

Appetizers

Edamame <i>Boiled and lightly salted soybeans</i>	7	Ika Somen* <i>Thin sliced cuttle fish with the special sauce</i>	16
Spicy Edamame <i>Sautéed soybean in chili garlic sauce</i>	9	Monkey Brain* <i>Deep fried avocado with spicy tuna and crab meat. Served with spicy mayo and eel sauce</i>	14
Pan Fried Gyoza <i>Pan fried pork dumplings</i>	12	Uni Shooter* <i>Sake in quail egg and sea urchin</i>	18
Takoyaki (6pcs) <i>Crispy octopus balls topped with savory sauce, mayo and bonito flakes</i>	12	Ankimo (4pcs) <i>Steamed monkfish liver with ponzu sauce. Radish sprout. Katsuo itokake. Bonito flakes</i>	16
Ikagesokarage (squid legs) <i>Crispy deep-fried squid legs</i>	13	Tuna Tataki (6pcs)* <i>Seared tuna with deep fried garlic, mushroom and special sauce.</i>	14
Chicken Karaage <i>Seasoned fried chicken thigh, lightly batter fried</i>	12	Cannon Ball (3pcs)* <i>Deep fried mushroom with cheese spicy tuna two kinds of sauce.</i>	14
Agedashi Tofu <i>Tempura fried tofu, served in house made tempura sauce</i>	12	Salmon Tartare * <i>Fresh diced salmon with avocado, citrus and a hint of spice. A light, refreshing starter</i>	15
Shrimp Vegetable Tempura <i>4pcs shrimp, assorted 8pcs vegetables battered and fried. Served with house tempura sauce</i>	15	Tuna Tartare* <i>Fresh diced tuna with avocado, citrus, and a touch of soy. Light and flavorful</i>	15
Baked Mussels (4pcs) <i>Baked mussel with mayo and mozzarella cheese</i>	13	Goma Tofu <i>Soft tofu, bonito flakes, dried seaweed with house sauce</i>	10
Crab Fry <i>Deep-fried soft-shell crab. Served with ponzu sauce</i>	15	Hamachi Kama <i>Grilled yellowtail collar, tender and juicy with a crispy skin, served with a citrusy ponzu sauce</i>	15
Kaki Fry <i>Deep fried oyster (6pcs), served with ponzu sauce</i>	14	Garlic Creamy Salmon Kama <i>Grilled salmon collar served with garlic shiitake mushroom creamy sauce</i>	16
Shishito Pepper <i>Pan fried salted shishito pepper, lightly salted for a smoky and savory flavor</i>	10		
Heart Attack <i>Jalapeno filled with cream cheese and spices, lightly fried for a crispy and spicy bite</i>	12		

Appetizer Box – 20"
A daily selection of six(6) chef curated appetizers, offering a variety of flavors and textures.

— SUSHI HANA —

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Sushi Special Combos

Nigiri & Rolls

- A:** Choose any kind of rolls with 9 pcs nigiri sushi (chef choice)* 50
- B:** Choose any kind of 2 rolls with 12 pcs nigiri sushi (chef choice)* 80
- C:** Choose any kind of 3 rolls with 18 pcs nigiri sushi (chef choice)* 120

Nigiri Sushi (Chef's choice)

- A:** 8 pcs nigiri * 30
- B:** 14 pcs nigiri * 50
- C:** 20 pcs nigiri * 70

Nigiri & Sashimi (Chef's choice)

- A:** Sashimi 9 pcs | Nigiri 9 pcs* 60
- B:** Sashimi 12 pcs | Nigiri 12 pcs* 80
- C:** Sashimi 20 pcs | Nigiri 20 pcs* 120

Sashimi (Chef's Choice)

- A:** Small: 18 pcs* 60
- B:** Medium: 24 pcs* 100
- C:** Large: 36 pcs* 150

All combos come with Tuna, Salmon, Hamachi, Kanpachi, Madai, Shimaji, Hirame, Suzuki, Toro, Shiro Maguro, Ika, Ikura, Hotate, Uni, Tobiko, Masagi, Amaebi, Mirugai (geoduck), King Salmon or Special fish.

