



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

EDAMAME - \$4.95

Steamed soybeans with sea salt



KUROBUTA PORK BELLY SPRING ROLL - \$10.95

House Made Kimchi, Fuji Apple Pickles, Cilantro, Cucumber and a Hoisin Dipping Sauce

TEMPURA LOBSTER TAIL - \$13.95

Served with basil-lime aioli

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 medallion, jalapeno, cilantro, 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



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 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

FISH SANDWICH - \$13.95

Grilled halibut sandwich, citrus slaw, carmelized peppers, avocado & ponzu mayo

NOODLE DISHES

HAPA PAD - \$7.95

Flat rice noodles stir fried with green onion, red bell pepper, bean sprouts in our housemade pad thai sauce garnished with cilantro and crushed peanuts Add tofu \$2 chicken \$3 shrimp \$4

THAI PAN NOODLES & AHI - \$10.95

Cold ramen noodles tossed in a spicy vinaigrette, with basil, tomato, papaya and peanuts topped with seared Ahi

NIKU UDON - \$10.95

Jumbo Udon noodles served in a seasoned broth, topped with flash fried marinated ribeye and green onions

CRISPED PORK RAMEN - \$9.95

Crispy fried pork loin medallion served over imported Japanese ramen noodles with fresh vegetables

PORTOBELLO YAKISOBA - \$7.95

Portobello mushrooms, red bell pepper, bean sprouts, green and sweet onion stir fried with Japanese noodles in a sweet bean sauce Add chicken \$3 shrimp \$4

YELLOW CURRY SOBA - \$7.95

Japanese buckwheat noodle, curry broth, garnished with cilantro and lime Add tofu \$2 chicken \$3 shrimp \$4

SEAFOOD YAKISOBA - \$7.95

Calamari, sweet onion, red bell pepper, stir fried with Japanese noodles in traditional yakisoba sauce

PORK CURRY PAD THAI - \$8.95

Pad thai done with mushroom curry topped with roast pork loin medallions

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.