



**Beginner Sushi Rolls**

Alaska Roll - Smoked Salmon, cucumber, and cream cheese	8.00	
California Roll - Crab, avocado, and cucumber	5.50	
Hapa Roll - Our version of the spicy tuna roll	7.00	
LA Roll - Shrimp, avocado and cucumber	5.50	
Negihama Maki - Yellowtail and scallions	5.50	
Philadelphia Roll - Baked salmon, cucumber, sweet soy and cream cheese	7.00	
Pittsburgh Roll - Fresh salmon, cucumber and cream cheese	7.50	
Rock 'n Roll - Spicy rock shrimp in Hapa's secret sauce and cucumber	6.00	
Salmon Avocado Roll	5.50	
Shake Maki - Salmon roll	5.00	
Spicy Salmon Roll	6.50	
Tekka Maki - Tuna roll	5.50	
White Tuna Roll - Albacore tuna, ginger and scallions	5.00	

**Vegetarian Sushi Rolls**

Aspara Maki - Asparagus roll	5.00	
Asparagus Caterpillar Roll - Vegetable caterpillar roll with tempura asparagus	9.00	
Avocado Roll	4.50	
Cucumber Avocado Roll	5.00	
Natto Maki - Fermented soy bean with scallions	4.50	
Kanpyo Maki - Pickled gourd roll	3.50	
Kappa Maki - Cucumber roll	3.50	
Maki Maki - Rice roll	2.00	
Shinko Maki - Pickled radish roll	4.00	
Ume Shiso Maki - Plum and shiso leaf	3.95	
Tempura Asparagus Roll	5.00	
Vegetable Caterpillar Roll -Cucumber roll wrapped in avocado and drizzled in sweet soy	8.00	
Vegetable Roll - Avocado, cucumber, takuan, shitake mushrooms, kanpyo & gobo	6.00	

**Intermediate Sushi Rolls**

Anakyu Maki - Saltwater eel and cucumber	5.50	
Baked Spicy Yellowtail Roll - With Avocado	5.50	
Caterpillar Roll - Broiled freshwater eel and cucumber wrapped in avocado with sweet soy	11.00	
Rainbow Roll - California roll wrapped in a vibrant school of fish	12.00	
Salmon Skin Roll - Gobo, salmon skin, cucumber, bonito flakes, masago, sweet soy and scallions	6.50	
Shrimp Tempura Roll - Shrimp tempura, cucumber, crab and avocado drizzled with sweet soy	8.00	
Spider Roll - Maryland softshell crab, cucumber, avocado, gobo, and sweet soy	11.00	
Unakyu Maki - Freshwater eel and cucumber	6.50	

**Hapa Original Sushi Rolls**

#9 Roll - Shrimp tempura, crab and cucumber roll wrapped with salmon and avocado	12.00	
69 Roll - Shrimp tempura, crab and cucumber roll wrapped in salmon, sweet soy and baked with a luscious cream sauce	11.50	
Booty Call Roll - Whole lobster tail over a roll filled with crab salad, tempura asparagus, and shiso, drizzled with a garlic sake butter.	24.00	
Cheeto Roll - California roll with tons of masago	8.00	
Climax Roll - California roll wrapped in smoked salmon	8.50	
Dragon Roll - Crab, shrimp tempura, and cucumber, wrapped in avocado and eel	13.00	
Foreplay Roll - California roll wrapped in salmon	9.00	
Green Eggs & Ham Roll - Wasabi flying fish roe, negi, and Hamachi	8.50	
Hamapeno Roll - Hamachi, scallions and jalapenos	6.50	
Mork & Mindy Roll - White tuna, salmon, chives and mandarin oranges	8.00	
Multiple Orgasm Roll - Cream cheese, crab and smoked salmon tempura fried and then baked in a luscious cream sauce	14.00	
Orgasm Roll - California roll wrapped in salmon, with sweet soy sauce and broiled in a luscious cream sauce	11.00	
Ruby Red Roll - Cucumber and avocado wrapped in tuna drizzled with poke sauce, onions, and scallions	11.50	
Shiso Honi Roll - Eel, crab, shiso, sweet soy and honey	8.00	
Statue of Liberty Roll - Apples, avocado, crab and tuna	9.00	
Surf & Turf Roll - Lobster tempura, asparagus, and avocado in a roll topped with seared Kobe beef, garlic basil butter and drizzled with a balsamic vinegar.	22.00	
Tempura Lobster Roll - Tempura lobster and asparagus with cucumbers, avocado and masago mayo	15.00	
Tootsie Roll - Freshwater eel, cucumber, sweet soy and cream cheese	7.50	
XXX Roll - Avocado and tempura asparagus roll wrapped with Hamachi and jalapenos, seared with olive oil and served with ponzu.	15.50	

**Sashimi 8 pieces per order (1/2 orders available)**

Himachi - Yellowtail	18.50	
Maguro - Fresh Hawaiian tuna	18.50	
Saba - Mackerel	11.50	
Seared Ahi Sashimi	18.50	
Shake - Salmon	17.00	
Shiromi - White fish	14.00	
Tako - Octopus	15.00	
Tombo - White tuna	15.00	
Sashimi Combo - 2 pieces each of the above	26.50	
Wild Salmon (Seasonal Availability)	18.50	

Hapa is devoted to responsible seafood practices, extraordinary freshness, and outstanding taste.

