

GF -> Gluten Free
VG -> Vegan
V -> Vegetarian

A La Carte Menu

Hiro Grill
And
Yakitori Bar



Sashimi and Salad



**Salmon Sashimi
(GF)**

\$ 6.5



**King Fish Jalapeno
(GF)**

\$ 7.5



**Wagyu Beef Tataki
(GF)**

\$ 7.5



Oyster

\$ 6.5



Edamame (GF) (VG)

\$ 5.5



**Eggplant Tofu
Salad (VG)**

\$ 6.5



**Seaweed Salad
(GF) (VG)**

\$ 5.5



**Salad Of The Day
(GF) (VG)**

\$ 4.5



**Mushroom Salad
(V)**

\$ 4.5



**Pickled Cabbage
(GF) (VG)**

\$ 4.5



Japanese Cole Slaw

\$ 4.5



**Broccoli With
Sesame Dressing
(GF) (VG)**

\$ 4.5



<https://www.hirogrillandyaki.com.au/>



08 7079 6781



level 1/167 Gouger St, Adelaide
SA 5000

Scan Here,
And Book
Now!



GF -> Gluten Free
VG -> Vegan
V -> Vegetarian

Hiro Grill
And
Yakitori Bar



Sushi and Rolls



Teriyaki Chicken Roll (2pc) (GF)

\$ 6



Tempura Prawn Roll (2pc)

\$ 6



Salmon Tobiko Roll (2pc) (GF)

\$ 6



Spicy Katsu Chicken Roll (2pc)

\$ 6



Salmon Cream Cheese with Spicy Scallops Roll (2pc)

\$ 6



Soft Shell Crab Roll (2pc)

\$ 6



Brown Rice Spicy Teriyaki Chicken Roll (GF)

\$ 6



Tamago Nigiri (2pc)

\$ 6



Aburi Salmon Nigiri (2pc) (GF)

\$ 6.5



Aburi Wagyu Beef Nigiri (2pc) (GF)

\$ 6



Salmon Nigiri (2pc) (GF)

\$ 6



Tuna Nigiri (2pc) (GF)

\$ 6



<https://www.hirogrillandyakitoribar.com.au/>



08 7079 6781



level 1/167 Gouger St, Adelaide SA 5000

Scan Here,
And Book
Now!



GF -> Gluten Free
VG -> Vegan
V -> Vegetarian

Hiro Grill
And
Yakitori Bar



Main dish



Tofu Steak (GF)

\$ 14



Fried Rice (GF) (V)

\$ 12



Curry Udon

\$ 14



Mix Skewer Platter
(GF)

\$ 24

SKEWER YAKITORI



Prawn Skewer (GF)

\$ 7



Zucchini Skewer
(GF) (VG)

\$ 5



Salmon Skewer
(GF)

\$ 6



Chicken Skin
Skewer (GF)

\$ 5



Chicken Meat Balls
Skewer (GF)

\$ 6



Chicken and Green
Onion Skewer (GF)

\$ 6



Pork Belly Shewer
(GF)

\$ 6



Beef Skewer (GF)

\$ 6



<https://www.hirogrillandyakitoribar.com.au/>



08 7079 6781



level 1/167 Gouger St, Adelaide
SA 5000

Scan Here,
And Book
Now!



GF -> Gluten Free
VG -> Vegan
V -> Vegetarian

Hiro Grill
And
Yakitori Bar



AGE MONO



Takoyaki

\$ 6.5



**Veg Spring Roll
(VG)**

\$ 6



Squid Tentacles

\$ 6.5



Tempura Prawn

\$ 7



**Chicken Karaage
(GF)**

6.5



**Sweet Potato
Tempura (V)**

\$ 5



Prawn Gyoza

\$ 6



Pork Gyoza

\$ 6



Agedashi Tofu

\$ 6



Rice (GF) (VG)

\$ 3



Miso Soup (GF)

\$ 3.5



Vegan Platter (VG)

\$ 16



<https://www.hirogrillandyakitoribar.com.au/>



08 7079 6781



level 1/167 Gouger St, Adelaide
SA 5000

Scan Here,
And Book
Now!



