

(720) 571-1979

<http://boulder.noshdelivery.co>

# Hapa Sushi

## Hapa Starters

- Taro Poke \$16.50  
*Gluten-free. Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream.*
- American Kobe Carpaccio \$18.95  
*Gluten-free. Black pepper seared wagyu beef served with fresh jalapenos and jalapeno ponzu.*
- Spicy Tuna Nachos \$16.95  
*Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips. Spicy.*
- Thai Style Chicken Skewers \$9.00  
*All natural chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut.*
- Pakalolo Shrimp \$15.50  
*Gluten-free. Spicy Hawaiian style domestic shrimp served with a sweet chili pepper dipping sauce. Spicy.*
- Monkey Brain \$13.50  
*Sliced tempura avocado, spicy tuna, and crab salad drizzled with sriracha mayo and sweet soy. Topped with green onions.*
- Hawaiian Calamari \$12.00  
*Panko crusted calamari with a mango chili dipping sauce.*
- Hapa Hawaiian Sliders \$12.00  
*Four mini kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes.*
- Daikon Fries \$6.50  
*Lightly battered and fried daikon served with Sriracha ketchup.*
- Wagyu Bao \$12.25  
*Two steamed bao buns loaded up with sauteed wagyu beef, cucumber, pickled daikon and carrot, and kimchi.*

## Salads

- Hapa House Salad \$7.75  
*Gluten-free. Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls.*
- Fuji Apple Bleu Salad \$8.75  
*Gluten-free. Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans.*
- Chukka Seaweed Salad \$6.00  
*Seaweed marinated in a sesame oil dressing.*
- Sunomono Salad \$7.25  
*Gluten-free. Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus.*

## Appetizers Platters

- Pork Gyoza \$50.00  
*Twenty-four hour advanced notice required. Serves ten. Hapa's pork*

## Traditional Starters

- Miso Soup \$4.50  
*Gluten-free. Served with tofu, scallions, and wakame.*
- Edamame \$6.00  
*Gluten-free. Lightly salted soybeans.*
- Seasoned Edamame \$7.00  
*Gluten-free. Spicy. Sauteed soybeans with Hapa's spicy seasonings.*
- Magic Mushrooms \$10.50  
*Gluten-free. Avocado wrapped in salmon, broiled with Japanese aioli and sweet soy.*
- Shumai \$7.75  
*Steamed shrimp dumplings.*
- Ginger Pork Gyoza \$7.75  
*Spicy. Hapa's pork potstickers served with a spicy soy sauce.*
- Vegetable Gyoza \$7.75  
*Spicy. Hapa's vegetable potstickers served with a spicy soy sauce.*
- Broiled Green Mussels \$8.50  
*Gluten-free. New Zealand green lipped mussels broiled in a Japanese aioli, drizzled with sweet soy.*
- Agedashi Tofu \$9.00  
*Traditional style tofu in a pool of dashi broth.*
- Vegetable Tempura \$14.00  
*Seasonal vegetable tempura served with a dipping sauce.*
- Tempura Shrimp One Piece \$2.00  
*One piece.*
- Side Rice \$1.00  
*Four oz portion.*

## Hapa Style Sashimi

- Hawaiian Kanpachi Crudo \$22.00  
*Gluten-free. Seven pieces of kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalapeno, and Mandarin orange.*
- Island Miso Ahi \$21.50  
*Gluten-free. Seven pieces of maguro sashimi with wakame furikake, chive, and miso sauce.*
- Scotty's Salmon \$22.00  
*Gluten-free. Seven pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil, and cilantro, finished with olive oil and yuzu sauce.*
- Colorado Style Hamachi \$22.00  
*Gluten-free. Seven pieces of hamachi sashimi served with fresh jalapenos, yuzu soy, and cilantro.*
- Crispy Seared Ahi \$17.00  
*Five pieces of fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce.*
- New Style Hapa Sashimi \$16.00  
*Gluten-free. Five pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu.*

## Gluten Free Hapa Starters

- GF American Kobe Carpaccio \$18.75  
*Black pepper seared wagyu beef served with fresh jalapenos and jalapeno ponzu.*
- GF Pakalolo Shrimp \$15.50  
*Spicy Hawaiian style shrimp served with a sweet chili pepper dipping sauce. Spicy.*
- GF Taro Poke \$16.50  
*Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream.*

