



HAPARAMENSF.COM

415.202.6333

2293 Mission St. San Francisco

SUN - WED 530pm-12am

THUR - SAT 530pm-1am

HAPA

*Pork Ribs, Sweet & Spicy Porter
Glaze, Green Papaya Salad &
Toasted Peanuts* 15

*Charcoal Grilled Baby Carrots,
Glazed Tokyo Turnips, Herbed
Yogurt & Seeds* 10

*Baby Lettuces, Maitake, Persimmon,
Pepitas, Miso Dressing* 9

*Dugeness Crab Poached In Dashi,
Ponzu & Umami Crackers* 14

*Tempura of Delicata Squash &
Summer Beans, Sanbaizu* 10

*Okonomiyaki of Shrimp, Scallops
& Calamari, Cabbage, Kimchi &
Spicy Mayo* 16

STEAMED BUNS 4ea

*Buttermilk Fried Chicken Steamed
Bun, Bread & Butter Pickles & Hot
Sauce*

RAMEN

HAPA RAMEN

*Slow Cooked Pork Broth, Seasonal
Vegetables, Pork Belly & Fried
Chicken* 16

DUCK RAMEN

*Slow Cooked Duck Broth, Seared
Breast, Confit Leg & Crisp Skin* 24

VEGETARIAN RAMEN

*Miso & Butternut Squash Broth,
Seasonal Vegetables, Garlic Oil* 15

ADD ONS

Slow Cooked Egg 3

Extra Noodles 3

Sesame Ginger Sauce 2

Grilled Porcini 3

Extra Vegetables 3

Spicy Oil 1

SWEET

Black Metal Ice Cream 3

COCKTAILS

11e

STINGRAY

Aperol, Lemon, Wasabi Honey syrup, Star Anise tincture and Sparkling Wine

SPICED BLOSSOM

Lillet Blanc, Ginger Syrup, Grapefruit, Lemon, Angostura, Schichimi Togarashi Tincture, Soda water

BEEFCAKE

Campari, Plum Wine, Dolin Sweet Vermouth, Cinnamon Tincture, Soda water

BIG ISLAND BUCK

Huli-Huli Pineapple infused Rye, Angostura, Ginger Beer

HILO GIMLET

Gin, Lime, Hawaiian punch syrup, Hi Chew Tincture

SKIPPER'S SOUR

Zucca Amaro, Smith and Cross, Mango Black Tea Syrup, Lime, Egg white, Orange Bitters

GREEDY BASTARD

Reposado Tequila, Plum Wine Syrup, Lime, Aromatic Bitters, Ginger Beer

RED LOTUS

Hibiscus Infused Vodka, Blackberry Tea Syrup, Aromatic Bitters, Allspice Dram

TROPIC THUNDER

Bourbon, Banana liqueur, Cacao infused Angostura, Black Sea Salt tincture

WHITE OAK

Scotch, Cynar, Cherry Heering, Ginger syrup, Angostura

COFFEE

ANDYTOWN COFFEE ROASTERS

Ethiopia Yiracheffe 3.5

TEA

*Camomile Citrus 3.5ea
Green Tea
Yunnan Black*

BEER

DRAFT
HITACHINO NEST 8
White Ale / Japan / 5.5% / 12oz
ALMANAC "GOLDEN GATE" 7
Gose / San Francisco / 5%
CALICRAFT "THE CITY" 6
IPA / Walnut Creek / 6.4%
CISTMONTANE "THE CITIZEN" 6
CA Common / Santa Margarita / 6%

BOTTLE
CZECH REBEL 7
Lager / Czech / 4.4% / 500ml
UINTA "BABA" 5
Black Lager / Utah / 4%
ANCHOR "STEAM" 5
CA common / San Francisco / 4.9%
PETRUS 11
Sour Pale / Belgium / 7.3%

WINE

AVINYO 10g/40b
Macabeu-Muscat, Petillant Blanc, Catalunya 2013
MITTELBAACH WALLSE 12g/48b
Gruner Veltliner, Wachau 2013
BROOKS "AMYCAS" 10g/40b
Pinot Blanc Blend, Willamette Valley 2013
OSTATU 9g/36b
Viura-Malvasia, Rioja 2013
TERRA LAURA 10g/40b
Cheverney Blanc, Loire Valley 2013
BAKER ESTATE 9g/36b
Rose of Syrah, Sonoma Coast 2013
THIERRY TISSOT 10g/40b
Gamey, Bugey 2011
HUMANITAS 11g/44b
Pinot Noir, Russian River 2012
HMR VARAL 8g/32b
Tempranillo, Alentejo 2011
"ZERO MANIPULATION" 9g/36b
Carignane blend, Mendocino 2011

SAKE

TOZAI SNOW MAIDEN 6g/15c/36b
Nigori
EIKO FUJI "DRY MOUNTAIN" 7g/19c/48b
Honkara
FUKU CHITOSE "HAPPY OWL"
Yamahai Junmai 8g/23c/60b
AMA NO TO "HEAVENS DOOR"
Tokubetsu Junmai 9g/27c/ 72b
CHIKURIN "KAROYAKA" 11g/22c/85b
Junmai Ginjo