



HIRO

MENU

1019 McConnell's Hwy | Rockhill, SC 29732 | 803.328.6738



Japanese Dinner Menu

APPETIZERS

Fresh Basil Rolls [2pcs]	\$3.99
Steamed rice paper wrapped around lettuce, cilantro, carrot, basil leaves, rice noodle, and shrimp. Served with peanut sauce.	
Calamari Tempura	\$6.50
Mee Krob (Lettuce Wrap)	\$6.50
Sauteed water chestnuts, garlic, and your choice of ground chicken or tofu. Served with a wedge of lettuce and crispy noodle.	
Edamame	\$3.75
Steamed soy beans	
Eggrolls (2)	\$3.50
Gyoza	\$6.95
Steamed meat dumplings with house sauce	
Teba (5)	\$5.95
Spicy chicken wings	

SOUP

Wonton Soup	\$3.99
Chicken dumpling, sliced celery, and green onion	
Miso Soup	\$2.50
Japanese soy bean soup	

SALAD

HIRO Salad	\$2.50
Lettuce, carrot, tomato, and cucumber with special dressing.	
Seaweed Salad	\$5.50

HIBACHI

Served with fried rice, mushrooms, broccoli, sweet carrots, zucchini, and Japanese sauce (Miso soup or Hiro salad).

TO MAKE A COMBO:

Chicken:	+\$4.00
Scallop or Fillet Mignon:	+\$6.00
Steak or Shrimp:	+\$5.00
Lobster:	+\$7.00

Chicken (Hibachi/Teriyaki)	\$9.99
Steak or Shrimp (Hibachi/Teriyaki)	\$10.99
Scallop (Hibachi/Teriyaki)	\$11.99
Fillet Mignon (Hibachi/Teriyaki)	\$11.99
Lobster (Hibachi/Teriyaki)	\$12.99

DINNER BOX SPECIALS

Served with soup or salad, gyoza, and fried rice or white rice.

Chicken Teriyaki	\$12.95
With Sushi (California or Philadelphia) ...	\$16.95
With Sashimi	\$19.95
Shrimp Tempura	\$12.95
With Sushi (California or Philadelphia) ...	\$15.95
With Sashimi	\$19.95
Beef Teriyaki	\$13.95
With Sushi (California or Philadelphia) ...	\$16.95
With Sashimi	\$20.95
Salmon Teriyaki	\$13.95
With Sushi (California or Philadelphia) ...	\$16.95
With Sashimi	\$20.95

A LA CARTE

All dinner will be served with soup or salad.

Bulgoki	\$15.95
Korean-style sweet beef and vegetables	
SHOGOYAKI	\$15.95
Pork with house sweet ginger sauce	
Assorted Tempura	\$15.95
Five pieces of Jumbo shrimp and vegetables. Served with fried rice.	
Vegetarian Tempura	\$12.95
Deep fried broccoli, mushroom, onion, zucchini, sweet potato, and eggplant. Served with fried rice	
Tonkatsu	\$15.95
Deep fried, panko breaded pork with house sauce. Served with fried rice	
Katsu Domburi	\$16.95
Deep fried pork, egg, green onion, carrot, and onion over white rice	
Niku Domburi	\$16.95
Beef with egg, green onion, carrot, and onion over white rice	
Oyaku Domburi	\$16.95
Chicken, egg, green onion, carrot, and onion over white rice	
Tempura Udon	\$16.95
Noodles in broth with tempura	



DINNER MENU SERVED ALL DAY ON SUNDAYS (NO LUNCH MENU AVAILABLE)

Thai Dinner Menu

THAI DINNER SPECIALTIES

Tofu, chicken, or pork. \$10.99

Beef, shrimp, or scallops \$11.99

Pho (Basil Noodle Soup)

Rice vermicelli noodles, scallions, cilantro, and garlic. Served with garnishing plate of bean sprouts, basil, sliced jalapenos, lime wedges, hoisin, and sriracha.

Pad Thai

Long, thin rice noodle with egg, bean sprout, green onions, crushed peanuts, and Thai sauces.

Pad See Ew

Flat wide rice noodle with egg, broccoli, and white onions.

Golden Noodles

Yellow egg noodles with egg, broccoli, cabbage, snow peas, and onions.

Pad Kee Mao

Flat wide rice noodles with egg, bell peppers, onions, baby corn, tomatoes, mushrooms, and basil leaves.

