

Appetizer

Tempura Appetizer

Vegetable 7 Shrimp 9 Calamari 7 Combination 9

Gyoza 6

Japanese style pan fried dumplings

Egg Roll 7

Our homemade egg rolls

Asparagus Beef Roll 8

Baby asparagus tips rolled in choice sirloin glazed with teriyaki sauce

Age Dashi Tofu 6

Deep fried tofu in light soy broth

Soft shell Crab 12

Whole soft shell crab lightly battered then fried, served with ponzu sauce

Tai Tempura 9

Red snapper tempura

Goma Ae 6

Steamed spinach with homemade sesame sauce

Eda Mame 5

Steamed soy beans served warm

Seaweed Salad 7

Assorted seaweed salad

Shiro Jalapeño 22

White tuna sashimi topped jalapeño slices with ponzu and touch of olive oil

Sashimi Carpaccio 22

Choice of tuna or salmon or hamachi with ponzu and touch of olive oil

Sushi Appetizer 16

One piece each tuna, white fish, shrimp, roll each of cucumber and tuna

Sashimi salad 18

Assorted cube raw fish with special dressing

Sashimi Appetizer 22

An assortment of raw fish

Tuna Tataki 23

Seared fresh tuna, lettuce, crashed sesame seed with special sauce

Tuna Tartar 23

Spicy tuna mixed with crunch, green onion, covered with avocado, lemon zest

Spicy Tuna Salad 25

Yellow fin tuna with spicy mayo and avocados served over bed of cucumbers & daikon in light vinaigrette

Spicy Tako Salad 18

Octopus, crab meat and masago mixed with spicy mayo

Kyuri Su 5

Cucumber salad with our light vinaigrette

Yakitori 9

Chicken tenderloins on skewers glazed with teriyaki sauce

Shumai 5

Steamed shrimp dumplings

Side Golden (Garlic) Shrimp 11

Giant prawns with golden egg yolk sauce

Golden Lobster Appetizer 31

Fresh water lobster with golden egg yolk sauce

Side Scallops 13

Hanakawa Special I

Market price

*10-12oz Cold Water Lobster Tail
6oz Filet Mignon served with grilled Vegetable
And your choice of one Appetizer (Listed Below) and Dessert*

Hanakawa Special II

Market price

*10-12oz Cold Water Lobster Tail
4oz Shrimp, 4oz Scallop served with grilled Vegetable
And your choice of one Appetizer (Listed Below) and Dessert*

Appetizer

*Shrimp Tempura, Calamari Tempura, Vegetable Tempura
Egg Roll, Golden Shrimp, Hibachi Shrimp, California Roll*

Children's Menu

(10 years of age and younger)

Includes steamed rice, vegetable and choice of soup or salad

Fried Rice \$1.95 extra

Chicken \$11

Steak \$13

Shrimp \$14

From our Sushi Bar

*Served with miso soup and salad
To go includes soup or salad*

Sushi Deluxe 31

1 California roll and 8 pieces of nigiri

Sushi Regular 24

roll of tekka and kappa, and 6 pieces of nigiri

Chirashi Sushi 32

Assortment of sashimi served over bed of sushi rice

Tekka Don 32

Fresh tuna served over bed of sushi rice

Sake Don 31

Fresh salmon served over bed of sushi rice

Una Don 31

Broiled fresh water eel served over bed of rice

Spicy Sashimi Bowl 28

Assorted fresh fish with veggies, Korean sweet & chill sauce

Makimono Dinner 19

1 Roll each California, tekka and ebi tempura roll

Sashimi Dinner 34

An assortment of fresh sashimi served with rice on the side

Sushi and Sashimi Combo 39

Sushi deluxe along with sashimi appetizer

Poki Poki Bowl 27

Fresh Tuna, Salmon mixed special sauce, Masago, Avocado, Tomato, Green Onion

SUSHI A LA CARTE (2 pieces per order)

