



Hapa Sushi

Available for Delivery

Sunday	CLOSED
Monday	11:15 AM - 9:00 PM
Tuesday	11:15 AM - 9:00 PM
Wednesday	11:15 AM - 9:00 PM
Thursday	11:15 AM - 9:00 PM
Friday	11:15 AM - 10:00 PM
Saturday	11:30 AM - 10:00 PM

Hapa Bowls and Lunch Entrees

- Katsu Curry Lunch** **\$10.00**
All natural chicken katsu served with Japanese curry, rice and vegetables.
- Udon Lunch** **\$9.00**
A hot bowl of udon noodle in a dashi broth with tempura bits, bok choy and wakame. For \$4 add one of the following: all natural chicken, all natural beef, shrimp tempura, salmon or tofu.
- Teriyaki Bowl Lunch**
Beef \$10.00, Chicken \$9.00, Salmon \$13.00, Tofu \$8.00. Featuring all natural chicken, beef, salmon or tofu marinated and grilled in our own Hawaiian style teriyaki sauce. Chicken \$9, Beef \$10, Salmon \$13 or Tofu \$8.
- Yakiniku Bowl Lunch**
Beef \$10.00, Chicken \$9.00, Salmon \$13.00, Tofu \$8.00. A spicier version of our teriyaki with your choice of all natural chicken beef, salmon or tofu. Chicken \$9, Beef \$10, Salmon \$13 or Tofu \$8.
- Kalua Pork Lunch** **\$9.00**
All natural pork, oven roasted Hawaiian style. Hawaii's most famous pork dish served here at Hapa.
- Chicken Katsu Lunch** **\$9.00**
Panko breaded all natural chicken cutlet served with Japanese steak sauce.
- Honey Miso Lunch** **\$13.00**
Salmon filet grilled and basted with our honey-miso glaze.
- Pakalolo Shrimp Lunch** **\$14.00**
Spicy Hawaiian style domestic shrimp served with a sweet chili pepper dipping sauce.
- Poke Don Lunch** **\$11.00**
Fresh ahi or salmon tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce.
- Seared Poke Don Lunch** **\$11.00**
Pan seared ahi or salmon poke.

Hapa Starters

- Taro Poke (Pronounced po-kay)**
Salmon \$13.50, Tuna \$14.00. Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream. Salmon is \$13.50, Tuna is \$14.
- Kobe Beef Carpaccio** **\$18.00**
Black pepper seared Kobe beef served with fresh jalapenos and jalapeno ponzu.

- Spicy Tuna Nachos** **\$14.00**
Spicy tuna, fresh mango salsa, guacamole and sour cream served with fresh flour tortilla strips.
- Kalua Pork Peking Wraps** **\$8.50**
Hawaiian style natural pulled pork in Peking wraps with Asian slaw and hoisin sauce.
- Thai Style Chicken Skewers** **\$7.00**
All natural chicken skewers marinated with Thai seasonings grilled over an open flame and topped with toasted shredded coconut.
- Hawaiian "Sticky Finger" Ribs** **\$15.00**
All natural baby back ribs slow cooked in a sweet and spicy bbq sauce, served with Asian slaw.
- Pakalolo Shrimp** **\$11.00**
Spicy Hawaiian style domestic shrimp served with a sweet chili pepper dipping sauce.
- New Style Hapa Sashimi** **\$12.00**
Five pieces of assorted sashimi seared in garlic olive oil with cilantro and ponzu.
- Stuffed Scallops** **\$12.00**
Sea scallops stuffed with snow crab, seared and dressed with garlic sake butter.
- Hawaiian Calamari** **\$8.50**
Panko crusted calamari with a mango chili dipping sauce.
- Colorado Style Hamachi** **\$16.50**
Hamachi sashimi served with fresh jalapenos, yuzu soy and cilantro.
- Hapa Hawaiian Sliders** **\$8.00**
Four mini Kalua pork sandwiches on Hawaiian sweet rolls.
- Crispy Seared Ahi** **\$15.00**
Fresh Hawaiian tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce.
- Bowl of Steamed white rice** **\$3.00**

