

BEVERAGES & COCKTAILS お飲物

HAMADA'S
HOUSE
SPECIALTIES

浜田スペシャルカクテル

GEISHA げいしゃ
Tropical concoction of
rum, pineapple juice &
coconut juice.

BANZAI ばんざい
Delicious blend of
scotch, pineapple juice &
coconut juice.

SAMARAI さむらい
Tasty vodka, lemon juice,
creamy Calpico & blush
wine.

DOMESTIC BEER アメリカンビール

JAPANESE BEER ジャパニーズビール

HOT SAKE 日本酒

HOT PREMIUM SAKE 純米酒

COLD SAKE 187ML BOTTLE 月桂冠冷酒 (187MLボトル)

COLD SAKE 375ML BOTTLE 月桂冠冷酒 (375MLボトル)

COLD SAKE NIGORI 375ML BOTTLE 松竹梅にごり酒 (375MLボトル)

SPARKLING SAKE 250ML BOTTLE スパークリング清酒 (250MLボトル)

SHO CHU 焼酎

OOLONG TEA ウーロン茶

FRESH BREWED ICED TEA 茶葉から入れたアイスティー

SOFT DRINKS ソフトドリンク

COFFEE コーヒー

PREMIUM SAKE BY THE BOTTLE 特選日本酒(ボトル)

HITOTSUBASHI JUNMAI GINJO 720ML 一ツ橋純米吟醸 (720ML)

GEKKEIKAN HORIN 720ML 月桂冠鳳麟純米大吟醸 (720ML)

AGED SAKE KOTEN 1997 500ML 古而1997年 (500ML)

TENRANZAN JUNMAI GINJO 720ML 天覧山純米吟醸 (720ML)

GEKKEIKAN BLACK & GOLD 750ML 月桂冠ブラック&ゴールド (750ML)

SETSUGETSU BIJIN 720ML 雪月美人純米吟醸 (720ML)

KUSU BARLEY SHO CHU 750ML 久寿麦焼酎 (750ML)

APPETIZERS 前菜

EDA MAME (HEALTHY STARTER)

えだまめ

Lightly salted, boiled soybean pods.

HIYAYAKKO

冷奴

Chilled tofu garnished with chopped green onion & flavorful bonito fish flakes.

ITAWASA

いたわさ

Boiled fresh fish paste, with an accent of wasabi & soy sauce blended dressing.

OSHINKO

お新香盛り合せ

Assortment of pickled vegetables.

SHIRASU OROSHI

しらすおろし

Grated Japanese daikon radish, topped with dried young sardines. Try with soy sauce.

IKURA OROSHI

いくらおろし

Grated Japanese daikon radish, topped with salmon caviar.

YAMAKAKE

やまかけ

Grated mountain yam topped with diced tuna.

KAKISU

かき酢

Oyster with vinegar sauce.

SUNOMONO

酢の物(盛り合せ)

Cucumber, tender octopus, surf clam salad with sweet & sour vinaigrette.

YAKITORI

やきとり

Chicken filet on a skewer dressed with sweet soy ginger sauce.

ECC ROLL

春巻き

Ground pork, shredded carrot & cabbage, wrapped in dough and lightly fried.

GYOZA

餃子

Ground pork & vegetables, wrapped in wonton skin and pan fried, served with dipping sauce.

SHUMAI

しゅうまい

Steamed pork dumplings.

SOFT SHELL CRAB SALAD

ソフトシェルクラブ

Lightly fried soft shell crab on a bed of fresh European greens, dressed with yuzu-ponzu sauce.

STEAMED CLAM

蛤酒蒸し

Clam, steamed and seasoned with rice

FRIED SCALLOPS

帆立貝のフライ

Lightly fried scallops, served on a skewer.

OYSTER COCKTAIL

かきカクテル

Steamed oysters, chilled and served with a rich cocktail sauce.

SHRIMP COCKTAIL

シュリンプカクテル

Steamed jumbo shrimp, chilled and served with a rich cocktail sauce.

SHRIMP & VEGETABLE TEMPURA

てんぷら

Shrimp and assorted vegetables, lightly batter-fried and served with dipping sauce.

VEGETABLE TEMPURA

野菜てんぷら

Assorted vegetables, lightly batter-fried and served with dipping sauce.

SHI SHAMO

ししゃも

Broiled smelt fish.

YUDOFU

湯豆腐

Tofu served in hot broth.

AGEDASHI DOFU (TOFU TEMPURA)

揚げ出し豆腐

Golden crusted, fried tofu served with a flavorful dipping sauce.

TATSUTAAGE

立田揚げ

Japanese-style chicken bites, with soy-ginger flavor.

SUSHI APPETIZER

寿司

Assortment of sushi: tuna, white fish, shrimp & salmon.

