

檜 HINOKI

Japanese Restaurant • Sushi Bar

843.785.9800

Reservations Taken During Regular Business Hours

37 New Orleans Road • Orleans Plaza

Hilton Head Island

LUNCH 11:30 am - 2 pm **TUE - FRI**
DINNER 5:30 pm - 10 pm **MON - SAT**
 Early Bird Specials until 7 pm



World-Class Sushi • Sashimi
 Creative Sushi Rolls

Great Appetizers • Small Dishes
 Soups • Noodles • Dumplings
 Tempura • Teriyaki

Fresh Seafood • Steaks • Chicken

Lunch & Dinner Specials
 Bento Boxes • Combination Dinners
 Vegetarian & Children's Dinners

Cocktail Lounge • Full Service Bar
 HDTV • Sports • Wi-Fi

Take-Out • Party Platters • Catering
 Private Dining Rooms
 Custom Menus • Gift Certificates

Reader's Choice • BEST SUSHI
 Japanese Owned & Operated

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Hinoki Restaurant & Sushi Bar

(p. 68) HINOKI is a beautiful and serene restaurant, serving fabulous sushi, sashimi, and creative sushi rolls. The extensive menu includes a great selection of appetizers, such as tempura and teriyaki dishes to share, dumplings, Japanese

soups and noodles. They also offer a variety of Combination Dinners with choice of fresh seafood, steaks, chicken, rice & vegetables. HINOKI is a unique and delicious dining experience. Lunch: Tue-Fri 11:30-2:00 & Dinner: Mon-Sat 5:30-10:00 & Early-Bird until 7 pm. Reservations taken during regular business hours. 37 New Orleans Rd. (Orleans Plaza), 843-785-9800, HINOKIHHI.COM • FACEBOOK.COM/HINOKIHHI

What's Your Type?



There are six types of sushi.

According to authority figure in Japanese cuisine, Hiroko Shimbo, says sushi falls within one of the following types:

Chirashizushi (scattered sushi): A bowl of rice topped with different ingredients – similar to our build-a-poke bowls.

Inarizushi (named after the Shinto god Inari): Its most common form doesn't have any fish and is sweet. Inari is a pouch of deep fried tofu simmered in a marinade of mirin, soy sauce, dashi, and sugar.

Makizushi (rolled sushi): Rice and ingredients meticulously rolled in a sheet of nori seaweed, then cut into smaller pieces.

Narezushi (matured sushi): Known as the initial form of sushi, this technique involves fermentation of the fish, then later discarding the rice before eating.

Nigirizushi: Hand-pressed rice topped with different ingredients of fish, tofu, vegetables or omelets.

Oshizushi (pressed sushi): Also known as boxed sushi, this type is made by layering toppings, then cutting the sushi into rectangles, triangles, or small squares.

From www.eatatbento.com