

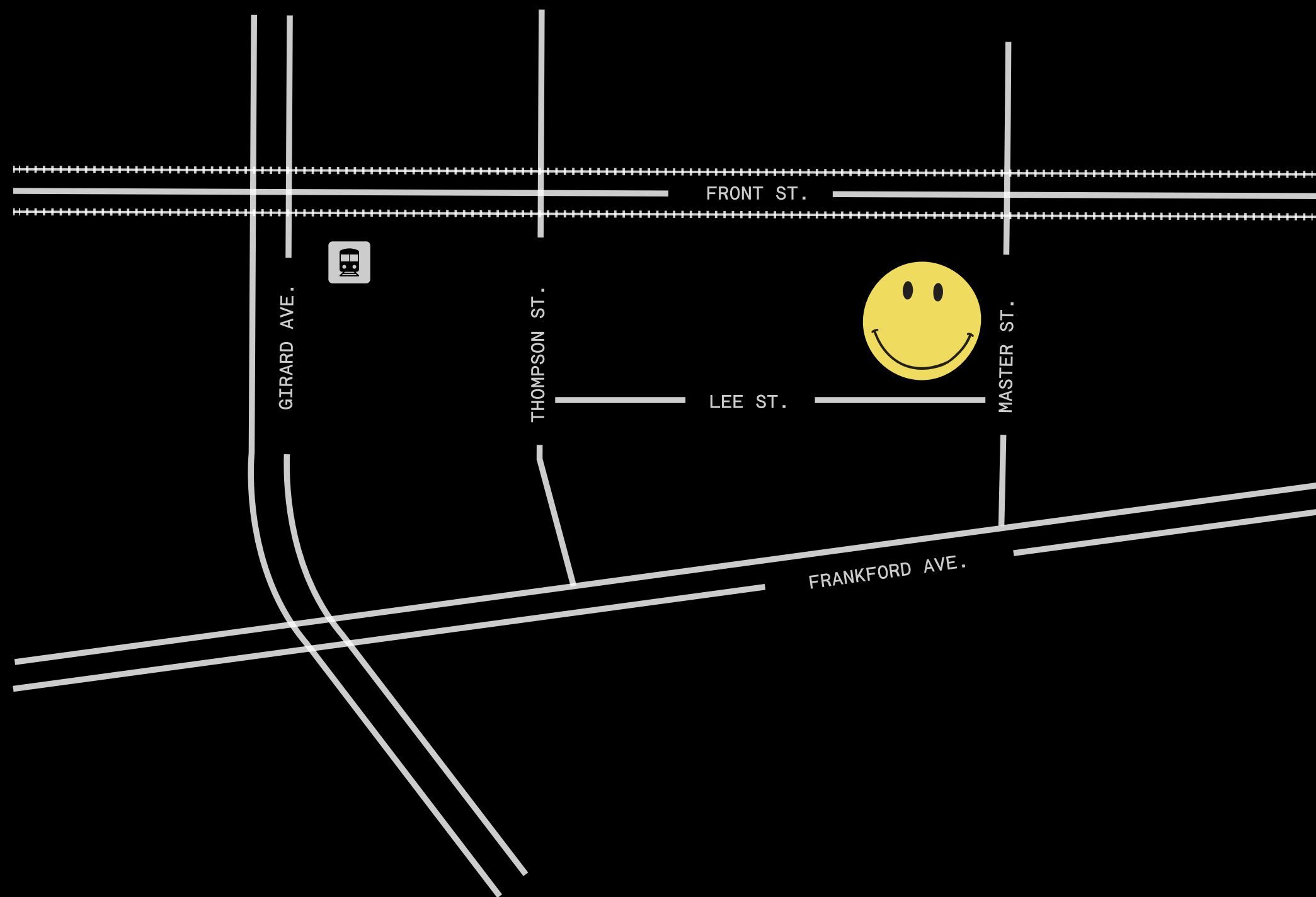


PLAN YOUR EVENT AT
HIROKA

ABOUT HIROKI

HIROKI is an immersive soulful Japanese dining concept deeply rooted in tradition and technique. The menu is overseen by Executive Chef, Hiroki Fujiyama. HIROKI is located in the historic neighborhood of Fishtown, Philadelphia.

We're now booking non-private parties (up to 14 guests) and private events. To inquire, email_events@hirokisan.com.

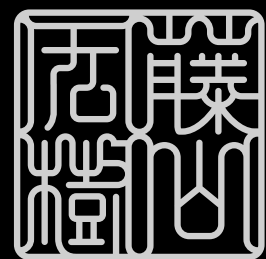


CHEF HIROKI FUJIYAMA

Deeply rooted in Japanese tradition and technique, the menu is overseen by highly regarded Japanese Executive Chef Hiroki Fujiyama, previously from Philadelphia's esteemed Morimoto, where he trained under world-renowned Masaharu Morimoto for more than 10 years.

The restaurant's service approach focuses on the art of omotenashi, emphasizing harmony and attention to detail in anticipation of the guest's needs to enhance the overall hospitality experience.

Led by Executive Chef Hiroki Fujiyama, our staff brings deep care and attention to every element of your experience—from pacing and presentation to flow and ambiance.



MENU OPTIONS

SUSHI OMAKASE

115PP

- chef selection of sushi
- miso soup
- dessert

*Monday & Thursday, 2 hrs.

CHEF HIROKI OMAKASE

185PP

twenty course seasonal omakase menu
inspired by Chef Hiroki's hometown of
Kyoto

- zensai
- sashimi course
- fish course
- meat course
- sushi course
- miso soup
- tamago
- dessert

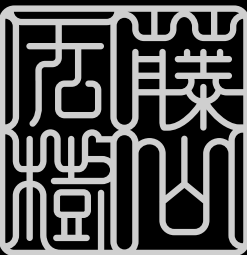
*available to all parties, 2 hrs.

