





FISH	AKA		sashimi
<b>TUNA</b>	maguro	6	15
<b>YELLOWTAIL</b>	hamachi	6	15
<b>SALMON</b>	sake	5	14
<b>ALBACORE</b>	shiro maguro	5	14
<b>RED SNAPPER</b>	tai	5	14
<b>SCALLOPS</b>	hotate	6	15
<b>OCTOPUS</b>	tako	5	14
<b>MACKEREL</b>	saba	5	14
<b>SHRIMP</b>	ebi	5	
<b>SWEET SHRIMP</b>	amaebi	8	
<b>SNOW CRAB</b>	kani	7	
<b>SQUID</b>	ika	5	
<b>SALMON ROE</b>	ikura	5	
<b>SMELT ROE</b>	masago	5	
<b>fresh water EEL</b>	unagi	6	
<b>american KOBE STEAK</b>	kobe	7	

SPECIALTY FISH	AKA		sashimi
<i>based on availability</i>			
<b>TORO</b> tuna belly	toro	MKT	MKT
<b>new zealand king SALMON</b>	NZ sake	8	20
<b>SALMON BELLY</b>	sake toro	8	20
<b>YELLOWTAIL BELLY</b>	hamachi toro	8	20
<b>alaskan KING CRAB</b>	--	MKT	MKT
<b>SEA URCHIN</b>	uni	MKT	MKT

CHEF SELECT	
<b>HAPI NIGIRI</b> chef choice 6 pc nigiri 16	<b>SUSHI BOWL</b> hapi's signature chirashi with chef's selection of sashimi, veggie slaws & sunomono garnish 25
<b>HAPI SASHIMI</b> chef choice 9 pc sashimi 22	

FRESH WASABI : 2	AVOCADO : 2	WHITE RICE : 3
TAMARI PONZU : 2	QUINOA : 3	BROWN RICE : 3

**GF** : This menu is Gluten Free

# FISH LIST

## SASHIMI PLATES

**HAMACHI HAPINESS** GF  
yellowtail sashimi, soy-garlic  
jalapenos & micro greens 15

**TUNA TATAKI**  
seared pepper ahi sashimi,  
avocado, onion, radish slaw,  
samurai ponzu 15

**SALMON SUNRISE** GF  
salmon sashimi, shaved onion,  
bonito flakes & ponzu 14

**ALL FOR ALBACORE**  
albacore sashimi, white onion,  
soy mustard dressing, creamy  
sesame sauce 14

**SEASALT SCALLOPS** GF  
hokkaido scallop sashimi, dill,  
ikura, rock salt, tomatillo  
sauce 15

## CLASSIC CUT ROLLS

<b>CALIFORNIA ROLL</b>	6.5
<b>SNOW CRAB CA ROLL</b>	13
<b>KING CRAB CA ROLL</b>	18
<b>SPICY TUNA</b>	8.5
<b>SPICY YELLOWTAIL</b>	8.5
<b>SPICY SALMON</b>	8
<b>SPICY SCALLOP</b>	9
<b>SPICY CRAB</b>	8
<b>RAINBOW ROLL</b>	14
<b>CATERPILLAR</b>	15
<b>SPIDER ROLL</b>	14
<b>CRUNCHY ROLL</b>	11
<b>SALMON SKIN</b>	7
<b>TUNA MAKI</b>	6.5
<b>YELLOWTAIL MAKI</b>	6.5
<b>SALMON MAKI</b>	6
<b>VEGGIE ROLL</b>	8.5
<b>CUCUMBER ROLL</b>	5
<b>AVOCADO ROLL</b>	7

## SMALL PLATES

**CRISPY SPICY TUNA** 12  
crispy sesame rice with spicy tuna, shaved onion, yakiniku sauce

**SALMON KAMA** 10  
grilled salmon collar, mixed greens, ponzu sauce

**HAMACHI KAMA** 11  
grilled yellowtail collar, mixed greens, ponzu sauce

**SOFT SHELL CRAB** 12  
tempura fried soft shell crab, avocado smash, dipping sauce

# ROLLS

CHOPSTICKS OPTIONAL ;  
SHARING ENCOURAGED

**CRAZY ASIAN**  
spicy crab mix, cucumber & shrimp  
tempura topped with seared pepper  
ahi, avocado, jalapeno, spicy  
mayo & sriracha 16

**MR MIYAGI** GF  
tuna, albacore, salmon,  
yellowtail, cucumber & lettuce  
wrapped in soy paper 15

**VERY VERDE** GF  
sauteed shishitos, cucumber,  
radish sprouts & lettuce topped  
with avocado & tomatillo sauce 13

**OMEGA 3**  
no rice roll! spicy tuna & crab  
mix wrapped in soy paper topped  
with tuna, salmon, albacore,  
sushi shrimp & omega sauce 17

**SOUTHBEACH**  
no rice roll! spicy tuna & crab  
mix wrapped in soy paper topped  
with salmon, avocado & tomatillo  
sauce 17

**TRESTLES** GF  
salmon, lettuce, radish sprouts  
& cucumber topped with seared  
albacore, jalapeno & samurai  
ponzu 15