Traditional Starters

- Miso Soup** **\$3.00**
Served with tofu, scallions and wakame.
- Yaki Onigiri** **\$4.00**
A grilled rice ball served with teriyaki sauce.
- Edamame** **\$5.00**
Lightly salted chilled soybeans.
- Seasoned Edamame** **\$5.50**
Sauteed soybeans with Hapa's spicy seasonings.
- Magic Mushrooms** **\$6.00**
Avocado wrapped in salmon topped with Japanese aioli.
- Shumai** **\$6.00**
Steamed shrimp dumplings.
- Ginger Pork Gyoza** **\$6.00**
Hapa's pork potstickers served with a spicy soy sauce.
- Vegetable Gyoza** **\$6.00**
Hapa's vegetable dumplings served with a spicy soy sauce.
- Broiled Green Mussels** **\$7.50**
New Zealand green lipped mussels broiled in a Japanese aioli.
- Agedashi Tofu** **\$6.00**
Traditional style tofu in a pool of dashi broth.
- Vegetable Tempura** **\$9.00**
Seasonal vegetable tempura served with a dipping sauce.
- Tempura Combo** **\$13.00**
Shrimp and seasonal vegetables served with a dipping sauce.

Salads

- Hapa House Salad** **\$5.50**
Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes and carrot curls. Add all natural chicken for \$4, seared Ahi for \$6 or grilled salmon for \$6.
- Fuji Apple Bleu Salad** **\$6.00**

- 93. Chukka Seaweed Salad** \$5.50
Seaweed marinated in a sesame oil dressing.
- 94. Sunomono Salad** \$6.00
Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus.

Beginner Sushi Rolls

- 115. Alaska Roll** \$8.00
Smoked salmon, cucumber and cream cheese.
- 116. California Roll** \$5.50
Crab, avocado and cucumber.
- 117. Hapa Roll** \$7.00
Our version of the spicy tuna roll.
- 118. LA Roll** \$5.50
Shrimp, avocado and cucumber.
- 119. Negihama Maki** \$5.50
Yellowtail and scallions.
- 120. Philadelphia Roll** \$7.00
Baked salmon, cucumber, sweet soy and cream cheese.
- 121. Pittsburgh Roll** \$7.50
Fresh salmon, cucumber and cream cheese.
- 122. Rock 'n Roll** \$6.00
Spicy rock shrimp in Hapa's secret sauce and cucumber.
- 123. Salmon Avocado Roll** \$5.50
- 124. Shake Maki** \$5.00
Salmon roll
- 125. Spicy Salmon Roll** \$6.50
- 126. Tekka Maki** \$5.50
Tuna roll
- 127. White Tuna Roll** \$5.00
Albacore tuna, ginger and scallions.

Vegetarian Sushi Rolls

- 141. Asparagus Maki** \$5.00
Asparagus roll
- 142. Asparagus Caterpillar Roll** \$9.00
Vegetable caterpillar roll with tempura asparagus.
- 143. Avocado Roll** \$4.50
- 144. Cucumber Avocado Roll** \$5.00
- 145. Natto Maki** \$4.50
Fermented soy bean with scallions.
- 146. Kanpyo Maki** \$3.50
Pickled gourd roll
- 147. Kappa Maki** \$3.50
Cucumber roll
- 148. Maki Maki** \$2.00
Rice roll
- 149. Shinko Maki** \$4.00
Pickled radish roll
- 150. Ume Shiso Maki** \$4.00
Plum and shiso leaf.
- 151. Tempura Asparagus Roll** \$5.00
- 152. Vegetable Caterpillar Roll** \$8.00
Cucumber roll wrapped in avocado and drizzled in sweet soy.
- 153. Vegetable Roll** \$6.00
Avocado, cucumber, takuan, shitake mushrooms, kanpyo and gobo.

Intermediate Sushi Rolls

- 165. Anakyu Maki** \$5.50
Saltwater eel and cucumber
- 166. Baked Spicy Yellowtail Roll** \$5.50
With avocado
- 167. Caterpillar Roll** \$11.00
Broiled freshwater eel and cucumber wrapped in avocado with sweet soy.