18% Gratuity added to parties of 6 or more

Add strawberries to any roll for \$1 Add brown rice to any roll for \$.50

For Delivery Phone

**303-447-9883** South of Pearl **303-473-4730** North of Pearl

**RESTAURANT RUNNERS**



Accepting orders online at [www.hapasushi.com](http://www.hapasushi.com)

Vegetarian Nigiri 2 pieces per order		
Avacado	3.25	
Inari - Tofu pockets	3.50	
Oshinko - Pickled dalkon	3.00	
Shiitake Mushroom	4.00	
Tempura Asparagus	4.00	

Nigiri 2 pieces per order		
Maguro - Fresh Hawaiian tuna	5.25	
Seared Ahi - Seared fresh tuna	5.50	
Hamachi - Yellowtail	5.25	
Shake - Salmon	5.00	
Wild Salmon (Seasonal Availability)	5.50	
Smoked Salmon	5.00	
Tombo - White tuna	4.85	
Shiromi - White fish	5.00	
Ebi - Cooked Shrimp	4.75	
Tako - Octopus	4.95	
Saba - Mackerel	4.50	
Hokki Gai - Surf clam	4.50	
Ika - Squid	4.95	
Kani - Snow crab leg	6.50	
Kaibashira - Raw scallops	5.50	
Hotate - Grilled scallops	5.50	
Kalba Mayo - Raw scallops with mayo	5.50	
Unagi - Freshwater eel	5.25	
Anago - Saltwater eel	5.00	
Amaebi - Extra Large Sweet Shrimp	7.25	
Tamago - Baked egg	4.25	
Add Quail Egg	1.50	
Ikura - Salmon roe	5.75	
Masago - Smelt roe	5.00	
Tobiko - Flyingfish roe	5.00	
Wasabi Tobiko - Wasabi infused tobiko	5.00	
Uni - Sea Urchin	8.50	
Sushi Sampler - 8 pcs California roll, 1 pc each of maguro, shake, hamachi, ebi, saba, and shiromi	18.00	

Hapa - Starters		
Taro Poke - (Pronounced po-kay) Hawaiian style tuna or salmon poke over a seared taro cake, finished with cool cucumbers and yuzu sour cream	13.50	Salmon
	14.00	Tuna

Kobe Beef Carpaccio - Black peppered seared Kobe beef served with fresh jalapenos and jalapeno ponzu	18.00	
Spicy Tuna Nachos - Spicy tuna, fresh mango salsa, guacamole, and sour cream served with fresh flour tortilla chips	14.00	
Vegetable Gyoza - Hapa's vegetable dumplings served with a spicy soy sauce	6.00	
Kalua Pork Peking Wraps - Hawaiian style natural pulled pork in Peking wraps with Asian slaw and hoisin plum sauce	8.50	
Thai Style Chicken Skewers - All natural chicken skewers marinated with Thai seasonings, grilled over an open flame and topped with toasted shredded coconut	7.00	
Hawaiian "Sticky Finger" Ribs - All natural Baby Back Ribs, slow cooked in a sweet and spicy bbq sauce, served with Asian slaw	15.00	
Pakalolo Shrimp - Spicy Hawaiian Style domestic shrimp served with a sweet chili pepper dipping sauce	11.00	
New Style Hapa Sashimi - Five pieces of assorted sashimi seared in a garlic olive oil with cilantro and ponzu	12.00	
Stuffed Scallops - Sea scallops stuffed with snow crab, seared and dressed with garlic sake butter.	12.00	
Hapa's Black Cod - Broiled black cod marinated in sake and miso.	10.00	
Hawaiian Calamari - Panko crusted calamari with a mango chili dipping sauce	8.50	
Colorado Style Hamachi - Hamachi sashimi served with fresh jalapenos, yuzu soy, & cilantro	16.50	
Hapa Hawaiian Sliders - Four mini Kalua pork sandwiches on Hawaiian sweet rolls	8.00	
Crispy Seared Ahi - Fresh Hawaiian Tuna encrusted with crushed Japanese rice crackers, seared and served with Asian slaw and sweet chili sauce	15.00	

Traditional Starters		
Miso Soup - Served with tofu, scallions, and wakame	3.00	
Yaki Onigiri - A grilled rice ball served with teriyaki sauce	4.00	
Edamame - Lightly salted chilled soybeans	5.00	
Seasoned Edamame - Sautéed soybeans with Hapa's spicy seasonings	5.50	
Magic Mushrooms - Avocado wrapped in salmon topped with Japanese aioli	6.00	
Shumai - Steamed shrimp dumplings	6.00	
Ginger Pork Gyoza - Hapa's pork potstickers served with a spicy soy sauce	6.00	
Vegetable Gyoza - Hapa's vegetable potstickers served with a spicy soy sauce	6.00	
Broiled Green Mussels - New Zealand green lipped mussels broiled in a Japanese aioli	7.50	
Agedashi Tofu - Traditional style tofu in a pool of dashi broth	6.00	
Vegetable Tempura - Seasonal vegetable tempura served with a dipping sauce	9.00	
Tempura Combo - Shrimp and seasonal vegetables served with a dipping sauce	13.00	

Salads		
Hapa House Salad - Mixed greens in a sesame soy vinaigrette served with cucumbers, tomatoes, and carrot curls	5.50	
Add All Natural Chicken	4.00	
Add Seared Ahi	6.00	
Add Grilled Salmon	6.00	
Fuji Apple Bleu - Sliced Fuji apples and field greens tossed in balsamic vinaigrette topped with bleu cheese crumbles and candied pecans	6.00	
Chukka Seaweed Salad - Seaweed marinated in a sesame oil dressing	5.50	
Sunomono Salad - Chilled cucumber salad in a sweet rice wine vinaigrette, topped with shrimp and octopus	11.00	

HAPA NOW OFFERS A GLUTEN-FREE MENU

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