

hapa SUSHI GRILL
SAKE BAR

happyhour drinks

hapa beer • 3.50

hot sake • 5.5
large flasks (10 oz)

Gekkeikan

Purple Haze

Vanilla Sake

chilled fruit infused sake • 7
large flasks (10 oz)

Mango Nigori or Raspberry Sake

drink specials:

Sake Bomb • 9

21 oz Kirin and a large hot sake. (+1 for Asahi and Sapporo)

Sake Drop • 11

21 oz Kirin and a large chilled raspberry infused sake.

Well Drinks • 5.5

sake cocktails • 6

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

house wine • 5 red, white, or plum

vegetarian 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

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

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

American Kobe Carpaccio*

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 10.75

Spicy Tuna Nachos*

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 9.5

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 • 7.75

Hawaiian Calamari

Panko crusted calamari with a mango chili dipping sauce • 5.75

Hapa Hawaiian Sliders

Four mini Kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes • 6

traditional starters

Miso Soup

Served with tofu, scallions, and wakame • 3

Edamame

Lightly salted soybeans • 3.75

Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 4.5

Magic Mushrooms

Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy • 6.5

Shumai

Steamed shrimp dumplings • 4.5

Ginger Pork Gyoza

Hapa's pork potstickers served with a spicy soy sauce • 4.5

Vegetable Gyoza

Hapa's vegetable potstickers served with a spicy soy sauce • 4.5

Broiled Green Mussels

New Zealand green lipped mussels broiled in a Japanese aioli, drizzled with sweet soy • 5.25

Agedashi Tofu

Traditional style tofu in a pool of dashi broth • 4.5

Vegetable Tempura

Seasonal vegetable tempura served with a dipping sauce • 6.25

Tempura Shrimp one piece • 2

hapa style sashimi

Hawaiian Kanpachi Crudo*

7 pieces of kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeño and mandarin orange • 12.5

Island Miso Ahi*

7 pieces of maguro sashimi with wakame furikake, chive and miso sauce • 12.5

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 • 12.5

Colorado Hamachi*

7 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 12.5

Crispy Seared Ahi*

5 pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 10.5

New Style Hapa Sashimi*

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 10.5