



# Hashi Izakaya

## COLD

FUKUJIN ZUKE 3  
home-made Japanese pickled vegetables

<sup>new</sup>  
✔ GOMAAE 7  
bokchoy, sesame dressing

TAKO WASA 8

TAKO SEAWEED 8  
braised octopus, seaweed, cucumber, onion, ponzu sauce

SALMON NATTO 12  
cucumber, fukujin zuke, scallions, quail egg yolk

♥ GUACAMOLE TACOS 16 / 18  
choice of bulgogi / tuna  
romaine lettuce, cucumber, tomato, jalapeno, tartar sauce

TUNA POKE+TORTILLA CHIP 16  
tuna, avocado, cucumber, onion, pickled radish

YUKKE 19  
Korean style beef tartar  
cucumber, pear, quail egg yolk, nori

## RAW BAR

SASHIMI 18 / 34  
chef's choice 8pcs / 16pcs

SUSHI 24  
chef's choice 8pcs

DAILY OYSTERS m/p  
half dz / one dz

TATAKI 14 / 16  
salmon / tuna

♥ SPICY SASHIMI SALAD 15  
sweet chilli dressing

## HOT

✔ EDAMAME 7

<sup>new</sup>  
MUSHROOM ITAME 10  
assorted mushroom, truffle oil

♥ CREAMY PORK BELLY 18  
slow-braised pork belly, sweet potato puree

## ROLL 8PCS

SPICY SALMON 10  
salmon, cucumber, spicy mayo, tempura bits

SPICY TUNA 11  
tuna, cucumber, spicy mayo, tempura bits

✔ VEGETARIAN 12  
avocado, cucumber, asparagus, soybean paper

DYNAMITE 14  
crispy shrimp, crabmeat, avocado, cucumber  
spicy mayo, unagi sauce

SALMON LOVER 18  
crispy shrimp, spicy salmon, crabmeat  
avocado, cucumber, spicy mayo

♥ ABURI SALMON 19  
torched salmon, spicy tuna, avocado, crabmeat  
red onion, tomato, garlic mayo

♥ ENERGY UNAGI 19  
crispy shrimp, BBQ eel, avocado, cucumber  
crabmeat, cream cheese, soy mayo

♥ Hashi signature    ✔ Vegetarian

## DEEP FRY

- ☑ POTATO FRIES 9
- <sup>new</sup> QUAIL 9  
sansho salt
- AGEDASHI TOFU 10  
tofu, mushroom, okra, dashi based broth
- ☑ MAPLE SWEET POTATO 10  
maple syrup glazed sweet potato
- ☑ TARO CHIPS 11
- KARAAGE 13  
chicken thigh, yuzu pepper mayo
- ♡ HASHI WINGS 16  
Hashi style special soy sauce
- COCONUT EBI MAYO 17  
crispy shrimp, roasted coconut, sweet-chili mayo
- ♡ TONKATSU 19  
pork cutlet, mashed potato, shredded cabbage,  
home-made tonkatsu sauce, steamed rice

## GRILL

- TONTORO SHISHITO 13  
pork jowl, Japanese chili pepper
- GRILLED MACKEREL 13  
wasabi, daidai ponzu, yuzu daikon
- IKA BUTTER YAKI 18  
whole squid, soy-butter sauce
- BLACK COD 18  
sweet miso marinated black cod
- CHEESE OKONOMIYAKI 18  
squid, shrimp, cabbage, onion, mountain yam
- ♡ BBQ SHORT RIB 23  
Korean kalbi sauce marinated short rib



Please note,  
We have a 2 hour seating limit(during our peak hours).  
15% gratuity will be charged for groups of 8 or more.  
We appologize, we can only split a bill up to 4 transactions maximum.

## RICE

- GYU DON 17  
sweet soy marinated beef
- OYAKO DON 17  
chicken thigh, mushroom, egg, garlic soy sauce
- UNAGI DON 19  
BBQ eel
- SPICY SASHIMI DON 18  
sweet chilli dressing
- HASHI CHIRASHI DON 20  
hashi style diced sashimi on sushi rice

## NOODLE

- SEAFOOD UDON 17  
bonito based udon soup
- ♡ SPICY SEAFOOD YAKI UDON 19  
stir-fried seafood udon, spicy oyster sauce

## HOT POT +UDON NOODLE 3

- ODEN 21  
bonito based soup, fish cake, boiled egg
- HASHI CHANPON 24  
2 days simmered pork&chicken bone soup,  
pork meat, clam, vegetables

## SIDE

- MISO SOUP 3
- RICE 3

## DESSERT

- MOCHI ICE CREAM 4