## Appetizer

## Tempura Appetizer

Vegetable 7 Shrimp 8 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 Jalapen̆o 22
White tuna sashimi topped jalapeňo 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, $1 / 2$ roll each of cucumber and tuna
Sashimi salad 18
Assorted cube raw fish with special dressing
Sashimi Appetizer 21
An assortment of raw fish
Tuna Tataki 22
Seared fresh tuna, lettuce, crashed sesame seed with special sauce
Tuna Tartar 22
Spicy tuna mixed with crunch, green onion, covered with avocado, lemon zest
Spicy Tuna Salad 23
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 10
Giant prawns with golden egg yolk sauce
Golden Lobster Appetizer 30
Fresh water lobster with golden egg yolk sauce
Side Scallops 11

# Hanakawa Special I <br> 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 <br> Market price

# 10-12oz Cold Water Lobster Tail <br> $40 z$ Shrimp, $4 o z$ Scallop served with grilled Vegetable And your choice of one Appetizer (Listed Below) and Dessert 

Appetizer<br>Shrimp Tempura, Calamari Tempura, Vegetable Tempura<br>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 30
1 California roll and 8 pieces of nigiri
Sushi Regular 24
$1 / 2$ roll of tekka and kappa, and 6 pieces of nigiri
Chirashi Sushi 30
Assortment of sashimi served over bed of sushi rice
Tekka Don 31
Fresh tuna served over bed of sushi rice

Sake Don 30
Fresh salmon served over bed of sushi rice
Una Don 31
Broiled fresh water eel served over bed of rice

## Spicy Sashimi Bowl 25

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 38

Sushi deluxe along with sashimi appetizer
Poki Poki Bowl 25
Fresh Tuna, Salmon mixed special sauce, Masago, Avocado, Tomato, Green Onion

## SUSHI A LA CARTE (2 pieces per order)

| Maguro (tuna) | $\$ 10$ |
| :--- | :---: |
| Hamachi (yellow tail) | $\$ 9$ |
| Smoked Sake | $\$ 7$ |
| Ama-Ebi (sweet shrimp) | $\$ 12$ |
| Tai (red snapper) | $\$ 7$ |
| Tako (octopus) | $\$ 9$ |
| Kani Kama (crab sticks) | $\$ 6$ |
| Hotate Gai (scallops) | $\$ 10$ |
| Ikura (salmon roe) | $\$ 11$ |

Shiro Maguro (white tuna) \$8
Sake (fresh salmon) \$9
Unagi(fresh water eel) \$10
Ebi (shrimp) \$7
Tamago(cooked egg) \$5
Ika (squid) \$7
Masago (smelt roe) \$6
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 $\$ 3.00$ extra)
and Shrimp (hibachi, golden or garlic) 44
and Scallops 46
andSalmon 44
and Chicken 39
and Calamari 40
and Tuna 45
and Lobster 50

## CHICKEN (hibachi or terivaki)

and Shrimp (hibachi, golden or garlic) 40
and Scallops 43
and Salmon 40
and Calamari 38
and Tuna 42
and Lobster 47

SHRIMP (hibachi, golden or garlic) $^{\text {SH }}$
and Scallops 45
and Salmon 42
and Calamari 40
and Tuna 43
and Lobster 50

## 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 20

Tender chicken breasts sautéed in homemade teriyaki sauce

## Chicken Hibachi 20

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

## Steak Teriyaki 31

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

## Steak Hibachi 31

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

## Filet Mignon 34

Truly the ultimate cut of beef...our extra tender filet will melt in your mouth
Hibachi Shrimp 30
Bright, fresh shrimp sautéed with splash of lemon juice

## Golden Shrimp 30

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

## Garlic Shrimp 30

Another shrimp perfection in our signature garlic sauce

## Scallops 32

Sweet large sea scallops cooked until crisp golden then graced with sesame seeds
Salmon (hibachi or teriyaki) 30
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) 28

Surprisingly tender steaks of calamari sautéed in teriyaki sauce

Tuna (hibachi or teriyaki) 31
Sushi grade big eye tuna sautéed or even seared
Lobster (hibachi or golden or garlic) 40
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 \$20
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 jalepeňos $\$ 13$
*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 $\$ 22$
*Dynamite -Crab sticks, chopped tako, masago, spicy mayo baked to perfection $\$ 20$
Ebi Tempura -Shrimp tempura, cucumber, avocado, masago and mayo \$11
*Fire crunch tuna - Spicy crunch tuna topped with Spicy crunch roll \$17
Futo-Japenese 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 white tuna and avocado \$18
*Libertyville-Spicy tuna and avocado roll topped with red snapper, baked with special sauce $\$ 19$
Negi Hamachi -Yellow tail, scallions $\$ 8$
*Negi Spicy Tuna - Spicy tuna, masago with touch of chili oil, scallions and cucumbers \$10
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 $\$ 19$
Oshinko (V) -Japanese pickled radish \$5
Philadelphia-Smoked salmon, cucumber, avocado and cream cheese \$11
Pink dragon -Una Q roll topped w/fresh salmon and avocado \$18
Pink Salmon- Spicy salmon topped w/fresh salmon, torch and potato chip $\$ 20$
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 \$11
Shiitake (V)-Shiitake mushroom, cucumber \$6
*Spicy crunch -Crunch crab stick mixed spicy mayo $\$ 8$
*Spicy Salmon-Salmon and cucumbers with spicy mayo $\$ 11$
*Spicy Scallop - Sweet scallops, masago, cucumbers, with spicy mayo $\$ 13$
*Spicy Tako-Spicy chili mayo with octopus, crabsticks and masago with cucumbers \$12
*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 \$18
Tekka-Fresh tuna \$9
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<br>Thick noodle w/chicken, napa, shitake mushroom and egg in clear broth

Chicken Udon 16
Tempura Udon 18
Yakisoba
Chicken 14 / Beef 15 / Shrimp 17 / Vegetable 12
Stir fried Japanese egg noodle

## Tempura Dinner

Vegetable 17 / Shrimp 20 / Combination 19
Lightly battered and deep fried

## Sukiyaki 18

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 5 / 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

