

beginner sushi rolls

- Alaska Roll*** Smoked salmon, cucumber and cream cheese • 9
- California Roll** California mix, avocado, and cucumber • 7.75
- Hapa Roll*** Spicy tuna and cucumber • 8.5
- LA Roll** Shrimp, avocado, and cucumber • 7.25
- Negihama Maki*** Yellowtail and scallions • 6.75 add jalapeño • .5
- Pittsburgh Roll*** Fresh salmon, cucumber and cream cheese • 8.5
- Rock 'n Roll** Spicy rock shrimp in Hapa's secret sauce and cucumber • 8.75
- Salmon Avocado Roll*** • 8.25
- Shake Maki*** Salmon roll • 6.25
- Spicy Salmon Roll*** Spicy salmon and cucumber • 8.25
- Tekka Maki*** Tuna roll • 6.25
- White Tuna Roll*** Albacore tuna, ginger and scallions • 6.50

vegetarian sushi rolls

- Asparagus Maki** Asparagus roll • 5.5
- Asparagus Caterpillar Roll** Vegetable caterpillar roll with tempura asparagus and sweet soy • 10.5
- Avocado Roll** • 5.5
- Cucumber Avocado Roll** • 6.5
- Natto Maki** Fermented soy bean with scallions • 5
- Kanpyo Maki** Pickled gourd roll • 4
- Kappa Maki** Cucumber roll • 4.25
- Shinko Maki** Pickled radish roll • 4.75
- Ume Shiso Maki** Plum and shiso leaf • 4.75
- Tempura Asparagus Roll** Drizzled with sweet soy • 6.25
- Vegetable Caterpillar Roll** Cucumber roll wrapped in avocado and drizzled in sweet soy • 9.5
- Vegetable Dragon Roll** Cucumber, avocado, and tempura sweet potato, rolled and topped with broiled miso eggplant, sweet soy and tempura crunch • 14.25
- Vegetable Roll** Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo • 7.25

intermediate sushi rolls

- Anakyu Maki** Saltwater eel, cucumber, and sweet soy • 8.95
- Caterpillar Roll** Broiled freshwater eel and cucumber wrapped in avocado with sweet soy • 13
- Rainbow Roll*** California roll wrapped in a vibrant school of fish • 13.95
- Salmon Skin Roll*** Gobo, salmon skin, cucumber, bonito flakes, masago, sweet soy and scallions • 7.5
- Shrimp Tempura Roll** Shrimp tempura, cucumber, California mix, and avocado drizzled with sweet soy • 9.5
- Spider Roll** Maryland prime softshell crab, California mix, cucumber, avocado, gobo, and sweet soy • 14
- Unakyu Maki** Freshwater eel, cucumber and sweet soy • 8.95

hapa original rolls

- #9 Roll*** Shrimp tempura, California mix, and cucumber roll wrapped in salmon and avocado and drizzled with sweet soy • 14.75
- 69 Roll** Shrimp tempura, California mix, and cucumber roll wrapped in salmon, broiled in a spicy Japanese aioli and drizzled in sweet soy • 13.95
- Aspen Roll** Spicy California roll wrapped in shrimp and drizzled with garlic sake butter • 15.25
- Booty Call Roll** Whole lobster tail over a roll filled with snow crab salad, tempura asparagus, and shiso, drizzled with a garlic sake butter • 25
- Dragon Roll** California mix, shrimp tempura, and cucumber, wrapped in avocado and eel, drizzled with sweet soy • 15.75
- Firecracker Roll*** Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch • 16.65
- Foreplay Roll*** California roll wrapped in salmon • 11.75
- Glasshouse Roll*** Lobster tempura, asparagus tempura and masago mayo, topped with salmon and avocado, and finished with garlic sake butter • 21
- Hamachi Crunch*** Yellowtail, Thai chili aioli, fried onion, cucumber and chive wrapped with avocado • 15.75
- Mork & Mindy Roll*** Albacore tuna, salmon, chives and mandarin oranges • 9
- Multiple Orgasm Roll** Cream cheese, California mix, and smoked salmon tempura fried and then broiled in a spicy Japanese aioli and drizzled with sweet soy • 15.75
- Orgasm Roll** California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli • 13.95
- Pacific Isle*** Spicy tuna, tempura asparagus and jalapeño rolled up and topped with albacore tuna, cilantro and chili ponzu • 16.65
- Ruby Red Roll*** Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions • 14.85
- Statue of Liberty Roll*** Apples, avocado, snow crab leg and tuna • 10
- Surf & Turf Roll*** Lobster tempura, asparagus and avocado in a roll, topped with seared Wagyu beef, drizzled with a garlic basil butter with a side of balsamic reduction • 22
- Tempura Lobster Roll*** Lobster tempura and asparagus with cucumbers, avocado, masago mayo and sweet soy • 15.75
- Tootsie Roll** Freshwater eel, cucumber, sweet soy and cream cheese • 9.5
- XXX Roll*** Avocado and tempura asparagus roll wrapped with hamachi and jalapeños, seared with olive oil and served with ponzu • 16.75

sashimi

	4 pc	8 pc
Hamachi * Japanese yellowtail	12	23
Kanpachi * Hawaiian amberjack	12	23
Maguro * Fresh tuna	12	23
Saba * Japanese mackerel	10	19
Seared Ahi *	12	23
Shake * Salmon	12	23
Shiromi * White fish	10.5	20
Tako Octopus	10.5	20
Tombo * Albacore tuna	11	21
Sashimi Combo each of the above	9 pc 22	18 pc 40

ADD: Strawberries to any roll • 1

Brown rice • .50

Jalapeño • .50

Gluten-Free Menu Available!

ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE 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.
Hapa is devoted to responsible seafood practices, extraordinary freshness, and outstanding taste.

hapa starters

Daikon Fries

Lightly battered and fried daikon served with Sriracha ketchup • 6.5

Wagyu Bao

Two steamed bao buns loaded up with sautéed Wagyu beef, pickled daikon and carrot, cucumber, sriracha hoisin and kimchi • 12.25

Taro Poke* - (Pronounced po-kay)

Hawaiian style tuna, salmon or yellowtail poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream • 16.25

American Kobe Carpaccio*

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 18.95

Spicy Tuna Nachos*

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 16.95

Thai Style Chicken Skewers

ALL NATURAL chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut • 8.25

Pakalolo Shrimp

Spicy Hawaiian style shrimp served with a sweet chili pepper dipping sauce • 15.5

Monkey Brain*

Sliced tempura avocado, spicy tuna, and California mix, drizzled with sriracha mayo and sweet soy, topped with green onions • 13

Hawaiian Calamari

Panko crusted calamari with a mango chili dipping sauce • 10.5

Hapa Hawaiian Sliders

Four mini Kalua pork sandwiches on Hawaiian sweet rolls, with Asian slaw and tomatoes • 10.5

salads

Hapa House Salad

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrots • 7.5

Add ALL NATURAL Red Bird Chicken • 5.5

Add Seared Ahi* • 10 Add Grilled Salmon* • 8.5

Fuji Apple Bleu

Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans • 8.5

Chukka Seaweed Salad

Seaweed marinated in a sesame oil dressing • 5.75

Sunomono Salad

Chilled cucumber salad in a citrus vinaigrette, topped with shrimp and octopus • 6.75

hapa dinner entrées

Hapa's Poke Dinner* Your choice of fresh fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served aside rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrot. Choose tuna, yellowtail, or salmon • 21.5

Seared Poke Dinner* Your choice of fresh fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served aside rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrot. Choose tuna, yellowtail, or salmon • 21.5

Katsu Curry ALL NATURAL panko breaded Red Bird chicken cutlet served with Japanese curry, rice and vegetables • 12.5

Udon* Noodles in a dashi broth with tempura bits, bok choy and wakame • 10

add grilled ALL NATURAL Red Bird chicken • 4 add ALL NATURAL beef • 5

add shrimp tempura • 4 add sustainable salmon* • 5 add tofu • 4

Below dinner entrées served with rice, sautéed vegetables and Asian slaw.

Teriyaki Dinner* Featuring ALL NATURAL Red Bird chicken, beef, salmon, or tofu seasoned with our own Hawaiian style teriyaki sauce. ALL NATURAL Red Bird chicken • 17 ALL NATURAL beef • 18 sustainable salmon* • 21 tofu • 13

Yakiniku Dinner* A spicier version of our teriyaki with your choice of ALL NATURAL Red Bird chicken, beef, salmon, or tofu. ALL NATURAL Red Bird chicken • 17 ALL NATURAL beef • 18 sustainable salmon* • 21 tofu • 13

Kalua Pork ALL NATURAL Pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish served here at Hapa • 16.5

Chicken Katsu Panko breaded ALL NATURAL Red Bird chicken cutlet served with a Japanese steak sauce • 17

Honey Miso Salmon* Sustainable salmon filet grilled and basted with our honey-miso glaze • 21

Pakalolo Shrimp Spicy Hawaiian style shrimp served with sweet chili pepper dipping sauce • 21

traditional starters

Miso Soup

Served with tofu, scallions, and wakame • 4.25

Edamame

Lightly salted soybeans • 5.75

Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 6.75

Magic Mushrooms

Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy • 10.25

Shumai

Steamed shrimp dumplings • 7.5

Ginger Pork Gyoza

Hapa's pork potstickers served with a spicy soy sauce • 7.5

Vegetable Gyoza

Hapa's vegetable potstickers served with a spicy soy sauce • 7.5

Broiled Green Mussels

New Zealand green lipped mussels broiled in a Japanese aioli, drizzled with sweet soy • 8

Agedashi Tofu

Traditional style tofu in a pool of dashi broth • 8

Vegetable Tempura

Seasonal vegetable tempura served with dipping sauce • 14

Tempura Shrimp one piece • 2

hapa style sashimi

Hawaiian Kanpachi Crudo*

7 pieces of kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeño and mandarin orange • 21.5

Island Miso Ahi*

7 pieces of maguro sashimi with wakame furikake, chive and yuzu miso sauce • 21.5

Scotty's Salmon*

7 pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil and cilantro. Finished with olive oil and yuzu soy • 21.5

Colorado Hamachi*

7 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 21.5

Crispy Seared Ahi*

Fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 16.75

New Style Hapa Sashimi*

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 15.75