- 168. Rainbow Roll** \$12.00
California roll wrapped in a vibrant school of fish.
- 169. Salmon Skin Roll** \$6.50
Gobo, salmon skin, cucumber, bonito flakes, masago sweet soy and scallions.
- 170. Shrimp Tempura Roll** \$8.00
Shrimp tempura, cucumber, crab and avocado drizzled with sweet soy.
- 171. Spider Roll** \$11.00
Maryland softshell crab, cucumber, avocado, gobo and sweet soy
- 172. Unakyu Maki** \$6.50
Freshwater eel and cucumber

Hapa Original Rolls

- 185. #9 Roll** \$12.00
Shrimp tempura, crab and cucumber roll wrapped with salmon and avocado
- 186. 69 Roll** \$11.50
Shrimp tempura, crab and cucumber roll wrapped in salmon, sweet soy and baked with a luscious cream sauce.
- 187. Booty Call Roll** \$24.00
Whole lobster tail over a roll filled with crab salad, tempura asparagus and shiso, drizzled with a garlic sake butter.
- 188. Cheeto Roll** \$8.00
California roll with tons of masago.
- 189. Climax Roll** \$8.50
California roll wrapped in smoked salmon
- 190. Dragon Roll** \$13.00
Crab, shrimp tempura and cucumber, wrapped in avocado and eel
- 191. Foreplay Roll** \$9.00
California roll wrapped in salmon
- 192. Green Eggs & Ham Roll** \$8.50
Wasabi flying fish roe, negi and hamachi
- 193. Hamapeno Roll** \$6.50
Hamachi, scallions and jalapenos
- 194. Mork & Mindy Roll** \$8.00
White tuna, salmon, chives and mandarin oranges.
- 195. Multiple Orgasm Roll** \$14.00
Cream cheese, crab and smoked salmon with sweet soy sauce and broiled in a luscious cream sauce.
- 196. Orgasm Roll** \$11.00
California roll wrapped in salmon, with sweet soy sauce and broiled in a luscious cream sauce.
- 197. Ruby Red Roll** \$11.50
Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions and scallions.
- 198. Shiso Honi Roll** \$8.00
Eel, crab, shiso, sweet soy and honey
- 199. Statue of Liberty Roll** \$9.00
Apples, avocado, crab and tuna.
- 200. Surf & Turf Roll** \$22.00
Lobster tempura, asparagus, and avocado in a roll topped with seared Kobe beef, garlic basil butter and drizzled with a balsamic vinegar reduction.
- 201. Tempura Lobster Roll** \$15.00
Tempura lobster and asparagus with cucumbers, avocado and masago mayo
- 202. Tootsie Roll** \$7.50
Freshwater eel, cucumber, sweet soy and cream cheese.
- 203. XXX Roll** \$15.50
Avocado and tempura asparagus roll wrapped with hamachi and jalapenos, seared with olive oil and served with ponzu.
- 204. Add Strawberry to Any Roll** \$0.50
Please specify which roll in notes
- 205. Rolls with Brown Rice** \$0.50
Please specify which roll in notes

Sashimi

8 pieces per order

215. Hamachi Sashimi (Yellowtail)	\$18.50
216. Maguro Sashimi (Hawaiian Tuna)	\$18.50
217. Saba Sashimi (Mackerel)	\$11.50
218. Seared Ahi Sashimi	\$18.50
219. Sake Sashimi (Salmon)	\$17.00
220. Shiromi Sashimi (White fish)	\$14.00
221. Tako Sashimi (Octopus)	\$15.00
222. Tombo Sashimi (White Tuna)	\$15.00
223. Sashimi Sashimi Combo	\$26.50

Includes to 2 pieces of sashimi. Choos from: hamachi, maguro, saba, seared ahi, shake, shiromi, tako and tombo

Vegetarian Nigiri

600. Avocado Nigiri	\$3.25
<i>Served 2 Pieces Per Order!</i>	
601. Inari Nigiri	\$3.50
<i>Served 2 Pieces Per Order!</i>	
602. Oshinko Nigiri	\$3.00
<i>Served 2 Pieces Per Order!</i>	
603. Shiitaki Mushroom Nigiri	\$4.00
<i>Served 2 Pieces Per Order!</i>	
604. Tempura Asparagus Nigiri	\$4.00
<i>Served 2 Pieces Per Order!</i>	

Nigiri

Served 2 Pieces Per Order!