**SURF & TURF**  
snow crab, grilled cajun shrimp  
& cucumber topped with seared  
kobe steak, truffle oil & soy  
mustard dressing 19

**BEACH BUM**  
hapifish famous: spicy tuna, crab  
mix, cream cheese & jalapeno -  
tempura fried, topped with spicy  
mayo & unagi sauce 12

**THE LAST SAMURAI**  
grilled cajun shrimp, crab mix &  
fried green beans topped with  
seared albacore & samurai ponzu  
15

**SSL - SALMON SO LIT**  
shrimp tempura & crab mix topped  
with flame torched salmon, spicy  
mayo, unagi sauce & crunchies 15

**DRAGON BREATH**  
spicy crab mix & cucumber topped  
with yellowtail, beet slaw, onion  
& white truffle oil 15

**EL JEFE**  
spicy crab mix & tempura shishitos  
topped with tuna, avocado & omie's  
secret sauce 16

**ALOHA**  
snow crab, cucumber & avocado  
topped with salmon poke, cucumber  
& pickled radish 16

**HAPI DRAGON**  
spicy yellowtail & shrimp tempura  
topped with fresh water eel,  
avocado & unagi sauce 17

**CUT BACK**  
soft shell crab, cucumber & crab  
mix topped with tuna, albacore,  
avocado & omega sauce 17

**HOW WE ROLL**  
spicy yellowtail, cucumber & sweet  
potato fries topped with salmon,  
avocado, onion & ponzu 14

**FOR LOVE OF TUNA**  
spicy tuna, cucumber & lettuce  
topped with seared pepper ahi,  
dill & radish slaw 16

consuming raw or uncooked fish or meat may increase chances of food bourne illnesses  
gratuity of 20% will be added to parties of 6 or more GF : Gluten Free

# SUSHI

# STARTS

## EDAMAME

- EDAMAME** with salt 3
- SPICY EDAMAME** 4.5
- GARLIC EDAMAME** 4.5

## SALADS

- CUCUMBER SALAD** 5  
marinated cucumber sunomono
- SEAWEED SALAD** 5  
marinated seaweed sunomono
- MIXED GREENS SALAD** 6  
with onion, veggie slaw, creamy sesame dressing
- TOFU SALAD** 6.5  
mixed greens, tofu, quinoa, soy mustard dressing

## MISO SOUP

- CLASSIC MISO** 3.5  
green onion, seaweed & tofu
- UDON MISO** 8  
thick japanese noodles, onion, tofu, shredded nori
- JALAPENO MISO**  
radish & cilantro garnish
- MUSHROOM MISO**  
shitake, oyster & portobello mushroom soup

- CHICKEN SESAME SALAD** 12  
mixed greens, onion, tomatillo, grilled chicken, sesame dressing

- OCTOPUS CUCUMBER SALAD** 12  
grilled octopus, cajun shrimp, cucumber & seaweed sunomono

- SALMON SKIN SALAD** GF 10  
mixed greens, carrot slaw, salmon skin, bonito, samurai ponzu

- COLD NOODLE SALAD** GF 10  
ramen style taro noodles, mixed greens, radish slaw, shredded nori, samurai ponzu

# SHARES

- BEER BATTERED GREENS** 8  
green beans, shishitos & wasabi aioli

- SHRIMP POPPERS** 11  
panko breaded shrimp poppers in a sweet chili sauce

- TEMPURA** 12  
shrimp & seasonal veggie tempura

- PORK GYOZA** 8  
pork & veggie dumplings

- GREEN GYOZA** 8  
steamed edamame & spinach dumplings

- FRIED CHICKEN** 10  
japanese 'karaage' chicken & dipping sauce

- AGEDASHI TOFU** 8  
lightly fried tofu, dashi, onion, radish slaw & bonito

- AHI POKE NACHOS** 15  
sushi grade ahi poke, avocado smash, carrot slaw, tomatillo sauce, spicy mayo & housemade tortilla chips

## TACOS

- BAJA FISH TACOS** 8  
beer battered local yellowtail, pico, slaw & spicy aioli

- SALMON POKE TACOS** 8  
with avocado, carrot slaw & tomatillo sauce

- MUSHROOM TACO** GF 8  
sauteed shitake & portobello mushrooms, pico, cabbage & tomatillo sauce

# BOWLS

- CHICKEN TERI**  
grilled organic chicken with teriyaki sauce, sauteed veggies & cabbage slaw over white rice 14

- FRIED RICE**  
chashu pork belly & fried egg over mixed veggie fried rice 14

- LOCAL FISH & CHIPS**  
beer battered local yellowtail, fries, cucumber sunomono, tartar sauce & lemon 16

- MISO SALMON**  
miso glazed sashimi grade salmon, oyster & portobello mushrooms, red & white quinoa 19

- AHI POKE BOWL**  
ahi poke, avocado smash & carrot slaw over brown rice 17

- SUSHI BOWL** GF 25  
hapi's signature chirashi with chef's selection of sashimi, veggie slaws & sunomono garnish

WE  
FLIP  
FOR  
SUSHI

# KITCHEN