



314 W. 53rd Street
 New York, NY 10019
 (212) 969-0066
 www.HideChanUSA.com

SOFT DRINK

Perrier Sparkling Water	\$4
Coca Cola or Diet Coke	\$3
Ginger Ale	\$3
Ramune (original)	\$4
Calpico Soda (original)	\$4
Hot or Cold Green Tea	\$3

BUBBLE TEA

Milk Tea w. Asian Yam (konjac) Jelly
 (\$4.50 each)

Taro, Matcha, Brown Sugar,
 Original Milk, or Thai Iced Tea

WINE

	<u>glass</u>	<u>bottle</u>
Chardonnay	\$9	\$40
Sauvignon Blanc	\$9	\$40
Malbec	\$9	\$40
Pinot Noir	\$9	\$40
Choya Plum Wine	\$9	---
<i>(Straight or w. soda)</i>		

BEER

	<u>glass/pitcher</u>
Sapporo (tap)	\$6 / \$20
Lagunitas IPA (tap)	\$7 / \$24
Allagash White (tap)	\$7 / \$24
Sapporo Light (btl)	\$6
Asahi Super Dry (btl)	\$8
Stella Artois (btl)	\$6
Modelo Especial (btl)	\$6

SOJU

Soju Bottle (375-ml)	\$15
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SAKE

	<u>glass</u>	<u>carafe</u>	<u>btl</u>
Hakkaisan	\$13	\$24	\$70
<i>(Rich & intricate aroma)</i>			
Dassai 45	\$12	\$22	\$65
<i>(Bright, balanced, smooth & clean)</i>			
Nigori	\$10	\$19	---
<i>(Sweet & Unfiltered)</i>			
Daishichi	\$12	\$22	\$65
<i>(Rich rice aroma w. deep umami)</i>			
Chokara	\$11	\$20	---
<i>(Extra dry)</i>			
Hide-Chan Hot Sake	\$11		
Otokoyama Cup Sake(180-ml)	\$10		
<i>(Dry & full-bodied taste)</i>			

SAKE TASTING \$10

(Choose Any **3** SAKE Below)

- Dassai 45 Junmai Daiginjo
- Hakkaisan Ginjo
- Daishichi Junmai Kimoto
- Chokara
- Nigori

COCKTAIL

Ms. Hello Kitty	\$10
<i>(Red wine, ginger ale & lemon)</i>	
Operator	\$10
<i>(White wine, ginger ale & lemon)</i>	
Peach Beer	\$10
Sake Highball (w. ginger ale)	\$10
Sake Mojito	\$10
<i>(Choice of peach or lychee)</i>	

SOJU SOUR

Fresh Lemon	\$10
Lychee or Peach	\$10
Add Calpico	+\$1

Special Cocktail of the Week

alcoholic or non-alcoholic (Please check w. server for availability & pricing)




APPETIZERS




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HIDE-CHAN RAMEN
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Hide-Chan Hell's Kitchen
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VEGAN/VEGETARIAN



Tofu Avocado Salad
\$8

Tofu, avocado, cherry tomatoes, seaweed flakes & mix green w. creamy sesame dressing



Edamame w. Sea Salt
(Veg) \$6

w. Garlic Butter \$7.5
(Non-veg)



Seaweed Salad
\$5



Miso Eggplant \$8.5
Eggplant w. homemade miso sauce



Spicy Cucumber \$6
Cucumber, sesame seed w. spicy sauce



Kimchi \$5
Korean style spicy cabbage



Agedashi Tofu \$7.5
Fried tofu in dashi broth w. scallion, grated radish and ginger



Spicy Tofu Hiyayakko
\$7

Tofu, scallion, kaiware sprouts w. spicy sauce



Purple Sweet Potato Tempura
\$6.5

Tempura w. wasabi mayo



Spicy Bamboo Shoots Salad \$8

Leeks, cilantros, cucumber, bamboo shoots & cherry tomatoes w. spicy sauce




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Takowasa \$5
 Diced raw octopus
 in mild spicy
 wasabi sauce



Ebi Fry \$8.5
 (6 pcs)
 Deep fried jumbo
 shrimps with
 homemade tartar
 sauce or spicy mayo



Fried Oysters \$9
 (4 pcs)



Schau Essen Sausage (5 pcs) \$8
 Premium Japanese
 sausage with yuzu
 mayo sauce



Fried Squid Legs \$8
 Deep fried squid
 tentacles



Takoyaki \$8.5
 Octopus balls with
 wheat flour based
 batter w. traditional
 Japanese sauce



Homemade Gyoza
 5-pc \$8
 10-pc \$15
 Pan-fried dumplings
 w. pork, cabbage,
 and chives



Fried Chicken \$8.5
 (6 pcs)
 Fried boneless
 marinated chicken



Premium Japanese Steak Bites \$15
 Diced tender
 Japanese beef w.
 our special sauce



Shrimp Shumai \$8
 Deep fried shrimp
 dumplings








Harumaki Spring Roll \$8
 Pork, cabbages,
 carrots, shiitake
 mushrooms & lotus root



Pork Bun \$5
Chicken Bun \$5




RAMEN




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BEST SELLER

RECOMMENDED



Deluxe \$19
Spicy Deluxe \$20
 Pork slices, scallion, kikurage mushroom, *half-boiled egg, corns, bamboo shoot & bean sprout

Spicy Garlic \$17
 Pork slices, scallion, kikurage mushroom, *half-boiled egg & original spicy garlic sauce

Classic \$15
 Pork slices, scallion, kikurage mushroom
Classic recipe since 1963



Shrimp \$18
 Pork/shrimp/nuts based broth
 Large shrimp, scallion, onion, bean sprout, red chili oil & red chili pepper

Miso \$17
 Pork slices, scallion, bean sprout, bamboo shoot, corn & *half-boiled egg

Spicy Miso \$17
 Ground pork, corn, bamboo shoot, bean sprout, leek, chili & *half-boiled egg



Vegetable \$16
(Veg) Vegetable & mushroom broth; corn, cauliflower, avocado, garlic chip, red pepper, lime yellow pepper, mixed green, cherry tomato w. Yuzu pepper paste & sesame oil

Kogashi \$16
 Pork slices, scallions, bean sprouts, leeks, garlic paste, seared soy sauce & nori seaweed

Bonito \$15
 Bonito broth
 Pork slices, scallion, bean sprout, leek, pork oil, sesame oil, garlic paste & seared soy sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness