



303-775-0611

<http://www.wedeliverydouglasscounty.com>

Hapa Sushi Grill-DTC

Salads

Hapa House Salad	\$7.95
<i>Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls.</i>	
Fuji Apple Bleu Salad	\$9.54
<i>Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans.</i>	
Chukka Seaweed Salad	\$6.63
<i>Seaweed marinated in a sesame oil dressing.</i>	
Sunomono Salad	\$8.43
<i>Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus.</i>	

Traditional Starters

Miso soup	\$5.25
<i>Served with tofu, scallions, and wakame.</i>	
Edamame App	\$6.89
<i>Lightly salted chilled or hot soybeans.</i>	
Seasoned Edamame App	\$7.95
<i>Saut ed soybeans with Hapa's spicy seasonings.</i>	
Magic Mushrooms App	\$11.66
<i>Avocado wrapped salmon topped with Japanese aioli and sweet soy</i>	
Shumai App	\$8.75
<i>Steamed shrimp dumplings</i>	
Ginger Pork Gyoza App	\$8.75
<i>Hapa's pork potstickers served with spicy soy sauce.</i>	
Vegetable Gyoza App	\$8.75
<i>Hapa's vegetable potstickers served with a spicy soy sauce.</i>	
Broiled Green Mussels App	\$10.07
<i>New Zealand green lipped mussels broiled in a Japanese aioli.</i>	
Agedashi Tofu App	\$9.54
<i>Traditional style tofu in a pool of dashi broth with bonito flakes</i>	
Vegetable Tempura App	\$15.85
<i>Seasonal vegetable tempura served with a dipping sauce.</i>	
Tempura Shrimp App	\$2.12
<i>One piece per order</i>	

Hapa Starters

Daikon Fries App	\$7.42
<i>Lightly battered and fried daikon, served with Sriracha ketchup.</i>	
Wagyu Bao App	\$14.84
<i>Two steamed bao buns, loaded up with sauteed Wagyu beef, pickled daikon and carrot, cucumber and kimchi.</i>	
Taro Poke Salmon App	\$18.55
<i>Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream.</i>	
Taro Poke Tuna App	\$18.55
<i>Hawaiian style tuna or salmon</i>	

Hapa Dinner Entrees

Hapa's Poke Dinner	\$22.79
<i>Your choice of fresh fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served aside rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrot. Choose tuna, yellowtail, or salmon.</i>	
Seared Poke Dinner	\$22.79
<i>Your choice of fresh fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served aside rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrot. Choose tuna, yellowtail, or salmon.</i>	
Katsu Curry Dinner	\$13.25
<i>ALL NATURAL panko breaded Red Bird chicken cutlet served with Japanese curry, rice and vegetables.</i>	
Udon Dinner	\$10.60
<i>Noodles in a dashi broth with tempura bits, bok choy and wakame.</i>	
Teriyaki Dinner	
<i>Featuring ALL NATURAL chicken, beef, salmon, or tofu seasoned with our own Hawaiian style teriyaki sauce. ALL NATURAL Red Bird chicken 17 ALL NATURAL beef 18 sustainable salmon* 21 tofu 13.</i>	
Yakiniku Dinner	
<i>A spicier version of our teriyaki with your choice of ALL NATURAL chicken, beef, salmon, or tofu. ALL NATURAL Red Bird chicken 17 ALL NATURAL beef 18 sustainable salmon* 21 tofu 13.</i>	
Kalua Pork Dinner	\$17.49
<i>ALL NATURAL Pork, oven roasted Hawaiian Style. Hawaii's most famous pork dish.</i>	
Chicken Katsu Dinner	\$18.02
<i>Panko breaded ALL NATURAL chicken cutlet served with a Japanese steak sauce</i>	
Honey Miso Salmon*	\$22.26
<i>Sustainable salmon filet grilled and basted with our honey-miso glaze.</i>	
Pakalolo Shrimp Dinner	\$22.26
<i>Spicy Hawaiian style shrimp served with sweet chili pepper dipping sauce.</i>	

Hapa Style Sashimi

Hawaiian Kanpachi Crudo	\$24.38
<i>7 pieces of kanpachi sashimi with kimchi furikake, chive oil, ponzu, jalape o and mandarin orange</i>	
Island Miso Ahi*	\$24.38
<i>7 pieces of maguro sashimi with wakame furikake, chive and yuzu miso sauce</i>	
Scotty's Salmon	\$24.38
<i>7 pieces of salmon sashimi sprinkled with diced tomato, garlic, red onion, caper, basil and cilantro. Finished with olive oil and yuzu soy</i>	
Colorado Hamachi	\$24.38