610. Maguro Nigiri	\$5.25
<i>Fresh Hawaiian Tuna Served 2 Pieces Per Order!</i>	
611. Seared Ahi Nigiri	\$5.50
<i>Seared Fresh Tuna Served 2 Pieces Per Order!</i>	
612. Hamachi-Yellowtail Nigiri	\$5.25
<i>Served 2 Pieces Per Order!</i>	
613. Shake-Salmon Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
615. Smoked Salmon Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
616. Tombo-White Tuna Nigiri	\$4.85
<i>Served 2 Pieces Per Order!</i>	
617. Shiromi-White Fish Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
618. Ebi-Cooked Shrimp Nigiri	\$4.75
<i>Served 2 Pieces Per Order!</i>	
619. Tako-Octopus Nigiri	\$4.95
<i>Served 2 Pieces Per Order!</i>	
620. Saba-Makeral Nigiri	\$4.50
<i>Served 2 Pieces Per Order!</i>	
621. Hokki Gai- Surf Clam Nigiri	\$4.50
<i>Served 2 Pieces Per Order!</i>	
622. Ika - Squid Nigiri	\$4.95
<i>Served 2 Pieces Per Order!</i>	
623. Kani - Snow Crab Leg Nigiri	\$6.50
<i>Served 2 Pieces Per Order!</i>	
624. Kaibashira - Raw Scallops Nigiri	\$5.50
<i>Served 2 Pieces Per Order!</i>	
625. Hotate- Grilled Scallops Nigiri	\$5.50
<i>Served 2 Pieces Per Order!</i>	
626. Kaiba Mayo - Raw scallops with Mayo Nigiri	\$5.50
<i>Served 2 Pieces Per Order!</i>	
627. Unagi- Freshwater Eel Nigiri	\$5.25
<i>Served 2 Pieces Per Order!</i>	
628. Anago - Saltwater Eel Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
629. Amaebi - Extra Large Sweet Shrimp Nigiri	\$7.25
<i>Served 2 Pieces Per Order!</i>	

630. Tamago - Baked Egg Nigiri	\$4.25
<i>Served 2 Pieces Per Order!</i>	
631. Ikura - Salmon Roe Nigiri	\$5.75
<i>Served 2 Pieces Per Order!</i>	
633. Masago - Smelt Roe Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
634. Tobiko - Flyingfish Roe Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
635. Wasabi Tobiko - Wasabi Infused Tobiko Nigiri	\$5.00
<i>Served 2 Pieces Per Order!</i>	
636. Uni - Sea Urchin Nigiri	\$8.50
<i>Served 2 Pieces Per Order!</i>	
637. Sushi Sampler	\$18.00
<i>8 pieces California roll, 1 piece each of maguro (tuna), shake (salmon), hamachi (yellowtail), ebi (cooked shrimp), saba (makeral), and shiromi (white fish).</i>	

