

HILLSTONE

SUSHI

COCONUT SHRIMP ROLL	toasted coconut, shrimp & avocado wrapped in white soy paper	22
VEGETABLE ROLL	avocado, carrots, macadamia, jalapeño	18
CRUNCHY AVOCADO ROLL	with macadamia nuts and jalapeño	19
NIGIRI PLATE	pristine cuts of salmon, tuna & hiramasa on seasoned rice	24
TUNA MANGO ROLL	sushi grade tuna, mango & avocado in white soy paper	23
CUCUMBER & AVOCADO ROLL	avocado, seasoned rice, wrapped in cucumber paper, with trout roe	19
THAI TUNA ROLL	tuna, avocado, macadamia & jalapeño, in white soy paper	23
SPICY TUNA ROLL	#1 ahi tuna, avocado & jicama	22
HIRAMASA ROLL	spicy tuna and avocado roll wrapped with hiramasa sashimi & roe	24
KYURI MAKI ROLL	#1 ahi tuna and rice, wrapped in cucumber paper	23
'OSAKA STYLE' PRESSED SUSHI	sashimi tuna stacked with avocado, spicy tuna mix & sushi rice	24

FIRST

CHILLED JUMBO SHRIMP	served with cocktail and rémoulade sauces	29
SPINACH & ARTICHOKE DIP	served with salsa, sour cream and tortilla chips	24
DEVEILED EGGS	served picnic-style with Grandma Ding's pickle relish	10
ROSEMARY FOCCACIA	served with marinated olives and toasted almonds	8
TRADITIONAL SALAD	egg, bacon, rustic croutons, with your choice of dressing	16
Buttermilk Garlic • Mustard Honey • Thousand Island		
GRILLED ARTICHOKEs	<i>gone for the season! We grill only heirloom artichokes from Castroville, California.</i>	
<i>These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we serve them whenever available.</i>		

SALADS

CAESAR SALAD	baby gem romaine, croutons, Reggiano, eggless dressing (add grilled chicken +6)	19
KALE & ROTISSERIE CHICKEN SALAD	emerald kale, cashews, fresh herbs, sesame miso vinaigrette	27
SEARED AHI TUNA	with almond sauce, and salad of mango, cucumber, sesame miso dressing	30
GRILLED CHICKEN SALAD	honey-lime vinaigrette, field greens, peanut sauce	26
YELLOWTAIL SASHIMI SALAD	ponzu soy sauce, with kale and cashews in a sesame miso vinaigrette	26
RUBY STAR SALAD	with crispy salmon, grapefruit, hearts of palm, avocado with classic vinaigrette	35
PAN-ASIAN NOODLE SALAD	with mango, avocado, chopped peanuts, basil, mint, and your choice:	
Barbecue Pork.....32 Chicken.....28 Sans protein (nearly vegetarian)		24

ENTRÉES

CHEESEBURGER	ground chuck steak served all the way with melted cheddar	29
HOUSE-MADE VEGGIE BURGER	our signature recipe with sweet soy glaze and melted jack	28
CALIFORNIA BURGER	melted Monterey jack cheese, avocado, arugula and red onion	29
USDA PRIME FAMOUS FRENCH DIP	thinly sliced roasted prime rib, toasted French roll, served au jus	34
— Please choose French fries, coleslaw or tabbouleh		

TUNA TARTARE	sushi grade tuna hand chopped, avocado, ciabatta toast, with a deviled egg	34
HUDSON VALLEY TROUT	filleted in-house daily, lightly seasoned, served with coleslaw	36
PAN-ROASTED SCOTTISH SALMON	with lentil vinaigrette, broccoli and potatoes colcannon	39
DUTCH COUNTRY CHICKEN	apricot glaze and crushed herbs, with warm kale panzanella (limited)	36
KNIFE & FORK BARBECUE RIBS	fall-off-the-bone tender, with fries and Ding's coleslaw (limited)	48

USDA PRIME STEAKS

THE HAWAIIAN RIBEYE 62	CENTER-CUT FILET 63	NEW YORK STRIP 65
pineapple-soy-ginger marinade, broccoli, potatoes colcannon	hand-selected beef tenderloin, served à la carte	seasoned and broiled, served à la carte

We do not recommend and will respectfully not guarantee items ordered 'medium-well' or above

VEGETABLES & SIDES 12 EACH

Roasted Peppers with French Feta | Tabbouleh
Broccoli with Reggiano | Creamed Corn | French Fries
Warm Kale Panzanella | Coleslaw | Potatoes Colcannon

KEY LIME PIE.....15
with graham cracker & pecan crust

Hot towels are available upon request!

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. Please enjoy your time with us. Bon Appétit!

— CASHLESS PAYMENT PREFERRED —
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED