

# Kitchen Dishes

## APPETIZERS

<b>GYOZA</b> Pan Fried Pork and Steak Dumpling .....	5
<b>SHUMAI</b> Steamed Pork and Seafood Mixed Dumpling .....	5
<b>EDAMAME</b> Light Salted Steamed Soy Bean .....	3
<b>HARU MAKI</b> Spring Roll .....	5
<b>DYNAMITE</b> Scallop, Squid & Mushroom Baked with Mayonnaise Sauce .....	8
<b>HAMACHI KAMA</b> Baked Yellowtail Collar .....	9
<b>NIKUMAKI</b> Asparagus and Gobo Wrapped with Thinly Sliced New York Strip Sauted with Teriyaki Sauce .....	8
<b>GOLDEN MUSSEL</b> Half Shell Green Mussels baked with Mayonnaise Sauce	7
<b>TEMPURA</b> Choose One: A.) 2 Shrimp & 4 Vegetable B.) 7 Piece Vegetable C.) 2 Chicken & 4 Vegetable .....	7

## SOUP & SALAD

<b>MISO SOUP</b> .....	2.5
<b>YELLOW TOMATO SOUP</b> Long Crab with Chili Oil .....	5
<b>HOUSE SALAD</b> Mixed Greens, Tomato, Green Beans, and Romaine with a Tomato Ginger Dressing .....	4
<b>CALAMARI SALAD</b> Baby Spinach with Fried Calamari in a Japanese Citrus-Soy Vinaigrette .....	7
<b>CAESAR SALAD</b> Caesar with a Choice of Seared Tuna, Calamari, or Shrimp .....	7
<b>DUCK SALAD</b> Mixed Greens with Seared Duck Breast in Yuzu Dressing	8
<b>TATAKI SALAD</b> Mixed Greens with Seared Tuna Thinly Sliced in Our Ponzu Vinaigrette .....	10
<b>PANZANELLA SALAD</b> Jumbo Lump Crab, Goat Cheese, Toasted Focaccia, Pistachio, Red Onion, & Plum Wine Vinaigrette .....	8
<b>CHICKEN SALAD</b> Rotisserie Chicken with Mixed Greens and Fried Wontons in Tofu-Hoisin Dressing .....	7

# Sushi Bar

## SALAD

<b>SUNOMONO</b> Various Seafood with Sweet Vinaigrette Dressing .....	8
<b>SCOTTISH SALMON SALAD</b> Baby Greens, Avocado & Wild Salmon with Miso Mayo Dressing .....	8
<b>SPICY SEAFOOD SALAD</b> Shrimp, Octopus, and Lettuce in Spicy Sauce .....	7
<b>CUCUMBER SALAD</b> .....	5
<b>AVOCADO SALAD</b> .....	5
<b>SEAWEED SALAD</b> .....	5

## APPETIZERS

<b>MISO TORO</b> Fatty Tuna in Honey Miso Sauce .....	8
<b>SPICY CRISPY TUNA</b> Crispy Sushi Rice Topped with Spicy Tuna, Avocado, and Jalapeno Slices Drizzled with Sweet Sauce .....	11
<b>TUNA CARPACCIO</b> Big Eye Tuna in a Balsamic Vinegar Dressing .....	10
<b>TUNA TATAKI</b> Seared Tuna with Tataki Sauce .....	9
<b>SPICY TUNA KOBACHI</b> Fresh Tuna Prepared in "Poki" Style .....	8
<b>SPICY GUMBO KOBACHI</b> Assorted Fish Prepared in "Poki" Style .....	10
<b>UZUZUKURI</b> Thinly Sliced White Fish Served with Ponzu Sauce .....	11

## Sushi Bar Exotic Specialties

<b>NEW STYLE SASHIMI</b> Chef's Choice of Sashimi with Yuzu Soy and Hot Sesame Oil .....	14
<b>GINGER SASHIMI</b> Fresh Albacore Tuna Served with Ginger Sauce .....	14
<b>BIG EYE TUNA WITH AVOCADO SASHIMI</b> Big Eye Tuna and Avocado with Ginger Sauce .....	15
<b>YELLOWTAIL WITH JALAPEÑO SASHIMI</b> Yellowtail with Jalapeño & Special Yuzu Dressing .....	14

## UNI SAKE BOMB

Sea Urchin, Ponzu, Scallion, Plum, Momigi, Quail Egg, and Hot Sake .....	10
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## TUNA TARTAR

Tuna and Olives Finely Chopped, Served with Chef's Special Sauce .....	10
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## CUCUMBER SASHIMI

(Delicate Cucumber Wrapped with Your Choice Sashimi) Tuna, Salmon, Yellowtail, or Spicy Eel .....	9
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## ROCKING ROLL

Deep Fried Signature Roll That Has Fresh Salmon, Mango, Jalapeno, and Special Mango Sauce (No Rice) .....	13
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## HAMACHI ORANGE ROLL

Signature Roll that has Spicy Yellowtail, Orange, and Jalapeno with Chef Special Mango Sauce, Deep Fried ..	13
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## KOBE BEEF ROLL

