

***hapa*** SUSHI GRILL  
SAKE BAR

# happyhour drinks

**hapa beer • 3.50**

**hot sake • 5**

**large flasks** (10 oz)

Gekkeikan

Purple Haze

Vanilla Sake

**chilled fruit infused sake • 7**

**large flasks** (10oz)

Mango • Raspberry • Pear-Ginger

## 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 fruit infused sake.

**Well Drinks • 5**

**sake cocktails • 5.5**

### **G-Spot**

Raspberry infused sake, raspberry vodka and ginger ale

### **Ronin Bull**

Raspberry infused sake, vodka and Red Bull

### **Mango Gin Ginger**

Mango infused sake, gin and ginger ale

### **Hapa Punch**

Mango and raspberry infused sake, orange vodka, spiced rum, pineapple and orange juice

### **Threesome**

Pear infused sake, coconut rum, passionfruit rum, cranberry and orange juice

### **Pear Appletini**

Pear infused sake, apple vodka and a splash of ginger ale

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

Prices on menu include soda tax.

## vegetarian rolls 2 for 7.50

- Asparagus Maki** Asparagus roll
- Avocado Roll**
- Cucumber Avocado Roll**
- Shinko Maki** Pickled radish roll
- Ume Shiso Maki** Plum & 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

**Taro Poke\*** - (Pronounced po-kay) Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream • 8.25

### **American Kobe Carpaccio\***

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 10

### **Spicy Tuna Nachos\***

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 9

### **Thai Style Chicken Skewers**

All natural chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut • 4.25

### **Monkey Brain\***

Sliced tempura avocado, spicy tuna, and California mix, drizzled with sriracha mayo and sweet soy, topped with green onions • 7.25

### **Hawaiian Calamari**

Panko crusted calamari with a mango chili dipping sauce • 5.25

### **Hapa Hawaiian Sliders**

Four mini Kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes • 5.50

## hapa style sashimi

### **Hawaiian Kanpachi Crudo\***

7 pieces of thinly sliced kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeño and mandarin orange • 12

### **Island Miso Ahi\***

7 pieces of thinly sliced maguro sashimi with wakame furikake, chive and miso sauce • 12

### **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 • 12

## rolls 2 for 8.30

- 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 • 2.5

### **Edamame**

Lightly salted soybeans • 3.25

### **Seasoned Edamame**

Sautéed soybeans with Hapa's spicy seasonings • 4

### **Magic Mushrooms**

Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy • 6

### **Shumai**

Steamed shrimp dumplings • 4

### **Ginger Pork Gyoza**

Hapa's pork potstickers served with a spicy soy sauce • 4

### **Vegetable Gyoza**

Hapa's vegetable potstickers served with a spicy soy sauce • 4

### **Broiled Green Mussels**

New Zealand green lipped mussels broiled in a Japanese aioli, drizzled with sweet soy • 4.75

### **Agedashi Tofu**

Traditional style tofu in a pool of dashi broth • 4

### **Vegetable Tempura**

Seasonal vegetable tempura served with a dipping sauce • 5.75

**Tempura Shrimp** one piece • 2

### **Colorado Hamachi\***

7 pieces of thinly sliced hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 10

### **Crispy Seared Ahi\***

5 pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 9

### **New Style Hapa Sashimi\***

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 9

For our 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.**