

BROTH

Tonkotsu broth is boiled for 24 hours for richness and taste.

PORK

Only the highest quality fresh pork gives you the best flavor and texture of pork chashu.

SAUCE

Soy sauce base that is barrel aged for 2 years gives you the best flavor soy sauce can offer.

NOODLE

Fresh cut every morning.

LOCATIONS

CUPERTINO

10815 N Wolfe Rd
Unit 104
Cupertino, CA 95014
408-982-3820

CHINO

4108 Edison Ave
Unit 110
Chino, CA 91710
909-315-8020

IRVINE

2222 Michelson Dr
Irvine, CA 92612
949-536-5800

LONG BEACH

610 E Carson St
Long Beach, CA 90807
562-676-4234

MONTEREY PARK

111 N Rural Dr
Monterey Park, CA 91755
626-872-6050

PASADENA

163 S Lake Ave
Pasadena, CA 91101
626-460-8594

ORANGE

765 The City Dr
Suite 130
Orange, CA 92868
657-667-0056

TORRANCE

980 W 190th St
Suite B3
Torrance, CA 90502
310-756-6777

TUSTIN

13812 Newport Ave
#102
Tustin, CA 92780
657-231-9141

SAND CANYON

6626 Irvine Center Drive
Irvine, CA 92619
949-418-7976

SANTA CLARA

4300 Great America Pkwy
Suite 180
Santa Clara, CA 95054
669-342-5146

SAN DIEGO

3803 5th Ave
San Diego, CA 92103
619-241-2856

SANTA FE SPRINGS

10574 Norwalk Blvd
Santa Fe Springs, CA 90670
562-758-3400

SAN MATEO

211 E 3rd Ave
San Mateo, CA 94401
650-242-1223

WESTCHESTER

8321 Lincoln Blvd
Los Angeles, CA 90045
424-541-7009

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HIRONORI APP

HiroNori

CRAFT RAMEN



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BOWLS

PORK RICE BOWL Pork chashu, green onion, poached egg, spinach, rice	10.30 / 14.30
CHICKEN RICE BOWL Chicken thigh, soft boiled egg, green onion, spinach, rice	8.50 / 10.60
SPICY TUNA RICE BOWL Spicy tuna, baby kale, quinoa, avocado, green onion, rice	10.30 / 12.80
SALMON POKE BOWL Marinated salmon, baby kale, quinoa, avocado, rice	10.80 / 13.80

SIDES

EDAMAME Soy beans, sea salt, yuzu	4.60
GREEN SALAD Baby kale, corn, tomato, apple, quinoa, avocado, yuzu dressing (add spicy tuna +3.75)	8.00
CUCUMBER CRAB SALAD Cucumber, crab, yuzu dressing	5.40
CRISPY CHICKEN Garlic, soy marinated fried chicken thigh	8.80
CRISPY RICE WITH SPICY TUNA Spicy tuna, avocado, jalapeno, eel sauce 2 or 3 pc	7.70 / 11.55
PORK BUNS Steamed bun, marinated pork belly, pickled onions, hoisin sauce 2 or 3 pc	7.70 / 11.55
VEGAN GYOZA Deep fried dumplings with soy meat, napa cabbage, ginger, garlic and sesame oil	8.00

We are cashless

HiroNori
CRAFT RAMEN

SANTA FE SPRINGS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To support all members of the Hironori staff a **16.5%** service charge has been applied to your check (optional to remove). If you have any questions or would prefer to leave a gratuity and remove the service charge, please let us know and we will gladly accommodate. Thank you for joining our table.

RAMEN



TONKOTSU RAMEN 16.30
Pork chashu, green onion, spinach,
seaweed, bean sprouts, half egg



SHOYU RAMEN 15.10
100% Chicken broth with 2 year barrel-aged soy
sauce, pork chashu, green onion, spinach, bamboo,
kaiware sprouts, half egg



VEGAN RAMEN 16.80
Sesame miso broth, broccolini, tofu, corn, bean
sprouts, soy meat, baby kale, chili oil

SPICY COLD DIPPING NOODLE 15.50
Bonito dashi broth with chili oil, cold noodle with
pork chashu, bamboo, bean sprouts, egg, spinach

COMBO +6.30
Ramen of choice, mini green salad, mini rice bowl
(salmon poke or spicy tuna bowl +1.00)

** Choice of handmade original thick or thin noodles
** Pork substitutions available (chicken or tofu)

TOPPINGS

GARLIC	FREE
HOUSE SPICY SAUCE (CHILI PASTE)	FREE
BLACK GARLIC OIL (VEGAN FRIENDLY)	1.20
CHILI OIL	0.95
EGG	3.00
GREEN ONION	2.00
PORK CHASHU	5.70
SHRIMP	4.50
SEAWEED	2.00
SPINACH	3.00
TOFU	1.70
CORN	2.00
BROCCOLINI	2.00
BEAN SPROUTS	0.50

DRINKS

COKE	3.10
DIET COKE	3.10
SPRITE	3.10
LEMONADE	3.10
CRANBERRY JUICE	3.10
ARNOLD PALMER	3.10
ICED OR HOT TEA	3.10
ORGANIC ICED GREEN TEA	3.10
CUCUMBER MINT YUZUNADE	5.00
MATCHA LATTE WITH ASUKI BOBA	5.80
YUZU PINA COLADA	5.50

BEER & WINE

BEER ASAHI	6.00
BEER ECHIGO IPA	6.00
BEER KIRIN DRAFT	7.00
SAKE KIKU-MASAMUE	7.30
SAKE NIGORI	8.00
CHOYA UMESHU PLUM WINE	4.10
SPARKLING YUZU SAKE JELLY SHOT	7.10
HIRONORI CABERNET SAUVIGNON	9.00
HIRONORI SAUVIGNON BLANC	9.00
YUZU SAKE PINA COLADA	6.50
HOT SAKE	6.50

DESSERT

MOCHI ICE CREAM	3.80
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