

Appetizers

KITCHEN

Crispy Basil Chicken 7

Super crispy diced chicken with fresh Thai basil and dried chilis

Soft-shell Crab Mango Salsa 10

Deep fried soft-shell crab, served in mango salsa

Pork Gyoza 5.5

Lightly pan fried pork dumplings served with a zesty vinegar dipping sauce

Veg Gyoza 5.5

Lightly pan fried veg dumplings served with a zesty vinegar dipping sauce

Shumai 6.5

Lightly steamed dumplings filled with shrimp and served with a homemade sauce

Shrimp Spring Rolls 7

Fresh shrimp, cabbage, mushroom, and carrot rolled in rice paper and crispy fried, with tangy orange sauce

Shrimp Tempura 7

Fresh shrimp tempura battered fried, served with homemade sauce

Veg. Tempura 7

Sweet yam, onion, asparagus and zucchini tempura battered fried, served with homemade sauce

Eda- Mame 4

Lightly salted soybeans steamed in the pod

Aged Tofu 6.5

Golden fried beancurd, and sprinkled crispy onion served with homemade sauce

Chicken Fingers 7

Tempura fried fresh chicken strips with a sweet orange sauce

Jalapeños Popper 10

Jalapeños stuffed with cream-cheese and variety of fish, dipped in tempura batter then deep fried

Fire Ball Shrimp 16

Golden fried shrimp coated with creamy and spicy sauces, topped with bonito flakes

SUSHI BAR

Tuna Carpaccio* 11

Fresh tuna seared Cajun style served with a spicy horseradish sauce

Black Pepper Tuna* 11

Fresh tuna seared with fresh black pepper and served with a citrus sauce

Jalapeños Yellowtail* 12

Yellowtail topped with slices of jalapeños masago, cilantro in yuzu dressing

Tuna Tartar* 13

Chopped fresh tuna with diced mango, seaweed, topped with masago

Salmon Tartar* 13

Chopped fresh salmon with diced mango, seaweed, topped with masago

Apple Tuna * 13

Fresh tuna with thinly sliced green apples in a wasabi basil oil dressing

Tuna Hut* 13

Seared white tuna with cajun seasoning, thinly sliced, topped with ginger sauce

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especially if you have certain medical conditions.
20% gratuity may be added to parties of 6 or more

Salads

Tuna Avocado Salad*	9
Fresh tuna mixed with seaweed salad and avocado with wasabi sesame dressing	
Fresh Spicy Tako Salad	8
Sushi grade octopus, cucumber and seaweed salad, in house spicy dressing	
Green Salad 🌿	3
Spring mixed and iceberg lettuce, serve with house ginger dressing	
Seaweed Salad 🌿	5
Neon green, angle-hair threads of seaweed, tangled with sesame seed and a light sesame dressing	
Seafood Salad	7
Crabmeat, fresh shrimp, jellyfish noodles and cucumber with Japanese wine mayo dressing	
Sumo Salad*	16
Seared tuna, green apple, dry cranberries and sliced almond with wasabi drizzle and honey balsamic dressing on a bed of mixed green	

Soups

Miso Soup 🌿	2
Soybean soup with tofu and seaweed	
Chicken Wonton Soup	4.5
mushroom, zucchini, bean sprout and snow peas with chicken wonton	
Hot & Sour Soup	4.5
mushroom, zucchini, bean sprout, & snow peas with chicken wonton	
Spicy Seafood Soup	7
salmon, scallop, fresh shrimp and vegetables in spicy curry coconut broth	
Vegetable Udon Soup 🌿	9
broccoli, mushroom, zucchini, bean sprout, bell pepper and onion	
Chicken Udon Soup	10
chicken, mushroom, zucchini, bean sprout, bell pepper and onion	
Seafood Udon Soup	12
salmon, scallop, fresh shrimp & crabmeat with mushroom, zucchini, bean sprout, bell pepper & onion	

Rice & Noodles

Hawaiian Fried Rice	11
fresh shrimp with pineapple, raisin, onion, snow peas, sunflower seeds, carrot, egg & aged jerked pork sausage	
House Fried Rice	9
shrimp & chicken with onion, carrot, snow peas & egg	
Thai Style Fried Rice	10
fresh shrimp, lettuce, broccoli, mushroom, onion, carrot, snow peas and egg in spicy curry flavor	
Yaki Udon	13
stir fried Japanese style noodles with chicken, fresh shrimp, mushroom, onion and bean sprout	
NYC Style Maifun	13
fresh shrimp, chicken, bell pepper, bean sprout, onion and egg	

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Nigiri & Sashimi

2 pieces per order

Salmon (sake) 6	Smoked Salmon (kunsei sake) 6	Yellowtail (hamachi) 6.5
Tuna (maguro) 6.5	White Tuna (shiro maguro) 6	Jumbo Scallop (hotate kai) 8.5
Shrimp (ebi) 5	Crab Stick (kani) 5	Red Snapper (tai) 6.5
		Eel (unagi) 6.5