Sushi & Sashimi

	Sushi (2pcs)	Sashimi (6pcs)		Sushi (2pcs)	Sashimi (6pcs)
* Chu Toro (Fatty Bluefin)	15	40	* Amaebi (Sweet Shrimp)	15	45
* O. Toro (Fatty Bluefin Belly)	18	50	Ebi (Cooked Shrimp)	6	15
* Kama Toro (Bluefin Tuna Chin)	25		Tamago (Egg Omelet)	5	15
* Sake (Atlantic Salmon)	8	25	* Hokkigai (Surf Clams)	10	25
* Madai (Sea Bream)	12	40	* King Salmon	14	40
* Shima Aji (Spanish Mackerel)	14	45	* Hotate (Scallop)	10	30
* Kanpachi (Amber Jack)	14	45	* Uni (Sea Urchin)	19	60
* Hirame (Fluke)	14	45	Inari (Fried Tofu)	5	
* Hamachi (Yellowtail)	10	35	* Suzuki (Bass)	12	35
* Shiro Maguro (Albacore Tuna)	9	25	Kazunoko (Herring Eggs)	10	10
Tako (Boiled Octopus)	10	30	* Negi Toro (Fatty Tuna, Green Onion)	10	
* Ika (Cuttlefish)	7	18	* Uzura (Quail Eggs 2pcs)	4	
* Kani (Snow Crab Legs)	12	35	Wagyu (Japanese premium wagyu)	25	50
Unagi (Fresh Water Eel)	10	25	* suri Aji (Horse Mackerel)	19	
Anago (Salt Water Eel)	14	40	* Shime Saba (Vineyard Mackerel)	7	25
* Masago (Capelin Eggs)	7	18	* Aburi Iwashi (Seared Sardines)	9	30
* Tobiko (Flying Fish Eggs)	8	20	* Ikura (Salmon Eggs)	10	30
* Kinmedai (Splendid Alfonsino)	18	50			

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Salads

Seaweed Salad	8.5	Ebi Sunomono	8.5
House Salad	9	Tako Sunomono	12
Avocado Salad	12	Tuna Poke Salad*	12
Salmon Skin Salad	12	Salmon Poke Salad*	13
Cucumber Sunomono	5	Crunchy Crab Salad	

Ramen & Udon

Tonkotsu Ramen <i>Pork bone broth, black wood ear mushroom, bean sprout, bamboo, fish cake, tamago, scallion</i>	18	Tan Tan Ramen <i>Spicy sesame soup base rich flavor with chashu pork belly, wakame, tamago, egg, fish cake, and scallion</i>	20
Tonkotsu Miso Ramen <i>Miso-flavored pork bone broth, seared chashu pork belly, chili, bamboo, wakame, beansprout, tamago, fishcake, scallion, black wood ear mushroom</i>	18	Vegetarian Ramen <i>Miso flavor, fried tofu, bok choy, bamboo, black wood ear mushroom, scallion, and beansprout</i>	16
Tonkotsu Shoyu Ramen <i>A savory soy sauce soup base rich pork bone broth with chashu pork belly, bamboo, nori, fishcake, scallion, and black wood ear mushroom</i>	18	Abura Soba <i>Noodles mixed with shiitake, bamboo, scallion, nori, and egg, served with chili oil and house sauce</i>	18
Champon Seafood Ramen <i>Seafood-infused pork bone broth with shrimp, mussels, squid, scallion, Napa cabbage, onion, and carrot</i>	18	Tempura Udon <i>Udon noodle soup served with crispy shrimp tempura and assorted vegetables on the side</i>	18
Nagasaki Champon Ramen <i>Rich and savory pork bone broth with shrimp, squid, mussels, scallion, cabbage, onion, and carrot</i>	20	Nabeyaki Udon <i>Noodle soup with chicken and poached egg</i>	20
		Niku Udon <i>Noodle soup with beef and poached egg</i>	18

Donburi

— Includes miso soup —

Ten Don <i>Crispy tempura over steamed rice</i>	20
Tekka Don* <i>Sushi rice on topped Tuna w/Ginger, wasabi</i>	30
Sake Don* <i>Sushi rice on topped Salmon w/Ginger, wasabi</i>	25
Chirashi Don* <i>Sushi rice on topped assorted Sashimi, Tamago, Ikura, or Masago, or Unagi, ginger, wasabi</i>	35
Unagi Don <i>Sushi rice on topped dried seaweeds, fresh water eel, Katsu itokake</i>	30
Curry Katsu <i>Crispy breaded pork or chicken cutlet with rich Japanese curry sauce, served with rice and pickles</i>	20
Hwedubbap* <i>Assorted Raw Fish With Salad, Avocado, Fish Egg, Cucumber, Radish, dry seaweed, Rice, Spicy Sauce</i>	25

Lunch Bentos

Includes tempura, 4pcs of California roll or spicy tuna roll*, salad, miso soup, and a vegetable croquette

