

Hanami

Brasserie

SALAD

(Tossed with organic spring green, arugula, and romaine)

Saba-mato *Marinated spanish mackerel, yellow pickle, cherry tomato relish, cucumber, kamaboko, garlic and tomato vinaigrette 8*

Sumokusamon *Smoked salmon, mandarin orange, ikura, avocado, tobiko, capers with sour cream dressing 9*

Maguro & Sake *Fresh tuna and salmon, onion, cilantro, avocado, scallion, lotus root with coconut dressing and seaweed powder 9*

Seaweed Veggie *Seaweed salad, avocado, yellow pickle, cherry tomato with house dressing 6*

SOUP

Misoshiru *Miso soup with tofu, spinach and kelp 4*

Miso Tai *Miso soup with kanikama, spinach leave, cilantro and fresh snapper 6*

Miso Clam *Miso soup with tofu, spinach, kelp, seaweed and fresh manila clam 8*

Appetizer

Saishoku *Assorted vegetables tempura 9*

Tepee *Asparagus tempura, shrimp and salmon spring roll with sweaty sour sauce 12*

Tai Tataki *Seared sea bream, daikon, onion, kaiware, basil, toasted garlic, scallion, tobiko, ikura, renkon and cilantro 15*

Golden Dawn *Soft shell crab croquette and crab meat salad, served with coconut sauce 16*

CHEF'S SPECIALTY

Orange Oasis *Duck breast with tofu, mushroom, carrot and pork roll, served with citrus sauce and fried potato 20*

Red Cloud *Millie feuille sea bass fillet and braised shimeji mushroom, grapefruit relish, fresh oysters sauce with ramen and salmon roe 22*

Mikado *Lobster tail with papaya and mango relish, served with unagi fried rice 23*

NIGIRI & SASHIMI

	<i>2pc, 5pc</i>		<i>2pc, 5pc</i>
Maguro Tuna	6, 13	Amaebi Sweet Raw Shrimp	12
Otoro Tuna belly (seasonal)	mp	Ebi Jumbo shrimp	6
Sake Salmon	6, 13	Hotate Scallop	6, 13
Shiromaguro Albacore	6, 13	Tobiko Flying fish roe	5
Hamachi Yellowtail	6, 13	Ikura Salmon roe	6
Saba Mackerel	5, 11	Unagi Eel	7
Hirame Halibut	6, 13	Tako Octopus	5, 11
Kurodai Royal Dourade	6, 13		
Walu Escolar	6, 13	Sashimi Combo 12pc	28
Suzuki Striped Bass	6, 13	Nigiri Sampler 8pc	21

ROLLS

- Caterpillar *Lightly fried soft shell crab, cucumber, topped with avocado, spam* 12
- Alaskan *Salmon, avocado, sliced lime, topped with scallop and dry seaweed powder and jalapeno* 13
- Sunset *Real crab meat and sliced mango, topped with fresh tuna and shiso herb* 11
- Fillet-o-Fish *White fish tempura with homemade tartare sauce* 12
- Spicy Crunchy Maki *Shrimp and pork spring roll, topped with corn tempura* 12
- Double Tuna *Hawaiian poke, topped with fresh white tuna, toasted garlic and sweetly soy sauce* 13
- Hawaiian *Shrimp tempura topped with kanikama, black tobiko, sweet & sour sauce and tempura bits mixed with kanikama and cilantro* 10
- Rainbow *Real crab meat, cucumber and avocado, topped with assorted fish* 12
- Spicy Dragon *Shrimp tempura, crab meat, topped with barbecue eel, avocado* 13
- Vegan *Pan fried tofu, topped with eggplant tempura* 8
- Veggie tempura *Pumpkin tempura, topped with mashed sweet potato* 8
- Hamachi Jalapeno *Fresh yellowtail and ikura, topped with yellowtail and jalapeno, sweet soy vinaigrette* 13