HANA

JAPANESE STEAK HOUSE & SUSHI BAR
Soups & Salads

Miso Soup ................................................... 2.00
soy broth w. seaweed, scallions and tofu

Clear Soup ................................................... 2.00
chicken/beef broth w. fried onions and scallions

Tofu & Vegetable Soup ............................... 4.00
tofu infused w. traditional Japanese broth

Lemongrass Hot & Sour Soup ................. 6.00
shrimp, scallop, white fish and fish cake in the
classic clash of spicy and crisp

Seaweed Gyoza Soup ................................. 4.00
chicken broth, fish sauce, 4 pieces of pork
gyoza served w. seaweed and scallions

House Green Salad ..................................... 3.00
choice of balsamic or ginger dressing
Add Chicken ............................................. 5.00
Add Shrimp .............................................. 7.00

Chirashi Salad ............................................. 8.00
assorted fish in a mild spicy miso sauce

Cold Seaweed Salad ................................. 5.00
seasoned Japanese seaweed w. a crunch

Crispy Crabmeat Salad (mild, spicy) ........ 6.00
Appetizers from the Sushi Bar

Tuna Tataki .................................................. 9.00
seared tuna with Japanese vinegar

Seafood Dynamite ...................................... 7.00
baked scallop shrimp kani massago onion
with mayo

Sushi Appetizer ......................................... 10.00
4 pieces of chef's choice nigiri sushi

Italianao Albacore....................................... 8.00
seared albacore tuna w. avocado and served
w. balsamic vinegar dressing

Hamachi Art Deco ..................................... 12.00
yellow tail w. yuzu dressing

Maguro Karbom ........................................ 12.00
seared tuna with fried onions and spicy tuna
served w. karbom pepper sauce

Shiji White tuna ........................................ 10.00
seared tuna with seven-spicy pepper served
with citrus ginger sauce

Golden King Crab ...................................... 14.00
baked king crab with spicy mayo and fish roe

Sushi Sandwich ........................................ 12.00
spicy tuna lobster salad eggs avocado
wrapped with soy paper and served with
eel mango sauce
Sashimi Appetizer ..................................... 10.00  
5 pieces of chef’s choice sashimi

Yuzu Tai ..................................................... 12.00  
sliced Japanese red snapper served  
w. Japanese vinaigrette

Toro Tarter ................................................. 14.00  
fatty tuna, chopped onions, and black caviar  
served with a special Japanese sauce

Tuna Salad ................................................ 12.00  
pan-fried tuna w. herbs. Served w. Japanese  
vinaigrette

**Appetizers From The Kitchen**

Chicken Yakitori .......................................... 6.00  
grilled curry chicken on bamboo

Edamame .................................................... 4.00  
steamed salted soybean pods

Summer Roll ............................................... 6.00  
shrimp, crab, cucumber, spring mix wrapped in  
rice paper w. a cilantro sauce

Japanese Spring Roll .................................. 4.00  
vegetable roll served w. plum sauce

Vegetable Tempura ..................................... 5.00  
assorted vegetables
Shrimp Tempura ......................................... 8.00
4 pieces of Japanese fried shrimp

Money Bag .................................................. 6.00
crabmeat & cream cheese w. a plum sauce

Shumai ........................................................ 5.00
four steamed shrimp dumplings

Gyoza ........................................................... 6.00
6 pan-fried pork dumplings

Katsu Fish .................................................. 12.00
breaded sea bass fried w. sweet & spicy chili

Chicken Karaage ......................................... 6.00
marinated fried chicken

Crispy Calamari ........................................... 8.00
tempura battered calamari

Beef Negimaki ............................................. 8.00
6 pieces of thinly sliced beef wrapped around
scallions and broiled

Rock Shrimp .................................................. 8.00
bite-sized tempura shrimp tossed with sweet
and spicy mayo

Dinosaur Eggs ............................................. 8.00
fried oysters with a mango sauce

Mount Fuji Onion Rings .............................. 5.00
tempura onion rings served w. katsu and
tempura sauce
Japanese Style Chicken Fingers ............... 6.00
lightly battered and fried to golden perfection

Bacon Shrimp ............................................. 7.00
shrimp, cream cheese, asparagus rolled in the
bacon w. seafood sauce

**Sushi Entrees**

Our Chefs will hand pick the freshest items for
your order. For specific items, we suggest
ordering from our A La Carte menu below.

