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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) ..... 22.90

(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> .....29.20

Vegetable Tempura <10 pcs., 5 Vegetables, 2 pcs each> .....17.70

Tempura <3 Shrimps and 6 Vegetables> .....19.80

Chicken Teriyaki .....19.30

Salmon Teriyaki <Sesame Seed> .....24.90

Beef Teriyaki .....26.10

## Combination Dinner

Includes Rice and Tsukemono with Sesame Seed

A. Tempura and Sashimi ※ Sashimi = choose one kind from  
<Tuna, Yellowtail or Salmon (6 pieces)> NO TAKE-OUT... 31.80

B. Tempura and Teriyaki <Beef or Chicken>..... 27.30

C. Teriyaki and Sashimi ※ Sashimi = choose one kind from  
<Tuna, Yellowtail or Salmon (6 pieces)> NO TAKE-OUT .... 31.80

<Combination Dinner B & C, Salmon Teriyaki: An additional \$7.00 >

## Drinks

7-Up, Coke, Diet Coke..... 3.60

Water Bottle, Cold Green Tea (Bottle) ..... 4.90

Sparkling Water ..... 7.40

Japanese Beer - Sapporo, Asahi (Small) ..... 9.50

Hot Sake (Small) ..... 11.80

Cold Sake (Small)..... 22.30

# Sushi

1. Kappa-Maki <Cucumber Roll, Sesame Seed> .....18 pcs. 15.50
2. Tekka-Maki ※ <Tuna Roll+ Sesame Seed>.....18 pcs. 26.10
3. Nigiri Sushi ※ .....8 pcs. 27.30  
<1 pc each of Tuna, Shrimp, White Fish, Salmon, Octopus, Surf Clam, Mackerel and Egg>
4. Premium Nigiri Sushi ※ .....10 pcs. 55.60  
<1 pc each of Blue Fin Toro, Blue Fin Tuna, Yellow Fin Tuna, Salmon, Salmon Roe, Shrimp, Halibat, Scallop, White Fish and Egg>
5. Chirashi Bowl ※ ..... 28.30  
<1 pc each of Tuna, Shrimp, White Fish, Salmon, Octopus and Mackerel plus Shiitake Mushroom, Egg and Sesame Seed>
6. Premium Chirashi Bowl ※ ..... 63.00  
<3 pcs Salmon, 1 pc each of Blue Fin Toro, Blue Fin Tuna, Yellow Fin Tuna, White Fish, Shrimp, Plain Scallop and Salmon Roe plus Chopped Shiitake Mushrooms, Egg and Sesame seeds>
7. Sashimi Platter Basic ※ .....8 pcs. 39.60  
<2 pcs each of Tuna, Salmon, Halibut and White Fish>
8. Sashimi Platter Premium ※ .....12 pcs. 59.90  
<2 pcs each of Blue Fin Tuna, Yellow Fin Tuna, Salmon, Shrimp, White Fish and Plain Scallops>
9. Sashimi Platter Deluxe ※ .....16 pcs. 90.90  
<2 pcs each of Blue Fin Toro, Blue Fin Tuna, Yellow Fin Tuna, Salmon, Shrimp, Halibut, Scallop and White Fish>

# Sashimi

- Octopus or Mackerel ※ < 7 pcs >..... 24.60
- Tuna or Salmon or Albacore ※ < 7 pcs > ..... 26.70
- Fluke or Yellowtail ※ < 7 pcs >..... 29.20
- Horse Mackerel ※ ..... 28.00

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.

# Suno Mono

<with Sesame Seed>

Cucumber .....	8.00
With Octopus .....	24.90
With Geoduck ※ .....	59.80
With Shrimp .....	19.80

## Salad

Vegetable .....	16.70
<Dried Shaved Bonito, Pickled Burdock, Cucumber, Daikon Sprouts, Pickled Daikon, Sesame Seed>	
Salmon Skin (Smoke) .....	17.40
<Dried Shaved Bonito, Cucumber, Daikon Sprouts, Sesame Seed>	
Tuna or Yellowtail or Albacore ※ .....	29.20
<Dried Shaved Bonito, Pickled Burdock, Cucumber, Daikon Sprouts, Pickled Daikon, Sesame Seed>	

## Kai Yaki - (Dynamite)

Geoduck + Mushroom .....	31.10
Geoduck & Scallops + Mushroom .....	27.30
Scallops + Mushroom .....	24.90

## Others

Miso Soup .....	4.20
<Extra Tofu = 50¢>	
Rice .....	4.20
Pickled Cabbage with Sesame Seed .....	5.50

## Dessert

Mochi Ice Cream (2pc) .....	9.50
Please ask for flavors of the day!	