Basic Rolls

California 5.5 cucumber, avocado and crabmeat	Green Dragon 11 Broiled eel, cucumber, topped layers of avocado
Philadelphia 6 smoked salmon, cream-cheese and avocado	Spicy Lobster 9.5 steamed Lobster salad with masago and spicy mayo
Shrimp Tempura 6.5 shrimp tempura, and cucumber rolled in nori, with drizzled eel sauce	Sweet Yam 🌿 5.5 tempura fried sweet yam, rolled in nori, with drizzled eel sauce
Salmon* 6 fresh salmon, rolled in rice and nori, paper out	Eel Avocado 5.5 broiled eel thin strips and avocado, with eel sauce
Tuna* 6.5 fresh tuna, rolled in rice and nori, paper out	Boston (seaweed outside) 6 fresh shrimp, lettuce and cucumber topped with Japanese mayo and masago
Red Hot Yellowtail* 6 crunchy spicy yellowtail with scallions	Vegetable 🌿 4 cucumber, Japanese pickle and avocado
Spicy Salmon* 6 Grounded spicy salmon, and crunchies	Spider (seaweed outside) 12 crispy tempura fried soft-shell crab and cucumber topped masago & scallions, in spicy mayo & eel sauce
Spicy Tuna* 6.5 Grounded spicy tuna, and crunchies	

Sushi Entrees

served with miso soup or green salad

Sushi A * 17 6 pieces of nigiri sushi & California roll	Sushi Sashimi Combo * 33 5pcs nigiri sushi, 9pcs sashimi, California roll
Sushi B * 22 8 pieces of nigiri sushi & tuna roll	Sushi for Two* 45 8pcs sushi, 8pcs sashimi, tuna roll, & shrimp tempura roll
Sashimi Deluxe * 29 Assorted fillets of fresh raw fish (14pcs)	Sushi Lover * 59 20 pcs nigiri sushi, green dragon and spicy Lobster

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Hana's Entrees

served with miso soup

Sesame Shrimp 19

Golden fried fresh jumbo shrimp honey glazed, with sesame sauce, and sprinkled sesame seed served with steamed rice

Sesame Chicken 19

Golden fried chicken honey glazed, with sesame sauce, and sprinkled sesame seed served with steamed rice

Chicken Teriyaki 19

Grilled fillet chicken served on a bed of sizzling onions and bell pepper in Teriyaki sauce and sprinkled sesame seed, served with steamed rice

Steak Teriyaki 23

Grilled steak served on a bed of sizzling onions & bell pepper in Teriyaki sauce & sprinkled sesame seed, served with steamed rice

Shrimp Teriyaki 23

Grilled shrimp served on a bed of sizzling onions & bell pepper in Teriyaki sauce & sprinkled sesame seed, served with steamed rice

Peppercorn Steak Teriyaki 23

Grilled steak with peppercorns served on a bed of sizzling onions and bell pepper in Teriyaki sauce and sprinkled sesame seed, served with steamed rice

Salmon Teriyaki 23

Grilled fresh salmon served on a bed of sizzling onions and bell pepper in Teriyaki sauce and sprinkled sesame seed, served with steamed rice

Shrimp & Vegetable Tempura 18

Fresh shrimp, sweet yam, onion, asparagus and zucchini dipped into tempura battered and fried, served with homemade sauce

Love the Sauce 16

Fresh shrimp and chicken with bell pepper, broccoli and snow peas in szechun sauce, served with steamed rice

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Special Rolls

Tuna Hana* crunchy spicy tuna roll topped with slices of tuna and layer of avocado, with peach sauce & spicy lemon sauce	14	Secret Garden  cucumber, Japanese pickle, daikon, carrot, jelly fish noodle and mango in soy paper with mango sauce	13
White Phoenix* spicy Lobster, seaweed salad topped with slices of white tuna and yuzu dressing	14	OMG broiled eel, crabmeat and cream-cheese tempura fried, topped with layer avocado, peach sauce and masago	11
Black Samurai* Spicy yellowtail, slices of seared peppercorn tuna and masago on top, with eel sauce	14	Golden Mango shrimp tempura and crabmeat topped with butterfly shrimp, slices mango and mango sauce	13
Flying Dragon* crabmeat, shrimp tempura and eel topped layer of salmon and mango, with peach sauce	14	Dancing Shrimp Shrimp tempura style, mango and crabmeat topped with butterfly shrimp and avocado, with peach sauce and wasabi drizzle	13
Kobe San* Spicy crabmeat & tempura crunch topped with seared black pepper tuna, flame torched with Japanese mayo	14	Black Dragon Spicy Lobster salad, cucumber topped with avocado, eel and black masago, with eel sauce	14
Volcano* shrimp tempura & spicy crabmeat topped with flame torched spicy salmon & tuna, and bonito flake, with spicy lemon sauce	13	Lobster Mango Crunch spicy Lobster salad, topped with slices of fresh mango, and avocado, with mango sauce	14
Tsunami* salmon, spicy crabmeat, avocado topped with white tuna and spicy mayo sauce	13	Riverside shrimp tempura, spicy Lobster salad and creamcheese, rolled in the soy paper topped a level of mango, and sprinkle red masago, in mango sauce	14
Deep Sea* crabmeat, shrimp wrapped in seaweed paper tempura fried, topped with spicy tuna & spicy mayo flame torched with spicy lemon sauce	13	Gen X Fresh salmon, creamcheese, crabmeat and avocado deep fried topped with masago, spicy mayo, eel sauce, tempura crunchies and scallions	16
Monster* tuna, salmon and avocado topped with a generous portion of crispy smoked tempura eel, with eel sauce	16		

Desserts

Cheese Cake Tempura	7
Banana Tempura Sundae	6.5
Ice Cream (Green Tea, Chocolate and Vanilla)	4

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