



Lunch Specials

12pm to 4pm Monday to Friday

BENTO BOX

Includes: 3 Pc Sushi or 6 Pc Sashimi

Choice of Spicy Tuna or California Roll with Tempura, Sunomono, Rice & Miso Soup

<i>Bento Choices:</i>	<i>w/ Sushi</i>	<i>w/ Sashimi</i>
Chicken Teriyaki	18	22
Beef Teriyaki	19	23
Salmon Teriyaki	20	24

COMBINATION BOWLS

Served with Edamame, Gyoza and Miso Soup

Oyakodon

Marinated Chicken meat, simmered in tempura sauce with egg, carrots, onions, and scallions 15

Gyudon

Marinated Beef and onion, topped with fried egg, ginger, and scallions 15

Salmon Tempura don

Tempura Salmon, topped with Ikura, nori, and scallions. Served with a side of tempura sauce 16

UDON SET

Served with choice of Spicy Tuna or California roll, Gyoza, and Marinated Seaweed

Udon (Choice of steamed veggie, tempura veggie, shrimp tempura or beef and onion)

Soy based broth with Udon, topped with scallion, kamaboko, and tempura flakes 16

RICE DISH

Chicken Bowl

Chicken bowl served with sauteed vegetables 9

Beef Bowl

Beef bowl served with sauteed vegetables 9.5

Chicken Fried Rice

Mixed seasonal vegetables, Chicken and rice topped with sesame seeds 10

Teriyaki

Your choice of beef, chicken or salmon (\$1.00 extra) served with steamed rice and mash potato 13.5

Unagi Bowl

4 pieces of freshwater eel with eel sauce and sesame seeds served sushi rice with julienne sliced cucumber and daikon radish 14

Hama Chirashi

Mixed sashimi served over bed of sushi rice topped with seasonal vegetables, smelt egg, avocado and our house poke dressing 16

RAMEN

Tonkotsu Ramen (pork base)

Noodles topped with spinach, ginger, cha-shu pork slices, marinated egg, scallions, and sesame seeds 10

Shoyu Ramen (soy sauce base)

Noodles topped with spinach, cha-shu pork slices, marinated egg, and scallions 10

SOUPS

Miso Soup Traditional Japanese soup with tofu, seaweed and scallions 3.5

UDON

Veggie Tempura Udon Soy and dashi base broth topped with veggie tempura, scallions, and tempura flakes 8
Steamed Veggie Udon Soy and dashi based broth topped with steamed veggies 8
Shrimp Tempura Udon Soy and dashi base broth topped with shrimp tempura, veggie tempura, scallions, fish cake and tempura flakes 9
Beef and Onion Udon Soy and dashi base broth with beef, onion, and scallions 10

SALADS

-  **Green Salad** Organic baby greens and tomatoes tossed with our house ginger dressing 6.5
-  **Wakame Salad** Organic baby greens with wakame seaweed tossed with creamy sesame dressing 6.5
-  **Tofu Salad** Organic baby greens & wakame seaweed topped with tofu and served with creamy sesame dressing and tomatoes 8.5
- Salmon Skin Salad** Organic baby greens topped with gobo, cucumber, scallion, bonito flakes, and sesame seeds drizzled with ponzu sauce 14
- Calamari Salad** Fried Calamari tossed with cilantro dressing, broccoli, asparagus, and tomatoes topped with onions 14.5
- Seared Albacore or Tuna** Served on a bed of fresh organic greens, with thinly sliced red onions and tossed with cilantro dressing 14.5
- Sashimi Salad** Chef's choice of diced sashimi, organic baby greens, avocado, cucumber and tomatoes tossed with Hawaiian poke dressing 17

VEGETABLES

-  **Marinated Seaweed** marinated seaweed topped with sesame seeds 4.5
-  **Sunomono** Sliced cucumber marinated with sweet vinegar topped with seaweed 5
-  **Cold Tofu (Hiyayakko)** topped with fresh ginger, scallions, and bonito flakes 5.5
-  **Ohitashi** Cold boiled spinach topped with bonito flakes and drizzled with dashi soy sauce 5.5
-  **Steamed Vegetables** Seasonal array of fresh vegetables served with a side of spicy mayonnaise 8
-  **Steamed Asparagus** Steamed asparagus served with a side of spicy mayonnaise 8
-  **Grilled Eggplant** Grilled eggplant and asparagus served with sweet miso sauce 9

GYOZA (DUMPLINGS)

