

beginner sushi rolls

Alaska Roll* Smoked salmon, cucumber and cream cheese • 8.5

California Roll California mix, avocado, and cucumber • 6

Hapa Roll* Spicy tuna and cucumber • 7.5

LA Roll Shrimp, avocado, and cucumber • 6.25

Negihama Maki* Yellowtail and scallions • 6.25

Philadelphia Roll Baked salmon, cucumber, sweet soy and cream cheese • 7.75

Pittsburgh Roll* Fresh salmon, cucumber and cream cheese • 7.75

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

Salmon Avocado Roll* • 6.5

Shake Maki* Salmon roll • 6

Spicy Salmon Roll* Spicy salmon and cucumber • 7

Tekka Maki* Tuna roll • 6

White Tuna Roll* Albacore tuna, ginger and scallions • 5.25

vegetarian sushi rolls

Asparagus Maki Asparagus roll • 5

Asparagus Caterpillar Roll vegetable caterpillar roll with tempura asparagus and sweet soy • 9.25

Avocado Roll • 5

Cucumber Avocado Roll • 5.5

Natto Maki Fermented soy bean with scallions • 4.5

Kanpyo Maki Pickled gourd roll • 3.5

Kappa Maki Cucumber Roll • 3.75

Maki Maki Rice roll • 2.25

Shinko Maki Pickled radish roll • 4.25

Ume Shiso Maki Plum and shiso leaf • 4.25

Tempura Asparagus Roll drizzled with sweet soy • 5.25

Vegetable Caterpillar Roll Cucumber roll wrapped in avocado and drizzled in sweet soy • 8.25

Vegetable Roll Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo • 6.25

intermediate sushi rolls

Anakyu Maki Saltwater eel, cucumber, and sweet soy • 6.75

Baked Spicy Yellowtail Roll With avocado and sweet soy • 6

Caterpillar Roll Broiled freshwater eel and cucumber wrapped in avocado with sweet soy • 11.5

Rainbow Roll* California roll wrapped in a vibrant school of fish • 12.5

Salmon Skin Roll Gobo, salmon skin, cucumber, bonito flakes, masago, sweet soy and scallions • 6.5

Shrimp Tempura Roll Shrimp tempura, cucumber, California mix, and avocado drizzled with sweet soy • 8.75

Spider Roll Maryland softshell crab, cucumber, avocado, gobo, and sweet soy • 12.5

Unakyu Maki Freshwater eel, cucumber and sweet soy • 6.75

hapa original rolls

#9 Roll* Shrimp tempura, California mix, and cucumber roll wrapped in salmon and avocado and drizzled with sweet soy • 12.75

69 Roll Shrimp tempura, California mix, and cucumber roll wrapped in salmon, broiled in a spicy Japanese aioli and drizzled in sweet soy • 13

Booty Call Roll Whole lobster tail over a roll filled with crab salad, tempura asparagus, and shiso, drizzled with a garlic sake butter • 25

Cheeto Roll* California roll with tons of masago • 8.5

Climax Roll* California roll wrapped in smoked salmon • 9.25

Dragon Roll California mix, shrimp tempura, and cucumber, wrapped in avocado and eel drizzled with sweet soy • 13.5

Firecracker Roll* Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch • 15.5

Foreplay Roll* California roll wrapped in salmon • 10.5

Glasshouse Roll* Lobster tempura, asparagus tempura and masago mayo, topped with salmon and avocado, and finished with garlic sake butter • 21

Green Eggs & Ham Roll* Wasabi flying fish roe, negi and hamachi • 9.5

Hamapeno Roll* Hamachi, scallions, and jalapeño • 6.75

Mork & Mindy Roll* Albacore tuna, salmon, chives and mandarin oranges • 8.25

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 • 14.5

Orgasm Roll California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli • 12.5

Ruby Red Roll* Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions • 13

Shiso Honi Roll Eel, California mix, shiso, sweet soy and honey • 8.5

Statue of Liberty Roll* Apples, avocado, crab and tuna • 9.5

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 • 15.5

Tootsie Roll Freshwater eel, cucumber, sweet soy and cream cheese • 7.75

XXX Roll* Avocado and tempura asparagus roll wrapped with hamachi and jalapeños, seared with olive oil and served with ponzu • 16

sashimi

8 pieces per order (1/2 orders available)