Hapa Dinner Entrees

236. Katsu Curry Dinner	\$10.00
<i>All natural chcken katsu. Served with Japanese curry, rice and vegetables.</i>	
237. Udon Dinner	\$9.00
<i>A hot bowl of udon noodle in a dashi broth with tempura bits, bok choy and wakame. Add meat or tofu for \$4.</i>	
238. Teriyaki Dinner	
<i>Beef \$16.00, Chicken \$15.00, Salmon \$19.00, Tofu \$11.00. Featuring all natural chicken, beef, salmon or tofu marinated and grilled in our own Hawaiian style teriyaki sauce. Served with rice, sauteed vegetables and Asian slaw.</i>	
239. Yakiniku Dinner	
<i>Beef \$16.00, Chicken \$15.00, Salmon \$19.00, Tofu \$11.00. A spicier version of our teriyaki with your choice of chicken, beef, salmon or tofu. Served with rice, sauteed vegetables and Asian slaw.</i>	
240. Kulua Pork Dinner	\$15.00
<i>All natural por,, oven roasted Hawaiian style. Hawaii's most famous pork dish served here at Hapa. Served with rice, sauteed vegetables and Asian slaw.</i>	
241. Chicken Katsu Dinner	\$14.00
<i>Panko breaded all natural chicken cutlet with Japanese steak sauce. Served with rice, sauteed vegetables and Asian slaw.</i>	
242. Honey Miso Salmon Dinner	\$19.00
<i>Salmon filet grilled and basted with our Honey-Miso glaze.</i>	
243. Pakalolo Shrimp Dinner	\$20.00
<i>Spicy Hawaiian style domestic shrimp with a sweet chili pepper dipping sauce. Served with rice, sauteed vegetables and Asian slaw.</i>	
244. Hapa's Hawaiian Style Ahi Sandwich	\$14.00
<i>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.</i>	
245. Poke Don Dinner	\$17.00
<i>Fresh Ahi or Salmon tossed with onions, scallions, ginger, garlic, sesame seeds Hapa's own Poke sauce.</i>	
246. Seared Poke Don Dinner	\$17.00
<i>Pan seared Ahi or Salmon Poke.</i>	
500. Toffee Banana Bread	\$6.00
<i>Warm banana bread served with Hapa's house made toffee sauce and garnished with fresh fruit</i>	
501. Banana Tempura Split	\$6.00
<i>Banana tempura served with organic vanilla ice cream topped with hot fudge, toffee sauce, raspberry coulis, candied and a cherry</i>	
502. Chocolate Lava Cake	\$6.00
<i>Decadent chocolate cake with rich fudge filling served a la mode</i>	
503. Rice Crispy Treat Sushi	\$6.00
<i>An assortment of dessert items served over rice crispy treats in true sushi & nigiri fashion. Served with chocolate dipping sauce.</i>	

Gluten Free Hapa Starters

- 300. Kobe Beef Carpaccio (Gluten Free)** \$18.00
Black pepper seared Kobe beef served with fresh jalapenos and jalapeno ponzu.
- 301. Pakalolo Shrimp (Gluten Free)** \$11.00
Spicy Hawaiian style domestic shrimp served with a sweet chili pepper dipping sauce.
- 302. New Style Hapa Sashimi (Gluten Free)** \$12.00
Five pieces of assorted sashimi seared in garlic olive oil with cilantro and ponzu.
- 303. Colorado Style Hamachi (Gluten Free)** \$16.50
Hamachi sashimi served with fresh jalapenos, yuzu soy and cilantro.

Gluten Free Traditional Starters

- 313. Edamame (Gluten Free)** \$5.00
Lightly salted chilled soybeans.
- 314. Seasoned Edamame (Gluten Free)** \$5.50
Sauteed soybeans with Hapa's spicy seasonings.
- 315. Magic Mushrooms (Gluten Free)** \$6.00
Avocado wrapped in salmon topped with Japanese aioli.
- 316. Broiled Green Mussels (Gluten Free)** \$7.50
New Zealand green lipped mussels broiled in a Japanese aioli.

Gluten Free Salads

- 326. Hapa House Salad (Gluten Free)** \$5.50
Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes and carrot curls. Add all natural chicken for \$3.50, seared Ahi for \$6 or grilled salmon for \$6.
- 327. Fuji Apple Bleu (Gluten Free)** \$6.00
Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans.
- 328. Sunomono Salad (Gluten Free)** \$6.00
Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus.

Gluten Free Hapa Bowls & Entrees

- 338. Kalua Pork (Gluten Free)**
Dinner (after 3pm) \$15.00, Lunch \$9.00. All natural pork, oven roasted Hawaiian style. Hawaii's most famous pork dish served here at Hapa.
- 339. Salmon Donburi (Gluten Free)**
Dinner (After 3p) \$19.00, Lunch \$13.00. Salmon filet grilled and basted with our honey-miso glaze.
- 340. Pakalolo Shrimp (Gluten Free)**
Dinner (After 3pm) \$20.00, Lunch \$14.00. Spicy Hawaiian style domestic shrimp served with a sweet chili pepper dipping sauce.
- 341. Poke Don (Gluten Free)**
Ahi \$0.00, Salmon \$0.00.
- 342. Seared Poke Don (Gluten Free)**
Ahi \$0.00, Salmon \$0.00. Pan seared ahi or salmon poke.