Pad Ga Paow (Basil)

House sauce with fresh basil leaves, peas, carrots, bell peppers, onions, and green onion.

Pad Pik Khing (Curry Paste)

Curry paste sauce with green onion, bamboo shoots, onion, mushroom, and basil leaves.

Pad Pak Luam (Mixed Vegetable)

House sauce with bean sprout, cabbage, broccoli, snow peas, baby corn, onion, and carrot.

Pad Peaw Wann (Sweet and Sour)

Sweet and sour sauce with pineapple, cucumber, carrot, onion, and bell pepper.

Kei Krob (Battered Chicken)

Lightly battered chicken then fried, cooked in sweet sauce with ginger and broccoli. Topped with crushed peanuts.

CURRY

Tofu, chicken, or pork. \$7.99

Beef, shrimp, or scallops \$8.99

Green Curry

Cooked in coconut milk with bamboo shoot, peas, carrot, eggplant, bell pepper, and basil leaves

Red Curry

Cooked in coconut milk with bamboo shoot, peas, carrot, bell pepper, and basil leaves.

Yellow Curry

Cooked in coconut mil with potatoes, carrot, and onion.

Panang Curry

Cooked in coconut milk with pineapple chunks and lime leaves.

FRIED RICE

Tofu, chicken, or pork. ..\$10.99

Beef, shrimp, or scallops .. \$11.99

Basil Fried Rice

With egg, basil leaves, broccoli, cabbage, and onion

Thai Fried Rice

With egg, peas, carrot, and onion

Pineapple Fried Rice

With egg, onion, peas, and pineapple

KIDS MENU

Chicken Nuggets. \$4.99

Served with Fries

Mac & Cheese \$4.99

Served with Fries

DESSERT

Fried Banana with Ice Cream \$3.95

Ice cream on top and a drizzle of chocolate syrup

BEVERAGES

Soda. \$2.00

(Coca-cola, Sprite, Dr.Pepper, Mello Yello, Diet Coke, and Fanta)

Lemonade \$2.00

Sweet Tea or Un-Sweet Tea \$2.00

Thai Tea \$2.95

ALCOHOLIC BEVERAGES

JAPANESE SAKE

Small \$5.95

Large \$7.95

BEER

Imported \$4.75

Sapporo Light (12oz)

Ichibin Kirin (12oz)

Heineken

Domestic \$3.95

Corona

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob

Michelob Lite

Michelob Ultra



DINNER MENU SERVED ALL DAY ON SUNDAYS (NO LUNCH MENU AVAILABLE)

Japanese Lunch Menu Thai Lunch Menu

Served from 11am-4pm, Mondays-Saturdays. (Not available on Sundays !)

LUNCH BOX SPECIALS

Served with soup or salad, gyoza, and fried rice or white rice.

Chicken Teriyaki\$9.95
With Sushi (California or Philadelphia)\$13.95
With Sashimi\$15.95
Shrimp Tempura\$9.95
With Sushi (California or Philadelphia)\$13.95
With Sashimi\$15.95
Beef Teriyaki\$10.95
With Sushi (California or Philadelphia)\$14.95
With Sashimi\$15.95
Salmon Teriyaki\$10.95
With Sushi (California or Philadelphia)\$14.95
With Sashimi\$15.95

HIBACHI

Served with fried rice, mushrooms **OR** broccoli, sweet carrot, and Japanese sauce.

TO MAKE A COMBO:

Chicken: **+\$3.00** | Scallop or Fillet Mignon: **+\$5.00**

Steak or Shrimp: **+\$4.00** | Lobster: **+\$6.00**

Chicken (Hibachi/Teriyaki)\$7.99
Steak or Shrimp (Hibachi/Teriyaki)\$8.99
Scallop (Hibachi/Teriyaki)\$9.99
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Lobster (Hibachi/Teriyaki)\$10.99

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Noodles in broth with tempura	

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Cooked in coconut milk with pineapple chunks and lime leaves.

FRIED RICE

Tofu, chicken, or pork\$7.99
Beef, shrimp, or scallops\$8.99

Basil Fried Rice

With egg, basil leaves, broccoli, cabbage, and onion

Thai Fried Rice

With egg, peas, carrot, and onion

Pineapple Fried Rice

With egg, onion, peas, and pineapple

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