Hanami

JAPANESE FINE DINING AND LOUNGE

APPETIZERS

Edamame 10
steamed soybeans, tossed in salt or garlic

Harumaki 12
vegetable spring rolls, fried with sweet chili sauce

Gyoza 13
pork & vegetable dumplings, served steamed or fried

Tatsu-Age Chicken 16
spicy marinated chicken, lightly fried with spicy mayo

Stuffed Shrimp 16
steamed shrimp, crab delight, tempura-style with Thai chili sauce

Lotus Rangoons 17
crab, lobster, cream cheese, wonton skin, sweet & sour sauce

Shrimp Tempura 16
lightly-fried tiger shrimp served with tempura sauce

Sushi Sampler* 18
five-piece, chef's selection (no substitutions)

Sashimi Sampler* 20
eight-piece, chef's selection (no substitutions)

Summertime Ceviche 17
octopus, kani, ebi, mango, tomato, cucumber, cilantro, citrus sauce

Ruby Tower 15
tempura sweet potato, avocado, sushi rice, sweet sauce

Avocado Boat* 18
lobster, tuna, salmon, cucumber, mango, masago, roasted sesame seeds & sesame kewpie dressing

Spicy Wakame Salad 14
seaweed, beet juice, spicy schichimi flakes

Ahi Tuna Tower* 18
spicy tuna, crab delight, avocado, sushi rice, tempura flakes, eel sauce & spicy mayo

Tuna Kobachi * 18
cubed tuna sashimi & watermelon, chef's special spicy sauce

Tuna Tataki* 18
sesame-seared tuna filet, ponzu sauce, wakame salad

Lava Rock* 35
filet mignon served with hot stone

Avocado Salad 13
romaine, mixed greens, avocado, ginger dressing

Spicy Kani Salad 14
cucumber, spicy kewpie dressing, masago, crunch

Bang Bang Calamari 15
hand-cut calamari, crushed peanuts with sweet chili sauce

Yellowtail Jalapeño* 22
yellowtail sashimi, jalapeño, yuzu sauce, siracha

Three Lovers* 22
crab delight, cucumber, avocado, Alaskan king crab, seared salmon, eel sauce, spicy mayo, tempura flakes, masago, scallion

Dragon Ball 20
Alaskan king crab, mango, rolled in avocado, masago, yuzu sauce

Monkey Brain* 17
stuffed avocado, spicy tuna, kani, lightly-fried, eel sauce, spicy mayo

Spicy Honeymoon 17
stuffed jalapeño with cream cheese, crab delight, eel sauce, spicy mayo, tempura-style

ASIAN ENTRÉES

Served with clear soup & house salad *Substitute white rice with fried rice **4**, forbidden rice **3**, or brown rice **2***

Yakisoba vegetables, house sauce, Japanese wheat noodles (*add chicken **5**, filet **8**, shrimp **7**, tofu **2***) 24

Curry vegetables, Asian curry sauce (*add chicken **4**, shrimp **6**, tofu **2***) 25

Chicken Teriyaki grilled chicken, steamed vegetables, teriyaki sauce, white rice (*substitute chicken with filet mingon **17***) 29

Pineapple Chicken Fried Rice traditional fried rice, pineapple, cashews, chicken, mixed veggies 25

General Tso's Chicken lightly-fried chicken, broccoli, sweet & spicy sauce, white rice 29

Walnut Shrimp tempura-fried shrimp, steamed broccoli, creamy walnut sauce, white rice 32

Dynamite Shrimp tempura-fried shrimp, spicy sauce, scallion 32

Salt & Pepper Shrimp salt & pepper, scallions, mixed veggies, jalapeño, white rice 32

