

### HIRO LUNCH

OUR CHEF'S DAILY SELECTION OF SUSHI. EVERY MENU INCLUDES A MISO SOUP OR A WAKAME SALAD AS A STARTER. ONLY AVAILABLE FROM MONDAY TO FRIDAY.

FUSION	24 €
CLASSIC	22 €
VEGETARIAN	19 €

### APPETIZERS

EDAMAME (WITH SEA SALT)	6 €
WAKAME SALAD	6 €
MISO SOUP (WITH TOFU)	6 €
TUNA TATAKI	17 €
TEMPURA BOWL	16 €
GOMA SALMON SASHIMI	17 €
CHICKEN YAKITORI	15 €
SALMON TARTARE	16 €
TUNA TARTARE	17 €

### CHEF'S COMBOS

TRADITIONAL (34 PIECES) SASHIMI MIX (10), NIGIRI (6), GUNKAN (2), ROLL MIX (16)	52 €
HIRO'S SECRET (28 PIECES) NIGIRI MIX (10), GUNKAN (2), CALIFORNIA ROLL MIX (16)	58 €
SASHIMI CLASSIC (25 PIECES) CHEF'S TRADITIONNAL SASHIMI CREATION	46 €
VEGGIE (20 PIECES) ASSORTEMENT OF VEGETABLE MAKI SERVED WITH VARIOUS FRUITS	25 €

### HIRO'S SIGNATURE ROLLS (8 PIECES)

DOUBLE CRUNCH TEMPURA SHRIMP, AVOCADO, OUTSIDE FRIED CALI ROLL, TERYAKI SAUCE	18 €
CRAZY SALMON FLAMBEE SALMON, SALMON TARTARE TOPPING	18 €
VOLCANO (SPICY) TUNA, CRAB SCALLOPS TARTARE, AVOCADO	18 €
VIPER BARBECUED EEL, TEMPURA SHRIMP	18 €
FRIED SALMON CRUNCH SALMON TEMPURA, AVOCADO, TERYAKI SAUCE, OUTSIDE FRIED CALI ROLL	18 €
SPICY CRUNCHY CRAB INSIDE CRAB TEMPURA, SCALLOPS TOPPING	18 €
RAINBOW SALMON, TEMPURA SHRIMP, MANGO, AVOCADO	17 €
DRAGON AVOCADO, JAPANESE MAYO, TEMPURA SHRIMP, TERYAKI SAUCE	16 €
JALAPENO TUNA TUNA, JALAPENO, AVOCADO, SRIRACHA, JAPANESE MAYO	16 €
FREESTYLE CHEF'S CRAZY DAY	20 €
VEGAN VEGETABLES AND FRUITS OF THE DAY	15 €

**HOT DISHES**

**BEEF TENDERLOIN TERYAKI** 26 €  
SERVED WITH RICE/JAPANESE NOODLES, ONIONS, BELL PEPPERS

**CHICKEN TERYAKI** 22 €  
SERVED WITH RICE/JAPANESE NOODLES, ONIONS, BELL PEPPERS,

**GRILLED SALMON** 27 €  
SERVED WITH RICE, CHEF'S SAUCE

**MIXED VEGGI PLATTER** 18 €  
ASSORTMENT OF VEGETABLE MIX WITH JAPANESE NUDDLES

**HIRO'S CLASSICS**

**SASHIMI (5 PIECES)**

SALMON 11 €  
DORADE 11 €  
TUNA 14 €  
OCTOPUS 10 €

**TEMAKI (2 PIECES)**

SALMON (NATURE OR SPICY) 13 €  
TUNA (NATURE OR SPICY) 14 €

**NIGIRI (2 PIECES)**

SALMON 9 €  
TUNA 9 €  
SHRIMP 9 €  
UNAGI 9 €  
OCTOPUS 10 €

**CALIFORNIA (8 PIECES)**

SALMON AVOCADO 11 €  
SPICY SALMON 11 €  
TUNA MANGO 12 €  
SALMON PHILLY 12 €  
CHEESE AVOCADO 10 €

**GUNKAN (2 PIECES)**

SALMON 12 €  
TUNA 13 €

**MAKI (8 PIECES)**

SALMON (NATURE OR SPICY) 8 €  
TUNA (NATURE OR SPICY) 8 €  
TUNA MAYO (NATURE OR SPICY) 8 €  
VEGGIE 7 €

**DESSERTS**

**CHOCOLAT FONDANT** 13 €  
HOME MADE DARK CHOCOLAT CAKE, CRÈME ANGLAISE, VANILLA ICE CREAM

**ICE CREAM MIX** 11 €  
ASSORTMENT OF 3 ICE CREAM FLAVORS

**CAFE GOURMANT** 13 €  
COFFEE WITH AN ASSORTMENT OF 5 SMALL CAKES

VISIT US ON FACEBOOK/INSTAGRAM: HIROSUSHILUX TEL.26 67 04 98

NOTE: ALL RAW FISH ITEMS MUST BE CONSUMED WITHIN AN HOUR OF PICK-UP. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.