

## Lunch specials

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

**Udon** Noodle 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\* • 7.5 add tofu • 4

**Chirashi\*** An assortment of sashimi and pickled vegetables arranged over sushi rice • 19

**Tres Manos Maki\*** A three handroll lunch featuring a Hapa, California and a Rock'n Roll • 11

**Roll Combo\*** 8 piece California roll, 4 pieces each of Tuna Roll and Cucumber Roll • 9

**Sashimi Lunch\*** 3 pieces each of tuna, yellowtail, and salmon sashimi. Served with a bowl of rice • 19

## Lunch & dinner entrees

(lunch served till 5:30 dinner served from 5:30-close)  
Below entrées (miso soup not served with dinner) served with rice, miso soup, sautéed vegetables and greens or Asian slaw.

**Teriyaki Bowl/Dinner** Featuring ALL NATURAL Red Bird chicken, beef, salmon, or tofu seasoned with our own Hawaiian style teriyaki sauce.

All Natural Red Bird Chicken • 9/15

All Natural Beef • 11/17

Salmon\* • 14/21 Tofu • 8/11

**Yakiniku Bowl\*/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 • 9/15

All Natural Beef • 11/17

Salmon\* • 14/21 Tofu • 8/11

**Kalua Pork** ALL NATURAL Pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish served here at Hapa • 9/15

**Chicken Katsu** Panko breaded ALL NATURAL Red Bird chicken cutlet served with a Japanese steak sauce • 9/14

**Honey Miso Salmon\*** Salmon filet grilled and basted with our honey-miso glaze • 14/21

**Pakalolo Shrimp** Spicy Hawaiian Style domestic shrimp served with sweet chili pepper dipping sauce • 15/21

**Poke Don\*** Fresh ahi or salmon tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce • 11/17

**Seared Poke Don\*** Pan Seared Ahi or Salmon Poke • 11/17

**sashimi** 8 pieces per order  
(1/2 orders available)

**Hamachi\*** Yellowtail • 19.50

**Maguro\*** Fresh Tuna • 19.50

**Saba** Mackerel • 12.50

**Seared Ahi\*** • 19.50

**Shake\*** Salmon • 18.50

**Shiromi\*** White fish • 14.50

**Tako Octopus** • 15.50

**Tombo\*** Albacore tuna • 15.50

**Sashimi Combo\*** 2 pieces each of the above • 29

**Wild Salmon\*** (Seasonal Availability) • MP

Check out our desserts/kids menu/  
gluten-free [www.hapasushi.com](http://www.hapasushi.com)

# hapa

## SUSHI GRILL

## SAKE BAR

# to go

### Delivery:

**Boulder Area**  
**Pearl Street**  
**visit:** [www.hungrybuffs.com](http://www.hungrybuffs.com)

**Denver Area**  
**Lodo + Chery Creek visit:** [www.bitesquad.com](http://www.bitesquad.com)  
**Landmark - DTC visit:** [www.ddish.com](http://www.ddish.com)