SAKE PAIRING

65PP

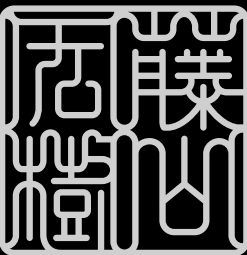
7 POURS

Wines and Sake also available by the
glass and bottle along with a Japanese
Whisky selection



SAMPLE MENU

Menus change regularly based on seasonality and Chef Hiroki's inspiration. Here you'll find a selection of recent sample menus.



OMAKASE MENU

ZENSAI COURSE

ONSEN TAMAGO

poached jidori egg yolk marinated with dashi, soy, mirin, salted kelp

HOTARU IKA

boiled firefly squid sweet mustard miso

SUNOMONO

japanese jellyfish, snow crab, fried tofu, japanese cucumber sweet vinegar

SASHIMI COURSE

MADAI & SAWAGANI

japanese red snapper & fried japanese river crab

FISH COURSE

GINDARA YUAN YAKI

grilled black cod marinated with soy, sake, mirin, yuzu pepper

MEAT COURSE

WAGYU TATAKI

seared wagyu tender loin, sweet red miso sauce sweet



Consuming raw or undercooked foods (meats, poultry, fish, etc.) may increase the chance of having foodborne illness.

SUSHI COURSE

AKA YAGARA

japanese red cornet / nagasaki

KINME DAI

japanese big eye snapper / shizuoka

HACHIBIKI

japanese ruby fish / nagasaki

SAKURA MASU

japanese cherry trout / aomori

KATSUO

japanese skip jack / kouchi

ANAGO

japanese sea eel / chiba

HOTATE

japanese scallop / miyagi

AKAMI

lean blue fin tuna / spain

TORO

fatty blue fin tuna / spain

MINI CHIRASHI

small rice bowl dish sea urchin, seasonal fish, osetra caviar, salmon roe, fresh wasabi

TORO TEMAKI

fatty tuna hand roll

AKA DASHI

red miso soup, mitsuba

TAMAGO

egg & shrimp

DESSERT

cheese cake with matcha banana and raspberry

HIROKI

NON-PRIVATE EVENT OPTIONS

SUSHI COUNTER

Non-private counter seating for up to 12 guests.

parties must reserve all seats

SUNDAY-THURSDAY(CLOSED TUESDAYS)

- Hiroki Omakase
- 6PM/6:30PM
- 8PM/8:30PM

WEEKENDS

- 5PM/5:30PM
- 7PM/7:30PM
- 9PM/9:30PM

TABLE

This is an intimate, non-private seating for up to 14 guests.

parties must reserve all seats

SUNDAY-THURSDAY (CLOSED TUESDAYS)

- Sushi Omakase or Hiroki Omakase
- Flexible timing
- A la carte additions available

WEEKENDS

- Hiroki Omakase
- 6:00/6:30pm
- 8:00/8:30pm



FULL BUYOUTS

Host your event in our serene, architecturally designed space. Whether you're planning an intimate celebration or a company gathering, HIROKI is available for private seated dinners or cocktail-style receptions. When you book a full buyout, the entire space is yours.

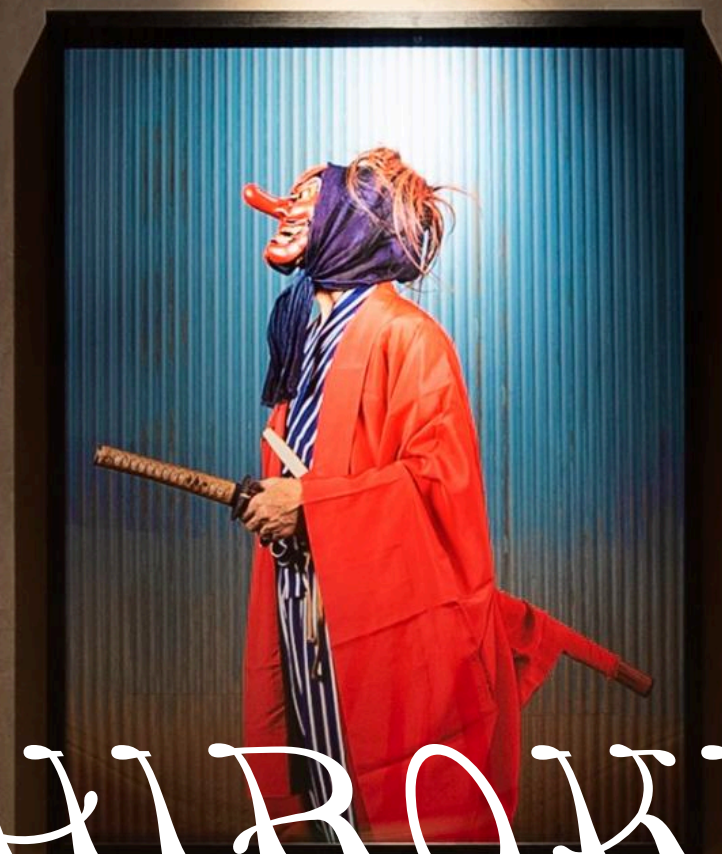
CUSTOM MENUS & PAIRINGS

Work with our team to create a personalized omakase menu for your guests, inspired by the season and your preferences. Add a curated sake pairing, or choose a custom beverage pairing that includes both sake and wine. For a more casual format, we can also incorporate a mix of small plates and bites.

EVENT STYLE

Seated or cocktail reception style





HIROKI