<i>Maguro (tuna)</i>	<i>\$10</i>	<i>Shiro Maguro (white tuna)</i>	<i>\$8</i>
<i>Hamachi (yellow tail)</i>	<i>\$9</i>	<i>Sake (fresh salmon)</i>	<i>\$9</i>
<i>Smoked Sake</i>	<i>\$7</i>	<i>Unagi (fresh water eel)</i>	<i>\$10</i>
<i>Ama Ebi (sweet shrimp)</i>	<i>\$12</i>	<i>Ebi (shrimp)</i>	<i>\$7</i>
<i>Tai (red snapper)</i>	<i>\$7</i>	<i>Tamago (cooked egg)</i>	<i>\$5</i>
<i>Tako (octopus)</i>	<i>\$9</i>	<i>Ika (squid)</i>	<i>\$7</i>
<i>Kani Kama (crab sticks)</i>	<i>\$6</i>	<i>Masago (smelt roe)</i>	<i>\$6</i>

Hotate Gai (scallops) \$10
Ikura (salmon roe) \$11

Tamago (cooked egg) \$5
Hokikai (surf clam) \$7

Hibachi Combinations

*Includes soup, salad, vegetables and choice of steamed or fried rice and 1 side order (Fried rice \$1.95 extra)
To go includes soup or salad*

(Side Order Choices: California roll, Gyoza, Shrimp Tempura or Calamari Tempura)

STEAK *(filet mignon \$4.00 extra)*

and Shrimp (hibachi, golden or garlic) 45

and Scallops 48

and Salmon 45

and Chicken 40

and Calamari 41

and Tuna 46

and Lobster 50

CHICKEN *(hibachi or teriyaki)*

and Shrimp (hibachi, golden or garlic) 41

and Scallops 44

and Salmon 41

and Calamari 39

and Tuna 43

and Lobster 48

SHRIMP *(hibachi, golden or garlic)*

and Scallops 48

and Salmon 43

and Calamari 41

and Tuna 44

and Lobster 51

Entrees

*Includes soup, salad, vegetables and choice of steamed rice or fried rice (Fried rice \$1.95 extra)
To go includes soup or salad*

Chicken Teriyaki 21

Tender chicken breasts sautéed in homemade teriyaki sauce

Chicken Hibachi 21

Tender chicken breasts cooked until golden brown with subtle touch of sesame seeds

Steak Teriyaki 32

There's only one way to compliment an already perfect strip loin-with our famous teriyaki sauce

Steak Hibachi 32

Hanakawa's hand trimmed strip loin is the best anywhere...thick juicy and delicious!

Filet Mignon 36

Truly the ultimate cut of beef...our extra tender filet will melt in your mouth

Hibachi Shrimp 31

Bright, fresh shrimp sautéed with splash of lemon juice

Golden Shrimp 31

Large, butterflied shrimp smothered in our famously rich egg yolk sauce

Garlic Shrimp 31

Another shrimp perfection in our signature garlic sauce

Scallops 34

Sweet large sea scallops cooked until crisp golden then graced with sesame seeds

Salmon (hibachi or teriyaki) 31

Tender northern Atlantic salmon filet smothered in our teriyaki sauce

Veggie Delight 22

Medley of napa, broccoli, mushrooms, carrots, zucchini, and onions sautéed with tofu

Calamari (hibachi or teriyaki) 29

Surprisingly tender steaks of calamari sautéed in teriyaki sauce

Tuna (hibachi or teriyaki) 32

Sushi grade big eye tuna sautéed or even seared

Lobster (hibachi or golden or garlic) 42

6-7oz rock lobster tail

Makimono (Rolls)

