



**SUSHI ROLL • VEGETABLE - 6**

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|----------------------------|--|
| <b>Veggie</b> ( no rice )  | <b>Pickles</b>                         |
| * <b>Cucumber + Plum</b>   | <b>Japanese Yam + Plum</b>             |
| <b>Takuan</b> ( radish )   | <b>Kanpyo</b> ( dried gourd shavings ) |
| * <b>Shiitake Mushroom</b> | * <b>Inari Ball</b> ( 3 pcs )          |

**SUSHI ROLL • SEAFOOD - 8**

- |                       |                                     |
|-----------------------|-------------------------------------|
| <b>Shrimp Tempura</b> | <b>Salmon</b>                       |
| * <b>Spicy Tuna</b>   | <b>Yellow Tail</b>                  |
| * <b>Spicy Salmon</b> | <b>Shrimp</b>                       |
| <b>Tuna</b>           | * <b>Hakata Caviar</b> ( with yam ) |

**Omakase Nigiri** 6 pieces - 25

**Omakase Sashimi** 6 pieces - 25

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|--|---|
| * <b>Yakitori</b> - 8<br>pieces of grilled chicken, shishito peppers with yakitori sauce | <b>Osozai</b> - 6<br>3 different kinds of Japanese vegetable appetizer                        |
| * <b>Carpaccio</b> - 8<br>thin slices of chef's choice raw fish                          | <b>Beef Miso Lettuce-</b> 6<br>spicy beef bits with fresh lettuce                             |
| * <b>Gyoza</b> - 6<br>6 pcs • wonton wrapper stuffed with pork or vegetable              | <b>Crispy Rice</b> - 6 / 8<br>3 pcs • crispy rice balls with krab meat or spicy tuna          |
| * <b>Tempura</b> - 8<br>lightly battered and briefly deep fried seafood and vegetables   | * <b>Chanko Nabe</b> - 8<br>Japanese miso base stew with vegetables. Add chicken + 3          |
| * <b>Saikyoyaki</b> - 8<br>grilled white fish-of-the-day marinated in shiro-miso sauce   | <b>Omakase Noodles</b> - 8<br>udon or soba noodles in our hot or cold soup of the day         |
| <b>Tuna Yamakake</b> - 8<br>diced cut tuna on top of Japanese yam potato, dried nori     | <b>Sukiyaki</b> - 10<br>thin sliced beef in a hot soup with Japanese yam potato + poached egg |

\* Customer favorites / best sellers



HARUCHAN  
RAMEN

**HAPPY HOUR**

Mon - Sun • 5 pm - closing

## Everything \$8

( unless noted )

### - SAKE -

**Ozeki Sake Shot** - 2

**Sparkling Sake Pochi-Pochi** (300ml) - 15

**Dassai Junmai-Daiginjo 39%** (300ml) - 35

**Dassai Junmai-Daiginjo 50%** (300ml) - 25

### - HOUSE WINE -

Sparkling: **prosecco**

White: **pinot grigio • chardonnay**

Red: **cabernet sauvignon • pinot noir • meritage**

### - COCKTAILS -

**Today's House Cocktail** please ask your server

**High Ball** whiskey, lemon, soda

**Mojito** rum, lime, mint

**Haruchan Martini** vodka, lychee, lime

**Peach Blossom Martini** vodka, peach juice, yuzu, honey

**Lychee Sour** whiskey, lychee, lemon juice

**Venice Sunset** tequila, orange juice, sour mix, granadine

**Blue Margarita** tequila, blue curacao, triple sec, lime juice

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**Mimosa** prosecco, orange juice

**Bellini** prosecco, peach juice

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**Sangria** red or white fruit punch - 6

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**Kirin Ichiban Draft / Sapporo** - 6 • **Lagunitas** - 7

**Green Tea • All Sodas** - 3 • **Sparkling Water** - 6