

hapa starters

Taro Poke* (pronounced po-kay)

Hawaiian style tuna or salmon poke, served with taro chips. • 14.5

American Kobe Carpaccio*

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 18.5

Pakalolo Shrimp

Spicy Hawaiian style shrimp served with a sweet chili pepper dipping sauce • 14.25

salads

Hapa House Salad

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrots • 7

Add All Natural Red Bird Chicken • 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

Sunomono Salad

Chilled cucumber salad in a citrus vinaigrette, topped with shrimp and octopus • 6.5

hapa bowls & entrées

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 • 15.50 Dinner • 21

Seared Poke*

As above with pan seared tuna, yellowtail or salmon poke Lunch • 15.50 Dinner • 21

Kalua Pork

ALL NATURAL Pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish served here at Hapa Lunch • 10 Dinner • 15

Salmon Donburi*

Salmon filet grilled and basted with our Honey-Miso glaze Lunch • 14 Dinner • 21

Pakalolo Shrimp

Spicy Hawaiian Style domestic shrimp served with sweet chili pepper dipping sauce Lunch • 15 Dinner • 21

traditional starters

Miso Soup

Served with tofu, scallions, and wakame • 4

Edamame

Lightly salted chilled soybeans • 5.50

Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 6.50

Magic Mushrooms

Avocado wrapped in salmon topped, broiled with Japanese aioli • 9

Broiled Green Mussels

New Zealand green lipped mussels broiled in a Japanese aioli • 7.75

hapa style sashimi

Hawaiian Kanpachi Crudo*

7 pieces of kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeño and mandarin orange • 18.5

Island Miso Ahi*

7 pieces of maguro sashimi with wakame furikake, chive and yuzu miso sauce • 18.5

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 • 18.5

Colorado Hamachi*

7 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 18.5

New Style Hapa Sashimi*

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 14.5

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 • 8.5

California Roll Snow crab salad, avocado, and cucumber • 11

Hapa Roll * Spicy tuna and cucumber • 8

LA Roll Shrimp, avocado, and cucumber • 6.5

Negihama Maki * Yellowtail and scallions • 6.5
Add jalapeño .5

Pittsburgh Roll * Fresh salmon, cucumber and cream cheese • 8

Rock 'n Roll Spicy rock shrimp in Hapa's secret sauce and cucumber • 8.25

Salmon Avocado Roll * • 7.50

Shake Maki * Salmon roll • 6

Spicy Salmon Roll * Spicy salmon and cucumber • 7.50

Tekka Maki * Tuna roll • 6

White Tuna Roll * Albacore tuna, ginger and scallions • 5.50

vegetarian sushi rolls

Asparagus Maki Asparagus roll • 5

Avocado Roll • 5

Cucumber Avocado Roll • 6

Kappa Maki Cucumber Roll • 3.75

Vegetable Caterpillar Roll Cucumber roll wrapped in avocado • 8.75

intermediate sushi rolls

Rainbow Roll *

California roll wrapped in a vibrant school of fish • 16.5

hapa original rolls

Aspen Roll

Spicy California roll wrapped in shrimp and drizzled with garlic sake butter • 18

Foreplay Roll *

California roll wrapped in salmon • 14.5

Mork & Mindy Roll *

Albacore tuna, salmon, chives and mandarin oranges • 8.5

Orgasm Roll

California roll wrapped in salmon and broiled in a spicy Japanese aioli • 17.5

Ruby Red Roll *

Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions • 13.5

Statue of Liberty Roll *

Apples, avocado, snow crab leg and ahi tuna • 9.5

sashimi

	4 pc	8 pc
Hamachi * Japanese yellowtail	11	20
Kanpachi * Hawaiian amberjack	11	20
Maguro * Fresh tuna	11	20
Saba Japanese mackerel	7	13.5
Seared Ahi *	11	20
Shake * Salmon	11	20
Shiromi * White fish	8.5	16
Tako Octopus	8.5	16
Tombo * Albacore tuna	8.5	16
Sashimi Combo *	9 pc	18 pc
each of the above	20	38

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

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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 ensure 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.