Gluten Free Beginner Sushi Rolls

- 352. Alaska Roll (Gluten Free)** \$8.00
Smoked salmon, cucumber and cream cheese.
- 353. California Roll (Gluten Free)** \$7.50
Crab, avocado and cucumber.
- 354. LA Roll (Gluten Free)** \$5.50
Shrimp, avocado and cucumber.
- 355. Negihama Maki (Gluten Free)** \$5.50
Yellowtail and scallions.
- 356. Philadelphia Roll (Gluten Free)** \$7.00
Baked salmon, cucumber, sweet soy and cream cheese.

- 357. Pittsburgh Rool (Gluten Free)** \$7.50
Fresh salmon, cucumber and cream cheese.
- 358. Rock N Roll (Gluten Free)** \$6.00
Spicy rock shrimp in Hapa's secret sauce and cucumber.
- 359. Salmon Avocado Roll (Gluten Free)** \$5.50
- 360. Shake Maki (Gluten Free)** \$5.00
Salmon Roll
- 361. Tekka Maki (Gluten Free)** \$5.50
Tuna Roll
- 362. White Tuna Roll (Gluten Free)** \$5.00
Albacore tuna, ginger and scallions

Gluten Free Vegetarian Sushi Rolls

- 371. Asparagus Maki (Gluten Free)** \$5.00
Asparagus Roll
- 372. Avocado Roll (Gluten Free)** \$4.50
- 373. Cucumber Avocado Roll (Gluten Free)** \$5.00
- 374. Kappa Maki (Gluten Free)** \$3.50
Cucumber roll
- 375. Maki Maki (Gluten Free)** \$2.00
Rice Roll
- 376. Vegetable Caterpillar Roll (Gluten Free)** \$8.00
Cucumber roll wrapped in avocado

Gluten Free Intermediate Sushi Rolls

- 386. (Gluten Free)Baked Spicy Yellowtail Roll/w Avocado** \$5.50
- 387. Rainbow Roll (Gluten Free)** \$14.00
California roll wrapped in a vibrant school of fish

Gluten Free Hapa Original Rolls

- 400. Climax Roll (Gluten Free)** \$10.50
California roll wrapped in smoked salmon.
- 401. Foreplay Roll (Gluten Free)** \$11.00
California roll wrapped in salmon
- 402. Hamapeno Roll (Gluten Free)** \$6.50
Hamachi, scallions, and jalapenos
- 403. Mork & Mindy Roll (Gluten Free)** \$8.00
White tuna, salmon, chives and mandarin oranges
- 404. Orgasm Roll (Gluten Free)** \$13.00
California roll wrapped in salmon and broiled in a luscious cream sauce.
- 405. Ruby Red Roll (Gluten Free)** \$11.50
Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions and scallions.
- 406. Statue of Liberty Roll (Gluten Free)** \$9.00
Apples, avocado, crab and tuna

Gluten Free Sashimi

8 pieces per order

- 416. Hamachi Sashimi (Yellowtail) (Gluten Free)** \$18.50
- 417. Maguro Sashimi (Fresh Hawaii Tuna) (Gluten Free)** \$18.50
- 418. Saba Sashimi (Mackerel) (Gluten Free)** \$11.50
- 419. Seared Ahi Sashimi (Gluten Free)** \$18.50
- 420. Shake Sashimi (Salmon) (Gluten Free)** \$17.00
- 421. Shiromi Sashimi (White Fish) (Gluten Free)** \$14.00
- 422. Tako Sashimi (Octopus) (Gluten Free)** \$15.00
- 423. Tombo Sashimi (White Tuna) (Gluten Free)** \$15.00
- 424. Sashimi Combo Sashimi (Gluten Free)** \$26.50
Includes 2 pieces each of hamachi, maguro, saba, seared ahi, shake, shiromi, tako and tombo

Extras

500. Brown Rice	\$2.00
501. Add Strawberrys to Any Roll	\$1.00
502. Upgrade from White Rice to Brown Rice	\$0.50
<i>As a side - NOT available for rolls .</i>	
503. Extra Veggies	\$1.00

Misc

999. Misc