- Alaskan*- Lightly deep fried Philly Roll \$12
**Angry Bird*-Cream cheese, avocado, crab, deep fried with special sauce \$15
Avocado (V) \$7
Boston-Tuna, avocado, cucumber, masago, mayo \$13
BSCR -Baked scallops over California roll \$21
Caterpillar-Una Q roll covered with avocado \$16
California Roll -Cucumber, avocado, crab sticks \$8
Chicago Crazy -California roll plus tuna, hamach, salmon \$20
Chu (V) -Hanakawa's own vegetarian roll \$14
Crab Rangoon Roll- Another version of Alaskan but plus the jalepeños \$13
**Crunchy Tuna*- California roll topped with negi spicy tuna \$15
Dragon-Shrimp tempura, cucumber, mayo, topped with eel and avocado \$19
**Dragon Ferrari* -Baked spicy scallop topped w/spicy tuna, shrimp tempura, crab stick, avocado roll \$23
**Dynamite* -Crab sticks, chopped tako, masago, spicy mayo baked to perfection \$21
Ebi Tempura -Shrimp tempura, cucumber, avocado, masago and mayo \$11
**Fire crunch tuna* - Spicy crunch tuna topped with Spicy crunch roll \$18
Futo-Japanese egg, squash, crab, cucumber, pickled radish, shiitake mushroom \$9
**Godzilla*- 2 rolls in 1- spicy tuna and shrimp tempura roll \$19
**Helen's special* - Fresh tuna and hamachi, green onion with spicy mayo \$13
Kanpyo (V)-Sweet squash \$6
Kappa (V)-Cucumber \$5
**Laurie's Special*- Salmon with chili oil topped w/white tuna and avocado \$19
**Libertyville*-Spicy tuna and avocado roll topped with red snapper, baked with special sauce \$20
Negi Hamachi - Yellow tail, scallions \$8
**Negi Spicy Tuna* - Spicy tuna, masago with touch of chili oil, scallions and cucumbers \$11
New York-Fresh water eel, cream cheese, cucumber, avocado, masago \$11
**OMG*-Shrimp tempura and avocado roll topped with cooked shrimp, special sauce with fire \$20
Oshinko (V) -Japanese pickled radish \$6
Philadelphia- Smoked salmon, avocado and cream cheese \$11
Pink dragon -Una Q roll topped w/fresh salmon and avocado \$19
Pink Salmon- Spicy salmon topped w/fresh salmon, torch and potato chip \$21
Rainbow-California wrapped with tuna, salmon, shrimp & tai \$19
Red Dragon-Negi spicy tuna with eel and avocado on top \$19
Salmon Avocado -Fresh salmon, avocado \$12
Sake Roll – Fresh salmon \$9
Shiitake (V)-Shiitake mushroom, cucumber \$6
**Spicy crunch* -Crunch crab stick mixed spicy mayo \$8
**Spicy Salmon*-Salmon and cucumbers with spicy mayo \$12
**Spicy Scallop* - Sweet scallops, masago, cucumbers, with spicy mayo \$14
**Spicy Tako*- Spicy chili mayo with octopus, crabsticks and masago with cucumbers \$13
**Spicy Tuna*-Tuna, cucumber, masago with our own spicy mayo \$11
Spider- Deep fried soft shell crab, avocado, cucumber, smelt with mayo \$14
Sunny Side Up – Spicy Crunch roll, Special sauce and touched roll \$9
**Tarantula*- Negi spicy tuna topped w/chopped soft shell crab mix \$19
Tekka-Fresh tuna \$10
Tuna Avocado -Fresh tuna, avocado \$12
Una Q-Fresh water eel, cucumber \$10
**Wills Special* - Negi spicy tuna topped with salmon and avocado \$19

* spicy (v) vegetarian

Noodle and More

Nabeyaki Udon 17

Thick noodle w/chicken, napa, shitake mushroom and egg in clear broth

Chicken Udon 16

Tempura Udon 19

Yakisoba

Chicken 14 / Beef 16 / Shrimp 18 / Vegetable 12

Stir fried Japanese egg noodle

Tempura Dinner

Vegetable 18 / Shrimp 22 / Combination 20

Lightly battered and deep fried

Sukiyaki 19

Thin slices of strip loin in mild sweet sauce with clear noodles, mushrooms, onion and tofu

Tonkatsu 17

Lightly breaded pork tenderloins deep fried

Udon Butteryaki 13

Plain udon noodles stir fried in just butter

*Soup 2 / Salad 3 / Side Fried Rice 6 / Steamed Rice 3 / Side Vegetables 6
Share Charge 7*

Dessert

Green Tea Ice Cream 4

Tempura Ice Cream 5

Mocchi Ice Cream (mango, green tea or strawberry) 4

Strawberry Ice Cream 4

**Please inform us of any allergies before ordering
18% gratuity will be added to parties of 5 or more**