GF -> Gluten Free
VG -> Vegan
V -> Vegetarian

Hiro Grill
And
Yakitori Bar



Dessert



**Green Tea Panna
Cotta (GF)**

\$5.0



**Black Sesame
Panna Cotta (GF)**

\$5.0



Cheese Cake

\$5.0



Coffee Jelly

\$5.0



**Fruit Salad (GF)
(VG)**

\$5.0



Matcha Ice Cream

\$5.0



Vanilla Ice Cream

\$5.0



Mix Ice Cream

\$5.0

\$



[https://www.hirogrillandyaki
toribar.com.au/](https://www.hirogrillandyakitoribar.com.au/)



08 7079 6781



level 1/167 Gouger St, Adelaide
SA 5000

Scan Here,
And Book
Now!



Soft Drink

Hiro Grill
And
Yakitori Bar

 Hot green tea	 Cold green tea	 Sparkling Water	 Still Water
\$ 4 .000	\$ 5 .000	\$ 5 .000	\$ 4 .000
 Coke	 Lemon Lime Bitter	 Orange juice	 Apple juice
\$ 4 .000	\$ 5 .000	\$ 5 .000	\$ 4 .000
 Calpico	 Ramune (Jp lemonade)	 Coke No Sugar	
\$ 5 .000	\$ 5 .000	\$ 4 .000	

Nihonshu

 Ippin 300ml	 Daku 720ml	 Cowboy 300ml	 Hakkaisan 300ml
\$ 29	\$ 75	\$ 45	\$ 75
 Oomine 100ml	 Namacho 180ml	 Suijin 300ml	 Otokoyama 720ml
\$ 16	\$ 18	\$ 28	\$ 75





Nihonshu



Komeno
sasayaki
300ml

\$ 85



Nambubijin
1800ml

\$ 130



Yamahai Jikomi
1800ml

\$ 80

Shochu



Iichiko

Glass: 100ml \$16

Bottle: 720ml \$105



Koro kirishima

Glass: 100ml \$14

Bottle: 720ml \$90



Kuro tekkan

Glass: 100ml \$15

Bottle: 720ml \$95



Shiro no
takumi

Glass: 100ml \$14

Bottle: 720ml \$95

Whisky



Hibiki
Harmony

Glass: 30ml \$24



Yamazaki 12y

Glass: 30ml \$40



Hakushu reserve

Glass: 30ml \$24



Tenjaku
(Highball)

Glass: 30ml \$12



Jack Daniels
old No.7

Glass: 30ml \$9



Glenfiddich

Glass: 30ml \$14





Wine



De botrtoli
prosecco
piccolo

\$ 12.5



Patrick P series
chardonnay -
pinot noir

\$ 12.5



Springton hills
sophie's blush -
rose

\$ 39.5



3 Tales -
Sauvignon
Blanc

\$ 39.5



Ulitohorne
Dona - Shiraz

\$ 45



Reschke bull trader
- Cabernet merlot

\$ 49

BEER



Echigo
koshihikari

\$ 17



Hitachino
white ale

\$ 14



Tsingtao

\$ 9



Kirin Ichiban

\$ 9



Suntory
MALT'S craft
beer

\$ 10.99



Other

Hiro Grill And Yakitori Bar



Choya

\$ 11



**Uji Maccha
Umeshu
(Green Tea)**

Glass: 100ml \$15



Yuzu Umeshu

Glass: 60ml \$12



**Kabosu
Cocktail**

Glass: 60ml \$16



**Brown sugar,
rum & black
vinegar**

Glass: 60ml \$12



**Korean Soju
Original**

\$ 16



**Korean Soju
Grape**

\$ 16



**Korean Soju
Peach**

\$ 16