Seafood Stir-Fry shrimp, crab, fish cake, scallops, vegetables, udon noodles 34

Mongolian Filet spicy. filet mignon, onion, scallion, house sauce, white rice 41

Gal Be Korean BBQ short ribs, steamed vegetables, kimchi, white rice 38

SUSHI ENTRÉES

Chef's Selection. No substitutions, please. Served with miso soup & house salad

Sushi Regular* 42
8 nigiri, California roll

Chirashi* 40
assorted sashimi, sushi rice

Unagi Don 40
grilled eel, sushi rice

Sushi Deluxe* 48
12 nigiri, spicy tuna roll

Sushi & Sashimi For One* 50
5 nigiri, 8 sashimi, spicy tuna roll

Sashimi Deluxe* 50
15 sashimi

Salmon Dinner* 45
4 nigiri, 6 sashimi, salmon roll

Tuna Dinner* 45
4 nigiri, 6 sashimi, tuna roll

Sushi & Sashimi For Two* 90
8 nigiri, 12 sashimi, spicy tuna roll, rainbow roll

HIBACHI

Served with soup & salad, fried rice, hibachi vegetables, & sesame seeds

Chicken 29

Salmon wild-caught 39

Chicken & Shrimp 33

Filet & Salmon 48

Chicken, Shrimp, & Filet 53

Shrimp 33

Scallop 35

Filet & Shrimp 45

Chicken & Scallop 34

Chicken, Shrimp & Scallop 45

Filet Mignon 46

Twin Lobster Tails 50

Filet & Lobster 50

Filet & Chicken 42

Chicken, Filet & Lobster 56

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SUSHI & SASHIMI

Sushi (2 pieces with rice) I Sashimi (3 pieces without rice)

Tuna*	9 | 10	**Salmon***	10 | 11	**Eel**	10 | 11
White Tuna*	9 | 10	**Smoked Salmon***	9 | 10	**Steamed Shrimp**	8 | 9
Yellowtail*	9 | 10	**Red Snapper***	9 | 10	**Kani**	7 | 8
Mackerel*	9 | 10	**Tamago***	8 | 9	**Squid***	9 | 10
Octopus	9 | 10	**Scallop***	9 | 11	**Inari**	7 | 8
Masago*	9 | 10	**Ikura***	9 | 11		

RAW SUSHI ROLLS

*Substitute white rice roll with brown rice **2**, forbidden rice **3**, soy paper **2**, rice paper **2** or rolled in cucumber **4***

Alaskan King* 24
king crab, lobster, avocado, tuna, salmon, spicy mayo

Amazing Salmon* 18
kani, cucumber, salmon, avocado, spicy mayo

Climax* 18
spicy tuna, cucumber, tuna, masago, eel sauce, spicy mayo

Cloud Nine* 18
tuna, salmon, yellowtail, romaine, rice paper, chili oil

Fancy Dragon* 20
eel, cream cheese, avocado, tuna, salmon, yellowtail

Florida* 15
tuna, salmon, cream cheese, avocado, masago, tempura flakes with spicy mayo

Godzilla* 19
spicy yellowtail, avocado, cucumber, escolar, masago, seared white tuna, honey wasabi sauce

Hot Mama* 27
tempura grouper, crab delight, avocado, tuna, cucumber, baked blue crab & baby scallops, eel sauce, yum yum sauce, spicy mayo

Kawaii* 24
steamed lobster, coconut shrimp, spicy wakame salad, cucumber, avocado, salmon, mango, dynamite sauce, wasabi tobiko

Lilly* 15
salmon, tuna, avocado, wakame

Ms. Pearl* 24
Hawaiian big-eyed-tuna, white tuna, salmon, BBQ-eel, cream cheese, asparagus, tempura-style, masago, wasabi tobiko, kobachi sauce

Naruto* 18
salmon, kani, avocado, Japanese vinaigrette, rolled in cucumber

One Night Stand* 19
spicy tuna, spicy yellowtail, cucumber, escolar, salmon, jalapeño, honey wasabi sauce, sriracha

Paradise* 18
tempura shrimp, avocado, spicy tuna, tempura flakes, eel sauce, spicy mayo

Party* 24
lobster, steamed shrimp, avocado, asparagus, tempura-style, spicy tuna, dynamite sauce, honey wasabi sauce, masago

Queen of Hearts* 18
hijiki salad, crab delight, crunch, cream cheese, spicy mayo, topped with tuna, shrimp, avocado, cucumber & avocado

Salmon Love* 19
spicy salmon, avocado, salmon, ikura

Siesta* 19
yellowtail, cilantro, jalapeño, onion, yellowtail, ponzu sauce

Stephanie* 19
spicy escolar, cilantro, pine nuts, seared tuna, avocado, onion, jalapeño, chili oil

Sumo* 18
shrimp tempura, kani, cucumber, avocado, salmon, eel sauce, spicy mayo

Tiger* 19
tuna, salmon, yellowtail, shrimp, tempura flakes, tiger seaweed paper, honey wasabi sauce

Vampire* 24
spicy salmon & yellowtail, mango, asparagus, onion, scalion, jalapeño, forbidden rice, salmon & baked salmon, kobachi sauce, red roe, avocado, crunch

COOKED SUSHI ROLLS

Big Daddy 28
tempura lobster, lettuce, avocado, spicy Alaskan king crab, tempura flakes, scallion, eel sauce, kobachi sauce, spicy mayo

Cocomo 15
tempura coconut shrimp, cucumber, avocado, carrot

Crimson 25
half tempura lobster tail, cucumber, avocado, tiger seaweed, eel sauce, half tempura lobster tail on the side