Chicken Teriyaki Bento	18
Spicy Chicken Teriyaki Bento	19
Salmon Shioyaki Bento	20
Saba Shioyaki Bento	20
Short Ribs Bento	32
Bulgogi Bento	20
Sushi Bento (6pcs)*	35
Sashimi Bento (6pcs)*	35

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Carpaccio

— Comes with 7 Pieces —

Tuna Carpaccio* <i>Thinly sliced fresh tuna with carpaccio sauce, jalapeño, avocado, tobiko, and radish sprout for a bold and refreshing flavor</i>	30	Kanpachi Carpaccio* <i>Amberjack slices with citrus glaze, jalapeño, and tobiko</i>	30
Salmon Belly Carpaccio* <i>Salmon belly with carpaccio sauce, jalapeño, avocado, and tobiko</i>	25	Shima Aji Carpaccio* <i>Japanese striped jack with radish sprout, tobiko, and jalapeño</i>	35
Toro Tataki Carpaccio* <i>Seared toro with jalapeño, avocado, tobiko, and radish sprouts</i>	45	Hamachi Carpaccio* <i>Yellowtail with special sauce, jalapeño, and katsuo itokake</i>	30

Kitchen Specials

Chicken Teriyaki <i>Grilled juicy chicken, glazed with a rich and sweet soy sauce, served with steamed rice and a fresh salad.</i>	18	Grilled Short Ribs <i>Marinated short ribs grilled to perfection, served with rice and salad</i>	28
Spicy Chicken Teriyaki <i>Tender chicken with a kick of spice, paired with rice and salad</i>	19	Sukiyaki <i>Thinly sliced beef and vegetables simmered in a sweet soy-based broth</i>	25
Chicken Katsu <i>Crispy breaded chicken cutlet, served with rice and salad</i>	18	Chicken Yakisoba <i>Stir-fried noodles with chicken and vegetables</i>	18
Cheese Tonkatsu <i>Panko-breaded pork filled with mozzarella cheese, served with rice and salad</i>	20	Beef Yakisoba <i>Stir-fried noodles with beef and vegetable</i>	20
Bulgogi <i>Thinly sliced marinated beef in a savory sauce, served with rice and salad</i>	22	Shrimp Yakisoba <i>Stir-fried noodles with shrimp and vegetable</i>	20
Spicy Pork Bulgogi <i>Grilled pork marinated in a spicy Korean sauce, served with rice and salad</i>	22	Seafood Yakisoba <i>Stir-fried noodles with mix of seafood and vegetables</i>	22

Premium Selections

Omakase Nigiri (12pcs)* <i>Seasonal premium fish and chef's special selection, served with salad and miso soup</i>	60	Sushi Boat* <i>Enjoy a sushi feast with our Sushi Boat, featuring 30 pieces of sashimi, 24 pieces of nigiri, and your choice of 3 rolls</i>	250
Salmon Box* <i>9 kind of Salmon Cuisine</i>	40	Special Live Hiram Sashimi* <i>A luxurious live fluke sashimi platter, complete with fish stew, fresh gensai salad, and an assortment of 10 unique zukedashi dishes.</i>	300
Tuna Box* <i>9 kind of Tuna Cuisine</i>	45		
Dream Box*(9) Chef's Choice <i>Uni, Wagyu, Aji, Kanpachi, Ankimo, Anago, Toro, Chutoro, King salmon and more</i>	95		

NOTE:Hawaiian roll and Baby Lobster roll are not included in any Selection combos.

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An 18% gratuity will be automatically added to parties of 6 or more