Add miso soup to any entree for $1
or a fresh green salad for $2

Sushi Dinner.............................................. 21.00
9 pieces of sushi w. spicy tuna roll

Sashimi Dinner ........................................... 24.00
18 pieces of sashimi

Unagi Don .................................................. 20.00
broiled eel on a bed of seasoned rice

Tekka Don .................................................... 26.00
13 pieces of tuna on a bed seasoned rice

Sushi & Sashimi Combo ........................... 28.00
12 pieces of sashimi and 5 pieces of sushi

Sushi for Two ............................................... 55.00
16 pieces of sushi w. a california roll, spicy tuna
roll and shrimp tempura roll
Chirashi Dinner ............................................... 25.00
  assorted fish on a bed of seasoned rice

Sake Don (salmon) ........................................ 24.00
  13 pieces of salmon on a bed of seasoned rice

**Sushi or Sashimi**
A La Carte - Priced Per Piece
  all sushi are seasoned with wasabi

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Albacore Tuna (Shiro Maguro)</td>
<td>3.00</td>
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<tr>
<td>Belly Tuna (Toro)</td>
<td>S.P.</td>
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<tr>
<td>Tuna (Maguro)</td>
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<tr>
<td>White Tuna (Abura)</td>
<td>3.00</td>
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<tr>
<td>Salmon (Sake)</td>
<td>3.00</td>
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<tr>
<td>Yellowtail (Hamachi)</td>
<td>3.00</td>
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<tr>
<td>Red Snapper (Ma dai / Tai)</td>
<td>S.P.</td>
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<tr>
<td>Sea Bass (Suzuki)</td>
<td>3.00</td>
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<tr>
<td>Fluke (Hirame)</td>
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<tr>
<td>Shrimp (Ebi)</td>
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<tr>
<td>Mackerel (Saba)</td>
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<tr>
<td>Spanish Mackerel (Sawara)</td>
<td>3.00</td>
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<tr>
<td>Horse Mackerel (Aji)</td>
<td>S.P.</td>
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<tr>
<td>Flying Fish Roe (Tobiko)</td>
<td>3.00</td>
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<tr>
<td>Salmon Roe (Ikura)</td>
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<tr>
<td>Sea Urchin (Uni)</td>
<td>5.00</td>
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<tr>
<td>Eel (Unagi)</td>
<td>4.00</td>
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<tr>
<td>Scallop (Hotate)</td>
<td>5.00</td>
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<tr>
<td>Jumbo Shrimp (Bodan Ebi)</td>
<td>5.00</td>
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<tr>
<td>King Crab (Kani)</td>
<td>6.00</td>
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<td>Item</td>
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<tr>
<td>Crab Stick (Kani Kama)</td>
<td>3.00</td>
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<tr>
<td>Octopus (Tako)</td>
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<tr>
<td>Squid (Ika)</td>
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<tr>
<td>Egg Custard (Tomago)</td>
<td>2.00</td>
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<tr>
<td>Bean Curd (Inari)</td>
<td>3.00</td>
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**Rolls or Hand Rolls**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tuna Roll</td>
<td>4.00</td>
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<tr>
<td>Salmon Roll</td>
<td>4.00</td>
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<tr>
<td>Yellow Tail Roll</td>
<td>4.00</td>
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<tr>
<td>California Roll</td>
<td>4.00</td>
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<tr>
<td>Cucumber Roll</td>
<td>3.00</td>
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<tr>
<td>Avocado Roll</td>
<td>3.00</td>
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<tr>
<td>Boston Roll</td>
<td>4.00</td>
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<tr>
<td>Spicy Roll</td>
<td>6.00</td>
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<tr>
<td>choice of tuna, salmon, yellowtail, scallop or shrimp</td>
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<tr>
<td>AAC Roll</td>
<td>4.00</td>
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<tr>
<td>vegetable roll with avocado, asparagus and cucumber</td>
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<tr>
<td>Salmon Skin Roll</td>
<td>4.00</td>
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<tr>
<td>Sweet Potato Roll</td>
<td>5.00</td>
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<tr>
<td>Eel Avocado Roll</td>
<td>6.00</td>
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<tr>
<td>Philadelphia Roll</td>
<td>5.00</td>
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<tr>
<td>Shrimp Tempura Roll</td>
<td>8.00</td>
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<tr>
<td>Chicken Tempura Roll</td>
<td>8.00</td>
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<tr>
<td>Spider Roll</td>
<td>9.00</td>
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<tr>
<td>Dragon Roll</td>
<td>12.00</td>
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<tr>
<td>eel and cucumber roll topped with avocado</td>
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Hana’s Signature Rolls
These entree rolls are much larger than a traditional roll and make up to 8 pieces.
Add miso soup to any roll for $1.
Add fresh green salad for $2.