Double J 18
crab delight, cream cheese, avocado, masago, scallion, soy paper, panko style, eel sauce, yum yum sauce

Dragon 19
chicken tatsu-age, cucumber, spicy mayo, avocado, eel, eel sauce

Electric Avenue 18
tempura-fried eel, wakame salad, avocado, cucumber, topped with benito flakes

Georgia 17
fried chicken, cream cheese, avocado, sweet chili sauce

Hurricane 18
spicy tuna, cream cheese, avocado, tempura style, kani, eel sauce, spicy mayo

King Lobster 25
tempura king crab, avocado, cucumber, baked lobster, kani, spicy mayo, eel sauce, tempura flakes, masago

Kitty 15
steamed-shrimp, avocado, black seaweed, crab delight

Lobster Shack 22
spicy lobster salad, asparagus, spicy mayo, crunch, topped with steamed shrimp & avocado

Lollipop 21
steamed shrimp, king crab, cilantro, avocado, Japanese vinaigrette, rolled in cucumber, sesame oil

Mardi Gras 24
blue crab, cucumber, spicy kani, red masago, scallion, flakes, kobachi sauce, craw fish salad, old bay seasoning

Monster 18
tempura shrimp, cream cheese, asparagus, tempura kani, mango sauce, eel sauce & spicy mayo

Nemo 19
spicy tuna, shrimp tempura, avocado, cucumber, tempura flakes, soy paper, spicy mayo, eel sauce, panko style

Nutcracker Roll 18
soft-shelled crab, apple, mango, topped with kani & mango sauce

Snow Mountain 18
shrimp tempura, crab delight, eel sauce, tempura flakes, spicy mayo

Spider 14
tempura soft shell crab, cucumber, lettuce, eel sauce & masago

Tempura Mojo 18
red snapper, asparagus, cream cheese, eel sauce, tempura style

TNT 18
smoked salmon, cream cheese, jalapeño, tempura style, eel sauce, spicy mayo

Volcano 20
kani, cream cheese, asparagus, avocado, baked scallop, eel sauce, spicy mayo

Waikiki 18
coconut shrimp, kani, cucumber, mango, avocado, mango sauce

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JAPANESE FINE DINING AND LOUNGE

LUNCH SPECIALS

Monday - Friday | 11:00 AM - 2:30 PM

APPETIZERS

Edamame 10
steamed soybeans, tossed in salt or garlic

Harumaki 12
vegetable spring rolls, fried with sweet chili sauce

Gyoza 13
pork & vegetable dumplings, served steamed or fried

Tatsu-Age Chicken 16
spicy marinated chicken, lightly fried with spicy mayo

Summertime Ceviche 17
octopus, kani, ebi, mango, tomato, cucumber, cilantro, citrus sauce

Lava Rock* 35
filet mignon served with hot stone

Avocado Salad 13
romaine, mixed greens, avocado, ginger dressing

Monkey Brain* 17
stuffed avocado, spicy tuna, kani, lightly-fried, eel sauce, spicy mayo

Yellowtail Jalapeño* 22
yellowtail sashimi, jalapeño, yuzu sauce, siracha

Stuffed Shrimp 16
steamed shrimp, crab delight, tempura-style with Thai chili sauce

Lotus Rangoons 17
crab, lobster, cream cheese, wonton skin, sweet & sour sauce

Shrimp Tempura 16
lightly-fried tiger shrimp served with tempura sauce

Bang Bang Calamari 15
hand-cut calamari, crushed peanuts with sweet chili sauce

Avocado Boat* 18
lobster, tuna, salmon, cucumber, mango, masago, roasted sesame seeds & sesame kewpie dressing

Spicy Kani Salad 14
cucumber, spicy kewpie dressing, masago, crunch

Spicy Honeymoon 17
stuffed jalapeño with cream cheese, crab delight, eel sauce, spicy mayo, tempura-style

Spicy Wakame Salad 14
seaweed, beet juice, spicy schichimi flakes

Ahi Tuna Tower* 18
spicy tuna, crab delight, avocado, sushi rice, tempura flakes, eel sauce & spicy mayo

Ruby Tower 15
tempura sweet potato, avocado, sushi rice, sweet sauce

Sushi Sampler* 18
five-piece, chef's selection (no substitutions)

Sashimi Sampler* 20
eight-piece, chef's selection (no substitutions)