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Signature Roll

Super Star Roll* <i>Shrimp tempura roll topped with spicy tuna, salmon, white fish, and special sauce</i>	20	Unagi Delight Roll <i>Shrimp tempura roll topped with fried unagi and special sauce</i>	20
Boss Roll* <i>Soy paper with salmon, tuna, shrimp tempura, crab meat, tuna, salmon, hamachi, and eel sauce</i>	20	Real Crab California Roll* <i>al crab, avocado, cucumber, and masago</i>	18
Tiger Roll <i>Spider roll topped with cooked shrimp and eel sauce</i>	18	Golden California Roll <i>Deep-fried California roll topped with tuna, salmon, unagi sauce, spicy mayo, and sriracha</i>	18
Spicy Spicy Roll* <i>Spicy California roll with spicy tuna, tobiko, spicy mayo, and sriracha</i>	16	Playboy Roll* <i>Shrimp tempura roll topped with spicy tuna, unagi sauce, and spicy mayo</i>	16
Seared Salmon Roll <i>California roll topped with seared salmon, baked sauce, unagi sauce, and katsuo itokake</i>	18	Baked Salmon Roll* <i>California roll topped with baked salmon, masago, tobiko, green onion, and unagi sauce</i>	20
Seared Scallop Roll* <i>Shrimp tempura roll topped with seared scallops, tobiko, and eel sauce</i>	20	Baked Scallop Roll* <i>California roll topped with baked scallops, masago, tobiko, green onion, unagi sauce, and spicy mayo</i>	20
Mega Crunch Roll* <i>Shrimp tempura roll topped with potato crunch, eel sauce, and masago</i>	15	Dynamite Roll* <i>Baked California roll with scallops, mushrooms, avocado, masago, green onion, unagi sauce, and spicy mayo</i>	20
Salmon Lover Roll <i>Spicy salmon roll topped with lemon, onion, and ponzu sauce</i>	18	Poke Roll* <i>California roll topped with spicy tuna, seaweed salad, and masago</i>	16
Nacho Tuna Roll <i>Deep-fried seaweed rice topped with Fresh tuna with topped special sauces, green onion, and radish sprouts</i>	20	Hurricane Roll* <i>Spicy tuna, crab, and asparagus topped with fried jalapeño, spicy mayo, unagi sauce, and sriracha</i>	20
Kiss of Fire Roll* <i>Spicy tuna roll topped with seared escolar, jalapeño, ponzu sauce, and sriracha</i>	18	Heart Attack Roll* <i>Deep-fried spicy tuna, crab, jalapeño cream cheese, green onion, unagi sauce, spicy mayo, and sriracha</i>	20
Red Crunch Roll* <i>Spicy California roll topped with spicy tuna, potato crunch, and unagi sauce</i>	16		

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Signature Roll

Samurai Roll* <i>Tempura shrimp with spicy tuna, cucumber, kaiware, shiso, avocado, crunch, spicy mayo, and tobiko</i>	16	Island Tower Roll* <i>Sushi rice, cucumber, avocado, spicy tuna, crab meat seaweed salad, tobiko, spicy mayo, sriracha, and unagi sauce</i>	18
Samurai Roll 2 <i>Spicy California roll topped with inari, spicy tuna, sesame seeds, unagi sauce, spicy mayo, and sriracha</i>	18	Rainier Roll* <i>Spicy tuna, tempura shrimp topped with seared scallops, tobiko, unagi sauce, and spicy mayo</i>	20
Hawaiian Roll* <i>Real crab and avocado roll topped with bluefin tuna and mango sauce</i>	25	Midori Roll* <i>Spicy tuna roll topped with tuna, salmon, white fish, pickled radish, and wasabi sauce</i>	20
Toro Hawaiian Roll* <i>Real crab and avocado roll topped with bluefin toro and mango or truffle sauce</i>	35	Fire Bird Roll <i>Shrimp tempura, cream cheese, crab meat roll topped with smoked salmon and mushrooms</i>	25
Shrimp Lover Roll <i>Shrimp tempura roll topped with ebi and wasabi sauce</i>	18	Super Dragon Roll <i>California roll topped with unagi, dried seaweed, and unagi sauce</i>	25
Baby Lobster Roll* <i>California roll topped with fried baby lobster, tobiko, masago, spicy mayo, and unagi sauce</i>	25	Blue Island Roll* <i>Soy paper with crab meat, spicy tuna, topped with tuna, salmon, hamachi, and mustard soy dressing, Rayu</i>	18
Kite Roll <i>Tamago and cucumber roll</i>	12		

House Roll

California Roll <i>Crab, avocado, and cucumber</i>	10	Spicy Salmon Roll* <i>Salmon mixed with spicy sauce and cucumber</i>	10
Crunch Roll <i>Tempura shrimp, avocado topped with crispy flakes</i>	14	Tuna Roll* <i>Simple roll with fresh tuna</i>	12
Shrimp Tempura Roll <i>Fried shrimp, cucumber, and avocado, tobiko</i>	13	Salmon Roll* <i>Simple roll with fresh salmon</i>	10
Unagi Roll <i>Grilled eel with avocado and crab meat</i>	15	Negihama* <i>Yellowtail and green onion roll</i>	10
Philly Roll <i>Smoked salmon, cream cheese, and cucumber</i>	12	Futomaki <i>Thick roll with assorted vegetables and egg</i>	12
Spicy Tuna Roll* <i>Tuna mixed with spicy sauce and cucumber</i>	12	Kanpyo Maki* <i>Sweet pickled gourd roll</i>	9
Hand Rolls Available upon Request	9		

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