## Gluten Free Salads

- GF Fuji Apple Bleu Salad \$8.50  
*Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans.*
- GF Hapa House Salad \$7.50  
*Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls.*
- GF Sunomono Salad \$6.75  
*Chilled cucumber salad in a sweet rice wine vinaigrette. Topped with shrimp and octopus.*

## Gluten Free Hapa Bowls & Entrees - Lunch

- GF Hapa's Poke \$15.75  
*Scallions, ginger, garlic, sesame seeds and Hapa's own poke sauce. Served over rice with kimchi, Asian slaw, nori, pickled daikon and carrot.*
- GF Honey Miso Salmon \$15.00  
*Salmon filet grilled and basted with our honey-miso glaze.*
- GF Kalua Pork \$11.50  
*All natural pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish served here at Hapa.*
- GF Pakalolo Shrimp \$15.50  
*Spicy Hawaiian style domestic shrimp served with sweet chili pepper dipping sauce.*
- GF Seared Poke \$15.75  
*Spicy Hawaiian style domestic shrimp served with sweet chili pepper dipping sauce with pan seared tuna, yellowtail or salmon poke.*
- GF Teriyaki \$12.00  
*Featuring all natural red bird chicken, beef, salmon or tofu seasoned with our own Hawaiian style teriyaki sauce.*

## Gluten Free Traditional Starters

- GF Broiled Green Mussels \$8.00  
*New Zealand green lipped mussels broiled in a Japanese aioli.*
- GF Edamame \$5.75  
*Lightly salted soybeans.*

potstickers, served with a spicy soy sauce.

Vegetable Gyoza	\$50.00
<i>Twenty-four hour advanced notice required. Serves ten. Hapa's vegetable potstickers, served with a spicy soy sauce.</i>	
Taro Poke	\$85.00
<i>Twenty-four hour advanced notice required. Serves ten. Hawaiian style tuna, salmon or hamachi poke, served on seared taro cakes and finished with cool cucumbers and yuzu sour cream.</i>	
Edamame Platter	\$27.50
<i>Lightly salted, soybeans. Small - ten person large - twenty person.</i>	

### Salad Platters

Hapa House Salad	\$70.00
<i>Twenty-four hour advanced notice required. Serves ten. Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrots.</i>	
Fuji Apple Bleu	\$80.00
<i>Twenty-four hour advanced notice required. Serves ten. Sliced Fuji apples and field greens tossed in balsamic vinaigrette, topped with bleu cheese crumbles and candied pecans.</i>	

### Teriyaki & Yakiniku Platters

Teriyaki Chicken Platter	\$170.00
<i>Twenty-four hour advanced notice required. Serves ten. All natural red bird chicken, seasoned with our own Hawaiian style teriyaki sauce. Served with rice (brown or white option) and vegetables.</i>	
Teriyaki Beef Platter	\$180.00
<i>Twenty-four hour advanced notice required. Serves ten. All natural beef, seasoned with our own Hawaiian style teriyaki sauce. Served with rice (brown or white option) and vegetables.</i>	
Teriyaki Tofu Platter	\$125.00
<i>Twenty-four hour advanced notice required. Serves ten. Lightly fried tofu squares, seasoned with our own Hawaiian style teriyaki sauce. Served with rice (brown or white option) and vegetables.</i>	
Teriyaki Salmon Platter	\$215.00
<i>Twenty-four hour advanced notice required. Serves ten. Grilled salmon, seasoned with our own Hawaiian style teriyaki sauce. Served with rice (brown or white option) and vegetables.</i>	
Yakiniku Chicken Platter	\$170.00
<i>Twenty-four hour advanced notice required for all sushi platters. Serves ten. All natural red bird chicken, seasoned with our own Hawaiian style yakiniku sauce, a spicier version of our teriyaki sauce. Served with rice (brown or white rice option) and vegetables.</i>	
Yakiniku Beef Platter	\$180.00
<i>Twenty-four hour advanced notice required for all sushi platters. Serves ten. All natural beef, seasoned with our own Hawaiian style yakiniku sauce, a spicier version of our teriyaki sauce. Served with rice (brown or white rice option) and vegetables.</i>	

### Entrees - Lunch

Udon	\$10.00
<i>Noodles in a dashi broth with tempura bits, bok choy, and wakame.</i>	

