ROBATAYAKI
Grill with Japanese Charcoal

TRUFFLE EDAMAMES 90gr
Olive Oil with Truffle. Spicy Salt.

BABY CORNS 85gr 2pz
Japanese Mayonnaise. Togarashi Chili.

⋈ BROCCOLI SKEWER 45gr
Spicy Mayo. Sweet Soy.

ENOKI MUSHROOM SKEWER 45gr
Citrus Soy Sauce.

SHRIMP SKEWER 30gr NEW
Smoked Butter. Yuzu. Togarashi.

PORK BELLY SKEWER 45gr
Marinated for 48 hours.

WAGYU A5 SKEWER 30gr
Yuzu Kosho. Garlic Chips.

YAKITORI SKEWER 45gr
Chicken Thigh. Robata Sauce.

OMAKASE EXPERIENCE

BROCCOLI SKEWER

SHORT RIB GYOZAS 2PZ

TEMAKI SPECIAL KAMPACHI

TEMAKI CRAB HAND ROLL

NIGIRI HUACHINANGO

NIGIRI SCOTTISH SALMON

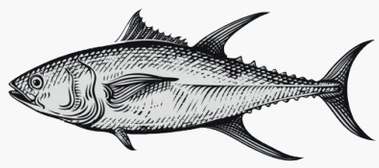
NIGIRI CHUTORO

NIGIRI BUTTER HAMACHI

NIGIRI BUTTERFISH

NIGIRI EEL

SEASONAL MOCHI 1pz



DESSERTS

MOCHI 40gr
Seasonal Flavors.

MOCHI DUBAI 70gr
Filled with Pistachio Mousse. Dubai Chocolate Center. Chocolate Sauce. Fresh Strawberry.

⋈ LOTUS CAKE 224gr
Ice Cream Cake. Coated in Dulce de Leche. Lotus Crumble.

MANGO MOSTACHON 145gr

PISTACHIO CHEESECAKE 190gr NEW
Creamy Pistachio Cheesecake.

MACADAMIA CHEESECAKE 175gr

Hotaru
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PRECISION. FRESHNESS. SEASONALITY

APPETIZERS

MISO SOUP 210ml

EDAMAMES 100gr
Steamed Soybeans.

FRESH CHOCOLATA CLAMA 25gr
Spicy Ponzu. Yellow Lemon.

KAMA YAKI 180gr
Grilled Fish Jaw. Served with House Special Sauce. Scallions.

SALMON TOSTADA 30gr NEW
Rice Tostada. Avocado. Ponzu-Sesame.

TUNA TOSTADA 30gr NEW
Seaweed Tostada. Truffle-Honey Mayo. Sriracha.

ROCK SHRIMP 100gr
Rock Shrimp Bowl. Fresh Salad.

SHRIMP AND VEGETABLES TEMPURA 4pz 80gr
Served with Tendon Sauce.

TEMAKIS

⋈ HOTARU 25gr
Sea Bass. Enoki Mushrooms. Spicy Mayo Flamed on Nori.

⋈ SPECIAL KAMPACHI 25gr
Kampachi. Special Spicy Mayo. Avocado. Tanuki. Scallions. Sweet Soy. Tobiko on Sesame Mamenori.

FRESH CATCHA 25gr NEW
Sesame Sauce. Sweet Chili. Cucumber. Avocado. Sesame Mamenori.

SALMON CRUNCH 25gr NEW
Scottish Salmon. Togarashi Mayo. Crispy Onion. Yuzu Soy. Avocado in Pink Mamenori.

DYNAMITE TUNA 25gr NEW
Chutoro. Yuzu Soy. Sriracha. Avocado. Scallions wrapped in Mamenori.

⋈ CRAB HAND ROLL 35gr
Kanikama. Truffle Mayo with Butter Soy in Sesame Mamenori.

BOWLS

SALMON SPICY 65gr
Salmon. Tobiko. Chives. Avocado. Spicy Mayo. Sweet Soy.

TUNA SPICY 65gr
Akami. Tobiko. Avocado. Cucumber. Carrot. Spicy Mayo.

⋈ RYOSHI BOWL 65gr
Tuna. Salmon. Tobiko. Avocado. Cucumber. Carrot. Chives. Spicy Mayo. Kosho Mayo. Sweet Soy. Crispy Onion. Wakame. Sesame Seeds.

*The menu may vary by location.

MAKIS

HOTARU ROLL 120gr NEW
Tempura Shrimp. Kanikama and Avocado Inside. Akami Tuna on the Outside. Topped with Spicy Ponzu.

TUNA SPICY 50gr
Tuna with Spicy Mayo. Avocado. Scallions.