Amazing Tuna ........................................... 14.00
dee-fried white tuna, spicy tuna

Angry Dragon ............................................ 14.00
shrimp tempura, avocado, and spicy tuna inside,
topped w. spicy crabmeat served w. ruta sauce

Do the Mango ............................................ 14.00
tempura white tuna and fresh mango toppped
w. spicy crabmeat on top, served with a citrus
mango sauce

Dynamite ................................................... 18.00
spicy tuna, yellow tail, avocado and cream
cheese lightly fried and topped w. baked scallop
and crabmeat on top

Dancing Lobster ........................................ 18.00
lobster tempura, romaine leaf, spicy tuna inside,
served w. eel sauce and spicy mayo in soypaper

Fall in Veg. ............................................... 12.00
tofu skin, cucumber, asparagus and mango
inside topped with avocado, served in ruta sauce

First Day of Spring .................................... 16.00
cooked scallop and white fish w. fresh basil,
sliced avocado and topped w. a touch of spicy tuna
Fast and Furious ....................................... 14.00
seared tuna and avocado inside, topped w. spicy salmon and wasabi tobiki

Hana .......................................................... 14.00
salmon and yellow tail topped w. tuna

Hanaluluu .................................................. 14.00
tempura banana, white fish and avocado with Thai chili cilantro sauce

Halo ........................................................... 14.00
seared tuna, asparagus, radish sprouts, mango, and smoked salmon w. eel on top - served w. wasabi mayo and eel sauce

Fantastic ................................................... 14.00
shrimp tempura, cream cheese, avocado, cooked yellow tail, and eel served with spicy mayo and kapayakis sauce

Mango Lover ............................................. 16.00
king crab and mango topped w. avocado and spicy salmon, served w. citrus sauce

Sunshine Roll ............................................ 14.00
spicy tuna inside, topped with salmon, tuna, yellow tail, masago, served with momiji sauce

Volcano ..................................................... 14.00
deep-fried salmon roll with spicy tuna and ohshinko

Western Ave. ............................................. 14.00
spicy crabmeat and spicy tuna w. shrimp tempura and avocado
Chef Water’s Creations
All entrees served with your choice of brown or white rice.
Add miso soup to any entree $1.
Add a fresh green salad to any entree $2.

Mango Shrimp .......................................... 23.00
stir fried shrimp, onion, scallion, mango, red peppers and asparagus in yuzu mango sauce

Samurai and the Mermaid ........................ 25.00
grilled filet and 6 jumbo shrimp cooked to perfection and layered with coconut sauce, served w. sweet potato

Basil Steak ................................................ 24.00
stir-fried steak w. onions, peppers and basil

Black Cod .................................................. 22.00
grilled cod with miso sauce

Grilled Sea Bass w. XO sauce ................... 25.00
grilled to perfection and served w. a mild seafood sauce

Duck & Pineapple Fried Rice .................... 22.00
broiled duck breasts w. port wine sauce

Grilled Filet Mignon ............................... 26.00
grilled imperial filet mignon with yakiniku sauce

Grilled Lamb Chop ................................. 26.00
served w. a dark plum sauce
Salmon Moto ............................................. 19.00
grilled salmon topped with mayo and masago

Under The Sea ........................................... 29.00
shrimp, scallops, and lobster w. lemon butter sauce

Teriyaki

Vegetable Teriyaki ................................. 13.00
Tofu Teriyaki ............................................. 13.00
Chicken Teriyaki ................................... 15.00
Salmon Teriyaki ..................................... 17.00
Steak Teriyaki ......................................... 20.00
Shrimp Teriyaki ...................................... 19.00
Seafood Teriyaki ................................... 22.00
shrimp, scallops and salmon
Shogayaki .............................................. 17.00
chicken or pork stirred fried w. ginger, onions
and scallions

Katsu
gently fried and served with katsu sauce

Ton Katsu .............................................. 15.00
boneless pork cutlets

Chicken Katsu ....................................... 15.00
boneless chicken breast
Tempura
tempura battered and gently fried with a side of dipping sauce

Vegetable Tempura ........................................... 13.00
Assorted Tempura ........................................... 16.00
shrimp, chicken and vegetables
Shrimp or Chicken Tempura ...................... 17.00
Seafood Tempura ........................................... 19.00
shrimp, scallops, crab stick, white fish and vegetables