### Vegetarian Nigiri

Avocado Nigiri	\$5.00
<i>Vegetarian.</i>	
Inari Nigiri	\$4.60
<i>Tofu pockets. Vegetarian.</i>	
Oshinko Nigiri	\$4.00
<i>Pickled daikon. Vegetarian.</i>	
Tempura Asparagus Nigiri	\$5.20
<i>Vegetarian.</i>	
Shiitake Mushroom Nigiri	\$5.20
<i>Vegetarian.</i>	
Nasu	\$4.50
<i>Eggplant.</i>	

### Nigiri

Maguro Nigiri	\$6.90
<i>Fresh tuna. Two pieces.</i>	
Seared Ahi Nigiri	\$6.90
<i>Seared fresh tuna. Two pieces.</i>	
Hamachi Nigiri	\$6.90
<i>Yellowtail. Two pieces.</i>	
Shake Nigiri	\$6.90
<i>Salmon. Two pieces.</i>	
Kanpachi Nigiri	\$6.90
<i>Hawaiian Amberjack. Two pieces.</i>	
Smoked Salmon Nigiri	\$6.90
<i>Two pieces.</i>	
Tombo Nigiri	\$6.30
<i>Albacore tuna. Two pieces.</i>	
Shiromi Nigiri	\$7.50
<i>White fish. Two pieces.</i>	
Ebi Nigiri	\$6.30
<i>Cooked shrimp. Two pieces.</i>	
Tako Nigiri	\$6.30
<i>Octopus. Two pieces.</i>	
Saba Nigiri	\$6.30
<i>Mackerel. Two pieces.</i>	
Hokki Gai Nigiri	\$5.75
<i>Surf clam. Two pieces.</i>	
Ika Nigiri	\$6.30
<i>Squid. Two pieces.</i>	
Kani Nigiri	\$8.05
<i>Snow crab leg. Two pieces.</i>	
Kaibashira Nigiri	\$7.50
<i>Raw scallops. Two pieces.</i>	
Hotate Nigiri	\$7.50
<i>Grilled scallops. Two pieces.</i>	
Kaiba Mayo Nigiri	\$7.75
<i>Raw scallops with mayo. Two pieces.</i>	
Unagi Nigiri	\$7.50
<i>Freshwater eel. Two pieces.</i>	
Anago Nigiri	\$7.50
<i>Saltwater eel. Two pieces.</i>	
Amaebi Nigiri	\$8.60
<i>Extra large sweet shrimp. Two pieces.</i>	
Tamago Nigiri	\$5.25
<i>Baked egg. Two pieces.</i>	
Ikura Nigiri	\$8.05
<i>Salmon roe. Two pieces.</i>	
Masago Nigiri	\$6.30
<i>Smelt roe. Two pieces.</i>	
Tobiko Nigiri	\$6.30
<i>Flying fish roe. Two pieces.</i>	
Wasabi Tobiko Nigiri	\$6.90
<i>Wasabi infused tobiko. Two pieces.</i>	
Sushi Sampler Nigiri	\$24.15
<i>Eight pieces California roll, one piece each maguro, shake, hamachi, ebi, saba and shiromi.</i>	

### Sashimi

Hamachi Sashimi	\$12.00
<i>Gluten-free. Japanese yellowtail.</i>	
Maguro Sashimi	\$12.00
<i>Gluten-free. Fresh tuna.</i>	
Saba Sashimi	\$10.00

GF Magic Mushrooms	\$10.25
<i>Avocado wrapped in salmon topped with Japanese aioli and sweet soy.</i>	
GF Miso Soup	\$4.25
<i>Served with tofu, scallions, and wakame.</i>	
GF Seasoned Edamame	\$6.75
<i>Sauteed soybeans with Hapa's spicy seasonings. Spicy.</i>	

### Gluten Free Hapa Style Sashimi

GF Colorado Hamachi	\$21.50
<i>Seven pieces of hamachi sashimi served with fresh jalapenos, yuzu soy, and cilantro.</i>	
GF Hawaiian Kanpachi Crudo	\$21.50
<i>Seven pieces of kanpachi sashimi with kimchi furikake, chive oil, jalapeno, and mandarin orange.</i>	
GF Island Miso Ahi	\$21.50
<i>Seven pieces of maguro sashimi with wakame furikake, chive, and miso sauce.</i>	
GF New Style Hapa Sashimi	\$15.75
<i>Five pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu.</i>	
GF Scotty's Salmon	\$21.50
<i>Seven pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil, and cilantro, finished with olive oil and yuzu soy.</i>	