Lunch Specials (Served with Miso Soup)

Sushi Sampler	\$25.60
<i>8 pieces California roll, 1 piece each of maguro, shake, hamachi, ebi, saba, and shiromi</i>	
Katsu Curry Lunch	\$13.25
<i>All natural, panko breaded Red Bird chicken cutlet served with Japanese curry, rice and vegetables.</i>	
Tres Manos Maki Lunch	\$12.72
<i>A three handroll lunch featuring a Hapa, California and a Rock n' Roll.</i>	
Roll Combo Lunch	\$13.25
<i>8 piece California roll, 4 pieces each of Tuna Roll and Cucumber Roll.</i>	
Sashimi Lunch	\$23.32
<i>3 pieces each of tuna, yellow tail, and salmon sashimi. Served with a bowl of rice.</i>	

Lunch Entrees

Bonfire Bowl	\$15.90
<i>Shrimp tempura, California mix, spicy tuna, cucumber, avocado, tempura asparagus, Sriracha aioli, tempura crunch, slaw and sweet soy</i>	
Hapa's Poke Bowl	\$16.70
<i>Your choice of fresh fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served over rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrots. Choose tuna, salmon or yellowtail</i>	
Chirashi Lunch	\$25.44
<i>An assortment of sashimi and pickled vegetables arranged over sushi rice.</i>	
Seared Poke Bowl	\$16.70
<i>Your choice of seared fish, tossed with onions, scallions, ginger, garlic, sesame seeds and Hapa's own Poke sauce. Served over rice with kimchi, Asian slaw, masago, nori, pickled daikon and carrots. Choose tuna, salmon, or yellowtail</i>	
Udon Lunch	\$10.60
<i>Noodle in a dashi broth with tempura bits, bok choy and wakame.</i>	

Beginner Sushi Rolls

Alaska Roll	\$11.13
<i>Smoked salmon, cucumber and cream cheese.</i>	
California Roll	\$9.01
<i>California mix, avocado and cucumber.</i>	
Hapa Roll	\$9.81
<i>Our version of the spicy tuna roll.</i>	
LA Roll	\$9.01
<i>Shrimp, avocado and cucumber.</i>	
Negihama Maki	\$8.22
<i>Yellowtail and scallions.</i>	
Pittsburgh Roll	\$10.07
<i>Fresh salmon, cucumber and cream cheese.</i>	

poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream.

American Kobe Carpaccio App \$21.15

Black pepper seared Wagyu beef served with fresh jalape os and jalape o ponzu.

Spicy Tuna Nachos App \$18.55

Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh tortilla chips.

Thai Style Chicken Skewers \$10.07

All natural chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut.

Pakalolo Shrimp App \$17.49

Spicy Hawaiian Style domestic shrimp served with a sweet chili pepper dipping sauce.

Monkey Brain App \$15.37

Sliced tempura avocado, spicy tuna, and crab salad drizzled with sriracha mayo and sweet soy, topped with green onions.

Hawaiian Calamari App \$13.25

Panko crusted calamari with a mango chili dipping sauce.

Hapa Hawaiian Sliders App \$13.78

Four mini Kalua pork sandwiches on Hawaiian sweet rolls with Asian slaw and tomatoes.

Vegetarian Sushi Rolls

Asparagus Maki Sushi Roll \$6.89

Asparagus roll

Asparagus Caterpillar Roll \$12.19

Vegetable caterpillar roll with tempura asparagus and sweet soy.

Avocado Roll \$6.89

Cucumber Avocado Roll \$7.95

Natto Maki Roll \$5.57

Fermented soy bean with scallions

Kanpyo Maki Roll \$4.51

Pickled gourd roll

Kappa Maki Roll \$4.77

Cucumber Roll

Shinko Maki Roll \$5.30

Pickled radish roll

Ume Shiso Maki Roll \$5.30

Plum and shiso leaf

Vegetable Dragon Roll \$16.43

Cucumber, avocado, and tempura sweet potato, rolled and topped with broiled miso eggplant, sweet soy and tempura crunch

Tempura Asparagus Roll \$8.22

Vegetable Roll \$9.01

Avocado, cucumber, takuan, shiitake mushrooms, kanpyo and gobo.

Vegetarian Nigiri

Avocado Vegetarian Nigiri \$4.77

Inari Vegetarian Nigiri \$4.77

Tofu pockets.

Oshinko Vegetarian Nigiri \$4.24

Pickled daikon.