Tuna Kobachi* 18
cubed tuna sashimi & watermelon, chef's special spicy sauce

Tuna Tataki* 18
sesame-seared tuna filet, ponzu sauce, wakame salad

Dragon Ball 20
Alaskan king crab, mango, rolled in avocado, masago, yuzu sauce

Three Lovers* 22
crab delight, cucumber, avocado, Alaskan king crab, seared salmon, eel sauce, spicy mayo, tempura flakes, masago, scallion

HIBACHI

Served with clear soup & house salad, includes fried rice & vegetables

Vegetable & Tofu 18
Shrimp 22
Scallop 23
Chicken 21
Salmon 25
Filet Mignon 30

ENTRÉES

Served with soup & salad *Substitute white rice with fried rice **$4**, forbidden rice **$3**, or brown rice **$2***

Teriyaki	chicken **19**	salmon **22**	filet **28**
General Tso's	chicken **19**		
Orange	chicken **19**		filet **24**
Golden Curry	chicken **19**	shrimp **21**	
Mongolian Stir Fry	chicken **19**		filet **26**
Salt & Pepper	chicken **19**	shrimp **21**	
Walnut Shrimp		shrimp **21**	
Pineapple Fried Rice	chicken **17**	shrimp **18**	filet **22**
Yakisoba	chicken **18**	shrimp **19**	filet **21**

BENTO SPECIAL — 28

Served with half-cali roll, gyoza, harumaki, rangoon, or fresh fruit & white rice
No substitutions

1. SOUP *Select one*

Miso
soy base, tofu, seaweed, scallion

Clear
poultry base, fried onion, mushroom, scallion

2. SALAD *Select one*

Spicy Kani Salad
Seaweed Salad
Cucumber Salad
House Salad

3. ENTRÉE *Select one*

Chicken Teriyaki
Shrimp Teriyaki
Orange Chicken
Tempura Shrimp
Chicken Tonkatsu
Salt & Pepper Shrimp
General Tso's Chicken
Dynamite Shrimp
Filet Teriyaki
Walnut Shrimp
Mongolian Filet
Salmon Lunch*
Sashimi Lunch*
Nigiri Lunch*
Tuna Lunch*

ZERO-PROOF

Seedlip Mocktails 12
Aqua Pana Still 10
San Pellegrino Sparkling 10
Ramune 6
(marble soda)
Pepsi Products 4
(Pepsi, Diet Pepsi, Pepsi Zero, Sierra Mist, Orange Crush, Dr. Pepper, Mug Root Beer)
Lemonade 4
Iced Tea 4
(Sweet or Unsweet)
Green Tea 4
(Hot or Iced)
Jasmine Tea *(Hot or Iced)* 4

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LUNCH SUSHI COMBO

Served with miso soup & house salad

Pick 2 for $22 | 3 for $29

*Substitute white rice roll with brown rice **2**, forbidden rice **3**, soy paper **2**, rice paper **2** or rolled in cucumber **4** (per roll)*

RAW SUSHI ROLLS

Amazing Salmon*
crab delight, cucumber, salmon, avocado, spicy mayo

Angel*
spicy tuna, asparagus, crab delight, tempura style, spicy mayo

Christmas*
spicy wakame, white tuna, avocado, cucumber

Diver*
spicy tuna, wakame, spicy mayo

Fire*
avocado, cucumber, kani, spicy tuna, sriracha

Firecracker*
spicy tuna, yellowtail, masago, tempura flakes

Florida*
tuna, salmon, cream cheese, avocado, masago, spicy mayo, tempura flakes

Japan*
salmon, avocado, cucumber, spicy thai sauce

Lilly*
tuna, salmon, avocado, wakame salad

Miami*
white tuna, avocado, spicy mayo, masago, tempura flakes

Pacific*
smoked salmon, asparagus, avocado, masago, tempura flakes

Paradise*
tempura shrimp, avocado, spicy tuna, tempura flakes, eel sauce, spicy mayo

Philadelphia*
fresh or smoked salmon, cream cheese, avocado

Puffy*
spicy tuna, crab delight, spicy mayo

Salmon*
rolled in seaweed & rice

Sesame Street*
seared sesame encrusted tuna, sesame oil

Siesta*
yellowtail, jalapeño, onion, cilantro, ponzu sauce

Spicy Salmon*
rolled in seaweed and rice, tempura flakes, spicy sauce

Spicy Tuna*
rolled in seaweed and rice, tempura flakes, spicy sauce

Sumo*
shrimp tempura, kani, cucumber, avocado, salmon, eel sauce, spicy mayo

Tokyo*
tuna, white tuna, spicy mayo, masago, tempura flakes

Tuna*
rolled in seaweed & rice

Yellowtail*
rolled in seaweed & rice

COOKED SUSHI ROLLS

Aloha
tempura kani, asparagus, cream cheese, spicy mayo

California
kani, avocado, cucumber

Cajun
spicy crawfish salad, cucumber, crunch kobachi sauce

Captain Lumpy
smoked salmon, cream cheese, tempura style, kimchi sauce, spicy mayo