Udon
thick wheat Japanese noodles

Vegetable Yakiudon .......................................... 10.00
stir-fried udon w. mixed vegetables

Chicken Yakiudon ........................................... 12.00
stir-fried udon w. chicken and mixed vegetables

Seafood Yakiudon ........................................... 17.00
stir-fried udon w. shrimp, scallop, fishcake and mixed vegetables

Nabeyaki Udon (soup) ...................................... 14.00
chicken, fishcake, broiled egg, vegetables and udon in chicken broth. Served w. 2 pieces of shrimp tempura on the side

Seafood Udon (soup) ........................................ 18.00
jumbo shrimp, scallop, fishcake, vegetables and udon in fish broth
Japanese Fried Rice
Vegetable Fried ........................................ 7.00
Vegetable Fried Rice w. Beef or Chicken ... 9.00
Shrimp & Vegetable Fried Rice ............... 9.00

Hibachi Dinner
Served with 2 shrimp, vegetables and
your choice of fried rice, white rice or noodles.
Add miso or clear soup for $1
Add a fresh green salad for $2
Vegetable Hibachi .................................... 16.00
served without shrimp appetizer
Chicken ...................................................... 18.00
Sirloin Steak ............................................. 24.00
Filet Mignon ............................................. 28.00
Lamb ....................................................... 26.00
Shrimp ..................................................... 22.00
Scallop ..................................................... 25.00
Swordfish ............................................... 23.00
Salmon .................................................... 22.00
Lobster Tail ............................................. 31.00
Steak and Lobster Tail ......................... 31.00
Seafood Combo ........................................ 33.00
shrimp, scallops & lobster tail

Hibachi Combinations
Served with 2 shrimp, vegetables and
your choice of fried rice, white rice or noodles.
Upgrade steak to filet mignon for $3

Choose any two $26
Choose any three $36
Chicken • Steak • Salmon • Scallops
Shrimp • Vegetables • Swordfish
Children’s Menu
(12 and under)
Served w. 1 piece of shrimp appetizer, vegetables, and your choice of fried rice, white rice or noodles

Hibachi Chicken ........................................ 10.00
Hibachi Steak ............................................ 10.00
Hibachi Shrimp ......................................... 10.00
Hibachi Salmon ......................................... 10.00
Hibachi Vegetables ................................... 10.00
(no shrimp app.)
Hibachi Swordfish .................................... 10.00

Side Orders
Hibachi Fried Rice ....................................... 3.00
Hibachi Noodles .......................................... 3.00
Hibachi Vegetables ..................................... 5.00
Hibachi Shrimp ........................................... 5.00

Lunch Specials
From 11am to 3pm Monday-Saturday
From the Kitchen
Served with miso soup, california roll, shrimp and veg. tempura.

Chicken Teriyaki ......................................... 9.00
Steak Teriyaki ............................................. 10.00
Salmon Teriyaki .......................................... 10.00
Shrimp Teriyaki .......................................... 10.00
Tofu Teriyaki ............................................... 9.00
Vegetable Teriyaki ....................................... 8.00
Assorted Tempura ........................................ 9.00
Beef Negimaki ........................................... 10.00
Ton Katsu .................................................... 9.00
Chicken Katsu ............................................. 9.00
From the Hibachi Grill
Served with clear soup and a choice of fried rice, white rice or noodles

Vegetables ................................................ 10.00
Chicken ..................................................... 11.00
Sirloin Steak .............................................. 13.00
Filet Mignon ............................................. 16.00
Shrimp ....................................................... 13.00
Scallops .................................................... 13.00
Salmon ...................................................... 12.00
Swordfish .................................................. 12.00

From the Sushi Bar
Served with miso soup

Sushi Lunch ............................................. 11.00
5 pieces of sushi and a california roll

Sushi and Sashimi Combo ....................... 19.00
4 pieces of sushi, 8 pieces sashimi and a tuna roll

Sashimi Lunch ........................................... 13.00
12 pieces of assorted sashimi and steamed rice
Maki Lunch
Served with miso soup.
Choose any two $9
Choose any Three $11

RAW
Tuna Roll • Salmon Roll • Yellow Tail Roll
Spicy Tuna Roll • Spicy Salmon Roll

COOKED
Boston Roll • California Roll
Philadelphia Roll • Salmon Skin Roll
Eel Avocado Roll • Shrimp Tempura Roll

VEGETARIAN
Avocado Roll • Cucumber Roll • Vegetable Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions