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# Hide Sushi

2040 Sawtelle Boulevard

West Los Angeles, California 90025

Tuesday - Saturday: 11:30am ~ 9:00pm

Sunday: 11:30am ~ 8:00pm

Monday: Closed

310-477-7242

## LUNCH SPECIAL COMBO

Served 11:30 am to 2:30 pm  
(must be ordered before 2:30 pm)

Tempura and Teriyaki (Beef or Chicken) ..... 16.30

(Includes 2 pcs. Shrimp and 5 pcs. Vegetable Tempura,  
Rice and Tsukemono with Sesame Seed)

## Dinner

Includes Rice and Tsukemono with Sesame Seed

Sashimi ※ <11 pcs. choose 1 or 2 kinds from Tuna or Yellowtail or Salmon> .....22.20

Tempura <3 Shrimps and 6 Vegetables> ..... 14.50

Beef Teriyaki .....19.50

Chicken Teriyaki <No skin or white meat are available at no additional cost at your request> .....13.80

Salmon Teriyaki <Sesame Seed> .....19.20

## Combination Dinner

Includes Rice and Tsukemono with Sesame Seed

A. Tempura and Sashimi ※ <Sashimi = Tuna or Yellowtail or Salmon> NO TAKE-OUT . 23.20

B. Tempura and Teriyaki <Beef or Chicken>..... 20.80

C. Teriyaki and Sashimi ※ <Sashimi = Tuna or Yellowtail or Salmon> NO TAKE-OUT... 23.20

<Combination Dinner B. & C., No skin or white meat are available at no additional cost at your request>

## Drinks

7-Up, Coke, Diet Coke..... 2.80

Water Bottle, Cold Green Tea (Can) ..... 3.70

Sparkling Water ..... 5.80

Japanese Beer - Sapporo, Asahi..... 6.80

Hot Sake..... 8.10

Cold Sake ..... 15.20

# Sushi

1. Norimaki <Shiitake, Kanpyo, Spinach, Oboro, Egg>.....	8 pcs.	10.75
2. Inari.....	6 pcs.	9.30
<Sushi Rice with Sesame seed wrapped with sweet fried bean curd>		
3. Nori-inari Combo.....	6 pcs.	9.30
4. Kappa-Maki <Cucumber Roll, Sesame Seed> .....	18 pcs.	9.90
5. Tekka-Maki ※ <Tuna Roll> .....	18 pcs.	19.20
6. Mix ※ .....	8 pcs.	14.80
<3 pcs. Norimaki, 2 pcs. Inari, 1 pc each Tuna, Shrimp, Fluke>		
7. Nigiri ※ .....	8 pcs.	19.80
<1 pc each Tuna, Shrimp, White Fish, Salmon, Octopus, Surf Clam, Mackerel, Egg>		
8. Chirashi ※ .....		19.40
<1 pc each Tuna, Shrimp, White Fish, Salmon, Octopus, Mackerel, Shiitake Mushroom, Egg, Sesame Seed>		

# Sashimi

Octopus or Mackerel ※ < 7 pcs >.....	18.60
Tuna or Salmon or Albacore ※ < 7 pcs > .....	20.20
Fluke or Yellowtail ※ < 7 pcs >.....	22.50
Horse Mackerel ※ .....	21.20
Geoduck ※ .....	46.30

MOST ITEMS ON MENU MAY BE PREPARED TO TAKE-OUT  
(310) 477-7242 Please ask for items not listed

WE ACCEPT CASH ONLY

Sales tax will be added to the retail price on all taxable items

We reserved the right to refuse service to anyone

Not responsible for lost or stolen articles

※ Eating raw or under cooked food may increase your risk of food borne illness, especially if you have certain medical condition.