Shiitake Mushroom Vegetarian Nigiri \$5.30

Tempura Asparagus Vegetarian Nigiri \$5.30

7 pieces of hamachi sashimi served with fresh jalape os, yuzu soy, and cilantro

Crispy Seared Ahi \$18.82

Fresh tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce

New Style Hapa Sashim \$17.49

5 pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu

Hapa Original Rolls

#9 Roll \$16.43

Shrimp tempura, California mix, and cucumber roll wrapped with salmon, avocado, and sweet soy.

69 Roll \$16.70

Shrimp tempura, California mix and cucumber roll wrapped in salmon, broiled in a spicy Japanese aioli and drizzled in sweet soy.

Aspen Roll \$18.02

Spicy California roll wrapped in shrimp and frizzled with garlic sake butter.

Booty Call Roll \$27.56

Whole lobster tail over a roll filled with crab salad, tempura asparagus, and shiso, drizzled with a garlic sake butter.

Dragon Roll \$18.02

California mix, shrimp tempura, and cucumber, wrapped in avocado and eel drizzled with sweet soy.

Firecracker Roll \$19.61

Shrimp tempura, avocado and cucumber topped with spicy tuna, masago mayo, sweet soy and tempura crunch.

Foreplay Roll \$13.25

California roll wrapped in salmon.

Glasshouse Roll \$24.38

Lobster tempura, asparagus tempura and masago mayo, topped with salmon and avocado, and finished with garlic sake butter.

Hamachi Crunch Roll \$18.02

Yellowtail, Thai cili aioli, fried onion, cucumber and chive, wrapped with avocado.

Mork & Mindy Roll \$10.60

Albacore tuna, salmon, chives and mandarin oranges.

Multi Orgasm Roll \$17.97

Cream cheese, California mix and smoked salmon tempura fried and then broiled in a spicy Japanese aioli and drizzled with sweet soy.

Orgasm Roll \$16.91

California roll wrapped in salmon, with sweet soy sauce and broiled in a spicy Japanese aioli.

Pacific Isle Roll \$18.82

Spicy tuna, tempura asparagus and jalapeno, rolled up and topped with albacore tuna, cilantro and chili ponzu.

Ruby Red Roll \$17.49

Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions.

Statue of Liberty Roll \$12.19

Apples, avocado, crab and tuna.

Surf & Turf Roll \$25.44

Lobster tempura, asparagus, and avocado in a roll topped with seared Wagyu beef, drizzled with garlic basil butter.

Tempura Lobster Roll \$18.55

Lobster tempura and asparagus with cucumbers, avocado, masago mayo and sweet soy.

Rock N' Roll \$10.34

Spicy rock shrimp in Hapa's secret sauce and cucumber.

Salmon Avocado Roll \$10.34

Shake Maki \$7.95

Salmon roll.

Spicy Slamon Roll \$10.07

Tekka Maki \$7.95

Tuna Roll

White Tuna Roll \$7.69

Albacore tuna, ginger and scallions.

Intermediate Sushi Rolls

Anakyu Maki \$10.07

Saltwater eel, cucumber and sweet soy.

Caterpillar Roll \$15.37

Broiled freshwater eel and cucumber wrapped in avocado with sweet soy.

Rainbow Roll \$16.43

California roll wrapped in a vibrant school of fish.

Salmon Skin Roll \$8.48

Gobo, salmon skin, cucumber, bonita flakes, masago, sweet soy and scallions.

Shrimp Tempura Roll \$11.13

Shrimp tempura, cucumber, California mix and avocado drizzled with sweet soy.

Spider Roll \$15.64

Maryland softshell crab, cucumber, avocado, gobo and sweet soy.

Unakyu Maki \$10.60

Freshwater eel, cucumber and sweet soy.

Sashimi

8 pieces per order

Hamachi Sashimi \$26.50

Yellowtail

Maguro Sashimi \$26.50

Fresh Tuna

Kanpachi Sashimi \$26.50

Hawaiian amberjack

Saba Sashimi \$21.20

Mackerel

Seared Ahi Sashimi \$26.50

Shake Sashimi \$26.50

Salmon

Shiromi Sashimi \$22.26

White Fish

Tako Octopus Sashimi \$23.32

Tombo Sashimi \$23.32

Albacore tuna

Sashimi Combo \$46.64

2 pieces each of the above

DTC

Tootsie Roll	\$11.66
<i>Freshwater eel, cucumber, sweet soy and cream cheese.</i>	
XXX Roll	\$18.55
<i>Avocado and tempura asparagus roll wrapped with hamachi and jalapeos, seared with olive oil and served with ponzu.</i>	