



SMALL PLATES

- LUMP CRABCAKE & AVOCADO SLIDERS - \$12.95**
Served with Ponzu Citrus Mayo & Balsamic Carmelized red onion & poblano peppers
- BEEF TENDERLOIN SASHIMI - \$17.95**
Crispy Shallots, Fried Capers & Ponzu
- SPICY CALAMARI - \$8.95**
Imported sushi grade calamari, lightly tempura battered and served with a Hawaiian style salsa
- ASIAN LETTUCE CUPS - \$9.95**
A choice of pan seared rib eye or grilled chopped chicken breast marinated in traditional Korean style sauce, with scallions, bell peppers and pine nuts
- IKA SALAD - \$5.95** Smoked squid



- TEMPURA LOBSTER TAIL - \$13.95**
Served with basil-lime aioli
- KUROBUTA PORK BELLY SPRING ROLL - \$10.95**
House Made Kimchi, Fuji Apple Pickles, Cilantro, Cucumber and a Hoisin Dipping Sauce
- EDAMAME - \$4.95** Steamed soybeans with sea salt
- MISO SOUP - \$2.95** Served with green onion and tofu
- CUCUMBER SALAD - \$4.95**
Served with sweet Vinaigrette add Snow Crab \$2
- SEAWEED SALAD - \$4.95**
Sesame marinated mixed seaweed
- GYOZA - \$7.95**
Traditional pork dumpling fried with a spicy mango sauce
- TOSH'S PRAWNS - \$9.95**
Flash fried prawns served with an Asian citrus aioli

SALADS + SANDWICHES + PASTA

All sandwiches served with your choice of fries, Hapa slaw or sub side salad \$1

- HAPA BURGER - \$11.95**
Organic beef burger served on a flour top bun with lettuce, tomato, red onion and a choice of bleu, Swiss or cheddar cheese. Add apple-wood smoked bacon for \$1.50
- VOTED BEST BURGER - Salt Lake Tribune 2006**
- ISLAND CHICKEN - \$9.95**
Grilled cumin and cinnamon dusted chicken, served with sweet basil mayo on flour top bun, choice of cheese, lettuce, tomato and sauteed red onion
- BANH-MI - \$9.95**
Marinated roast pork medallions, jalapeno, cilantro, cucumber, tangy pickled onions and sweet mayo.
Served on a soft baguette
- GRILLED PORTOBELLO SANDWICH- \$9.95**
Jumbo portobello mushroom dressed with thai basil pesto served on a flour top bun with lettuce, tomato, red onion and a choice of swiss or cheddar cheese
- CRISPED PORK RAMEN - \$11.95**
Crispy fried pork loin medallion served over imported Japanese ramen noodles with fresh vegetables



- GREEN PAPAYA SALAD - \$8.95**
Our spin on a Thai classic. Shredded green papaya in a citrus dressing, served with tomato, cilantro and crushed peanuts
add grilled chicken \$3 or shrimp \$4 with green curry sauce
- THAI PAN NOODLES - \$10.95**
Cold ramen noodles tossed in a spicy vinaigrette, with basil, tomato, papaya and peanuts topped with seared Ahi
- THAI BEEF SALAD - \$10.95**
Mixed greens, topped with flash fried marinated rib eye, tomatoes, fresh cilantro, crushed peanuts and crispy fried rice noodles. Served with a Thai citrus vinaigrette
- WONTON CHICKEN SALAD - \$10.95**
Shredded chicken breast served with mixed greens, wonton skins, tomato, pineapple, mandarin oranges and macadamia nuts in a Sesame honey dressing
- GARDEN BURGER - \$10.95**
Grilled garden burger served on flour top bun, with beach barbeque sauce, avocado. lettuce, tomato, red onion and choice of bleu, swiss or cheddar cheeses

SPECIALTY DISHES

Add a side salad for \$3 or steamed rice for \$2

- HAPA PAD - \$9.95**
Flat rice noodles stir fried with green onion, red bell peppers, bean sprouts in our housemade pad thai sauce garnished with cilantro and crushed peanuts
Add tofu \$2 chicken \$3 shrimp \$4
- GRILLED ALASKAN HALIBUT - \$25.95**
Served with roasted tomato-shiso cream, bacon dashi lentils & gilled asparagus
- HAPA CHIRASHI - \$25.95**
12 piece chef choice sashimi, served with sushi rice, crab, wasabi mayo and unagi sauce - sorry, no substitutions
- SEARED DIVER SCALLOPS - \$17.95**
Seared diver scallops and jumbo shrimp in our Hawaiian salsa with garlic fried rice and wok'd bok-choy
- MISO OREGANO SALMON - \$18.95**
Fresh Atlantic grilled salmon served with our award winning miso oregano sauce, caramelized leek yukon gold mashed potatoes and grilled seasonal vegetables
- SAGE CHICKEN - \$16.95**
Prepared sous vide, with olive oil, sage, capers and garlic over caramelized leek yukon gold mashed potatoes and grilled seasonal vegetables
- KOREAN BEEF SHORT RIBS - \$23.95**
Braised Short Ribs, Served with Korean Mole, Scallion-Gruyere Croquette and Wok'd Baby Bok Choy

A gratuity of 18% will be added for parties of 6 or more guests.
Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness.
Consult your physician or public health official for further information.