### Gluten Free Sashimi

GF Hamachi Sashimi	\$12.00
<i>Japanese yellowtail.</i>	
GF Kanpachi Sashimi	\$12.00
<i>Hawaiian amberjack.</i>	
GF Maguro Sashimi	\$12.00
<i>Fresh tuna.</i>	
GF Saba (Fresh Tuna) Sashimi	\$10.00
<i>Fresh tuna.</i>	
GF Saba (Mackerel) Sashimi	\$10.00
GF Sashimi Combo	\$22.00
<i>Two pieces hamachi, kanpachi, maguro, saba, seared ahi, shake, shiromi, tako and tombo.</i>	
GF Seared Ahi Sashimi	\$12.00
GF Shake Sashimi	\$12.00
GF Shiromi Sashimi	\$10.50
<i>White fish.</i>	
GF Tako Sashimi	\$10.50
<i>Octopus.</i>	
GF Tombo Sashimi	\$11.00
<i>Albacore tuna.</i>	

### Gluten Free Beginner

GF Alaska Roll	\$9.75
GF California Roll	\$12.00
<i>Kani, avocado, and cucumber.</i>	
GF Hapa Roll	\$9.00
<i>Our version of the spicy tuna roll. Spicy.</i>	
GF LA Roll	\$7.25
<i>Shrimp, avocado and cucumber.</i>	
GF Negihama Roll	\$7.25
<i>Yellowtail and scallions.</i>	
GF Rock 'n Roll	\$9.25
<i>Spicy rock shrimp in Hapa's secret sauce and cucumber. Spicy.</i>	
GF Salmon Avocado Roll	\$9.00
<i>Salmon and avocado.</i>	
GF Salmon Roll	\$6.25
<i>Salmon roll.</i>	
GF Spicy Salmon Roll	\$8.25
<i>Spicy salmon and cucumber. Spicy.</i>	
GF Tekka Maki	\$6.75
<i>Tuna roll.</i>	

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

<b>Bonfire Bowl</b>	<b>\$15.00</b>
<i>Shrimp tempura, California mix, spicy tuna, cucumber, avocado, tempura asparagus, sriracha aioli, tempura crunch, slaw, and sweet soy. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Hapa's Poke Bowl</b>	<b>\$15.75</b>
<i>Your choice of fresh fish tossed with onions, scallions, ginger, garlic, sesame seeds, and Hapa's own poke sauce. Served over rice with kimchi, Asian slaw, masago, nori, pickled daikon, and carrots. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Seared Poke Bowl</b>	<b>\$15.75</b>
<i>Your choice of seared fish tossed with onions, scallions, ginger, garlic, sesame seeds, and Hapa's own poke sauce. Served over rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrots. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Katsu Curry</b>	<b>\$12.50</b>
<i>All natural panko breaded red bird chicken cutlet served with Japanese curry, rice, and vegetables. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	

### Specials - Lunch

<b>Sushi Sampler</b>	<b>\$23.50</b>
<i>Eight pieces of California roll, one piece each of maguro, shake, hamachi, ebi, saba, and shiromi.</i>	
<b>Chirashi</b>	<b>\$22.00</b>
<i>An assortment of sashimi and pickled vegetables arranged over sushi rice.</i>	
<b>Tres Manos Maki</b>	<b>\$11.00</b>
<i>A three hand roll lunch featuring a Hapa, California, and a rock 'n roll.</i>	
<b>Roll Combo</b>	<b>\$12.50</b>
<i>Eight pieces California roll, four pieces each of tuna roll and cucumber roll.</i>	
<b>Sashimi</b>	<b>\$22.00</b>
<i>Three pieces each of tuna, yellowtail, and salmon sashimi. Served with a bowl of rice.</i>	

### Hapa Bowls - Lunch

<b>Teriyaki Bowl</b>	<b>\$10.00</b>
<i>All natural red bird chicken, beef, salmon, or tofu seasoned with our own Hawaiian style teriyaki sauce. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Yakiniku Bowl</b>	<b>\$10.00</b>
<i>A spicier version of our teriyaki with choice of all natural red bird chicken, beef, salmon or tofu. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Kalua Pork</b>	<b>\$11.50</b>
<i>All natural pork, oven roasted Hawaiian style. Hawaii's most famous pork dish served here at Hapa. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Chicken Katsu</b>	<b>\$12.00</b>
<i>Panko breaded, all natural red bird chicken cutlet served with a Japanese steak sauce. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Honey Miso Salmon</b>	<b>\$15.00</b>
<i>Salmon fillet grilled and basted with our honey miso glaze. Hapa bowls served with miso soup, rice, greens,</i>	