Crab Delight
kani delight, avocado

Crazy Shrimp
tempura, avocado, ebi, eel sauce, tempura flakes

Double J
crab delight, cream cheese, avocado, masago, scallion, soy paper, panko style, eel sauce, yum yum sauce

Georgia
fried chicken, cream cheese, avocado, sweet chilli sauce

Kitty
steamed shrimp, avocado, crab delight, hijiki salad

Loco Amigo
tempura shrimp, crab delight, eel sauce, spicy mayo

Megacrunch
tempura shrimp, tempura flakes, spicy mayo

Mexican
tempura shrimp, avocado, masago, eel sauce

Monster
tempura shrimp, cream cheese, asparagus, tempura kani, mango sauce, eel sauce, spicy mayo

Ninja
chicken tatsu-age, avocado, masago, spicy mayo

Shrimp Tempura
tempura shrimp, cucumber, lettuce, eel sauce

Snow Mountain
shrimp tempura, crab delight, eel sauce, tempura flakes, spicy mayo

Spider
tempura soft shell crab, cucumber, lettuce, eel sauce, masago

Tampa
tempura grouper, cucumber, mayo, masago, eel sauce

Tempura Cali
kani, cucumber, avocado, tempura style, eel sauce, sriracha

Tempura Mojo*
snapper, asparagus, cream cheese, tempura style, eel sauce

TNT
smoked salmon, cream cheese, jalapeño, tempura style, eel sauce, spicy mayo

Venice
crab delight, asparagus, tempura style, eel sauce

Waikiki
coconut shrimp, kani, cucumber, mango, avocado, mango sauce

VEGAN SUSHI ROLLS

Asparagus
rolled in rice & seaweed

Avocado
rolled in rice & seaweed

Cucumber
rolled in rice & seaweed

Evergreen
avocado, cucumber, asparagus

Forest
wakame salad, carrot, avocado

Green Island
avocado, cucumber, asparagus, wakame salad

Hijiki
hijiki salad, carrots

Jade
tempura broccoli, carrot, brown sugar sauce

Kiss
avocado, mango, mango sauce

Lucy
tempura sweet potato, avocado, brown sugar sauce

Power
avocado, cucumber, asparagus, carrot, wakame, tempura style, brown sugar sauce

Schroomy
tempura mushroom, brown sugar sauce, sriracha

Sweet Potato
tempura sweet potato, brown sugar sauce

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VEGAN MENU

APPETIZERS

Edamame 10
steamed soybeans, tossed in salt or garlic

Harumaki 12
fried vegetable spring roll, sweet chili sauce

Vegetable Tempura 14
asparagus, sweet potato, broccoli, onion, taro root, battered & lightly fried

Edamame Gyoza *(steamed or fried)* 13
fried soybean wonton dumpling, edamame, & vegetable blend

Ruby Tower 15
tempura sweet potato, purple sweet potato, avocado, sushi rice, sweet brown sauce

Hijiki Salad 13
black seaweed with lotus roots in Japanese sauce

ENTRÉES

Served with miso soup & house salad with yuzu dressing

Vegetable Yakisoba 24
mixed vegetables, house sauce, japanese noodles (*add tofu* **2**)

Vegetable Hibachi 24
mixed hibachi vegetables, fried rice, sesame seeds (*add tofu* **2**)

Salt & Pepper Tofu 24
salt & pepper, scallions, mixed veggies, jalapeño, white rice

Orange Tofu 24
tempura-fried tofu, house-made fresh orange sauce, steamed broccoli, white rice

Pineapple Tofu Fried Rice 20
traditional fried rice, pineapple, cashews, tofu, mixed veggies

SUSHI ROLLS

*Substitute white rice roll with brown rice **2**, forbidden rice **3**, soy paper **2**, rice paper **2** or rolled in cucumber **4***

Asparagus 10
rolled in rice & seaweed

Avocado 10
rolled in rice & seaweed

Cucumber 10
rolled in rice & seaweed

Sweet Potato 10
tempura sweet potato, sweet brown sauce

Purple Sweet Potato 11
tempura purple sweet potato, sweet brown sauce

Evergreen 11
avocado, cucumber, asparagus

Hijiki 10
black seaweed salad, carrot

Lucy 12
tempura sweet potato, avocado, brown sugar sauce

Kiss 12
avocado, mango, mango sauce

Oasis 12
tempura banana, mango, avocado, rice paper, mango sauce

Green Island 12
avocado, cucumber, asparagus, seaweed salad

Schroomy 10
tempura mushroom, brown sugar sauce, sriracha

Jade 11
tempura broccoli, carrot, brown sugar sauce

Forest 11
wakame salad, carrot, avocado

Unicorn 13
asparagus, cucumber, avocado, carrot, purple cabbage
rice paper, chili oil

