



HANA DON

PREMIUM SEAFOOD DONBURI

CALL AHEAD FOR RESERVATIONS

416-502-1234

Unit 2020, 1800 Sheppard Ave. North York ON M2J 5A7
hanadon.ca

JAPANESE SAKE

日本酒



開運特別純米

KAIUN IWAIZAKE TOK HONJOZO

THIS CELEBRATED BREWERY'S FLAGSHIP: MELON, PEAR & BANANA DRIVE THE AROMAS & COMBINE WITH A SUBTLE SWEET TOUCH HIGHLIGHTED BY A SUBDUED ACIDITY IN THE BUTTER-TINGED FLAVOUR. GREAT DEPTH & COMPLEXITY.

300ml, 16% alc
\$25



松竹梅花のような純米吟醸

SHO CHIKU BAI PREMIUM JUNMAI GINJO

THE LONGER, MORE DELIBERATE PRODUCTION PROCESS OF CRAFTING THIS BELOVED SAKE IS A TESTAMENT TO THE BENEFITS OF TAKING YOUR TIME. THE RESULT IS AN ULTRA-SMOOTH SPIRIT, RICH IN TEXTURE AND LADEN WITH DELICATE FRUIT FLAVOURS THAT FINISH DRY AND DELICIOUS.

375ml, 15% alc
\$32



若竹鬼殺純米吟醸

WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI GINJO

SHIZUOKA LIGHT, SMOOTH AND RICH TYPE. VERY CLEAN, ALMOST WATERMELON-TINED NOSE, ROUND AND QUITE IMPRESSIVE IN THE MOUTH, A TRACE SHORT AND SLIGHTLY TART IN THE FINISH.

300ml, 16% alc
\$38



山花純米大吟醸

MASUMI SANKA JUNMAI DAIGINJO

SANKA (MOUNTAIN FLOWERS) IS AS FRESH AS AN ALPINE MEADOW IN THE SPRING. MILD FRUIT AROMAS AND SAVORY FLAVORS MAKE IT THE PERFECT DAIGINJO TO PAIR WITH FOOD.

300ml, 15% alc
\$45



造り酒屋の ゆず酒

HOMARE “ALADDIN” YUZU JUNMAI

300ml, 10.6% alc
\$38



風味のある酒

FLAVORED SAKE

Takara Plum Wine

SWEET APERITIF WITH BOLD PLUM FLAVOR. RICH, LINGERING FINISH.

\$8/ 2oz 12% alc

松竹梅 純米酒

HOUSE SAKE (HOT)

¥12 /150ml (5 oz)

¥16 /300ml (10 oz)



ビール

IMPORT BEER

Sapporo

Aashi

Kagua Blanc 馨和

¥8 / 355ml, 5% alc

¥8.5 / 330ml, 5.5% alc

¥12 / 330ml, 8% alc



もものお酒



ゆず酒



ローズ梅酒

風味のある酒

FLAVORED SAKE

ゆず酒

Obaachen's Yuzu Shu

300ml, 7% alc

¥35

もものお酒
Momo (Peach)

300ml, 7% alc

¥35

ローズ梅酒
ROSE UME

300ml, 9% alc

¥35

Open Corkage: 300ml - 500ml \$20/ea. 720ml & above \$30/ea.

NON-ALCOHOLIC

抹茶シリーズ

HANA MATCHA SERIES

Yuzu Matcha Soda

¥7.95

Passion Fruit Matcha

¥7.95



非アルコール飲料

NON-ALCOHOLIC BEVERAGES

Pop

Coke, Coke Zero, Ginger Ale

355ml

\$2.50

Ice Tea

341ml

\$2.75

Juice

Gokuri Grapefruit Juice

400ml

\$4.95

Gokuri Peach Juice

400ml

\$4.95

Japanese Ramune (original flavor) 200ml

\$4.95

Japanese Ramune (lychee flavor) 200ml

\$4.95

Dasani Water

591ml

\$2.95

Perrier Sparkling Water

330ml

\$4.50



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スープとサラダ冷たい料理

SOUP / SALAD / COLD DISHES

X01	Miso Soup	\$3.5
X02	Seaweed Salad	\$6
X03	House Salad	\$13
X04	Takowasa Seasoned cooked octopus w/ wasabi	\$9
X06	Tsubu Kimchee Top shell w/ kimchee sauce	\$9
 X07	Smoked Yuzu Mackerel Smoked Mackerel w/ ponzu yuzu soy & green onion	\$13
 X09	Crab Cracker Crab meat, avocado & caviar on top of cracker w/mango sauce	\$13
X11	Salmon Salsa Seared salmon & mango salsa served w/ Thai spicy sauce	\$16
X12	Scallop Carpaccio Sliced Hokkaido Scallop w/ miso yuzu sauce	\$16
X13	Yellowtail Jalapeno w/ Yuzu Sauce & Olive Oil (4pcs)	\$18



X13



X04



X11



X07



X12



X09

デザート

DESSERT

Z01	Soft Ice-Cream	
	*Matcha	\$7
	*Vanilla	\$6
	*Mixed	\$6
Z02	Cheesecake	\$9.5
Z03	Hana Signature Parfait	\$10.5

The Cheesecake Factory BAKERY.