Stir Fried Kobe Beef with Green Onion, Mayonnaise, Asparagus, and Lettuce .....	9
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# Sushi Entrees

## WITH HOUSE SALAD

## SUSHI

8 Pieces of Assorted Sushi & California Roll .....	16
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## SASHIMI

12 Pieces of Raw Fish with a Side of Rice .....	20
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## SUSHI & SASHIMI

6 Pieces of Sushi, 9 Pieces of Sashimi & Spicy Tuna Roll .....	23
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## COMBO FOR FAMILY

10 Pieces of Sushi, 18 Pieces of Sashimi & 1 Chef Special Roll .....	58
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## PARTY TRAY

18 Pieces of Sushi, 20 Pieces of Sashimi & 2 Chef Special Rolls .....	88
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## CHIRASHI BOWL

Various Raw Fish Arranged on Bed of Sushi Rice .....	18
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## UNAGI BOWL

Barbecued Eel on Top of Seasoned Rice .....	16
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## MAKI COMBO

6 Pieces of Each Roll California Roll, Avocado Roll, Unagi Roll .....	14
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# Noodles

<b>DUCK UDON</b> Flour Noodles in a Light Fish Broth with Roasted Duck Breast .....	8
<b>TEMPURA UDON</b> Flour Noodles in a Light Fish Broth Served with Shrimp and Vegetable Tempura .....	8
<b>NABEYAKI UDON</b> Flour Noodles in a Light Fish Broth with Shrimp Scallop, and Egg .....	12

## GLOBAL TAPAS

<b>NEW STYLE LAMB CARPACCIO</b> Seared Colorado Lamb with Yuzu Soy Dressing .....	10
<b>JUMBO SCALLOPS</b> Scallops with Truffle Mashed Potatoes .....	12
<b>PORK CHOP</b> Pork Chop with Seasonal Vegetables .....	11
<b>SHRIMP</b> Grilled Shrimp with Chorizo Hash .....	8
<b>CRISPY CALAMARI</b> Served with Vietnamese Fish Sauce and Tai Sweet Chili Sauce .....	8
<b>MISO BLACK COD FISH</b> Broiled Black Cod Marinated with Miso Sauce .....	11
<b>ROASTED HALIBUT</b> Seasonal Vegetables with Mushroom Ponzu Deglaze .....	12
<b>BEEF CARPACCIO</b> Thinly Sliced New York Strip with Blue Cheese, Aioli, and Balsamic Vinaigrette .....	9
<b>LAMB CHOP</b> Colorado Lamb Chop Marinated in a Sweet Fish Sauce, Served with Yamaimo, Baked Sweet Potato and Green Vegetable .....	14

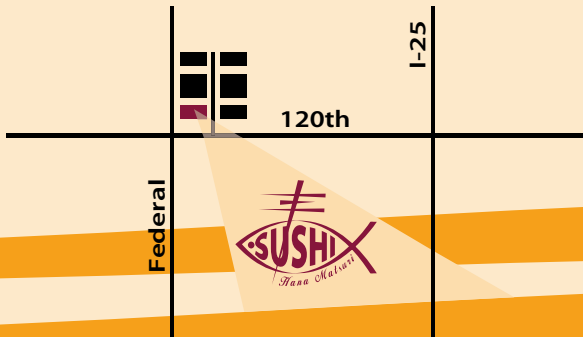
# Lunch From Kitchen

## WITH MISO SOUP

<b>KOBE BEEF YAKINIKU BOWL</b> Stir-Fried Kobe Beef in a Bowl of Steam Rice .....	9
<b>CHICKEN KATSU BOWL</b> Deep Fried Chicken in Sweet Soup Broth with Poached Egg .....	9
<b>TEMPURA UDON BOWL</b> Flour Noodles in a Light Fish Broth with 2 Shrimp and 4 Vegetable .....	7
<b>HANA'S BENTO</b> With Soup, Salad, Rice, California Roll & Tempura Choose One of Your Favorites —Teriyaki Shrimp, Teriyaki Salmon, Teriyaki Steak, or Teriyaki Chicken .....	12

## SUSHI LUNCH COMBO WITH MISO SOUP

<b>SUSHI</b> 5 Pieces of Assorted Fish with a California Roll .....	9
<b>SASHIMI</b> 10 Pieces of Assorted Fish with Side of Steamed Rice ..	9
<b>SUSHI &amp; SASHIMI COMBO</b> 4 Pieces of Sushi, 6 Pieces of Sashimi & A California Roll .....	12
<b>TUNA IN 3 WAYS</b> 3 Pieces of Tuna Tataki, 3 Pieces of Tuna Nigiri & A Spicy Tuna Roll .....	12
<b>PHILLY COMBO</b> 4 Pieces of Cooked Fish with a Philly Roll .....	9
<b>MAKI COMBO</b> Choose Any Two Rolls Below: California, Vegetable, Salmon, Avocado, Unagi, Cucumber, Tuna, Spicy Tuna, Boston, Yellowtail ..	9



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