*Gluten-free. Japanese mackerel.*

<b>Seared Ahi Sashimi</b>	<b>\$12.00</b>
<i>Gluten-free.</i>	
<b>Shake Sashimi</b>	<b>\$12.00</b>
<i>Gluten-free. Salmon.</i>	
<b>Shiromi Sashimi</b>	<b>\$10.50</b>
<i>Gluten-free. White fish.</i>	
<b>Tako Sashimi</b>	<b>\$10.50</b>
<i>Gluten-free. Octopus.</i>	
<b>Tombo Sashimi</b>	<b>\$11.00</b>
<i>Gluten-free. Albacore tuna.</i>	
<b>Kanpachi Sashimi</b>	<b>\$12.00</b>
<i>Gluten-free. Hawaiian amberjack.</i>	
<b>Sashimi Combo</b>	<b>\$40.00</b>
<i>Gluten-free. Two pieces of hamachi, kanpachi, maguro, saba, seared ahi, shake, shiromi, tako and tombo.</i>	
<b>Half Sashimi Combo</b>	<b>\$22.00</b>
<i>Gluten-free. One piece of hamachi, kanpachi, maguro, saba, seared ahi, shake, shiromi, tako and tombo.</i>	

### Hapa Original Rolls

<b>#Nine Roll</b>	<b>\$14.95</b>
<i>Shrimp tempura, California mix, and cucumber roll wrapped with salmon, avocado, and sweet soy.</i>	
<b>Sixty Nine Roll</b>	<b>\$14.95</b>
<i>Shrimp tempura, California mix and cucumber roll wrapped in salmon, broiled in a spicy Japanese aioli and drizzled in sweet soy.</i>	
<b>Booty Call Roll</b>	<b>\$25.00</b>
<i>Whole lobster tail over a roll filled with crab salad, tempura asparagus, and shiso, drizzled with a garlic sake butter.</i>	
<b>Dragon Roll</b>	<b>\$16.50</b>
<i>California mix, shrimp tempura and cucumber, wrapped in avocado and eel drizzled with sweet soy.</i>	
<b>Firecracker Roll</b>	<b>\$17.50</b>
<i>Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch.</i>	
<b>Foreplay Roll</b>	<b>\$12.00</b>
<i>California roll wrapped in salmon.</i>	
<b>Glasshouse Roll</b>	<b>\$22.00</b>
<i>Lobster tempura, asparagus tempura and masago mayo, topped with salmon and avocado, and finished with garlic sake butter.</i>	
<b>Mork &amp; Mindy Roll</b>	<b>\$9.50</b>
<i>Albacore tuna, salmon, chives and mandarin oranges.</i>	
<b>Multiple Orgasm Roll</b>	<b>\$16.50</b>
<i>Cream cheese, California mix and smoked salmon tempura fried and then broiled in a spicy Japanese aioli and drizzled with sweet soy.</i>	
<b>Ruby Red Roll</b>	<b>\$15.50</b>
<i>Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions.</i>	
<b>Aspen Roll</b>	<b>\$16.25</b>
<i>Spicy California roll wrapped in shrimp and drizzled with garlic sake butter.</i>	
<b>Hamachi Crunch Roll</b>	<b>\$16.25</b>
<i>Yellowtail, Thai chili aioli, fried onion, cucumber, and chive wrapped with avocado.</i>	
<b>Statue of Liberty Roll</b>	<b>\$11.00</b>
<i>Gluten-free. Apples, avocado, crab and tuna.</i>	
<b>Pacific Isle</b>	<b>\$16.95</b>
<i>Spicy tuna, tempura asparagus and jalapeno rolled up and topped with albacore tuna, cilantro, and chili ponzu.</i>	
<b>Surf &amp; Turf Roll</b>	<b>\$23.00</b>

<b>GF White Tuna Roll</b>	<b>\$7.00</b>
<i>Albacore tuna, ginger and scallions.</i>	

