

HANA

Sake Bar & Tasting Room

COLD BITES

KINPIRA	CHILLED JAPANESE ROOT VEGETABLE - UMAMI SOY & SESAME OIL	7.00
GOMA-AE	BLANCHED SPINACH WITH OUR SIGNATURE SESAME SAUCE	7.00
SUNOMONO	JAPANESE CUCUMBER, WAKAME, SESAME SAUCE, DASHI VINAIGRETTE	10.00
HOUSE SALAD	MIXED GREEN SALAD WITH HANA SOY DRESSING HALF SIZE 7.00	10.00
KEN'S SEAFOOD SALAD	HOUSE SMOKED SALMON, CRAB, SCALLOP, OCTOPUS, PRAWN & TOBIKO WITH SESAME SOY VINAIGRETTE	26.00
HAPPY SPOON	OYSTER, UNI, IKURA, TOBIKO, PONZU CRÈME FRAICHE	10 EACH
AHI POKE	HAWAIIAN STYLE SPICY TUNA WITH FRIED WONTON +2 JIDORI EGG YOLK	22.50
TAKO POKE	OCTOPUS, POKE SAUCE, SESAME, BONITO FLAKES, TOBIKO, GREEN ONION	18.00

WARM BITES

SPICY EDAMAME	BOILED GREEN SOYBEANS WITH SPICY SWEET SOY	8.00
AGEDASHI TOFU	FLASH FRIED TOFU WITH DASHI STOCK	8.00
CHAWANMUSHI	SAVORY DASHI EGG CUSTARD WITH PRAWNS, SCALLOPS, SHIITAKE, IKURA, FISH CAKE	15.00
IKA SUGATA-YAKI	GRILLED SQUID BRUSHED WITH SWEET SOY	21.00
ASARI SAKAMUSHI	SAKE STEAMED MANILA CLAMS COOKED WITH SOY, GREEN ONION, AND GARLIC BUTTER	22.00
KISU NANBAN	WHITING FISH TEMPURA TOPPED WITH SWEET & SPICY VINEGAR SALAD	14.00
CRAB CAKE	CRAB CAKES WITH TARTAR SAUCE & SPICY AIOLI, SIDE SALAD (2PC)	18.50
MAITAKE	LOCALLY GROWN MAITAKE MUSHROOM TEMPURA	14.00
TEMPURA APP	PRAWNS & VEGETABLES FRIED IN LIGHT AND CRISPY BATTER	18.00
MENCHI KATSU	PANKO BREADED MINCED AMERICAN WAGYU SANSHO & WORCESTERSHIRE SAUCE (2PC)	16.00
ABURI WAGYU	IMPERIAL BEEF, AMERICAN WAGYU - MISO GARLIC SAUCE, BALSAMIC REDUCTION	19.00
KARAAGE	TOKYO-STYLE FRIED CHICKEN BITES	13.00
TSUKUNE	CHICKEN MEATBALLS - RED WINE TERIYAKI REDUCTION +2 JIDORI EGG YOLK	16.00
TONTORO	SOY BRAISED PORK JOWL TOPPED WITH YUZU KOSHO	14.00
SHUMAI	JAPANESE STYLE STEAMED PORK POT STICKERS *CONTAINS OYSTER SAUCE*	12.00

ENTREES

SERVED WITH MISO SOUP & RICE

WAFU SEAFOOD	PAN SEARED SCALLOPS, PRAWNS, CLAMS AND SALMON - LEMON BUTTER SOY JUS	36.00
SALMON TERIYAKI	GRILLED ATLANTIC SALMON WITH RED WINE TERIYAKI GLAZE	29.00
MISO BLACK COD	GRILLED BLACK COD MARINATED IN A SPECIAL SAIKYO MISO	38.00
EBI TEMPURA	WHITE TIGER PRAWN TEMPURA (8 PIECES)	27.00
MIX TEMPURA	A MIX OF WHITE TIGER PRAWN, WHITE FISH AND SEASONAL VEGETABLES	27.00
NY STEAK	SNAKE RIVER FARMS NEW YORK STRIP LOIN WITH RED WINE TERIYAKI GLAZE	38.00
A5 WAGYU STEAK	A5 MIYAZAKI WAGYU, MISO GARLIC & YUZU KOSHO PONZU SAUCE	2oz MIN 25 PER OZ
TONKATSU	PANKO BREADED AND FRIED CENTER CUT PORK LOIN (OR CHICKEN)	27.00
CHICKEN TERIYAKI	GRILLED CHICKEN THIGHS WITH RED WINE TERIYAKI GLAZE	27.00
YAKINIKU	PAN SEARED THINLY SLICED AKAUSHI RIBEYE STEAK WITH CHILI SOY SAUCE	36.00
SUKIYAKI	THINLY SLICED AKAUSHI RIBEYE STEAK WITH ONIONS, TOFU, SHIITAKE AND SHIRATAKI NOODLES COOKED IN SUKIYAKI SAUCE +2 JIDORI EGG	38.00

BENTO BOX DINNER

42.00

(CHOOSE ONE ITEM PER ROW)

CALIFORNIA ROLL OR SPICY TUNA ROLL
 YAKINIKU BEEF OR CHICKEN TERIYAKI
 ASSORTED SASHIMI OR SALMON & PRAWN TERIYAKI
 TEMPURA OR TONKATSU

RAMEN & UDON NOODLES

SHOYU RAMEN	SOY BROTH WITH PORK, MARINATED EGG, AND BAMBOO SHOOT	20.00
MISO RAMEN	MISO BROTH WITH PORK, MARINATED EGG, CORN, BUTTER, BAMBOO SHOOT	20.00
SHIO RAMEN	SALT BROTH WITH PORK, MARINATED EGG, BAMBOO SHOOT, LEMON	20.00
TEMPURA UDON	DASHI BROTH WITH 2PC PRAWN TEMPURA	17.00
KINOKO UDON	DASHI BROTH WITH SIMMERED MAITAKE & SHIITAKE MUSHROOMS	17.00

SOUP

ASARI MISO	MANILA CLAMS WITH HACCHO MISO	7.00
O-AGE MISO	DEEP FRIED TOFU & GREEN ONION WITH HACCHO MISO	5.50
TOFU MISO	TOFU, SEAWEED, GREEN ONION WITH AWASE MISO	4.00

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 GUESTS OR MORE