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 Jalapeňo 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 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

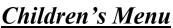
# <u>Hanakawa Special II</u>

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

<u>Appetizer</u>

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



(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

<u>From our S</u>ushi 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 <sup>1/2</sup> 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 <b>(tuna)</b>	\$10
Hamachi <b>(yellow tail)</b>	\$9
Smoked Sake	\$7
Ama–Ebi (sweet shrimp)	\$12
Tai <b>(red snapper)</b>	\$7
Tako <b>(octopus)</b>	<b>\$9</b>
Kani Kama (crab sticks)	\$6
Hotate Gai <b>(scallops)</b>	\$10
Ikura <b>(salmon roe)</b>	\$11

Shiro Maguro (white tuna)	\$8
Sake (fresh salmon)	\$9
Unagi <b>(fresh water eel)</b>	\$10
Ebi <b>(shrimp)</b>	\$7
Tamago <b>(cooked egg)</b>	\$5
Ika (squid)	\$7
Masago <b>(smelt roe)</b>	\$6
Tamago (cooked egg)	\$5
Hokikai (surf clam)	\$7

# <u>Hibachi Combinations</u>

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 and Salmon 44 and Chicken 39 and Calamari 40 and Tuna 45 and Lobster 50

CHICKEN (hibachi or teriyaki)

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

SHRIMP (hibachi, golden or garlic)

and Scallops 45 and Salmon 42 and Calamari 40 and Tuna 43 and Lobster 50

## <u>Entrees</u>

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 6-70z rock lobster tail

# <u> Makimono (Rolls)</u>

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 w/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 O**-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** 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

## <u>Dessert</u>

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