

## IZAKAYA

- new
✔
**GOMAAE** 7  
 bokchoy, sesame dressing
- ✔
**EDAMAME** 7
- TAKO WASA** 8
- SEAWEED SALAD** 8  
 cucumber, red onion
- new
✔
**MISO-CREAM CHEESE** 8  
 miso-infused cream cheese, lotus root chips
- MUSHROOM ITAME** 10  
 assorted mushroom, truffle oil
- SALMON NATTO** 12  
 cucumber, fukujin zuke, scallions, quail egg yolk
- TUNA POKE+TORTILLA** 16  
 avocado, cucumber, onion, pickled radish
- ♥
**CREAMY PORK BELLY** 18  
 slow-braised pork belly, sweet potato puree
- ♥
**GUACAMOLE TACOS** 16  
 BULGOGI 18  
 TUNA 18  
 romaine lettuce, cucumber, tomato, jalapeno, tartar sauce

## KOREAN BAR

- YUKKE** 19  
 Korean style beef tartare  
 cucumber, Asian pear, quail egg yolk, nori
- new
**SPICY ODOL BONE** 20  
 chicken cartilage, rice balls(4pcs)
  - +ADD RICE BALLS 5pcs 5
- ♥
**BBQ SHORT RIB** 12pcs 25  
 Korean kalbi sauce marinated short rib

♥ Hashi signature
 
✔ Vegetarian

## RAW BAR

### SASHIMI

- 8pcs 19  
 Salmon(CA), Tuna(Europe), Sea bass(Europe),  
 Sea bream(JP), Scallop(JP)
- 16pcs 36  
 Salmon(CA), Tuna(Europe), Sea bass(Europe),  
 Sea bream(JP), Amberjack(JP),  
 Striped jack(JP), Scallop(JP)

- DAILY OYSTERS** m/p  
 half dz / one dz

- TATAKI**
  - SALMON 14
  - TUNA 16

- SPICY SASHIMI SALAD** 16  
 sweet chilli dressing

### 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,  
 sesame mayo, unagi sauce

- ♥
**SALMON LOVER** 18  
 crispy shrimp, spicy salmon, crabmeat,  
 avocado, cucumber, spicy mayo, unagi sauce

- ♥
**ABURI SALMON** 19  
 torched salmon, spicy tuna, avocado, crabmeat,  
 raburi mayo, unagi sauce

- ♥
**ENERGY UNAGI** 19  
 crispy shrimp, BBQ eel, spicy tuna, avocado,  
 cucumber, crabmeat, cream cheese,  
 sesame mayo, unagi sauce

## DEEP FRY

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

## 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 19  
sweet chilli dressing
- ♡ HASHI CHIRASHI DON 20  
hashi style diced sashimi on sushi rice

## NOODLE

- SEAFOOD UDON 18  
bonito based udon soup
- SPICY SEAFOOD YAKI UDON 19  
stir-fried seafood udon, spicy oyster sauce
- HOT POT** -regular -spicy
- ODEN 23  
bonito based soup, fish cake, boiled egg
- ♡ HASHI CHANPON 27  
2 days simmered pork&chicken bone soup,  
pork meat, clam, vegetables
- +ADD UDON NOODLES 3

## SIDE

- FUKUJIN ZUKE 3  
home-made Japanese pickled vegetables
- <sup>new</sup> RICE BALLS 5pcs 5
- MISO SOUP 3
- RICE 3

## DESSERT

- MOCHI ICE CREAM 4



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.