Tekka 6pcs)	\$ 25.95
<b>Regular Nigiri</b> (Tuna, Shrimp, Salmon, Fluke, Octopus, Mackerel, Egg, Tekka Maki 6pcs)	\$ 20.95
<b>Tuna Platter</b> (Tuna 6pcs and Tekka Maki 6pcs)	\$ 20.95
<b>Trio Sushi Platter</b> (Tuna 3pcs, Hamachi 2pcs, and Salmon 2pcs)	\$ 19.95
<b>Chirashi Sushi</b> (Assortment of Fish Served on a Bed of Sushi Rice)	\$ 24.50
<b>Futomaki</b> (Big Roll filled with Vegetables, Egg, Crabstick and Rice)	\$ 12.95
<b>Sushi Delight</b> (3pcs each of Green River Roll, Alaskan Roll, Lg. California Roll 2pcs, Futomaki, Shrimp Cucumber Hand Roll)	\$ 19.95
<b>Tekkadon</b> (Tuna Only, Served on a Bed of Sushi Rice)	\$ 22.75
<b>Vegetable Sushi</b> (Kanpyo, Avocado, Japanese Pickles 2pcs, Inari, Asparagus, Kaiware and Cucumber Rolls 6pcs)	\$ 14.95

## Sashimi Platters

<b>Sushi Sashimi Combination</b> (5 kinds each of Sushi and Sashimi, and California Hand Roll)	\$ 31.95
<b>Sashimi for 2</b> (4pcs each of Tuna, Hamachi, Salmon, Fluke, Tako, and 2pcs each of Tamago, Ebi and 3 kinds of Chef's choice, comes with Rice)	\$ 52.95
<b>Assortment Sashimi Platter</b> (2 pcs each of Tuna, Salmon, Hamachi, Fluke, Tako, Saba, *Tamago and Ebi, comes with Rice)	\$ 30.95
<b>Tuna Sashimi Platter</b>	\$ 24.95

## For Hungry People

<b>Sushi for 2</b> (2 pcs each of Tuna, Fluke, Hamachi, Shrimp, Tako, Saba, Hokkigai, Salmon, 6pcs each of Kappa Maki, Tekka Maki, and Large California Roll)	\$ 45.95
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## Roll Sushi (6 pieces each)

<b>California Roll w/Fish egg</b>	\$ 4.95	<b>Avocado Roll</b>	\$ 4.95
<b>California Premium</b> (King Crab)	\$ 7.95	<b>Ebi</b> (Shrimp) <b>Roll*</b>	\$ 5.90
<b>Tekka</b> (Tuna) <b>Maki</b>	\$ 5.75	<b>Salmon Skin w/Cucumber Roll*</b>	\$ 5.50
<b>Kappa</b> (Cucumber) <b>Maki</b>	\$ 3.95	<b>Spicy Squid w/Cucumber Roll</b>	\$ 5.90
<b>Eel w/Cucumber Roll</b>	\$ 7.75	<b>Spicy Tuna w/Cucumber Roll</b>	\$ 6.90
<b>Kanpyo</b> (Gourd) <b>Roll*</b>	\$ 5.75	<b>Yellow Tail w/Scallion Roll</b>	\$ 7.25
<b>Oshinko</b> (Japanese pickles) <b>Roll</b>	\$ 5.40		

\* Cooked Items

## Roll Sushi Specials (6 Pieces Each Unless Specified)

<b>Alaskan Roll*</b> (Broiled Salmon, Avocado, Cucumber and Fish Egg)	\$ 6.50
<b>American Dream Roll*</b> (Shrimp Tempura, Cucumber, Egg and Fish Egg 4 pcs)	\$ 6.25
<b>Boston Roll</b> (Salmon and avocado)	\$ 6.50
<b>Dynamite Roll*</b> (Softshell Crab Tempura, Cucumber, and Scallion with Spicy Sauce 4 pcs)	\$ 7.50
<b>Green River Roll*</b> (Eel, Avocado, and Cucumber with Eel Sauce, Seaweed Powder outside)	\$ 8.25
<b>Hang On Salmon Roll*</b> (Asparagus and Crab Stick and Mayonnaise. Broiled Salmon on the top 5 pcs)	\$ 8.50
<b>Hamavo Roll*</b> (Broiled Yellowtail, Asparagus, Avocado and Scallion w/Eel Sauce, Sesame outside)	\$ 8.25
<b>Philly Roll</b> (Cream Cheese, Crabstick and Cucumber, Sesame outside)	\$ 6.00
<b>Scandinavian Roll</b> (Cream Cheese, Salmon, and Cucumber, Sesame outside)	\$ 6.50
<b>Sunshine Roll*</b> (Crabstick, Avocado, and Cucumber w/Spicy Sauce, Sesame and Spice outside)	\$ 6.25
<b>Vegetarian Roll</b> (Asparagus, Avocado and Green Leaves w/Mayonnaise, Sesame Seeds outside)	\$ 5.50

# Specialties

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A full Course Dinner is served with Miso Soup, Salad, White Rice, and Ice Cream \$6.75 Extra

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Shrimp Tempura with Vegetables	\$ 18.95
Flounder & Shrimp Tempura with Vegetables	\$ 20.95
Vegetable Tempura	\$ 16.95
Chicken Tempura with Vegetables	\$ 18.95
Beef Teriyaki	\$ 19.75
Chicken Teriyaki	\$ 18.50
Tuna Teriyaki	\$ 18.75
Yellowtail Teriyaki	\$ 24.75
Tofu Teriyaki	\$ 15.75
Seafood Teriyaki	\$ 21.75
Salmon Teriyaki	\$ 18.75
Yellowtail Neck or Salmon Yakizakana (Broiled)	\$ 18.95
Beef Shogayaki (Sautéed with Ginger Saue)	\$ 19.75
Pork Shogayaki (Sautéed with Ginger Saue)	\$ 18.75
Chicken Shogayaki (Sautéed with Ginger Saue)	\$ 18.75
Ton Katsu (Bread Powdered Deep Fried Pork)	\$ 18.75
Chicken Katsu (Bread Powdered Deep Fried Chicken)	\$ 18.75
Yakitori (Skewered Chicken with Yakitori Sauce)	\$ 16.75
Beef Sukiyaki (Cook with Sukiyaki Soup in a Japanese Traditional pan)	\$ 19.95
Chicken Sukiyaki (Cook with Sukiyaki Soup in a Japanese Traditional pan)	\$ 18.95

## Desserts

Ice Cream (Vanilla, Strawberry, Chocolate)	\$ 3.75
Green Tea Ice Cream	\$ 4.75
Azuki (Sweet Beans) Ice Cream	\$ 5.75
Mississippi Mochi with Ice Cream	\$ 6.75
Strawberry Mochi with Ice Cream	\$ 6.50
A la mode (Fried Banana with Honey & Ice Cream)	\$ 7.85
New Style Tempura Ice Cream (Vanilla)	\$ 7.75
Fried Banana with Honey	\$ 5.75

18% Gratuities will be added for parties of 6 or more.