Buddha 14
tempura tofu, carrot, cilantro, scallion
onion, jalapeno, sesame oil

Gypsy 13
avocado, cucumber, carrot, asparagus,
forbidden rice, spicy thai sauce

Power 14
avocado, cucumber, asparagus, carrot, wakame,
sweet brown sauce, tempura style

Gandhi 15
fried tofu, asparagus, cucumber, avocado,
peanut sauce, sriracha

Hippie 15
tempura purple sweet potato, carrot, rolled in
cucumber, kobachi sauce

Spooky 16
tempura sweet potato, tempura purple sweet potato,
daikon, avocado, forbidden rice, kobachi sauce

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VEGAN LUNCH MENU

APPETIZERS

Edamame — 10
steamed soybeans, tossed in salt or garlic

Harumaki — 12
fried vegetable spring roll, sweet chili sauce

Vegetable Tempura — 14
asparagus, sweet potato, broccoli, onion, taro root, battered & lightly fried

Edamame Gyoza *(steamed or fried)* — 13
fried soybean wonton dumpling, edamame, & vegetable blend

Ruby Tower — 15
tempura sweet potatoes, purple sweet potato, avocado, sushi rice, sweet brown sauce

Hijiki Salad — 13
black seaweed with lotus roots in Japanese sauce

ENTRÉES

Served with miso soup & house salad with yuzu dressing

Vegetable Yakisoba — 14
mixed vegetables, house sauce, japanese noodles (*add tofu* **2**)

Vegetable Hibachi — 16
mixed hibachi vegetables, fried rice, sesame seeds (*add tofu* **2**)

Salt & Pepper Tofu — 16
salt & pepper, scallions, mixed veggies, jalapeño, white rice

Orange Tofu — 17
tempura-fried tofu, house-made fresh orange sauce, steamed broccoli, white rice

Pineapple Tofu Fried Rice — 17
traditional fried rice, pineapple, cashews, tofu, mixed veggies

SUSHI ROLLS

*Substitute white rice roll with brown rice **2**, forbidden rice **3**, soy paper **2**, rice paper **2** or rolled in cucumber **4***

Asparagus — 10
rolled in rice & seaweed

Avocado — 10
rolled in rice & seaweed

Cucumber — 10
rolled in rice & seaweed

Sweet Potato — 10
tempura sweet potato, sweet brown sauce

Purple Sweet Potato — 11
tempura purple sweet potato, sweet brown sauce

Evergreen — 11
avocado, cucumber, asparagus

Hijiki — 10
black seaweed salad, carrot

Lucy — 12
tempura sweet potato, avocado, brown sugar sauce

Kiss — 12
avocado, mango, mango sauce

Oasis — 12
tempura banana, mango, avocado, rice paper, mango sauce

Green Island — 12
avocado, cucumber, asparagus, seaweed salad

Schroomy — 10
tempura mushroom, brown sugar sauce, sriracha

Jade — 11
tempura broccoli, carrot, brown sugar sauce

Forest — 11
wakame salad, carrot, avocado

Unicorn — 13
asparagus, cucumber, avocado, carrot, purple cabbage
rice paper, chili oil

Buddha — 14
tempura tofu, carrot, cilantro, scallion
onion, jalapeno, sesame oil

Gypsy — 13
avocado, cucumber, carrot, asparagus,
forbidden rice, spicy thai sauce

Power — 14
avocado, cucumber, asparagus, carrot, wakame,
sweet brown sauce, tempura style

Gandhi — 15
fried tofu, asparagus, cucumber, avocado,
peanut sauce, sriracha

Hippie — 15
tempura purple sweet potato, carrot, rolled in
cucumber, kobachi sauce

Spooky — 16
tempura sweet potato, tempura purple sweet potato,
daikon, avocado, forbidden rice, kobachi sauce

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DRINK MENU

HANAMI COCKTAILS

Lychee Martini | 16
Reyka vodka, house lychee blend, grapefruit, prosecco

Spiced Old-Fashioned | 16
Old Forester 100, IWAI 45 Japanese whisky, ginger demerara, aromatic & plum bitters

