

APPETIZERS 前菜

EDAMAME 枝豆 Simmered gourmet soybeans served with a touch of sea salt 6

ANKIMO あん肝 Steamed monkfish liver served cold with ponzu citron soy sauce 11

UNAGI KYURI MAKI うなぎのきゅうり巻き Broiled eel rolled in a cucumber sheet, cut into discs and dressed with sweet eel sauce 15

SALMON CARPACCIO サーモンカルパッチョ Seven fine slices of raw salmon topped with avocado, minced onions and salmon caviar 14

CHAWANMUSHI 茶碗蒸し Egg custard, bonito broth, shrimp, eel and seasonal delicacies steamed in a tea cup 9

TEMPURA (Regular or Spicy) 小天ぷら Three shrimp and assorted vegetables delicately fried in tempura batter 12

HAMACHI KAMAYAKI はまちかま焼き Yellowtail collar grilled with salt or basted with teriyaki sauce 12

GINDARA KASUZUKE 銀鱈の粕漬 Simply grilled sake-paste marinated black codfish. Slightly sweet yet satisfyingly savory. 16

SOUP お椀物

MISO SOUP お味噌汁 4

AKADASHI 赤だし Dark miso soup with nameko mushrooms or little neck clams 7

SALAD サラダ

GREEN SALAD グリーンサラダ Mixed greens and iceberg with carrot ginger dressing or sesame vinaigrette 6

SEAWEED SALAD 海藻サラダ A few varieties of seaweeds, kelp and julienned daikon radish served with a light soy vinaigrette dressing 9

KING CRAB AVOCADO SALAD カニとアボカド Chopped avocado, king crab meat and Japanese mayonnaise topped with flying fish roe 15

SASHIMI 刺身

SASHIMI 刺身の盛り合わせ Our standard assortment of five fish varieties of tuna, salmon and yellowtail complemented by two other kinds of fresh catches. 32

SASHIMI SPECIAL 上刺身盛り合わせ Our chef's choice assortment of seven fish varieties with many added touches. 39

SASHIMI DELUXE 特上刺身 The day's most exceptional eight variety assortment decided by our executive chef 52

SASHIMI & SUSHI COMBINATION 刺身と寿司 A full spectrum collection of four kinds of sashimi, five pieces of sushi and one roll of your choice from our ROLL LIST 40

MAKI ROLLS 巻寿司

MAKI DINNER 巻物三本セット

Your choice of three rolls from the roll sushi list 20

VEGETARIAN MAKI 野菜の巻物三本セット 17

Cucumber, avocado and pickle with shiso

AVOCADO LOVERS MAKI アボカド入り巻物セット

Eel avocado roll, salmon avocado roll & California roll 22

SPICY CRUNCHY MAKI 辛いカリカリ巻物セット

Spicy tuna roll with crunch, spicy salmon roll with crunch & spicy shrimp tempura roll 24

CHIRASHI & DONBURI

KAISEN CHIRASHI 海鮮丼 Raw and cooked gems accompanied by a few vegetables, beautifully mounted in a box of sushi rice 38

BOX OF DREAMS 夢の箱 Our wildly popular signature dish. Delectable raw and cooked cuts adorning sushi rice in miniature bowls in a lacquer box. 48

BOX OF DREAMS "MINI" 夢の箱ミニ Six miniature bowls arranged in a lacquer box. Each contains raw or cooked delicacies on sushi rice. Select your own ingredients from our "Hatsuhana List". 38

SALMON "MOTHER & CHILD" DONBURI サーモン親子丼 Alaskan salmon and salmon roe along with a few relatives from the King salmon and Salmon trout family get together on a bed of sushi rice for a savory time. 26

TORO TEKKA DON トロ鉄火丼 Lavish cuts of Bluefin toro and tuna with a side of tuna belly scallion tartar. It also seems to be the dominant choice for sushi chefs when they are out consuming sushi. 48

A LA CARTE SUSHI & SASHIMI

<u>TUNA</u>		<u>SALMON</u>	
Bluefin lean (Akami)	Market	Salmon	3.5
Bluefin medium fatty (Chutoro)	Market	Salmon belly	3.75
Bluefin marbled fatty (Ohtoro)	Market	Salmon trout	4
<u>YELLOWTAIL</u>		King salmon	4.5
Yellowtail (Hamachi)	5	Sockeye salmon	3.5
Yellowtail belly (Hamachi hara)	5.5	Smoked salmon	4.5
Amberjack (Kanpachi)	5.5	<u>BLUE SKIN FISH</u>	
Amberjack belly (Kanpachi hara)	6	Japanese mackerel (Saba)	6
Striped jack (Shima aji)	7	Boston mackerel (Saba)	4
<u>WHITE FISH</u>		Spanish mackerel (Sawara)	5
Fluke (Hirame)	4.5	Spotted sardine (Kohada)	6
Fluke fin (Engawa)	4.5	Jack mackerel (Aji)	7
Red snapper (Madai)	6	<u>CLAMS & SHELLFISH</u>	
Golden Eye Snapper (Kinmedai)	8	Spotted prawn (Botan ebi)	5.5
Freshwater eel (Unagi)	6	Boiled shrimp	4.5
Sea eel (Anago)	8	King crab (Tarabagani)	7
<u>ROES & OTHERS</u>		Sea scallop (Hotate)	4.5
Sea Urchin (Uni)	Market	Giant clam (Mirugai)	9
Salmon caviar (Ikura)	6	Orange clam (Aoyagi)	4
Flying fish caviar (Tobiko)	3.5	Abalone (Awabi)	7.5
Arrow squid (Yari ika)	3.5		
Slow simmered octopus (Tako)	6		
Egg Omelet (Tamago yaki)	4		

A LA CARTE MAKI

Asparagus	6	Eel	8.5	Rainbow	14	Shrimp Tempura	9.5
Avocado	6	King crab	14	Salmon	6.5	Toro scallion	12
California	6	Mixed Vegetable	9	Salmon skin	6.5	Tuna	7.5
Cucumber	6	Natto	7	Scallop	8.5	Yellowtail scallion	9.5
Dried Squash	6	Oshinko	6	Shrimp	7.5	Ume shiso	6

MAKI ADDITIONALS

Inside out	1	Add avocado or asparagus (automatically inside-out)	1.50	Add Tobiko	3
Spicy	0.25	Add Cucumber or Crunch	0.50	Side of spicy mayo	1

* Although we will make every effort to accommodate guests with allergies and dietary restrictions, we do not guarantee the complete elimination of allergens nor the possibility of cross contamination. We appreciate your understanding.



Hatsuhana
Sushi Restaurant