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Price	ROLL		#	KEY INGREDIENTS IN A SUSHI ROL
6.20	Cucumber Roll	Kappa maki	6	Sesame Seed
	Pickled Plum Roll	Ume-shiso maki	6	Plum Paste + Shiso Leaf (Mint Leaf) + Cucumber + Sesame Seed
	Pickled Daikon Roll	Shinko maki	6	Pickled Japanese Radish + Sesame Seed
7.40	Salmon Skin Roll (Smoke)	Salmon Skin	4	Salmon Skin + Kaiware + Cucumber + Fish Flake+ Sesame Seed
8.00	Avocado Roll	Avocado Roll	4	Avocado + Sesame Seed
8.70	Vegetable Roll	Yasai maki	4	Avocado + Cucumber + Kaiware + Pickled Burdock + Sesame Seed
9.30	Tuna Roll *	Tekka maki *	6	Tuna + Sesame Seed
9.80	Tuna & Cucumber Roll *	Tekkyu maki *	6	Tuna + Cucumber
11.20	Baked Salmon Roll	Baked Salmon maki	4	Baked Salmon
11.80	Yellowtail & Scallion Roll *	Negi-hama maki *	4	Yellowtail (Chopped) + Scallion
	Spicy Tuna Roll *	Spicy Tuna maki *	4	Spicy Tuna (Chopped) + Kaiware + Special Sauce + Sesame Seed Oil
	Pollock Roe Roll *	Mentaiko maki *	4	Spicy Pollock Roe + Kaiware + Cucumber + Sesame Seed
13.00	California Roll	California maki	4	Real Crab (No imitation) + Avocado + Cucumber + Sesame Seed
14.20	Salmon Avocado Roll	Salmon Avocado maki	4	Salmon + Avocado + Sesame Seed
14.40	Scallop SP Roll *	Scallop SP maki *	4	Scallop + Capelin Roe + Mayonnaise
	Albacore SP Roll *	Albacore SP maki *	4	Albacore + Capelin Roe + Mayonnaise
14.90	Broiled Eel & Cucumber Roll	Unakyu maki	6	Broiled Eel + Cucumber + Sesame Seed
	California Roll Special *	California-sp *	4	California Roll + Capelin Roe + Sesame Seed
17.90	Broiled Eel Cucumber Avocado Roll	Unakyu Avocado maki	6	Broiled Eel + Avocado + Cucumber+ Sesame Seed
19.90	Fatty Tuna & Scallion Roll *	Negi Toro maki *	4	Fatty Tuna (Chopped) + Scallion
21.30	Fatty Tuna & Pickled Daikon Roll *	Torotaku maki *	4	Fatty Tuna (Chopped) + Pickled Daikon + Scallion
24.20	Catalina Roll *	Catalina maki *	4	Geoduck + Avocado + Cucumber + Flying Fish Eggs + Sesame Seed
Price	NIGIRI SUSHI		#	ADDITIONAL TOPPINGS FOR NIGIRI SUSHI
6.20	Egg	Tamago	2	
7.40	Capelin Roe *	Masago *	2	
8.70	Mackerel *	Saba *	2	
	Shrimp	Ebi	2	
	Flying Fish Roe *	Tobiko *	2	
9.30	Surf Clam *	Hokkigai *	2	
	Squid *	Ika *	2	Feel free to request Shiso Leaf (Mint Leaf) if you'd like
9.80	Salmon *	Sake *	2	
	Tuna *	Maguro *	2	
	Red Sea Bream *	Madai *	2	Scallion & Chili
	Octopus	Tako	2	
	Albacore Tuna (Seared) *	Albacore Tuna *	2	Scallion & Ginger
	Scallops (Plain) *	Hotategai *	2	
	Monkfish Liver	Ankimo	2	Scallion & Chili
10.50	Fluke *	Karei *	2	Scallion & Chili
	Yellowtail *	Hamachi *	2	
11.80	Horse Mackerel *	Aji *	2	Scallion & Ginger
13.00	Salmon Roe *	Ikura *	2	
	Broiled Eel	Unagi	2	Sesame Seed
	Scallops Special *	Scallops-sp *	2	Scallop + Special Sauce (Capelin Roe & Mayonnaise)
	Blue Fin Tuna *	Blue Fin Tuna *	2	
22.90	Geoduck *	Mirugai *	2	
M/P	Sea Urchin *	Uni *	2	
M/P	Fatty Tuna *	Toro *	2	
M/P	Spot Prawn *	Botan Ebi *	2	

M/P=Market Price

# = Number for sushi piece, Kaiware = Japanese radish sprout

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