

***hapa*** *SUSHI GRILL*  
*SAKE BAR*

# happyhour drinks

**hapa beer • 4**

**hot sake • 6.6**  
**large flasks** (10 oz)

Gekkeikan

Purple Haze

Vanilla Sake

**chilled fruit infused sake • 7.5**  
**large flasks** (10oz)

Mango Nigori or Raspberry Sake

## drink specials:

### **Sake Bomb • 12**

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

### **Sake Drop • 13.5**

21 oz Kirin and a large, chilled  
mango infused nigori or  
raspberry infused sake.

### **Well Drinks • 8**

## sake cocktails • 8

### **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 • 7** red, white, or plum

# happy hour eats

## vegetarian rolls 2 for 10

**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 12

**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 • 10

**Taro Poke**\* - (Pronounced po-kay) Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream • 13

### American Kobe Carpaccio\*

Black pepper seared Wagyu beef served with fresh jalapeños and jalapeño ponzu • 14

### Spicy Tuna Nachos\*

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips and sweet soy • 13

### Thai Style Chicken Skewers

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

### Monkey Brain\*

Sliced tempura avocado, spicy tuna, and California mix, drizzled with sriracha mayo and sweet soy, topped with green onions • 12

### Hawaiian Calamari

Panko crusted calamari with a mango chili dipping sauce • 9.5

### Hapa Hawaiian Sliders

Four mini Kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes • 10

## traditional starters

### Miso Soup

Served with tofu, scallions, and wakame • 4

### Edamame

Lightly salted soybeans • 5

### Seasoned Edamame

Sautéed soybeans with Hapa's spicy seasonings • 6

### Magic Mushrooms

Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy • 10

### 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, drizzled with sweet soy • 8

### Agedashi Tofu

Traditional style tofu in a pool of dashi broth • 6.25

### Vegetable Tempura

Seasonal vegetable tempura served with a dipping sauce • 10

**Tempura Shrimp** one piece • 2.5

## hapa style sashimi

### Island Miso Ahi\*

6 pieces of maguro sashimi with wakame furikake, chive and miso sauce • 15.5

### Scotty's Salmon\*

6 pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil and cilantro. Finished with olive oil and yuzu soy • 15.5

### Colorado Hamachi\*

6 pieces of hamachi sashimi served with fresh jalapeños, yuzu soy, and cilantro • 15.5

### Crispy Seared Ahi\*

5 pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce • 15.5

### New Style Hapa Sashimi\*

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu • 13

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.**