SALMON SPICY 50gr
Salmon with Spicy Mayo. Tobiko. Avocado.

RED DRAGON ROLL 70gr
Tempura Shrimp. Cucumber. Avocado. Kanikama. Spicy Mayo. Red Tobiko. French Scallions. Sweet Soy.

TIGER ROLL 50gr
Tempura Shrimp. Salmon. Avocado. Asparagus. Tempura Kanikama. Tiger Mayo. Tobiko.

TARTUFO ROLL 50gr
Spicy Tuna. Avocado. Tobiko. Cucumber Inside. Tuna. Truffle Mayo. Serrano on the Outside.

SPIDER ROLL 115gr
Soft Shell Crab. Salmon. Seaweed. Kanikama Mayo.Truffle Mayo Inside. White Fish on the Outside.

LOTUS ROLL 80gr
Spicy Tuna. Salmon. Kampachi. Ku Sauce. Cucumber. Avocado on the Outside. Sriracha. French Scallions.

PINK SAKURA ROLL 50gr
Breaded Shrimp. Scottish Salmon. Pink Mamemori. Avocado. Spicy Mayo. Tanuki. Masago. French Scallions.

GYOZAS

SHRIMP 4 4pz 60gr NEW
Dumpling Sauce Mirror. Creamy Macha Sauce.

SHORT RIB 4pz 60gr
Stuffed with Short Rib. Ishiyaki Sauce.

WAGYU 4pz 60gr NEW
House Ponzu With Negi. Sesame Oil. And a Slightly Spicy Sweet Tamarind Sauce.

SASHIMI HOTARU

HAMACHI SERRANO 65gr
Hamachi Marinated in Ponzu-Yuzu with Thin Slices of Serrano. Cilantro. Wasabi Salt.

TUNA RONQUEO 100gr
A Journey Through the Four Cuts of Tuna: Kamatoro. Chutoro. Toro. Akami with Special Ponzu Sauce.

SHIROGOMA 45gr
Salmon. Sesame Sauce. Nikiri. Yuzu Kosho Pesto. Scallions.

MEDIUM-CUT SASHIMI

3 VARIETY SASHIMI 6pz 75gr
Akami. Scottish Salmon. Kampachi.

5 VARIETY SASHIMI 10pz 125gr
Akami. Toro. Scottish Salmon. Sea Bass. Kampachi.

7 VARIETY SASHIMI 14pz 175gr
Akami. Toro. King Salmon. Scottish Salmon. Sea Bass. Hamachi. Kampachi.

SCOTTISH SALMON 70gr
Yellow Lemon Zest.

NIGIRIS

CLASSICS

AKAMI 10gr
Part of the Lean Tuna Loin.

CHUTORO 10gr
Medium-Fat Part of the Tuna.

SCOTTISH SALMON 10gr
Yellow Lemon Zest.

HAMACHI 10gr
Shiso and Yuzu Kosho.

HUACHINANGO 10gr
Furikake. Yellow Lemon Zest.

KAMPACHI 10gr
Ponzu Reduction and Momiji.

SEA BASS 10gr
Yuzu kosho.

HOKKIGAI 10gr
Chocolata Clam. Seasonal.

IKURA 10gr
Salmon Roe.

EBI 10gr
Shrimp.

TOTOABA 10gr
Farmed Seared. Wasabi Mayo. Serrano.

QUAIL EGG 10gr
With Truffle Olive Oil.

UNAGI 10gr
Eel. Suggested: With Foie Gras.

TAMAGO 10gr
Sweet Egg Omelet.

PREMIUM

TORO 10gr
Tuna Belly. Suggested: With Truffle.

KAMA TORO 10gr
Part of the Fatty Tuna Neck.

SALMON BELLY 10gr
Fatty Part of the Salmon. Togarashi Mayo.

SALMON KING 10gr
Seared with Pepper. Ponzu Reduction.

JAPANESE WAGYU 10gr
Seared A5 Beef Cut.

UNI 10gr
From Ensenada. Seasonal.

ESPECIALES HOTARU

HOTARU 10gr
Chutoro. Caviar.

TUNA FLIGHT 4pz 40gr
Akami. Chutoro. Toro. Kama Toro.

BUTTERFISH 10gr
With Tartufata.

BUTTER HAMACHI 10gr
Seared with Butter. Scallions.

JAPANESE A5 WAGYU ROLL 10gr
With Truffle.

ENOKI 10gr
With Black Truffle.

TOPPINGS

FOIE GRAS 1gr
Miso-Marinated Foie Gras.

BLACK TRUFFLE 1gr
Italy.

FRESH WASABI 3gr

YUZU KOSHO 3gr

CAVIAR 2gr