- Beef Gyoza** Pan steamed dumpling served with ponzu sauce 8
-  **Vegetable Gyoza** Pan steamed dumpling served with ponzu sauce 8
- Seafood Gyoza** Pan steamed dumpling served with ponzu sauce 9

STARTERS

-  **Edamame** Boiled soy beans lightly salted 3.75
-  **Butter Garlic Edamame** Boiled soy beans sautéed with butter and garlic 4.75
-  **Spicy Edamame** Boiled soy beans sautéed with garlic, butter and spicy sauce 4.75
-  **Shishito** Japanese peppers sautéed with soy sauce topped with bonito flakes 6.5
- Half Shell Oysters** Served chilled with ponzu sauce, momiji oroshi and scallions M/P
- Oyster Shooter** Quail Egg, scallions, momiji oroshi and ponzu sauce served in a shot glass. Bottoms up! (add sake \$1.00) 6.5
- Baked Mussels** New Zealand green mussels on half shell baked with dynamite sauce 8.5
- Kara-age** Tender chunks of chicken thigh meat lightly battered and deep fried to perfection, served with tonkatsu sauce and spicy mayonnaise 11.5
- Fried Calamari** Lightly battered fried baby squid served with ponzu sauce 12
- Soft Shell Crab** Lightly battered and fried soft shell crab served with ponzu sauce 15

TEMPURA

-  **Spicy Tuna Shiso** Japanese shiso mint leaves stuffed with spicy tuna 8
-  **Vegetable Tempura** mixed vegetable 8.5
- Shrimp Tempura** 3 pieces of shrimp & two vegetables 9
- Combo Tempura** 2 pieces of shrimp and mixed vegetables 10

HAMA FAVORITES

- Agedashi Tofu** Fried tofu served with tempura sauce garnished with green onions and daikon raddish 7.5
- Yakitori Chicken** Tender chunks of chicken breast and green onion skewered and grilled with teriyaki sauce 9.5
- Crispy Rice Cake** Spicy Tuna and pickled jalapeños atop crunchy crispy rice 10
- Popcorn Shrimp** Lightly battered, fried rock shrimp served with a spicy mayonnaise and tonkatsu dipping sauce 12
- Ika** Grilled marinated squid served with a delicious spicy mayo dipping sauce 11.95
- Tuna Tar Tar** Chopped spicy tuna sprinkled lightly with cilantro dressing, served with fried wonton chips and topped with a quail egg 13.5
- Scallop Dynamite** Sautéed scallops with a variety of mushrooms in our famous dynamite sauce and baked to perfection 13
- Hamachi Kama** Grilled yellowtail collar served with ponzu sauce 14
- Lobster Dynamite** House specialty served to the brim with succulent lobster and mushrooms 16.5

ENTREES

- Teriyaki** Your choice of beef, chicken or salmon (\$1.00 extra) served with mashed potato, sliced red radish, topped with sesame seed and scallions served with steamed rice 13.5
- Miso Cod** Miso marinated Black Cod served with sautéed arugula topped with scallions, sesame seeds and steamed rice 16
- Tuna Peppercorn Steak** Peppered seasoned filet of tuna steak with mustard, butter sauce, and served with sautéed shiitake, shimeji mushrooms and asparagus served with steamed rice 19
- Ribeye** Tender grilled Ribeye Filet with mustard, butter sauce, and served with sautéed shiitake, shimeji mushrooms and asparagus served with steamed rice 22

SUSHI AND SASHIMI

	Sushi	Sashimi		Sushi	Sashimi
Tuna	8	17	Seared Albacore	7	15
Yellowtail	8	17	Freshwater Eel	7	15
Yellowtail Belly	8	17	Mackerel	6	14
Salmon	7	15	Spanish Mackerel	8	17
Shrimp	6	14	Egg (tamago)	6	13
Halibut	7	15	Smelt Egg	6.5	13
Red Snapper	7	15	Flying Fish Egg	6.5	15
Fresh Snow Crab	7	15	Salmon Egg	8	17
Scallop with mayo (spicy or regular)	7	15	Monk Fish Liver	8.5	17
Jumbo Scallop	7.5	15	Giant Clam	9	19
Sea Urchin	10	21	Octopus	7	15
Seared Tuna	8	17	Escolar	7	15
			Toro	M/P	M/P