SASHIMI APPETIZER

刺身

Assortment of sliced tuna, white fish & salmon.

HAMADA SALAD

浜田サラダ

Fresh greens, julienne Japanese daikon radish, enoki mushroom and kaiware sprouts, topped with Hamada's ginger dressing.

MISO SOUP

みそ汁

Tofu and wakame seaweed in a soybean curd broth.

HAMADA'S SPECIAL APPETIZERS 前菜

SEAWEED SALAD 海藻サラダ

Seaweed seasoned with sesame seed oil, chili and sprinkled with sesame seeds.

BAKED MUSSELS グリーンマッソルのマヨネーズ焼

Mussels baked in a half shell, served with mayonnaise sauce and sprinkled with smelt eggs.

TERIYAKI SEA BASS シーバスの照焼

Broiled filet of sea bass, dressed with teriyaki sauce.

BEEF NEGI MAKI 牛肉のねぎ巻き

Thinly sliced beef, wrapped around green onion, grilled and dressed with teriyaki sauce.

SEARED TUNA WITH CREAMY WASABI SAUCE & JAPANESE ANGEL HAIR PASTA

まぐろタタキのクリーミーワサビソース、貝割菜と錦糸卵、そうめんのゆずポン酢ソースがけ

Seared tuna served with Japanese angel hair pasta, with lightly spicy, creamy wasabi sauce & radish sprouts dipped in yuzu ponzu sauce.

SEARED TUNA SALAD SPRINKLED WITH SESAME & RED WINE DRESSING まぐろタタキの赤ワインドレッシング

Seared tuna served on a bed of European greens, topped with a red wine dressing.

STUFFED TOFU, BAKED SHRIMP & SMOKED SALMON ROSETTE

海老、椎茸入り豆腐ボールの味噌マスタードソース、焼海老スモークサーモンとヨーロッパグリーンサラダ

Lightly fried tofu cake served with smoked Japanese salmon and baked shrimp on a bed of European greens.

FRIED JUMBO CALAMARI WITH FRESH EUROPEAN GREENS

日本産ヤリイカフライのカクテルソース添え、ヨーロッパグリーンサラダと揚げビーフン

Fried tender Japanese calamari served on a bed of European greens with crispy noodles & cocktail sauce.

HAMACHI KAMA はまちかま

Lightly salted yellowtail, broiled and served with ponzu sauce.

DYNAMITE ダイナマイト

Chopped jumbo clam, scallops and mushrooms, baked with mayonnaise sauce and sprinkled with smelt eggs.

TUNA POKI SALAD ポキサラダ

Diced tuna, seaweed and onion seasoned with sesame seed oil

SASHIMI 刺身

Sashimi: Thinly sliced, bite-sized fresh seafood filet pieces, served on a bed of finely shredded Japanese daikon radish, with spicy Japanese wasabi green horseradish mustard as a condiment, and garnished with beefsteak leaf.

TUNA まぐろ

YELLOWTAIL はまち

EEL うなぎ

HALIBUT ひらめの薄作り

SWEET SHRIMP 甘えび

JUMBO CLAM みる貝

SEA URCHIN うに

FATTY TUNA とろ

TUNA TATAKI まぐろのたたき
Seared fresh tuna, served with ponzu sauce.

ENTREES ご定食

All entrees served with Miso Soup, Salad & Steamed Rice
下記のメニューには、小鉢、みそ汁とご飯が付いております。

CHICKEN TERIYAKI チキン照焼

Grilled tender range chicken topped with Hamada's teriyaki sauce.

SHRIMP & VEGETABLE TEMPURA てんぷら

Shrimp & an assortment of vegetables, lightly battered & fried, served with tempura dipping sauce.

NEW YORK STEAK TERIYAKI ビーフ照焼

Grilled New York steak topped with Hamada's teriyaki sauce.

TONKATSU とんかつ

Tender pork cutlets, lightly breaded & fried, served with shredded cabbage & tonkatsu sauce.

SALMON SHIOYAKI OR SALMON TERIYAKI 鮭塩焼又は鮭照焼

Broiled fresh salmon filet topped with sea salt or Hamada's teriyaki sauce.

SEAFOOD TEMPURA シーフードてんぷら

Assortment of fresh seafood and vegetables, lightly battered and fried, served with tempura dipping sauce.

SUSHI DINNER にぎり寿司盛り合せ

Assortment of fresh tuna, white fish, salmon, squid, surf clam, shrimp, egg, salmon caviar & tuna roll.

SASHIMI DINNER 刺身定食

Assortment of fresh tuna, white fish, salmon, squid, surf clam, octopus & mackerel.

