SUSHI GRILL
SAKE BAR

**happy hour**

**drinks**

**hot sake**
6 large flasks (10 oz)
- Gekkeikan
- Purple Haze
- Vanilla Sake

**chilled fruit infused sake**
7 large flasks (10 oz)
- Mango Nigori or Raspberry Sake

**hapa beer**
3.50

**sake cocktails**
6.5
- **G-Spot**
  Raspberry Vodka, Hapa infused raspberry sake, ginger ale
- **The Jasmine**
  Gin, Aperol, jasmine and lemon with a touch of spritz
- **Clouds of Paradise**
  Jameson Caskmates, Hapa infused mango nigori, lemon, touch of coconut
- **Island Flirt**
  White rum, sweet and tart passionfruit puree, lime, dash of bitters
- **Soju Blossom**
  Soju, hibiscus, lemon, seltzer
- **Ume Margarita**
  Espolon Blanco tequila, salted plum, lime

**drink specials:**
- **Sake Bomb** • 9
  21 oz Kirin and large hot sake. (+1 for Asahi and Sapporo)
- **Sake Drop** • 11
  21 oz Kirin and a large chilled raspberry infused sake.
- **Well Drinks** • 6

**house wine**
5 red, white, or plum

Prices on menu include soda tax.
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 conditions.

* 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.

### happy hour eats

#### rolls 2 for 9
- **California Roll** California mix, avocado, and cucumber
- **LA Roll** Shrimp, avocado, cucumber
- **Pittsburgh Roll** Fresh salmon, cucumber and cream cheese
- **Salmon Avocado Roll**
- **Shake Maki** Salmon roll
- **Spicy Salmon** Spicy salmon and cucumber
- **White Tuna Roll** Albacore tuna, ginger and scallions

#### traditional starters
- **Miso Soup** Served with tofu, scallions, and wakame 3.15
- **Edamame** Lightly salted soybeans 3.90
- **Seasoned Edamame** Sautéed soybeans with Hapa’s spicy seasonings 4.65
- **Magic Mushrooms** Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy 6.75
- **Shumai** Steamed shrimp dumplings 4.75
- **Ginger Pork Gyoza** Hapa’s pork potstickers served with a spicy soy sauce 4.75
- **Vegetable Gyoza** Hapa’s vegetable potstickers served with a spicy soy sauce 4.75
- **Broiled Green Mussels** New Zealand green lipped mussels broiled in a Japanese aioli, drizzled with sweet soy 5.50
- **Agedashi Tofu** Traditional style tofu in a pool of dashi broth 4.75
- **Vegetable Tempura** Seasonal vegetable tempura served with a dipping sauce 7.25
- **Tempura Shrimp** one piece 2

#### hapa style sashimi
- **Hawaiian Kanpachi Crudo** 7 pieces of kanpachi sashimi with kimchi funkake, chive oil, ponzu, jalapeño and mandarin orange 12.95
- **Island Miso Ahi** 7 pieces of maguro sashimi with wakame funkake, chive and miso sauce 12.95
- **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 12.95
- **Colorado Hamachi** 7 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro 12.95
- **Crispy Seared Ahi** 5 pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce 10.95
- **New Style Hapa Sashimi** 5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu 10.95

#### vegetarians rolls 2 for 8
- **Asparagus Maki** Asparagus roll
- **Avocado Roll**
- **Cucumber Avocado Roll**
- **Shinko Maki** Pickled radish roll
- **Ume Shiso Maki** Plum and Shiso leaf
- **Tempura Asparagus Roll**
- **Vegetable Roll** Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo

#### hapa starters
- **Wagyu Bao** Two steamed bao buns loaded up with sautéed Wagyu beef, cucumber, pickled daikon and carrot and kimchi 8.5
- **Taro Poke** (Pronounced po-kay) Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream 9.5
- **American Kobe Carpaccio** Black pepper seared Wagyu beef served with fresh jalapeños and jalapeno ponzu 11
- **Spicy Tuna Nachos** Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy 9.95
- **Thai Style Chicken Skewers** All natural chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut 4.75
- **Monkey Brain** Sliced tempura avocado, spicy tuna, and California mix, drizzled with sriracha mayo and sweet soy, topped with green onions 7.95
- **Hawaiian Calamari** Panko crust ed calamari with a mango chili dipping sauce 6
- **Hapa Hawaiian Sliders** Four mini Kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes 6.25