Z02



前菜
パルティ
イギリス

HOT/COOL DISHES
& DESSERTS



Z03

温かい料理

HOT DISHES

Y01	Edamame (Soybean w/ salt)	\$7
Y02	Gyoza (Japanese pan-fried pork dumplings) (5pcs)	\$9
Y03	Takoyaki (Grilled octopus balls) (4pcs)	\$8
Y05	Chicken Karaage (Japanese fried chicken)	\$13
Y06	Deep-Fried Calamari served w/ Thai spicy mango sauce	\$10
Y08	Assorted Veggies Tempura (5pcs)	\$13
Y10	Mixed Tempura (Shrimp 2pcs & Veggies 4pcs)	\$18
Y11	Deep-Fried Fresh Oyster w/ house spicy mayo (4pcs)	\$13
👍 Y12	Grilled Cod w/ Saikyo Sauce	\$16
Y13	Ikayaki (Grilled whole squid w/ sweet soy)	\$19
👍 Y14	Hotate Mentaikyaki (Baked Scallops with Cheddar Cheese Sauce)	\$10/2pcs
Y15	Nasu Dengaku (Grilled eggplant with a sweet and savory miso glaze)	\$13
Y16	Hamachi Kama w/ Ponzu Sauce (Grilled Yellowtail Collar)	\$29

*Limited Quantities

うどん UDON

👍 Y20	Seafood Stir-Fried Udon	\$19
Y21	Niku Udon (tender sliced beef udon noodle soup)	\$19
Y22	Assorted Tempura Udon Soup	\$24



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A07 Seafood Chazuke

TOP CUSTOMER PICK

Crab meat, sweet shrimp, seared scallop, surf clam, tobiko bonito flakes on sushi rice served with green tea dashi

\$29



火焰盛井

A03 Aburi Don \$26

seared salmon, scallop, white fish, and fish-egg on premium sushi rice



築地六重海鮮盛井

A16 Tsukiji Don \$29

salmon, scallop, white fish, yellowtail, squid & fish-egg on premium sushi rice



A14 Nagoya Don \$26

碎拖羅炙燒三文魚井

Chopped toro and seared salmon on premium sushi rice



A22 Toyosu Don \$32

豐州雜錦海鮮井

Sweet shrimps, salmon, white fish, scallop & Ikura on premium sushi rice



A06 Yuzu Seafood Don \$26

柚子山葵海鮮井

Tuna, salmon, squid & quail egg w/ special yuzu wasabi soya sauce on premium sushi rice



A11 Salmon Avocado Don \$22

牛油果三文魚

Diced salmon and avocado on premium sushi rice.

*Spicy available upon request



A04 Chopped Toro Don \$29

碎拖羅井

Chopped toro, caviar, oshinko & minced scallions on premium sushi rice



A09 Bara Don \$26

芭荳海鮮井

Assortment of high-quality seafood, cucumber, and tamago on premium sushi rice

*All donburi may contain Shiitake.

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SIGNATURE DON

All Donoburi served with Miso Soup.



A01

Unatama Don

Grilled freshwater eel & tamago on a bed of white rice

\$25

鰻玉丼
厚焼き玉子



A21

Char Siu Don

Japanese braised pork belly & pumpkin tempura on white rice served w/ Soy Marinated Jammy Eggs

\$20

REGULAR DON

プレミアム丼物



A02

Gyu Don

\$19

Add cheese \$2, Add Onsen Tamago \$3

Sliced beef and onion & carrots cooked in special sauce, served on a bed of white rice



A13

Sous Vide Beef Don

\$28

温泉牛肉丼

Slow-cooked Zabuton steak & Onsen tamago w/ house sauce on white rice.



A19

Sirloin Steak Don

\$25

蒜香粒粒牛肉丼

Stried fried prime sirloin steak, mushrooms, w/ short-rib sauce on white rice.



A20

Karaage Oyako Don

粒粒雞肉親子丼

Japanese Fried Chicken & Onsen tamago w/ mayo sauce on white rice.



A18

Assorted Tempura Don

\$22

什錦天婦羅丼

Mixed tempura Shrimp (2) & Veggie (4) on a bed of white rice, served w/ tempura sauce.