CHICKEN TERIYAKI & TEMPURA チキン照焼とてんぷら

NY STEAK TERIYAKI & TEMPURA ビーフ照焼とてんぷら

TONKATSU & TEMPURA とんかつとてんぷら

SALMON TERIYAKI & TEMPURA やき魚(鮭)とてんぷら

SUSHI & TEMPURA 寿司とてんぷら

SASHIMI & TEMPURA 刺身とてんぷら

SPECIAL COMBINATION DINNER スペシャルコンボディナー

Broiled salmon, chicken teriyaki, beef, tuna poki salad, shrimp tempura, egg roll and spicy tuna roll.

CHEF'S SUGGESTIONS 当店のお推めメニュー

MINIMUM ORDER: 2 PERSONS 二名様以上

Chef's Suggestions served with Miso Soup, Salad & Steamed Rice

記のメニューには、小鉢、みそ汁とご飯が付いております。

YOSE NABE 寄せ鍋

Japanese bouillabaisse with assortment of Seafood, chicken and vegetables in a soy sauce based broth.

Gracefully prepared at your table.

新鮮な海の幸と野菜の鍋物

SHA-BU SHA-BU (HEALTHY CHOICE) 牛肉しゃぶしゃぶ

Finely sliced New York Steak, fresh shiitake Mushrooms, Tofu, Udon Noodles, fresh Vegetables, cooked in flavorful broth. Comes with sesame and ponzu dipping sauce. Enjoy with grated daikon radish and other condiments. Gracefully prepared at your table.

BEEF SUKIYAKI (EVERYBODY'S FAVORITE FRIENDSHIP DISH!)

牛肉すきやき

Finely sliced bite-sized New York Steak, Tofu, Udon Noodles, fresh Vegetables, slightly stir-fried then cooked in sweet soy-based sukiyaki broth. Enjoy world-famous Japanese dish!

SEAFOOD BOAT シーフードボート

Steamed Lobster, assorted Sashimi, Oysters & Green Mussels on half shells with Ponzu Sauce, Cocktail Shrimp, Dungeness Crab and California Roll. Served in a boat shaped platter.

Perfect for 2 or more.

ロブスター、刺身、生牡蠣、ムール貝、海老、かに、カリフォルニア巻

LOVE BOAT ラブボート

Beef Shish-ka-bob, Chicken Teriyaki, Tempura (shrimp & vegetables), Saku-Saku Shrimp, California Roll, Sunomono Cucumber Salad and Fruits. Served in a boat shaped platter.

Perfect for 2 or more.

ビーフ串焼、チキン照焼、てんぷら(海老と野菜)、春巻、シュウマイ、酢の物、カリフォルニア巻、フルーツ

HAMADA KAISEKI 浜田懐石

Appetizer, Sunomono Cucumber Salad, Tempura, Sashimi, Vegetables cooked in sweet Soy Sauce, choice of New York Steak or Salmon Teriyaki and Dessert.

前菜、酢のもの、刺身、煮物、揚げ物、焼物、デザート

NOODLES うどん そば

TEN ZARU 天ざる

TEMPURA UDON OR SOBA てんぷらうどん又はそば
Udon or soba noodles in a hot soy sauce based broth with shrimp & vegetable tempura.

OROSHI SOBA おろしそば
Buckwheat noodles topped with grated Japanese daikon radish in a rich broth.

NABEYAKI UDON 鍋やきうどん
Udon noodles in a hot soy sauce based broth with assorted vegetables, chicken, fishcake, shrimp tempura & egg.

HAMADA'S SPECIAL RAMEN
浜田スペシャルラーメン
Flavorful egg noodles with clams, shrimp, crab legs, sliced pork and assorted vegetables in a soy sauce based broth.

DONBURI 丼物

Served with Miso Soup & Pickled Vegetables みそ汁とお新香が付いております。

OYAKO JYU 親子重
Chicken, egg and julienned vegetables served over a bowl of steamed rice with a sweet soy sauce.

TEN JYU 天重
Deepfried shrimp & vegetable tempura served over a bowl of steamed rice with a sweet soy sauce.

KATSU JYU かつ重
Pork cutlet, egg and julienned vegetables over a bowl of steamed rice with a sweet soy sauce.

UNA JYU うな重
Steamed eel dipped in Hamada's kabayaki sauce perfectly broiled served over steamed rice with extra sauce sprinkled with sansho powder.

TEKKA JYU 鉄火重
Minced tuna served over a bowl of steamed rice with a sweet soy sauce.

JAPANESE STYLE RICE SOUP お茶漬

SALMON さけ茶漬

PICKLED PLUM うめ茶漬

SEAWEED のり茶漬

DESSERTS デザート

ICE CREAM アイスクリーム

SEASONAL FRUITS フルーツ

JAPANESE PARFAIT 小倉あんみつ