

# SUSHI ROLLS

CHOPSTICKS OPTIONAL, SHARING ENCOURAGED

## BEACH BUM

hapifish famous: spicy tuna, crab mix, cream cheese & jalapeno; tempura fried topped with spicy mayo & unagi sauce 11

## DRAGON BREATH

spicy crab & cucumber roll topped with yellowtail, avocado, sweet onion, garlic chips & white truffle oil 14.5

## CUT BACK

soft shell crab & crab mix roll topped with tuna, albacore, avocado & alpha sauce 16.5

## THE LAST SAMURAI

grilled cajun shrimp, crab mix & fried green bean topped with seared albacore & jalapeno samurai sauce 15

## TRESTLES

salmon, yamagobo, kaiware sprouts & cucumber topped with seared albacore, jalapeno & ponzu sauce 15

## ALOHA ROLL

snow crab, cucumber & avocado topped with salmon poke, cucumber & takuan 16

## CRAZY ASIAN

spicy crab, cucumber & shrimp tempura roll topped with pepper-seared ahi, avocado, jalapeno, spicy mayo & sriracha 16

## SOUTHBEACH

no rice roll! spicy tuna, cucumber, crab mix & soy paper roll topped with salmon, avocado & avo-tomatillo sauce 16.5

## OMEGA 3

no rice roll! spicy tuna, cucumber, crab mix & soy paper roll topped with tuna, salmon, white fish, shrimp ebi & alpha sauce 16.5

## HOW WE ROLL

spicy yellowtail & sweet potato fries topped with salmon, avocado, onion & ponzu sauce 13.5

## EL JEFE

spicy crab & tempura shishito pepper topped with tuna, avocado & omie's secret sauce 15.5

## MR MIYAGI

tuna, albacore, salmon, yellowtail, kaiware sprouts, yamagobo & cucumber roll; served futomaki style 13.5

## HAPI DRAGON

spicy yellowtail & shrimp tempura roll topped with eel, avocado & unagi sauce 17

## SURF & TURF

snow crab, grilled cajun shrimp & cucumber roll topped with seared wagyu beef, avocado & garlic chips 19.5

## CLASSIC ROLLS

RAINBOW ROLL 13

CRUNCHY ROLL 11

VEGGIE ROLL 8

CALI ROLL 6.5

SALMON SKIN 6.5

SPICY TUNA 8.5

TEKKA MAKI 6.5

CATERPILLAR ROLL 13.5

SPICY YELLOWTAIL 8.5

SOFT SHELL CRAB 13.5

## HANDROLLS

SPICY SCALLOP 7

bay scallop, crab mix, cucumber & kaiware sprouts

SPICY TUNA HANDROLL 6

spicy tuna, cucumber & kaiware sprouts

AHI POKE HANDROLL 8

ahi poke, avocado & kaiware sprouts

## SOLO SESSION

ENCI INSPIRED BOWLS

## PORK BELLY FRIED RICE

chashu pork belly & fried quail eggs over mixed veggie fried rice 14

## TOFU & ROOT VEGGIE

fresh tofu, furikake seasoning, marinated daikon & carrots with sauteed kale & cabbage slaw over brown rice 13

## FISH & CHIPS

beer battered mahi mahi, fries, cucumber sunomono, tartar sauce & lemon 14

## MISO SALMON

sashimi grade salmon with miso glaze & sauteed kale over red & white quinoa 18

## POKE BOWL

ahi poke, avocado smash, masago & carrot slaw over brown rice 16

## CHICKEN TERI

grilled organic chicken breast with teri sauce, green bean, broccoli, onion & carrot slaw over white rice 14

\*we are hapi to make any classic sushi rolls or handrolls

H A P I F I S H



RESTAURANT  
ENCINITAS

**START HERE**

<b>SESAME SALAD</b> 6	<b>EDAMAME</b> 3	<b>GARLIC EDAMAME</b> 4
<b>MIXED GREENS</b> 6	<b>MISO SOUP</b> 3	<b>JALAPENO MISO</b> 3

**FOR THE CREW**

**SAKE CHORIZO MUSSELS**

sake butter broth, chorizo, onions & grilled baguette 13

**FRIED CHICKEN**

japanese karaage chicken & japanese bbq dipping sauce 9

**TAKO SUNOMONO**

grilled octopus, shrimp & pickled cucumber 11

**SHRIMP POPPERS**

panko fried shrimp poppers in sweet thai chili sauce 10

**AVOCADO TOAST**

avocado smash & snow crab mini toasts 10

**AHI POKE NACHOS**

traditional poke, avocado smash, tomatillo sauce, carrot slaw, spicy mayo & tortilla chips 13

**BEER BATTERED GREENS**

fried green beans, fried shishito peppers & dipping aioli 8

**SHRIMP TEMPURA**

shrimp & mixed vegetable tempura 11

**AGEDASHI TOFU**

lightly fried tofu, onion, ponzu & bonito flakes 7

**PORK GYOZA**

fried pork & veggie dumplings 7

**NIGIRI SAMPLER**

chef choice 6 pc nigiri assortment 14.5



**SASHIMI SAMPLER**

chef choice 9 pc sashimi assortment 19.5

**SASHIMI PLATES**

ENCI INSPIRED SASHIMI

**HAMACHI HAPINESS**

yellowtail sashimi, soy-garlic jalapenos & micro greens 14

**SALMON SUNRISE**

salmon sashimi, onion, bonito flakes & ponzu 13

**WAGYU STEAK TATAKI**

seared sashimi style kobe, mushrooms, garlic, fresh wasabi & masago 14

**SMALL PLATES**

OF THE NON-SUSHI VARIETY - 2 OF EACH

**SALMON POKE TACOS**

salmon poke, shredded cabbage, carrot slaw & avo-tomatillo sauce 8

**MAHI MAHI TACOS**

mahi mahi, pico & spicy aioli - baja style 7

**PORK BELLY SLIDERS**

chashu pork belly, pickled veggies, shiso leaf & green onion aioli - bahn mi style 10

<b>S U S H I</b>	- SASHIMI / NIGIRI -	<b>OCTOPUS</b> tako 13.5 / 5	- NIGIRI -
	<b>TUNA</b> maguro 14.5 / 5.5	<b>MACKEREL</b> saba 12 / 4.5	<b>SNOW CRAB</b> kani 7
	<b>YELLOWTAIL</b> hamachi 14.5 / 5.5	- NIGIRI -	<b>SEA URCHIN</b> uni MKT
	<b>SALMON</b> sake 14 / 5	<b>SALMON ROE</b> ikura 6	<b>SWEET SHRIMP</b> amaebi MKT
	<b>SCALLOPS</b> hotate 14.5 / 5.5	<b>SMELT ROE</b> masago 6	<b>EEL</b> unagi MKT
	<b>ALBACORE</b> shiro maguro 13.5 / 5	<b>SHRIMP</b> ebi 5	<b>SQUID</b> ika 5

\* we do not split checks - split payments are welcome (4 card maximum) \* automatic gratuity of 20% will be added to parties of 6 or more

\* consuming raw foods may increase your chance of food-bourne illness