

Lunch specials

NEW - Bonfire Bowl* Shrimp tempura, California mix, spicy tuna, cucumber, avocado, tempura asparagus, Sriracha aioli, tempura crunch, slaw and sweet soy • 17.25

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 • 21

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 • 21

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

Pakalalo Shrimp Spicy Hawaiian style shrimp served with sweet chili pepper dipping sauce • 15/21

Poke Bowl* Fresh tuna, salmon or yellowtail, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. served with rice, kimchi, Asian slaw, masago, nori, pickled daikon • 15.50/21

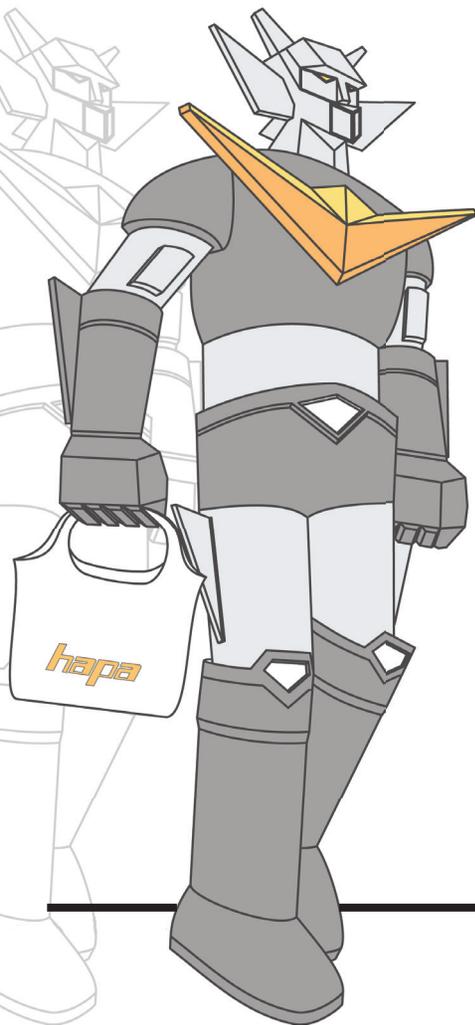
Seared Poke Don* Pan seared tuna, salmon, or yellowtail Poke • 15.50/21

sashimi

	4 pc	8pc
Hamachi* Yellowtail	11	20
Kanpachi* Amberjack	11	20
Maguro* Fresh Tuna	11	20
Saba 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

	9pc	18pc
Sashimi Combo*	20	38

Check out our desserts/kids menu/gluten-free
www.hapasushi.com



hapa

SUSHI GRILL

SAKE BAR

to go

Delivery:

Boulder Area
Pearl Street
visit: www.hungrybuffs.com

Denver Area
Lodo + Chery Creek visit: www.doordash.com
Landmark - DTC visit: www.grubhub.com

Order it Online - 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 • 3.75

Edamame

Lightly salted, steamed 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 • 9.00

Shumai

Steamed shrimp dumplings • 7.00

Ginger Pork Gyoza

Hapa's pork potstickers served with a spicy soy sauce • 7

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

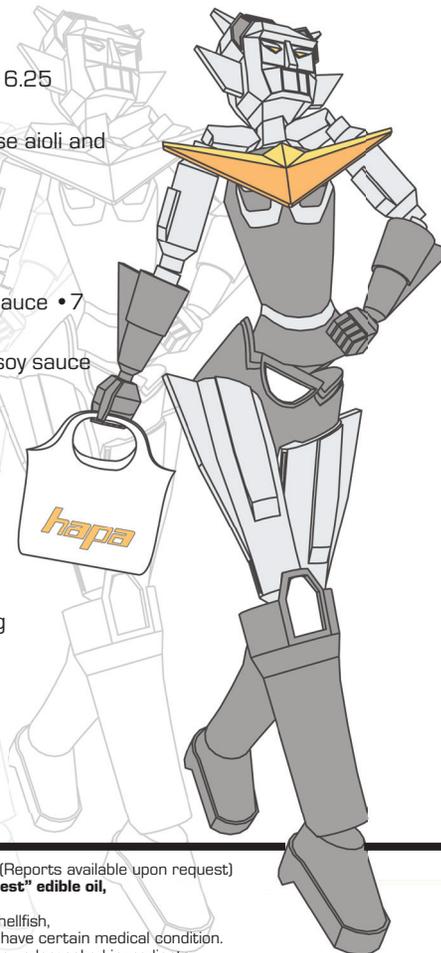
Traditional style tofu in a pool of dashi broth with bonito flakes • 6.00

Vegetable Tempura

Seasonal vegetable tempura served with a dipping sauce • 10.00

Tempura Shrimp

One piece per order • 2.00



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

New - Daikon Fries

Lightly battered and fried daikon, served with Sriracha ketchup. • 5

New - Wagyu Bao

Two steamed bao buns, loaded up with sauteed Wagyu beef, pickled daikon and carrot, cucumber and kimchi. • 12

Taro Poke* - (Pronounced po-kay)

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

Thai Style Chicken Skewers

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

Pakalolo Shrimp

Spicy Hawaiian style shrimp served with a sweet chili pepper dipping sauce • 14.50

Monkey Brain*

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

Hawaiian Calamari

Panko crusted calamari with a mango chili dipping sauce • 9

Hapa Hawaiian Sliders

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

hapa style sashimi

New - Hawaiian Kanpachi Crudo*

7 pieces of thinly sliced kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeno and mandarin orange. • 18.50