**Order it Online - [www.hapasushi.com](http://www.hapasushi.com)**

**Boulder** 1117 Pearl St. • Boulder, CO 80302 • 303-473-4730

**Lodo** 1514 Blake St. • Denver, CO 80202 • 720-354-5058 • Fax: 720-354-5059

**Cherry Creek** 2780 E. 2nd Ave. • Denver, CO 80206 • 303-322-9554

**Landmark** 5380 Greenwood Plaza Blvd. • Greenwood Village, CO 80111 • 303-26-SUSHI (78744)

## traditional starters

### Miso Soup

Served with tofu, scallions, and wakame • 3.50

### Yaki Onigiri

A grilled rice ball served with teriyaki sauce • 5.50

### Edamame

Lightly salted chilled or hot soybeans • 5.25

### Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 6.26

### Magic Mushrooms

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

### Shumai

Steamed shrimp dumplings • 6.50

### Ginger Pork Gyoza

Hapa's pork potstickers served with a spicy soy sauce • 6.50

### Vegetable Gyoza

Hapa's vegetable potstickers served with a spicy soy sauce • 6.50

### Broiled Green Mussels

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

### Agedashi Tofu

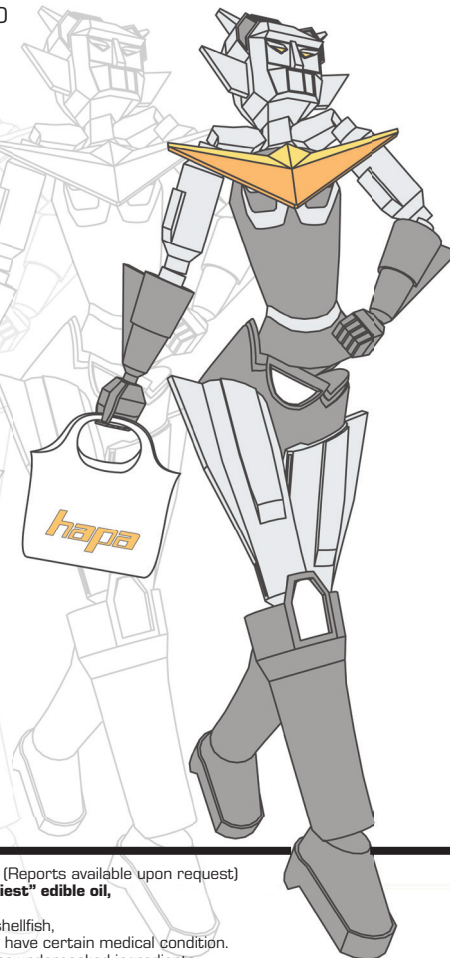
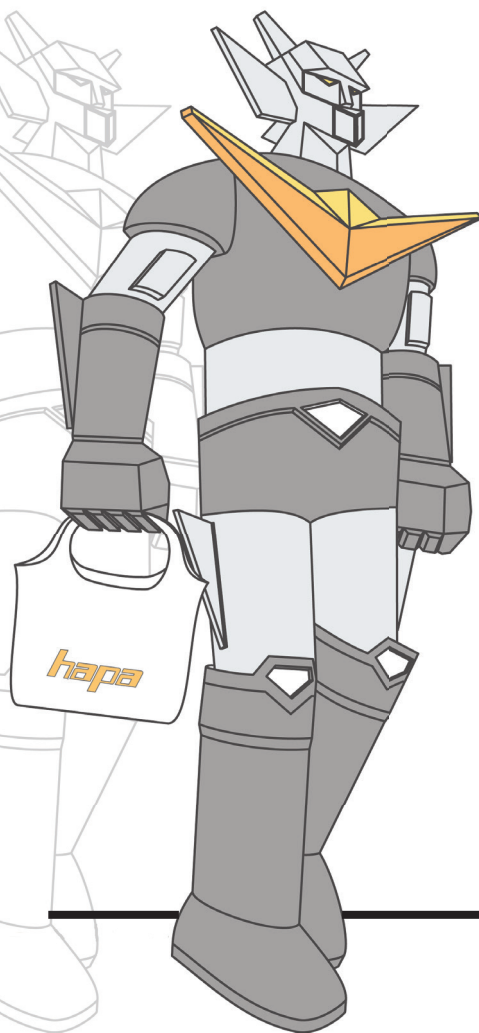
Traditional style tofu in a pool of dashi broth with bonito flakes • 6

### Vegetable Tempura

Seasonal vegetable tempura served with a dipping sauce • 10

### Tempura Combo

Shrimp and seasonal vegetables served with a dipping sauce • 14



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) • 14.50

## **American Kobe Carpaccio** \*

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 18.50

## **Spicy Tuna Nachos** \*

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips • 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 • 15.50

## **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 • 12.50

## **Monkey Brain** \*

Sliced tempura avocado, spicy tuna, and crab salad drizzled with sriracha mayo and sweet soy, topped with green onions • 12.50

## **Hawaiian Calamari**

Panko crusted calamari with a mango chili dipping sauce • 8.75

## **Colorado Style Hamachi** \*

Hamachi sashimi served with fresh jalapenos, yuzu soy and 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