# Side Orders

## Suno Mono

<with Sesame Seed>

Cucumber .....	5.80
With Octopus .....	18.80
With Geoduck ※ .....	46.30
With Shrimp .....	14.20
With Crab .....	38.20

## Salad

Vegetable .....	12.20
<Dried Shaved Bonito, Pickled Burdock, Cucumber, Daikon Sprouts, Pickled Daikon, Sesame Seed>	
Salmon Skin (Smoke) .....	12.20
<Dried Shaved Bonito, Cucumber, Daikon Sprouts, Sesame Seed>	
Tuna or Yellowtail or Albacore ※ .....	22.40
<Dried Shaved Bonito, Pickled Burdock, Cucumber, Daikon Sprouts, Pickled Daikon, Sesame Seed>	

## Kai Yaki - (Dynamite)

Geoduck + Mushroom .....	24.50
Geoduck & Scallops + Mushroom .....	21.50
Scallops + Mushroom .....	19.80

## Others

Miso Soup .....	3.00
<Extra Tofu = 50¢>	
Rice .....	3.00
Pickled Cabbage with Sesame Seed.....	3.50



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Price			#	
4.70	Tamago	Egg	2	
	Kappa maki	Cucumber Roll	6	Goma
	Ume-shiso maki	Pickled Plum Roll	6	Plum Paste + Shiso Leaf (Mint Leaf) + Cucumber + Goma
	Shinko maki	Pickled Daikon Roll	6	Pickled Japanese Radish + Goma
	Kampyo maki	Gourd Roll	6	Goma
5.70	Salmon Skin	Salmon Skin Roll (Smoke)	4	Salmon Skin + Kaiware + Cucumber + Fish Flake
	Masago *	Capelin Roe	2	
6.80	Yasai maki	Vegetable Roll	4	Avocado + Cucumber + Kaiware + Pickled Burdock + Goma
	Saba *	Mackerel	2	
	Ebi	Shrimp	2	
	Tobiko *	Flying Fish Roe	2	
7.00	Anago	Conger Eel	2	Goma
	Hokkigai	Surf Clam	2	
	Tekka maki *	Tuna Roll	6	
	Ika *	Squid	2	**Ask For Shiso Leaf (Mint Leaf) If you like
7.30	Sake *	Salmon	2	
	Maguro *	Tuna	2	
	Tako	Octopus	2	
	Albacore Tuna *	Albacore Tuna (Seared)	2	**Scallion & Ginger
	Tekkyu maki *	Tuna & Cucumber Roll	6	Tuna + Cucumber
7.50	Madai *	Red Sea Bream	2	**Scallion & Chili
	Hotategai *	Scallops (plain)	2	
	Ankimo	Monkfish Liver	2	**Scallion & Chili
	Ana-kyu maki	Conger Eel & Cucumber Roll	6	Conger Eel + Cucumber + Goma
7.70	Karei *	Fluke	2	**Scallion & Chili
	Hamachi *	Yellowtail	2	
8.60	Aji *	Horse Mackerel	2	**Scallion & Ginger
	Mentaiko *	Pollock Roe	4	Spicy Pollock Roe + Kaiware + Cucumber + Goma
	Negi-hama maki *	Yellowtail & Scallion Roll	4	Yellowtail (Chopped) + Scallion
	Sp-Tuna *	Spicy Tuna Roll	4	Spicy Tuna (Chopped) + Kaiware + Special Sauce + Goma Oil
9.50	Ikura *	Salmon Roe	2	
	Unagi	Broiled Eel	2	Goma
	Scallops-sp *	Scallops Special	2	Scallop + Special Sauce (Capelin Roe & Mayonnaise)
	Blue Fin Tuna *	Blue Fin Tuna	2	
10.20	California maki	California Roll	4	Crab + Avocado + Cucumber + Goma
	Unakyu maki	Broiled Eel & Cucumber Roll	6	Broiled Eel + Cucumber + Goma
11.50	California-sp *	California Roll Special	4	California Roll + Capelin Roe + Goma
17.50	Mirugai *	Geoduck	2	
18.50	Catalina maki *	Catalina Roll	4	Geoduck + Avocado + Cucumber + Flying Fish Eggs + Goma
M/P	Uni *	Sea Urchin	2	
M/P	Toro *	Fatty Tuna	2	
M/P	Negi Toro maki *	Fatty Tuna & Scallion Roll	4	Fatty Tuna (Chopped) + Scallion
M/P	Botan Ebi *	Spot Prawn	2	

M/P=Market Price

# = Number for sushi piece

\*\* = Topping

Kaiware = Japanese radish sprout

Goma = Sesame Seed

\* Eating raw or undercooked food may increase your risk of food borne illness, especially if you have certain medical condition.