### Gluten Free Vegetarian Sushi Rolls

<b>GF Asparagus Maki Roll</b>	<b>\$6.00</b>
<i>Asparagus roll.</i>	
<b>GF Avocado Roll</b>	<b>\$5.50</b>
<i>Vegetarian.</i>	
<b>GF Cucumber Avocado Roll</b>	<b>\$7.00</b>
<i>Vegetarian.</i>	
<b>GF Kappa Maki Roll</b>	<b>\$4.25</b>
<i>Cucumber roll.</i>	
<b>GF Vegetable Caterpillar Roll</b>	<b>\$10.00</b>
<i>Cucumber roll wrapped in avocado and drizzled in sweet soy.</i>	

### Gluten Free Hapa Original Rolls

<b>GF Aspen Roll</b>	<b>\$20.25</b>
<i>Spicy California roll wrapped in shrimp and drizzled with garlic sake butter.</i>	
<b>GF Foreplay Roll</b>	<b>\$16.00</b>
<i>California roll wrapped in salmon.</i>	
<b>GF Mork &amp; Mindy Roll</b>	<b>\$9.50</b>
<i>Albacore tuna, salmon, chives and mandarin oranges.</i>	
<b>GF Orgasm Roll</b>	<b>\$18.95</b>
<i>California roll, wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli.</i>	
<b>GF Ruby Red Roll</b>	<b>\$15.50</b>
<i>Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions.</i>	
<b>GF Statue of Liberty Roll</b>	<b>\$11.00</b>
<i>Apples, avocado, crab leg and ahi tuna.</i>	
<b>GF XXX Roll</b>	<b>\$16.95</b>
<i>Avocado and tempura asparagus roll wrapped with hamachi and jalapenos, seared with olive oil and served with ponzu.</i>	

### Gluten Free Intermediate Sushi Rolls

<b>GF Rainbow Roll</b>	<b>\$18.50</b>
<i>California roll wrapped in a vibrant school of fish.</i>	

and sauteed vegetables.

<b>Pakalolo Shrimp</b>	<b>\$15.50</b>
<i>Spicy Hawaiian-style shrimp served with sweet chili pepper dipping sauce. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	
<b>Mixed Bowl</b>	<b>\$15.50</b>
<i>Combine your choice of any two of the Hapa bowls. Hapa bowls served with miso soup, rice, greens, and sauteed vegetables.</i>	

### **Kids Menu**

<b>Remy's Teriyaki Beef</b>	<b>\$7.50</b>
<i>Teriyaki beef and rice.</i>	
<b>Teriyaki Chicken</b>	<b>\$7.50</b>
<i>Teriyaki chicken and rice.</i>	
<b>Austin's PB&amp;J Roll</b>	<b>\$7.50</b>
<i>Peanut butter and jelly rolled in a slice of bread.</i>	
<b>Sushi Combo #1</b>	<b>\$7.50</b>
<i>Half orders each of California roll, cucumber roll and avocado roll.</i>	
<b>Sushi Combo #2</b>	<b>\$7.50</b>
<i>California roll and 1 piece of ebi (shrimp) and tamago (egg) nigiri.</i>	
<b>Yakisoba Noodles and Vegetables</b>	<b>\$7.50</b>
<i>In a light Japanese sauce.</i>	

### **Desserts**

<b>Toffee Banana Bread</b>	<b>\$7.00</b>
<i>Warm banana bread served with Hapa's house made toffee sauce. Garnished with fresh fruit.</i>	
<b>Chocolate Raspberry Decadence</b>	<b>\$7.00</b>
<i>Rich, decadent, chocolate cake with raspberry coulis and sweet cream.</i>	

### **Canned Soda**

<b>Coke - Twelve oz. Can</b>	<b>\$1.75</b>
<b>Sprite - Twelve oz. Can</b>	<b>\$1.75</b>
<b>Diet Coke - Twelve oz. Can</b>	<b>\$1.75</b>

*Lobster tempura, asparagus, and avocado in a roll topped with seared Wagyu beef and drizzled with garlic basil butter.*

<b>Tempura Lobster Roll</b>	<b>\$16.50</b>
<i>Lobster tempura and asparagus with cucumbers, avocado, masago mayo and sweet soy.</i>	
<b>Tootsie Roll</b>	<b>\$10.50</b>
<i>Freshwater eel, cucumber, sweet, soy and cream cheese.</i>	
<b>XXX Roll</b>	<b>\$16.95</b>
<i>Gluten-free. Avocado and tempura asparagus roll wrapped with hamachi and jalapenos, seared with olive oil and served with ponzu.</i>	
<b>Orgasm Roll</b>	<b>\$13.95</b>
<i>California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli.</i>	