# vegetarian nigiri

**Avocado** • 3.50

**Inari** - Tofu pockets • 3.75

**Oshinko** - Pickled daikon • 3.25

**Shiitake Mushroom** • 4.25

**Tempura Asparagus** • 4.25

# nigiri (served 2 pieces per order)

**Maguro** \* - Fresh tuna • 5.95

**Seared Ahi** \* - Seared fresh tuna • 5.95

**Hamachi** \* - Yellowtail • 5.95

**Shake** \* - Salmon • 5.50

**Wild Salmon** \* (Seasonal Availability) • MP

**Smoked Salmon** \* • 5.25

**Tombo** \* - Albacore tuna • 4.95

**Shiromi** \* - White fish • 5.25

**Ebi** - Cooked shrimp • 4.95

**Tako** - Octopus • 5.25

**Saba** \* - Mackerel • 4.95

**Hokki Gai** - Surf clam • 4.95

**Ika** \* - Squid • 5.25

**Kani** - Snow crab leg • 6.75

**Kaibashira** \* - Raw scallops • 6.25

**Hotate** - Grilled scallops • 6.50

**Kaiba Mayo** \* - Raw scallops with mayo • 6.50

**Unagi** - Freshwater eel • 5.50

**Anago** - Saltwater eel • 5.50

**Amaebi** \* - Extra large sweet shrimp • 7.50

**Tamago** - Baked egg • 4.25

Add Quail Egg \* • 1.50

**Ikura** \* - Salmon roe • 6

**Masago** \* - Smelt roe • 5

**Tobiko** \* - Flyingfish roe • 5.25

**Wasabi Tobiko** \* - Wasabi infused tobiko • 5

**Uni** \* - Sea Urchin • MP

**Sushi Sampler** \* - 8 pcs California roll, 1 pc each of maguro, shake, hamachi, ebi, saba, and shiromi • 20

# salads

## **Hapa House Salad**

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls • 6 Add ALL NATURAL Chicken • 5 Add Seared Ahi \* • 10 Add Grilled Salmon \* • 8.50

## **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 • 6.50

# beginner sushi rolls

**Alaska Roll** \* Smoked salmon, cucumber and cream cheese • 8.50

**California Roll** California mix, avocado, and cucumber • 6

**Hapa Roll** \* Our version of the spicy tuna roll • 7.50

**LA Roll** Shrimp, avocado, and cucumber • 6.25

**Negihama** \* Yellowtail and scallions • 5.5

**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** \* • 6.50

**Shake Maki** \* Salmon Roll • 6

**Spicy Salmon Roll** \* • 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** • 5.50

**Natto Maki** Fermented soy bean with scallions • 4.50

**Kanpyo Maki** Pickled gourd roll • 3.50

**Kappa Maki** Cucumber Roll • 3.50

**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** • 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 • 11.50

**Rainbow Roll** \* California roll wrapped in a vibrant school of fish • 12.50

**Salmon Skin Roll** \* Gobo, salmon skin, cucumber, bonito flakes, masago, sweet soy and scallions • 6.50

**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 • 12.50

**Unakyu Maki** Freshwater eel, cucumber and sweet soy • 6.75

# hapa original rolls

## **#9 Roll** \*

Shrimp tempura, California mix, and cucumber roll wrapped with salmon, avocado, and 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 • 8.50

## **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 • 13.50

## **Firecracker Roll** \*

Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch • 15.50

## **Foreplay Roll** \*

California roll wrapped in salmon. 10.50

## **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 • 9.50

## **Hamapeno Roll** \*

Hamachi, scallions, and jalapeños • 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 • 14.50

## **Orgasm Roll**

California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli • 12.50

## **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 • 8.50

## **Statue of Liberty Roll** \*

Apples, avocado, crab and tuna • 9.50

## **Surf & Turf Roll** \*

Lobster tempura, asparagus, and avocado in a roll topped with seared Wagyu beef, drizzled with garlic basil butter • 22

## **Tempura Lobster Roll** \*

Lobster tempura and asparagus with cucumbers, avocado, masago mayo and sweet soy • 15.50

## **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