Ruby Paloma | 16
Mijenta Blanco, star ruby cordial, lime, pink grapefruit soda, rosemary salt rim

Petal & Palm | 15
Hibiscus-infused Kōloa Kaua'i coconut rum, Velvet Falernum, lemon, sparkling water

Hanami Highball | 16
Haku Japanese vodka, Ume plum liqueur, vanilla, lemon, orange, prosecco

Tangerine Bebbo | 16
Ford's gin, honey, lemon, tangerine

Guayaba Mai Tai | 16
Stiggins pineapple rum, Paranubes Oaxaca rum, guava, orgeat, orange curacao, lime

Cherry Blossom Negroni | 16
Roku Japanese gin, Campari, Aperol, Cinzano sweet vermouth, Sakura bitters

Stealth Margarita | 16
Herradura Silver, cucumber, elderflower, lime, chili, Tajín

Sake Sangria | 15
Kirinzan Classic Futsushu, pear, orange, lemon, cinnamon

Sakura Colada | 15
Mugi Hokka Shochu, cherry blossom coconut cream, yuzu, pineapple

"Disco Geisha" | 18
Vanilla bean-infused vodka, passion fruit, lychee, lime, cocoa bitters, bubbles
"2026 Set the Bar Winning Cocktail"

HANAMI ZERO

Seedlip Mocktails	14
Aqua Pana Still	10
San Pellegrino Sparkling	10
Ramune *(marble soda)*	6
Pepsi Products *(Pepsi, Diet Pepsi, Pepsi Zero, Sierra Mist, Orange Crush, Dr. Pepper, Mug Root Beer)*	4
Lemonade	4
Iced Tea *(Sweet or Unsweet)*	4
Green Tea *(Hot or Iced)*	4
Jasmine Tea *(Hot or Iced)*	4

WINE

Bubbles	*Glass*	*Bottle*
Prosecco Brut Zardetto, Italy	11	48
Blanc de Blancs, François Montand France	11	48
Cava Brut Rosé, Los Dos Spain	13	56
Rosé, Fleur de Mer, Côtes de Provence France	14	52
Brut Rosé, Jansz Tazmania, Australia	-	60
Champagne, Lallier R.021 Réflexion Brut France	-	90
Champagne, Devaux Brut Grande Réserve France	-	110
Champagne, Taittinger Brut La Française Reims, France	-	150

White	*Glass*	*Bottle*
Albariño, Marqués de Valor Rías Baixas, SP	15	56
Chardonnay, BonAnno Los Carneros, CA	14	52
Chardonnay, Hartford Court Russian River Valley, CA	17	64
Pinot Grigio, Terra Alpina Alto Adige, IT	14	50
Riesling, August Kessler Rheingau, GER	13	48
Sancerre, Les Champs Clos Loire Valley, FR	23	88
Sauvignon Blanc, Spy Valley Marlborough, NZ	15	56
Sauvignon Blanc Silver Oak, CA	24	92
Chablis, Domaine Long-Depaquit Burgundy, FR	-	75
Chardonnay, La Crema Sonoma Coast, CA	-	60
Chardonnay, Rombauer, Carneros Carneros, CA	-	90
Chardonnay, ZD Napa Valley, CA	-	90
Gewürztraminer, Trimbach Alsace, FR	-	65
Pinot Gris, King Estate Willamette Valley, OR	-	68
Riesling Kabinett, Schloss Vollrads Rheingau, GER	-	80
Vermentino, Poggio al Tesoro "Solosole" Bolgheri DOC, IT	-	60

Red	*Glass*	*Bottle*
Cabernet Sauvignon, Smith & Hook Central Coast, CA	14	52
Cabernet Sauvignon, Orin Swift "Bloodlines," CA	19	72
Cabernet Sauvignon, Lola Napa Valley, CA	21	80
Chianti Classico Riserva, Castello Banfi Tuscany, IT	16	60
Côtes-du-Rhône, Château Pégau "Cuvée Maclura," France	18	68
Malbec, Salentein Reserve ARG	16	60
Pinot Noir, Cloudline OR	15	56
Barolo, Fontanafredda, Serralunga d'Alba Piedmont, IT	-	125
Brunello di Montalcino DOCG, Castello Banfi Tuscany, IT	-	135
Cabernet Sauvignon, Bezel by Cakebread Paso Robles, CA	-	72
Cabernet Sauvignon, Silver Oak Alexander Valley, CA	-	160
Châteauneuf-du-Pape, André Brunel "Cuvée Réservée" FR	-	95
Syrah, Paul Jaboulet Aîné "Les Jalets" Crozes-Hermitage, FR	-	78
Pauillac, Les Tourelles de Longueville FR	-	145
Pinot Noir, Archery Summit OR	-	125
Red Blend, Orin Swift "Machete" CA	-	125
Red Blend, Castello Banfi "Cum Laude" Toscana IGT, IT	-	105
Pinot Noir, Twomey Anderson Valley, CA	-	110
Red Blend, Timeless by Silver Oak Canyon Ranch Napa Valley, CA	-	300

