

EAT



主菜 RICE & NOODLES

KINOKO ISHI-YAKI 	10
rice, mixed mushrooms, iwanori seaweed, served in a hot stone bowl	
TOMATO RISOTTO ISHI-YAKI 	10
rice, chick peas, green beans, eggplant, tomato sauce, mozzarella, served in a hot stone bowl	
YAKI UDON 	12
thick udon noodles, stir fried chicken, vegetables (vegetarian version available on request)	
MENTAIKO UDON	12
thick udon noodles tossed in spicy cod roe sauce, finished with kimchi and shiso leaf	
SPICY PORK ISHI-YAKI	12
rice, minced spicy miso pork, garlic sprouts, egg, tomato, lettuce, served in a hot stone bowl	
CHIPOTLE BEEF CURRY ISHI-YAKI	12
rice, slow braised AAA beef, chipotle curry, egg, mozzarella cheese, served in a hot stone bowl	
OYAKO CHICKEN ISHI-YAKI	12
rice, sweet soy braised chicken thigh, onion, green onion, egg, ichimi powder, served in a hot stone bowl	
CHAN CHAN SALMON ISHI-YAKI	12
rice, sockeye salmon, green onion, miso mushroom sauce, served in a hot stone bowl	
SEAFOOD RISOTTO ISHI-YAKI	13
rice, shrimp, scallop, squid, fried onion, green onion, soy cream broth, mozzarella, served in a hot stone bowl	

拉麵 RAMEN

CHICKEN CLEAR SOUP	
TOKYO SHOYU TRADITIONAL	11
bbq pork belly, soft boiled egg, green onion, nori seaweed	
KYOTO SHIO TRADITIONAL	11
bbq chicken thigh, soft boiled egg, green onion, onion, spinach, sliced lemon	
HOKKAIDO MISO TRADITIONAL	11
bbq chicken thigh, soft boiled egg, green onion, wakame seaweed, shichimi powder	
CHICKEN & PORK TONKOTSU RICH SOUP	
MISO GARLIC	12
bbq pork belly, soft boiled egg, green onion, wakame seaweed, fried garlic chips	
IEKEI TONKOTSU SHOYU	13
bbq pork belly, soft boiled egg, green onion, spinach, nori seaweed	
MISO SPICY	13
bbq pork belly, soft boiled egg, green onion, wakame seaweed, fried garlic chips	
MISO BLACK	13
bbq pork belly, soft boiled egg, green onion, wakame seaweed, black garlic oil	
TAN-TAN-MEN	14
sesame chili sauce, ground pork, green onion, spinach, dried shrimp, pickled mustard greens, chili oil, peanut paste	

RAMEN EXTRA TOPPINGS

BBQ PORK BELLY	2	SOFT BOILED EGG	1
BBQ CHICKEN THIGH	2	BUTTER	1
KIMCHI	1	NORI SEAWEED	1
CHILI OIL	1	NOODLE (HALF)	1

寿司 SUSHI

AVOCADO ROLL	5
YAM TEMPURA ROLL	5
CUCUMBER ROLL	5
VEGETABLE ROLL	8
avocado, cucumber, carrot, asparagus, kaiware	
NEGITORO ROLL	9
chopped albacore tuna, green onion	
CALIFORNIA ROLL	9
crab meat, avocado, green lettuce, wonton chips	
SPICY SCALLOP ROLL	11
chopped spicy scallop, cucumber, sesame seed, shichimi powder	
DYNAMITE ROLL	11
tempura prawn, cucumber, kaiware, wasabi mayo, teriyaki sauce	
HANABI ROLL	11
spicy tuna, cucumber, habaño masago, spicy sauce	
GRAVLAX ROLL	12
smoked sockeye salmon, cream cheese, cucumber, topped with prosciutto, teriyaki balsamic sauce, fried onion, dill	
HAPA ROLL	13
avocado, cucumber, carrot, asparagus, kaiware (radish sprouts), topped with torched salmon and spicy mayo	
UMI ROLL	14
chopped scallop with mayo, avocado, topped with bigeye tuna, pickled onion vinaigrette	
JALAPEÑO HAMACHI ROLL	14
asparagus tempura, onion, topped with torched yellow tail, miso mayo, yuzu rind, jalapeño shiso oil	
JALAPEÑO SHRIMP ROLL	15
spicy salmon, deep fried green bean roll topped with jumbo red shrimp sashimi, jalapeño shiso oil	

寿司 SUSHI CONE

SPICY TUNA CONE	5	NEGITORO CONE	5
SPICY SCALLOP CONE	5	EBIMAYO CONE	5
CALIFORNIA CONE	5		

冷菜 COLD TAPAS

KIMCHI	4
spicy Korean pickled cabbage	
EDAMAME	5
Hapa's original marinated chilled soybeans	
GOMA-AE	5
seasonal vegetables with sesame dressing	
OSHINKO	5
assorted Japanese pickled vegetables	
NASU AGEBITASHI	5
deep-fried eggplant, ginger soy broth	
NEGITORO DIP	9
chopped albacore tuna belly, spring onions, toasted garlic bread	
BEEF TATAKI	10
lightly seared AAA beef, sesame chili sauce	
TUNA AVOCADO SALSA DIP	10
chopped bigeye tuna, avocado, salsa cruda, plantain chips	

サラダ SALAD

SMALL GREEN SALAD	2.5
organic greens, onions, citrus soy dressing	
DAIKON SALAD	6 / 10
sliced daikon, organic greens, nori seaweed, ume (Japanese plum) wasabi dressing	
EBI AVOCADO SALAD	8 / 12
prawns, avocado, organic greens, citrus dressing	
SASHIMI SALAD	10 / 16
mixed sashimi, organic greens, citrus soy dressing	

刺身 SASHIMI

JUMBO AMAEBI 1PC	4
ALBACORE TUNA 3PC	6
SPICY ALBACORE TUNA 3PC	7
SOCKEYE SALMON 3PC	7
SPICY SOCKEYE SALMON 3PC	8
BIGEYE TUNA 3PC	8
SPICY BIGEYE TUNA 3PC	9
YELLOWTAIL 3PC	8
SPICY YELLOWTAIL 3PC	9
ABURI SABA 10PC	9
seared marinated mackerel sashimi	
SASHI MORI	MP
chef's daily selection of fresh sashimi	

温菜 HOT TAPAS

MISO SOUP	2.5
STEAMED RICE	2.5
AGEDASHI TOFU	6
deep fried tofu, sweet soy broth	
SPICY AGEDASHI TOFU	7
deep fried tofu, spicy soy broth	
POLENTA FRIES	8
polenta tempura, soy balsamic reduction, parmigiano reggiano, arugula gel	
RENKON GYOZA TEMPURA	9
minced pork layered with lotus root, tempura	
IKA	9
grilled squid, sake soy garlic marinade	
EBI MAYO	10
tempura prawns, spicy mayo sauce	
CHICKEN KARAAGE	10
deep fried boneless chicken, soy ginger sauce	
BUTA KAKUNI 2PC	10
simmered pork belly in sweet soy broth, with house made steamed buns	
PORK BELLY LETTUCE WRAPS	11
crispy pork belly, apple yuzu jam, pickled red onions, green lettuce	
PAPER BAG PRAWNS 6PC	11
deep fried soft shell shrimp, shaken with 11 spices, served with grilled lemon	
BEEF SHORT RIBS	14
grilled AAA beef short ribs, apple soy marinade	