Hamachi* Yellowtail • 19.5

Maguro* Fresh tuna • 19.5

Saba Mackerel • 12.5

Seared Ahi* • 19.5

Shake* Salmon • 18.5

Shiromi* White fish • 14.5

Tako Octopus • 15.5

Tombo* Albacore tuna • 15.5

Sashimi Combo* 2 pieces each of the above • 29

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

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.

Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

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

hapa-starters

Taro Poke* - (Pronounced po-kay)

Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream. (Salmon) • 14 (Tuna) • 14.5

American Kobe Carpaccio*

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

Spicy Tuna Nachos*

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 16.25

Kalua Pork Peking Wraps

Hawaiian style natural pulled pork in Peking wraps with Asian slaw and hoisin sauce • 8.75

Thai Style Chicken Skewers

ALL NATURAL chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut • 7

Hawaiian "Sticky Finger" Ribs

ALL NATURAL Baby Back Ribs, slow cooked in a sweet and spicy bbq sauce, served with Asian slaw • 15.5

Pakalolo Shrimp

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

New Style Hapa Sashimi*

Five pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 12.5

Monkey Brain*

Sliced tempura avocado, spicy tuna, and crab salad drizzled with sriracha mayo and sweet soy, topped with green onions • 12.5

Hawaiian Calamari

Panko crusted calamari with a mango chili dipping sauce • 8.75

Colorado Style Hamachi*

Hamachi sashimi served with fresh jalapeños, yuzu soy, & cilantro • 18

Hapa Hawaiian Sliders

Four mini Kalua pork sandwiches on Hawaiian sweet rolls, with Asian slaw and tomatoes • 8.75

Crispy Seared Ahi*

Fresh Tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 15.25

traditional-starters

Miso Soup

Served with tofu, scallions, and wakame • 3.5

Yaki Onigiri

A grilled rice ball served with teriyaki sauce • 5.5

Edamame Lightly salted soybeans • 5.25

Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 6.25

Magic Mushrooms

Avocado wrapped in salmon broiled with Japanese aioli and sweet soy • 9

Shumai Steamed shrimp dumplings • 6.5

Ginger Pork Gyoza

Hapa's pork potstickers served with a spicy soy sauce • 6.5

Vegetable Gyoza

Hapa's vegetable potstickers served with a spicy soy sauce • 6.5

Broiled Green Mussels

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

Agedashi Tofu

Traditional style tofu in a pool of dashi broth • 6

Vegetable Tempura

Seasonal vegetable tempura served with a dipping sauce • 10

Tempura Combo

Shrimp and seasonal vegetables served with a dipping sauce • 14

salads

Hapa House Salad

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls • 6

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 • 7

Chukka Seaweed Salad

Seaweed marinated in a sesame oil dressing • 5.75

Sunomono Salad

Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus • 6.5

hapa dinner entrées

Katsu Curry ALL NATURAL panko breaded Red Bird chicken cutlet served with Japanese curry, rice and vegetables • 10

Udon* Noodles in a dashi broth with tempura bits, bok choy and wakame • 9

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

Add shrimp tempura • 4 Add salmon* • 5 Add tofu • 4

Hapa's Hawaiian Style Ahi Sandwich* Hapa's seared Ahi sandwich, with bacon, lettuce, tomato, avocado and a cilantro lime aioli on flat bread, served with Asian slaw and taro chips • 14

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 • 15 ALL NATURAL Beef • 17 Salmon* • 21 Tofu • 11

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 • 15 ALL NATURAL Beef • 17 Salmon* • 21 Tofu • 11

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

Chicken Katsu Panko breaded ALL NATURAL Red Bird chicken cutlet served with a Japanese steak sauce • 14

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

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

Poke Don* Fresh ahi or salmon tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce • 17

Seared Poke Don* Pan Seared Ahi or Salmon Poke • 17