PREMIUM SAKE

	Glass	Bottle
OZE No Yukidoke (Junmai) Medium-bodied, earthy, dry	14	62
Yuki Otoko "Yeti" (Honjozo) Light, clean & dry with subtle umami	14	60
DASSAI 45 (Junmai Daiginjo) Apple, orange, pear & a touch of honey	16	75
Kikumasamune (Junmai Taru) Dry & crisp with aromatic Yoshino cedar	14	62
Kirinzan Brewery Classic (Futsushu) Light, clean & dry with melon & hazelnut	11	48
Bunraku Yamahai Junmai Crisp & rich	-	28
Kikusui Junmai Ginjo Clean, crisp & smooth	-	30
Kubota Senjyu "1000 Dreams" (Ginjo) Clear & spicy with a hint of nutmeg	-	32
Nanbu Bijin Tokubetsu Junmai Crisp, refreshing & smooth with a hint of umami	-	42
Wildflowers Junmai Floral with lychee, apple & strawberry	14	48
Konteki "Tears of Dawn" (Daiginjo) Lush with banana, anise & truffle notes	17	78

	Glass	Bottle
Sacred Mist (Honjozo Nigori) Cloudy, creamy & mildly sweet with tropical fruit	15	68
SŌTŌ (Junmai Ginjo) Fruity & floral with berry & stone fruit	17	78
SŌTŌ (Junmai Daiginjo) Creamy & smoothwith apple, melon & cucumber	19	95
Sake Flight Six, 1oz samples of sakes	Six Glasses	30
DASSAI Blue 23 (Junmai Daiginjo) Elegant & aromatic with pear, anise & stone fruit	22	110
Konteki "Pearls of Simplicity" (Junmai Daiginjo) Delicate & floral with Asian pear & minerality	-	42
Onikoroshi "Demon Slayer" (Junmai Daiginjo) Silky & slightly sweet, elegant fruit & balanced acidity	-	47
Sho Chiko Bai Nigori Creamy & sweet with soft tropical fruit	-	22
Kikusui "Perfect Snow" (Nigori Genshu) Sweet, rich & full-bodied with a bold, creamy texture	-	30
Tsukasabotan "Yamayuzu Shibori" (Yuzu Sake) Bright yuzu citrus; refreshing, soft & balanced	-	62
Hana Awaka (Sparkling) Lively, delicate & fruity	-	28

HOUSE SELECTIONS

	Small	Large
Sho Chicku Bai Sake hot or cold	8	13

	Glass	Bottle
Choya Plum Wine	12	50

JAPANESE BEERS

Kirin Ichiban	10
Kirin Light	10
Sapporo Draft	9
Yuzu Lager Japanese citrus, bright & fresh	10
Orion refreshing & crisp	10
Echigo Koshihikari Lager Light-bodied, soft, honeyed & toasty; the ultimate rice lager	13
White Ale Wheat beer, flavored with coriander, orange peel & nutmeg	10
Dai Dai IPA International pale ale brewed with Japanese mandarin fruit	10
Echigo Red Ale Medium-bodied & refreshing; notes of citrus & wild berries	13
Koshi Hikari Light-bodied, soft, honeyed & toasty; the ultimate rice lager!	13
Hyoketsu Japanese Seltzer Choice of Strawberry or Pineapple	10

CRAFT & IMPORTEDBREWERIES

JDubs Passion Wheat Refreshing wheat ale with bright, tropical passion fruit	8
Walking Tree IPA Hop-forward IPA with vibrant citrus & tropical fruit notes	8
Deschutes Black Butte Porter Rich porter with chocolate, roasted malt, & coffee notes	8
Estrella Galicia Gluten-Free	9
Heineken 0.0 Non-Alcoholic	8
Rotating Sour Changes Seasonally	8

DESSERTS

Banana Bomb banana wrapped in wonton skin, fried, vanilla ice cream	13
Tempura Ice Cream vanilla ice cream, wrapped in pound cake, tempura fried	12
Tempura Cheesecake vanilla ice cream, assorted sauces	13
Chocolate Cake Tower vanilla ice cream, chocolate sauce	12
Mochi mango, vanilla, green tea	9
Lychee Sorbet (vegan), lychee, coconut	11

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