

## beginner sushi rolls

**Alaska Roll**\* Smoked salmon, cucumber and cream cheese • 8.5

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

**Hapa Roll**\* Spicy tuna and cucumber • 7.5

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

**Negihama Maki**\* Yellowtail and scallions • 6.25

**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**\* • 6.5

**Shake Maki**\* Salmon roll • 6

**Spicy Salmon Roll**\* Spicy salmon and cucumber • 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** • 5.5

**Natto Maki** Fermented soy bean with scallions • 4.5

**Kanpyo Maki** Pickled gourd roll • 3.5

**Kappa Maki** Cucumber Roll • 3.75

**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** drizzled with sweet soy • 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 • 11.5

**Rainbow Roll**\* California roll wrapped in a vibrant school of fish • 12.5

**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 • 8.75

**Spider Roll** Maryland softshell crab, cucumber, avocado, gobo, and sweet soy • 12.5

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

## hapa original rolls

**#9 Roll**\* Shrimp tempura, California mix, and cucumber roll wrapped in salmon and avocado and drizzled with 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 • 8.5

**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 • 13.5

**Firecracker Roll**\* Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch • 15.5

**Foreplay Roll**\* California roll wrapped in salmon • 10.5

**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 • 9.5

**Hamapeno Roll**\* Hamachi, scallions, and jalapeño • 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 • 14.5

**Orgasm Roll** California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli • 12.5

**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 • 8.5

**Statue of Liberty Roll**\* Apples, avocado, crab and tuna • 9.5

**Surf & Turf Roll**\* Lobster tempura, asparagus and avocado in a roll, topped with seared Wagyu beef, drizzled with a garlic basil butter with a side of balsamic reduction • 22

**Tempura Lobster Roll** Lobster tempura and asparagus with cucumbers, avocado, masago mayo and sweet soy • 15.5

**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

## sashimi

8 pieces per order (1/2 orders available)

**Hamachi**\* Yellowtail • 19.5

**Maguro**\* Fresh tuna • 19.5

**Saba** Mackerel • 12.5

**Seared Ahi**\* • 19.5

**Shake**\* Salmon • 18.5

**Shiromi**\* White fish • 14.5

**Tako** Octopus • 15.5

**Tombo**\* Albacore tuna • 15.5

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

**ADD:** Strawberries to any roll • 1    Brown rice • .50

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) • 14.5

**American Kobe Carpaccio\***

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 18.5

**Spicy Tuna Nachos\***

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 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 • 15.5

**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 • 12.5

**Monkey Brain\***

Sliced tempura avocado, spicy tuna, and crab salad drizzled with sriracha mayo and sweet soy, topped with green onions • 12.5

**Hawaiian Calamari**

Panko crusted calamari with a mango chili dipping sauce • 8.75

**Colorado Style Hamachi\***

Hamachi sashimi served with fresh jalapeños, yuzu soy, & 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

**traditional-starters**

**Miso Soup**

Served with tofu, scallions, and wakame • 3.5

**Yaki Onigiri**

A grilled rice ball served with teriyaki sauce • 5.5

**Edamame** Lightly salted 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

**Shumai** Steamed shrimp dumplings • 6.5

**Ginger Pork Gyoza**

Hapa's pork potstickers served with a spicy soy sauce • 6.5

**Vegetable Gyoza**

Hapa's vegetable potstickers served with a spicy soy sauce • 6.5

**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 • 6

**Vegetable Tempura**

Seasonal vegetable tempura served with a dipping sauce • 10

**Tempura Combo**

Shrimp and seasonal vegetables served with a dipping sauce • 14

**salads**

**Hapa House Salad**

Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls • 6

Add ALL NATURAL Red Bird Chicken • 5

Add Seared Ahi\* • 10 Add Grilled Salmon\* • 8.5

**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 • 5.5

**Sunomono Salad**

Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus • 6.5

**hapa bowls** Below Hapa Bowls served with miso soup, rice, greens and sauteed vegetables.

**Teriyaki Bowl\*** Featuring ALL NATURAL Red Bird chicken, beef, salmon, or tofu seasoned with our own Hawaiian style teriyaki sauce. ALL NATURAL Red Bird Chicken • 9 ALL NATURAL Beef • 11 Salmon\* • 14 Tofu • 8

**Yakiniku Bowl\*** 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 ALL NATURAL Beef • 11 Salmon\* • 14 Tofu • 8

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

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

**Salmon Donburi\*** Salmon\* filet grilled and basted with our Honey-Miso glaze • 14

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

**Mixed Bowl** Combine your choice of any two of the above entrees • 14 (add \$2 for Pakalolo Shrimp mixed bowl)

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

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

**lunch entrées**

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

**Hapa's Hawaiian Style Ahi Sandwich\*** Hapa's seared Ahi sandwich, with bacon, lettuce, tomato, avocado and a cilantro lime aioli on flat bread, served with Asian slaw and taro chips • 14

**Udon\*** Noodles 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\* • 5 Add tofu • 4

**lunch specials** Below Hapa Lunch Specials served with miso soup.

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

**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