SASHIMI SPECIALS

- Sashimi Sampler** Two piece each of tuna, salmon, and yellowtail sashimi 15
- Jalapeno Yellowtail** Thinly sliced yellowtail topped with jalapeños, ponzu sauce, and a jalapeño oil sauce 17
- Venice Volcano** Sashimi slices of tuna, yellowtail, albacore, escolar, and salmon served on a bed of mixed greens, green onions, and sesame seeds with Hawaiian poke dressing 32
- Sushi Combo** One piece each of tuna, yellowtail, salmon, escolar, shrimp, eel, and albacore. Three pieces each of spicy tuna roll and California roll. Comes with miso soup 32
- Sashimi Combo** Tuna, yellowtail, salmon, escolar, and albacore. Comes with miso soup and rice 38

BASIC ROLLS

 Cucumber	5.5	 Vegetable	6.5
 Ume Shiso	6.5	 Oshinko	6.5
 Avocado	6.5	 Natto	6.5
Tuna (spicy or regular)	8	Yellowtail (spicy or regular)	8
Scallop (spicy or regular)	7.5	Salmon and Avocado	7.5
Salmon Skin	8.5	California	8.5
Eel and Avocado	8.5	Baked Blue Crab	8.5
Shrimp Tempura	10.5	Crunchy	12.5
Spider	13.5	Toro	15.5

DESSERTS

- ICE CREAM** Green tea, vanilla, or chocolate 5.5
- MOCHI ICE CREAM** Rice cake filled with choice of vanilla, chocolate, strawberry, mango, green tea, coffee or red bean ice cream 7
- TEMPURA ICE CREAM** Ice cream wrapped in pound cake, fried and served with assorted fruit. Choice of green tea, vanilla, or chocolate 8
- BANANA FRITTERS A LA MODE** Fresh bananas lightly battered and fried and served with vanilla ice cream topped with chocolate syrup 9
- TEMPURA CHEESE CAKE** Fried cheese cake served with chocolate ice cream, caramel sauce, and fresh berries 9.75

SPECIALTY ROLLS

- Green Devil** Spicy tuna or yellowtail inside out with green onions, jalapeño masago and chili oil 11.5
- Red Devil** Spicy tuna or yellowtail inside out with green onions, habanero masago, and Hama Sushi's own habanero dontsueme salsa! VERY VERY SPICY! 12.5
- Hama Special** Shrimp tempura, avocado, and cucumber topped with masago 13.5
- Philadelphia Roll** Salmon, cream cheese, and cucumber inside out with sesame seeds 11
- Smoke Albacore Roll** Slow - smoked albacore rolled in soy paper, avocado, cucumber, and tobiko. Served with spicy mayo and ginger dressing 15
-  **Super Veggie Roll** Tempura squash, eggplant, zucchini, and string bean rolled in soy paper topped with avocado and sweet sauce 16
- Temptation Roll** Crab, avocado, and asparagus roll with baked scallops, dynamite sauce, eel sauce, and sriracha topped with green onions 17
- Shiro-Kishi Roll** Albacore, jalapeno, and scallions rolled in soy paper, served with garlic soy and jalapeno oil topped with fried onions 17
- Kenny's Lobster Roll** Fresh Maine lobster rolled in soy paper, avocado, cucumber and tobiko. Served with spicy mayo and ginger dressing 19
- Dragon Roll** California roll inside out topped with eel and avocado drizzled with eel sauce 19
- Strawberry Roll** Shrimp tempura, cucumber, and avocado topped with snow crab, and strawberries. Topped with a sweet sauce and sesame seeds 19
- Florence Roll** Shrimp tempura and cucumber topped with seared albacore, avocado drizzled in cilantro Serrano pepper dressing 19
- Spicy Crunchy Crab** Spicy snow crab, green onions, cucumber, and gobo topped with tempura flakes, albacore, avocado, flying fish roe with a splash of ponzu sauce 19
- Rainbow Roll** Cucumber and snow crab topped with avocado, tuna, yellowtail, shrimp, Ono, and salmon 19
- Caterpillar Roll** Baked eel and cucumber topped with sliced avocado and sweet sauce 19
- Yummy Roll** Spicy Tuna, green onions, and cucumber topped with Albacore and avocado drizzled with Hawaiian poke dressing 19
- Shiso Lemon Roll** Yellowtail, green onions and tempura shiso leaf inside, with thin slices of Halibut, and lemon on top with yuzu juice, chili oil, and salt 19
- Venice Roll** Spicy tuna and cucumber topped with seared tuna, avocado, jalapeños, and red onions, sprinkled with black sesame seeds and ponzu sauce 19
- Surf & Turf Roll** Shrimp tempura, avocado, and cucumber topped with Sirloin beef and green onions and seared with a garlic tamaji sauce 25