New - Island Miso Ahi

7 pieces of thinly sliced maguro sashimi with wakame furikake, chive and yuzu miso sauce. • 18.50

New - Scotty's Salmon

7 pieces of thinly sliced salmon sashimi, sprinkled with diced tomato, garlic, red onion, caper, basil and cilantro. Finished with olive oil and yuzu soy. • 18.50

Colorado Style Hamachi*

7 pieces of thinly sliced Hamachi sashimi served with fresh jalapenos, yuzu soy and cilantro • 18.50

Crispy Seared Ahi*

5 pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 15.50

New Style Hapa Sashimi*

5 pieces of assorted sashimi seared in a garlic, olive oil with cilantro and ponzu. 14.50

nigiri (served 2 pieces per order)

Maguro* - Fresh tuna • 6

Seared Ahi* - Seared fresh tuna • 6

Hamachi* - Yellowtail • 6

Shake* - Salmon • 6

Kanpachi* Hawaiian amberjack • 6

Smoked Salmon* • 6

Tombo* - Albacore tuna • 5.5

Shiromi* - White fish • 6.5

Ebi - Cooked shrimp • 4.95

Tako - Octopus • 5.50

Saba* - Mackerel • 4.95

Hokki Gai - Surf clam • 5

Ika* - Squid • 5.5

Kani - Snow crab leg • 7

Kaibashira* - Raw scallops • 6.25

Hotate - Grilled scallops • 6.50

Kaiba Mayo* - Raw scallops with mayo • 6.50

Anagi - Freshwater eel • 6.5

Anago - Saltwater eel • 6.5

Amaebi* - Extra large sweet shrimp • 7.50

Tamago - Baked egg • 4.50

Add Quail Egg* • 1.50

Ikura* - Salmon roe • 7

Masago* - Smelt roe • 5.5

Tobiko* - Flyingfish roe • 5.5

Wasabi Tobiko* - Wasabi infused tobiko • 6

Uni* - Sea Urchin • MP

Sushi Sampler* - 8 pcs California roll,

1 pc each of maguro, shake, hamachi, ebi,

saba, and shiromi • 21

vegetarian nigiri

Avocado • 4

Inari - Tofu pockets • 4

Nasu Eggplant • 4.5

Oshinko - Pickled daikon • 3.5

Shiitake Mushroom • 4.5

Tempura Asparagus • 4.5

salads

Hapa House Salad

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrots • 7 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 • 8

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 • 6.50

beginner sushi rolls

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

California Roll California mix, avocado, and cucumber • 6.5

Hapa Roll* Our version of the spicy tuna roll • 7.75

LA Roll Shrimp, avocado, and cucumber • 6.5

Negihama* Yellowtail and scallions • 5.5

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* • 7.25

Shake Maki* Salmon Roll • 6

Spicy Salmon Roll* • 7.25

Tekka Maki* Tuna Roll • 6

White Tuna Roll* Albacore tuna, ginger and scallions • 5.5

vegetarian sushi rolls

Asparagus Maki Asparagus roll • 5

Asparagus Caterpillar Roll Vegetable caterpillar roll with tempura asparagus and sweet soy • 9.75

Avocado Roll • 5

Cucumber Avocado Roll • 6

Natto Maki Fermented soy bean with scallions • 4.50

Kanpyo Maki Pickled gourd roll • 3.50

Kappa Maki Cucumber Roll • 3.75

Shinko Maki Pickled radish roll • 4.25

Ume Shiso Maki Plum and shiso leaf • 4.25

Tempura Asparagus Roll • 5.50

Vegetable Caterpillar Roll Cucumber roll wrapped in avocado and drizzled in sweet soy • 8.75

New - Vegetable Dragon Roll Tempura sweet potato, cucumber, avocado, rolled with broiled miso eggplant, drizzled with sweet soy and topped with tempura crunch • 13.50

Vegetable Roll Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo • 6.50

intermediate sushi rolls

Anakyu Maki Saltwater eel, cucumber, and sweet soy • 7.50

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 • 13

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 • 9

Spider Roll Maryland softshell crab, cucumber, avocado, gobo, and sweet soy • 13

Unakyu Maki Freshwater eel, cucumber and sweet soy • 7.50

hapa original rolls

#9 Roll*

Shrimp tempura, California mix, and cucumber roll wrapped with salmon, avocado, and sweet soy • 13

69 Roll

Shrimp tempura, California mix and cucumber roll wrapped in salmon, broiled in a spicy Japanese aioli and drizzled in sweet soy • 13.50

New - Aspen Roll

Spicy California roll wrapped in shrimp and drizzled with garlic sake butter • 14

Booty Call Roll

Whole lobster tail over a roll filled with 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 • 14

Firecracker Roll*

Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch • 16

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

New - Hamachi Crunch Roll*

Yellowtail, Thai chili aioli, fried onion, cucumber and chive, wrapped with avocado • 15

Mork & Mindy Roll*

Albacore tuna, salmon, chives and mandarin oranges • 8.5

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

New - Pacific Isle Roll*

Spicy tuna, tempura asparagus and jalapeño, rolled up and topped with albacore tuna, cilantro and chili ponzu • 16.00

Ruby Red Roll*

Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions • 13.50

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 • 8

XXX Roll*

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