

**hapa-starters**

**Taro Poke\* (pronounced po-kay)**

Hawaiian style tuna or salmon poke, served with taro chips • 21

**American Kobe Carpaccio\***

Black pepper seared Wagyu beef served with fresh jalapeños and ponzu • 21.95

**Pakalolo Shrimp**

Spicy Hawaiian style shrimp served with a sweet chili pepper dipping sauce • 19

**salads**

**Hapa House Salad**

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrots • 9

**Add All Natural Red Bird Chicken** • 6.75

**Add Seared Ahi\*** • 12 **Add Grilled Sustainable Salmon\*** • 10

**Fuji Apple Bleu**

Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans • 10

**Sunomono Salad**

Chilled cucumber salad in a citrus vinaigrette, topped with shrimp and octopus • 9.5

**hapa style sashimi**

**Island Miso Ahi\***

6 pieces of maguro sashimi with wakame furikake, chive and yuzu miso sauce • 25

**Scotty's Salmon\***

6 pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil and cilantro. Finished with olive oil and yuzu soy • 25

**Colorado Hamachi\***

6 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 25

**New Style Hapa Sashimi\***

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 19.5

**traditional starters**

**Miso Soup**

Served with tofu, scallions, and wakame • 5

**Edamame**

Lightly salted soybeans • 7

**Seasoned Edamame**

Sautéed soybeans with Hapa's spicy seasonings • 8

**Magic Mushrooms**

Avocado wrapped in salmon topped, broiled with Japanese aioli • 13

**Broiled Green Mussels**

New Zealand green lipped mussels broiled in a Japanese aioli • 11

**hapa bowls & entrées**

**Teriyaki**

Featuring ALL Natural chicken, beef, salmon or tofu seasoned with our own Hawaiian style teriyaki sauce.

**Lunch** • Chicken 17 Beef 19 Salmon 21

**Dinner** • Chicken 22 Beef 24 Salmon 26

**Hapa's Poke\***

Fresh tuna, yellowtail or salmon tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own poke sauce. Served over rice with kimchi, Asian slaw, nori, pickled daikon and carrot Lunch • 21 Dinner • 25

**Seared Poke\***

As above with pan seared tuna, yellowtail or salmon poke Lunch • 21 Dinner • 25

**Kalua Pork**

ALL NATURAL Pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish served here at Hapa Lunch • 14 Dinner • 21

**Honey Miso Salmon\***

Salmon filet grilled and basted with our Honey-Miso glaze Lunch • 19 Dinner • 26

**Pakalolo Shrimp**

Spicy Hawaiian Style domestic shrimp served with sweet chili pepper dipping sauce Lunch • 22 Dinner • 28

**PACE CERTIFIED "We are Green"**

**You are using an earth friendly, compostable straw!**

**ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.**

For customers safety, mercury levels are tested in Hapa's seafood. (Reports available upon request)

Rice Bran oil is used for all our flash frying: "the world's healthiest" edible oil, containing vitamins, antioxidants, nutrients and trans fat free.

Delicate flavorful, it can help lower cholesterol, fight diseases & enhance the immune system

Hapa is devoted to responsible seafood practices, extraordinary freshness, and outstanding taste.

## beginner sushi rolls

### Alaska Roll \*

Smoked salmon, cucumber and cream cheese • 11.25

### California Roll

Snow crab salad, avocado, and cucumber • 13.25

### Hapa Roll \*

Spicy tuna and cucumber • 10.25

### LA Roll

Shrimp, avocado, and cucumber • 9.5

### Negihama Maki \*

Yellowtail and scallions • 8.75 Add jalapeño • 1

### Pittsburgh Roll \*

Fresh salmon, cucumber and cream cheese • 10.75

### Rock 'n Roll

Spicy rock shrimp in Hapa's secret sauce and cucumber • 11

### Salmon Avocado Roll \*

Salmon and avocado • 10.5

### Shake Maki \* Salmon roll • 8.25

### Spicy Salmon Roll \*

Spicy salmon and cucumber • 10.25

### Tekka Maki \* Tuna roll • 8.25

### White Tuna Roll \*

Albacore tuna, ginger and scallions • 7.75

## vegetarian sushi rolls

### Asparagus Maki Asparagus roll • 7

### Avocado Roll • 7.75

### Cucumber Avocado Roll • 8.75

### Kappa Maki Cucumber Roll • 4.95

### Vegetable Caterpillar Roll

Cucumber roll wrapped in avocado • 12.50

## intermediate sushi rolls

### Rainbow Roll \*

California roll wrapped in a vibrant school of fish • 22

## hapa original rolls

### Aspen Roll

Spicy California roll wrapped in shrimp and drizzled with garlic sake butter • 23

### Foreplay Roll \*

California roll wrapped in salmon • 18.5

### Mork & Mindy Roll \*

Albacore tuna, salmon, chives and mandarin oranges • 12

### Orgasm Roll

California roll wrapped in salmon and broiled in a spicy Japanese aioli • 21.5

### Ruby Red Roll \*

Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions • 18.75

### Statue of Liberty Roll \*

Apples, avocado, snow crab leg and ahi tuna • 13

### XXX Roll \*

Avocado and asparagus roll wrapped with hamachi and jalapenos, seared with olive oil and served with ponzu • 19.95

## sashimi

	4 pc	7 pc
<b>Hamachi</b> * Japanese yellowtail	16.5	27.5
<b>Maguro</b> * Fresh tuna	16.5	27.5
<b>Saba</b> Japanese mackerel	13.5	22
<b>Seared Ahi</b> *	16.5	27.5
<b>Shake</b> * Salmon	16	27
<b>Shiromi</b> * White fish	14	23
<b>Tako</b> Octopus	14.5	24
<b>Tombo</b> * Albacore tuna	14.5	24

### Sashimi Combo \*

1 or 2 pieces each of the above	8 pc	16 pc
	26.5	48

**ADD:** Strawberries to any roll • 1 Brown rice • .50 Jalapeño • 1

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**Hapa is devoted to responsible seafood practices, extraordinary freshness, and outstanding taste.**

We at Hapa Sushi practice extreme caution in preparing our gluten-free items and do our best to insure a gluten-free product. Hapa is NOT a gluten-free environment. In consuming our products, be aware that there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.