### **Intermediate Sushi Rolls**

<b>Anakyu Maki Roll</b>	<b>\$9.00</b>
<i>Saltwater eel, cucumber, and sweet soy.</i>	
<b>Caterpillar Roll</b>	<b>\$13.50</b>
<i>Broiled freshwater eel and cucumber wrapped in avocado with sweet soy.</i>	
<b>Rainbow Roll</b>	<b>\$14.50</b>
<i>California roll wrapped in a vibrant school of fish.</i>	
<b>Salmon Skin Roll</b>	<b>\$7.75</b>
<i>Gobo, salmon skin, cucumber, bonito flakes, masago, sweet soy and scallions.</i>	
<b>Shrimp Tempura Roll</b>	<b>\$10.00</b>
<i>Shrimp tempura, cucumber, California mix and avocado drizzled with sweet soy.</i>	
<b>Spider Roll</b>	<b>\$14.00</b>
<i>Maryland softshell crab, cucumber, avocado, gobo, and sweet soy.</i>	
<b>Unakyu Maki Roll</b>	<b>\$9.50</b>
<i>Freshwater eel, cucumber and sweet soy.</i>	

### **Vegetarian Sushi Rolls**

<b>Asparagus Caterpillar Roll</b>	<b>\$12.65</b>
<i>Vegetable caterpillar roll with tempura asparagus and sweet soy. Vegetarian.</i>	
<b>Asparagus Maki Roll</b>	<b>\$6.90</b>
<i>Gluten-free. Asparagus roll. Vegetarian.</i>	
<b>Avocado Roll</b>	<b>\$6.90</b>
<i>Gluten-free. Vegetarian.</i>	
<b>Cucumber Avocado Roll</b>	<b>\$8.05</b>
<i>Gluten-free. Vegetarian.</i>	
<b>Natto Maki Roll</b>	<b>\$5.90</b>
<i>Fermented soy bean with scallions. Vegetarian.</i>	
<b>Kanpyo Maki Roll</b>	<b>\$4.60</b>
<i>Pickled gourd roll. Vegetarian.</i>	
<b>Kappa Maki Roll</b>	<b>\$4.90</b>
<i>Gluten-free. Cucumber roll. Vegetarian.</i>	
<b>Shinko Maki Roll</b>	<b>\$5.45</b>
<i>Pickled radish roll. Vegetarian.</i>	
<b>Tempura Asparagus Roll</b>	<b>\$8.05</b>
<i>Vegetarian.</i>	
<b>Vegetable Caterpillar Roll</b>	<b>\$11.50</b>
<i>Gluten-free. Cucumber roll wrapped in avocado and drizzled in sweet soy. Vegetarian.</i>	
<b>Vegetable Roll</b>	<b>\$8.00</b>
<i>Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo. Vegetarian.</i>	
<b>Ume Shiso Maki</b>	<b>\$5.45</b>
<i>Plum and shiso leaf.</i>	
<b>Vegetable Dragon Roll</b>	<b>\$14.75</b>

*Cucumber, avocado and tempura  
sweet potato rolled and topped with  
broiled miso eggplant, sweet soy and  
tempura crunch.*

## **Beginner Sushi Rolls**

Alaska Roll	\$11.20
<i>Smoked salmon, cucumber and cream cheese.</i>	
California Roll	\$9.20
<i>California mix, avocado, and cucumber.</i>	
Hapa Roll	\$9.00
<i>Our version of the spicy tuna roll. Spicy.</i>	
LA Roll	\$8.90
<i>Shrimp, avocado and cucumber.</i>	
Negihama Roll	\$8.40
<i>Yellowtail and scallions.</i>	
Pittsburgh Roll	\$10.35
<i>Fresh salmon, cucumber and cream cheese.</i>	
Rock'n Roll	\$10.65
<i>Spicy rock shrimp in Hapa's secret sauce and cucumber. Spicy.</i>	
Salmon Avocado Roll	\$10.35
<i>Salmon and avocado.</i>	
Shake Maki Roll	\$7.75
<i>Salmon roll.</i>	
Spicy Salmon Roll	\$10.35
<i>Spicy salmon and cucumber. Spicy.</i>	
Tekka Maki Roll	\$7.75
<i>Tuna roll.</i>	
White Tuna Roll	\$8.05
<i>Albacore tuna, ginger and scallions.</i>	