

# hapa umi

## FRESH SHEET

### SCALLOP CEVICHE

Lemon-lime soy marinade, shiso-infused olive oil 12

### TOFU SALAD

Tofu, butter lettuce, potato chips, ponzu dressing 12

### DAILY SASHIMI

Ask server for details MP

### SASHIMORIWASE

Selection of daily fresh sashimi MP

### WATERFRONT ROLL

Grilled sockeye salmon and BBQ salmon skin, cucumber, topped with salmon, miso hollandaise, jalapeno 13

### SEOUL ROLL

Kimchi, cucumber, topped with beef tataki, mayonnaise and parmesan, kochijyan sauce, torched 13


### UBC ROLL

Unagi, cream cheese, beets, micro greens, balsamic reduction 15

### SALMON SALSA BATTERA

Sockeye salmon, cream cheese, tomato salsa, mayonnaise, nori, torched 14

 Vegetarian option

 Hapa Umi is proud to offer ocean-friendly seafood choices as recommended by the Vancouver Aquarium

## NAMA

### TUNA TATAKI🐟

Japanese 7-spice-crusting albacore tuna, salsa verde 12

### TROUT CARPACCIO🐟

Gravlax style Lois Lake steelhead, crispy potato wedges, grainy mustard vinaigrette, wasabi sour cream 13

### HERITAGE ANGUS BEEF TATAKI

Garlic ponzu, green onion oil, spicy daikon 13

### AHI TUNA CARPACCIO

Ahi tuna, fried capers, soy reduction, crispy shallots, truffle powder, basil, chives 14

### SASHIMI

Five pieces

Aka maguro | Ahi tuna 12

Bincho maguro | Albacore tuna🐟 9

Benijake | Sockeye salmon🐟 11



## REIZEN-SAI

### EDAMAME🌱

Dashi-marinated cold edamame 5

### HAINANESE-STYLE CHICKEN

Sous-vide Maple Hills chicken breast, soy-ginger dressing, chili sauce 12

### ORGANIC MIDORI SALAD🌱

Organic greens, citrus-soy dressing 6

### SASHIMI SALAD

Organic mixed greens, assorted sashimi, citrus-soy dressing 16

### BAGNA CAUDA

Warm anchovy dip, seasonal vegetables 9

Please notify your server of any food allergies

Parties of eight or more are subject to a 18% gratuity

🌱 Vegetarian option

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# ONZEN-SAI

## EDAMAME RAVIOLI

Edamame and ricotta-stuffed housemade pasta, yuzu brown butter, truffle oil 12.5

## FANNY BAY TEMPURA OYSTERS

Shiso tempura, miso vinaigrette, pickled shallots 11

## SQUID AND SAUSAGE

Grilled sake sausage, soy seared squid, crispy squid legs, ume vinaigrette, spicy xo sauce 13

## BC WILD SPRING SALMON

Grilled soy-maple salmon skewers 15

## POLENTA FRIES

Polenta tempura, soy-balsamic reduction, arugula gel 8

## SABLEFISH YUANZUKE

Yuzu-miso marinated broiled sablefish, pickled bok choy 15

## HERITAGE ANGUS BAVETTE STEAK

Sake kasu marinade, miso barley, chili oil 14

## CHICKEN KARAAGE

Maple Hills Organic chicken, soy-citrus marinade, cilantro 12

## KAKUNI AND SCALLOP

Soy-braised pork belly, seared scallop 15

## SHORTRIB LETTUCE WRAP

Braised beef shortribs, lettuce, crispy rice noodles, sweet Korean chili sauce 14

## TRUFFLED TOFU

Tofu steak with crispy tofu, scallion-ginger soy, truffled hakusai, basil cream 15

## BACON AND KIMCHI ISHIYAKI

Hot stone bowl rice with Fraser Valley organic bacon and house-made kimchi 12

## YAKI UDON

stir-fried udon noodles, Maple Hills organic chicken, vegetables 14

## KANI PASTA

Spaghettini with dungeness crab, cream, peas 16



## MAKI SUSHI

### CALIFORNIA 🍣

Dungeness crab, avocado, mayonnaise, egg crepe wrapping 11.5

### DYNAMITE

Tempura white prawn, green beans, kaiware, mayonnaise, teriyaki sauce 9.5

### SPICY TUNA

Tuna, cucumber, kaiware (daikon sprouts) 8.5

### SALMON 🍣

Wild salmon, avocado, kaiware 9

### VEGETABLE 🌿

Avocado, cucumber, carrot, asparagus, kaiware 6.5

### SPICY CHOPPED SCALLOP 🍣

Scallops, cucumber, egg crepe wrapping 11.5

### LOBSTER TEMPURA ROLL

Lobster, mango, asparagus, mayonnaise 18.5

### HAPA ROLL 🍣

Avocado, cucumber, carrot, asparagus, kaiware, topped with salmon, salmon roe, spicy mayonnaise 13

### UMI ROLL

Dungeness crab, avocado, mayonnaise, topped with ahi tuna, pickled onion vinaigrette 15



## CONES AND SPECIALTY SUSHI

### SPICY SCALLOP CONE 🍣

Chopped scallops, spicy mayonnaise 7.5

### EBI MAYO CONE

Tempura white prawn, chili mayonnaise, avocado, kaiware 7.5

### SABA BATTERA SUSHI 🍣

Torched marinated mackerel, pickled ginger, mustard miso, shiso 9

## HOSO-MAKI

### NEGITORO

Chopped tuna belly, green onion 4.5

### TEKKA

Tuna 4

### UMESHISO 🌿

Pickled plum 3