A12

Angus Burger Steak Don

\$22

和風ハンバーグ丼

Hand-crafted Angus Beef steak patty, bonito flakes served w/ cheese & Daikon sweet mustard sauce

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プレミアム丼物

PREMIUM
DON



B07

Large Premium Fuji Don

TOP CUSTOMER PICK 富士丼

Hana's top selection of seasonal seafood w/ saltwater eel on premium sushi rice

\$39

Large Premium Hana Don

EXCLUSIVE FLAVORS 花井

Hana's top selection of seasonal seafood w/ whole abalone on premium sushi rice

\$39



B02

Kyoto Don 京都盛丼

Assorted premium seafood (13pcs) & tamago on premium sushi rice

\$39



B03

Hokkaido Don 北海盛丼

Uni, ikura, hokkaido scallop, shiitake on premium sushi rice

👍 \$45



B04

Premium Bara Don

極上芭拉盛丼 CHEF'S CHOICE

Toro, uni, botan ebi, sea-scallop, squid, octopus, amberjack, white fish, ikura, salmon, cucumber, tamago on premium sushi rice

\$45



B05

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CUSTOM DON

Make your own custom donburi masterpiece by choosing three or more toppings from our fresh ingredients list below. Each bowl is served with miso soup, premium sushi rice base and one rice topping:

Nori, Shiitake or Ginger.

トッピングを選んでください。

CHOOSE AT LEAST 3 TOPPINGS:

E02	Salmon (3 pcs)	\$9
E03	Chopped Salmon w/ Scallion	\$9
E04	Tobiko (Flying Fish Roe)	\$7
E05	Squid	\$7
E06	Hokkaido Sea Scallop (3 pcs)	\$12
E07	Hamachi (Yellowtail) (3 pcs)	\$16
E08	Freshwater Eel (3 pcs)	\$9
E10	White Fish (3 pcs)	\$16
E13	Ikura (Salmon Roe)	\$16
E14	Seared White Fish (3 pcs)	\$16
E15	Seared Salmon (3 pcs)	\$10
E16	Japanese Sea Bream (3 pcs)	\$16
E19	Arctic Surf Clam (3 pcs)	\$7
E20	Chopped Toro (Fatty Tuna)	\$12
E21	Jumbo Sweet Shrimp (2 pcs)	\$9
E22	Lean Tuna (3 pcs)	\$15
E25	Shredded Crab Meat	\$9
E28	Japanese-Style Boiled Abalone	\$12
E29	Sea Urchin	\$20
E35	Cucumber	\$4
E37	Avocado	\$5
E41	Tamago (3 pcs)	\$5
E42	Onsen Egg	\$3
E43	Jammy Egg	\$3.5

カスタム
丼物

イクラ



帆立貝



うに



トロ



エビ



ご飯



定食・セット

TEISHOKU SET

W/ RICE, MISO SOUP, GREEN SALAD

F03 Chicken Katsu Set \$24

F06 Sangenton Tonkatsu Set \$26

deep-fried Japanese pork loin served w/ house katsu sauce

👍 F02 Prime Sirloin Katsu Set (180g) \$29

照り焼きお弁当にも

TERIYAKI BENTO

SERVED WITH CALIFORNIA ROLL, RICE, MISO SOUP
GREEN SALAD.

F09 Chicken Teriyaki Bento \$24

F10 Salmon Teriyaki Bento \$28

にぎり寿司プラッター

OMAKASE SUSHI PLATTER

G01 8 pcs nigiri, 6 pcs negi toro roll \$45

G02 10 pcs nigiri, 6 pcs negi toro roll \$52

あぶり寿司盛り合わせ

ABURI SUSHI PLATTER

G03 8 pcs lightly seared sushi \$32

G04 10 pcs lightly seared sushi \$39

プレミアム刺身プラッター

OMAKASE SASHIMI

G05 10 pcs chef's choice sashimi platter \$39

G07 15 pcs chef's choice sashimi platter \$59



All set served with Miso Soup & Takuan
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あぶり押し寿司

SEARED BOX SUSHI

 **F07**

Tenzaru Soba 天ぷら蕎麦定食

Mixed Tempura (shrimp 2pcs & Vegetable 4pcs) w/ Chilled Buckwheat Noodle

\$25



F08

Gyu Don & California Roll

牛丼&カリフォルニアロール定食

Thinly sliced beef simmered with tender onions on a bed of white rice, onsen tanago & California Roll (6pcs)

\$25



F11

Salmon Avocado Don & Grilled Mackerel

サーモンアボカド丼&焼き鯖定食

Diced salmon and avocado on premium sushi rice & Grilled Mackerel

\$28



 **F12**

Untama Don & Chef Choice Sushi 3pcs

玉子禦海丼&寿司(3pcs)定食

Grilled freshwater eel & tamago on a bed of white rice & 3pcs chef choice sushi.

\$28



F13

Tempura Don & Chef Choice Sashimi 3pcs

天丼&刺身(3pcs)定食

Mixed Tempura on a bed of white rice & 3pcs chef choice sashimi.

\$29



特製卷

SPECIAL ROLLS &
SEARED BOX SUSHI



K04

K04

Blue Classic Roll (8pcs)

Deep-fried shrimp and cucumber topped w/ chopped toro, avocado and tobiko, served w/ spicy mayo and basil miso sauce.

\$20

K03

Creamy Salmon Roll (8pcs)

Kani, cucumber, mango, avocado inside, topped w/ seared cajun salmon & fried shallot, served w/cajun honey mustard sauce.

\$18



K03

K06

Black Dragon Roll (8pcs)

Deep-fried shrimp, avocado & cucumber topped w/ eel & avocado served w/ eel sauce.

\$18



K06

K02 

Gold Dragon Roll (8pcs)

Shrimp tempura, avocado & cucumber, topped w/ salmon, served w/ spicy mango sauce.

\$18



K02

K01

Crazy Oyster Roll (8pcs)

Deep-fried oyster, cucumber, avocado inside, topped w/ seared cheese uni sauce & tobiko, served w/eel sauce.

\$18



K01

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K08

Fancy Roll (8pcs)

Spicy Salmon, crab meat, avocado, crunch, tobiko & mango wrapped w/ soy bean paper served w/ Thai spicy sauce.

\$18



K05 

Hana Roll (8pcs)

Chopped salmon, avocado, crunch, spicy mayo topped w/ seared white fish and foie gras, caviar, served w/ chef's special sauce.

\$28



巻き寿司と手巻き

SUSHI ROLLS (6 PCS)

	SUSHI ROLLS	HAND ROLLS
J01 California Roll (Kani, Cucumber, Avocado, Fish egg)	\$9	\$8
J02 Spider Roll (soft shell crab, avocado, cucumber, fish egg)	\$16	N/A
J03 Alaska Roll (Salmon, Avocado, Cucumber)	\$9	\$8
J06 Spicy Tuna Roll (Bluefin Tuna)	\$15	\$14
J07 Spicy Salmon Roll	\$10	\$9
J09 Spicy Scallop Roll	\$15	\$14
J10 Negi Toro Roll (Bluefin Tuna)	\$13	\$12
J11 Salmon Roll	\$9	\$8
J12 Yellowtail Scallion Roll	\$13	\$12
J13 Kani Roll	\$8	\$7
J14 Eel Avocado Roll	\$9	\$8
J15 Shrimp Tempura Roll (w/ Avocado, Cucumber & Fish egg) (8pcs)	\$12	\$10
J18 Vegetarian Roll (5pcs)	\$7	\$6
J19 Cucumber Roll	\$6	\$5
J20 Avocado Roll	\$7	\$6
J21 Yam Tempura Roll	\$7	\$6
J22 Futomaki Roll (5pcs)	\$9	N/A

tamago, oshiko, inari, cucumber & mushroom

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巻き寿司
手巻き
SUSHI ROLLS/
HAND ROLLS



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H01
Lean Tuna (Bluefin)
吞拿魚
Sushi \$6 Sashimi \$7



H15
Japanese Sea Bream 鯛魚
Sushi \$6 Sashimi \$8



H02
Salmon
三文魚
Sushi \$4 Sashimi \$4



H18
Hokkigai 北極貝
Sushi \$3 Sashimi \$3



H03
Tobiko
(Flying Fish Roe) 飛魚籽
Sushi \$4 Sashimi \$4



H19
Chopped Toro (Fatty Tuna)
碎蔥金槍魚腩
Sushi \$5 Sashimi \$6



H04
Squid 烏賊
Sushi \$3.5 Sashimi \$3.5



H20
Sweet Shrimp 甜蝦
Sushi \$5 Sashimi \$5



H05
Hokkaido Sea Scallop
北海道帆立貝
Sushi \$5 Sashimi \$5



H25
Shredded Crab Meat 碎蟹肉
Sushi \$4 Sashimi \$6



H06
Hamachi (Yellowtail)
油甘魚
Sushi \$6 Sashimi \$8



H29
Sea Urchin 海膽
Sushi \$12 Sashimi \$16



H07
Freshwater Eel
鰻魚
Sushi \$3.5 Sashimi \$3.5



H13
Ikura (Salmon Roe)
三文魚籽
Sushi \$6 Sashimi \$6



H12
Mackerel 鯖魚
Sushi \$3 Sashimi \$3



H35
Tamago 玉子燒
Sushi \$3 Sashimi \$3.5

壽司刺身

A LA CARTE
SUSHI/SASHIMI

PER PIECE

PRICES ARE LISTED

PRICES ARE LISTED

PER PIECE