

HANA DON

PREMIUM SEAFOOD DONBURI

CALL AHEAD FOR RESERVATIONS 4 1 6 - 5 0 2 - 1 2 3 4

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







Sou	JP /	SALAD	/ COLD	DISHES
X01	Mis	o Soup		

X01	Miso Soup	\$3.5
X02	Seaweed Salad	\$7
X03	House Salad	\$13
X04	Takowasa Seasoned cooked octopus w/ wasabi	\$9
X05	Salmon Naruto Salmon rolled w/ cucumber, avocado served yuzu sauce	\$15
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, mango & caviar on top of cracker w/ thai sauce	\$ 13
X12	Scallop Carpaccio Sliced Hokkaido Scallop w/ miso yuzu sauce	\$16

Yellowtail Jalapeno w/ Yuzu Sauce & Olive Oil (4pcs)





X13





\$18

DESSERT



/ Z01	Soft Ice-Cream	
	*Matcha	\$7
	*Vanilla	\$ 6
	*Mixed	\$6
Z02	Blueberry Cheesecake	8
Z 03	Matcha Tiramisu	8
Z04	Hana Signature Parfait	\$12



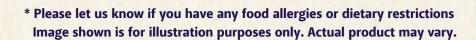
HOT DISHES

Y01	Edamame (Soybean w/ salt)	\$7
Y02	Gyoza (Japanese pan-fried pork dumplings) (5pcs)	\$9
Y03	Takoyaki (Grilled octopus balls) (4pcs)	\$9
Y04	Purple Yam Croquette	\$9
Y 05	Okonomiyaki (Japanese Cabbage Pancake)	\$9
Y06	Chicken Karaage (Japanese fried chicken)	\$13
Y07	Volcano Crunch (Deep fried sushi rice, spicy salmon, avocado & jalapeno)	\$12
Y08	Assorted Veggies Tempura (5pcs)	\$13
Y 09	Miso Salmon Kama (Grilled Salmon Collar)	\$15
Y10	Mixed Tempura (Shrimp 2pcs & Veggies 4pcs)	\$18
b Y11	Deep-Fried Fresh Oyster w/ house spicy mayo (4pcs)	\$13
Y12	Grilled Cod w/ Saikyo Sauce	\$19
Y 13	Ikayaki (Grilled whole squid w/ sweet soy)	\$19
Y14	Hotate Mentaiyaki (Baked Scallops with Cheddar Cheese Sauce)	\$12/2pcs
Y15	Nasu Dengaku (Grilled eggplant with a sweet and savory miso glaze)	\$ 9
Y16	Hamachi Kama w/ Ponzu Sauce (Grilled Yellowtail Collar) *Limited Quantities	\$29

UDON

1 € Y20	Seafood Stir-Fried Udon	\$22
1.40	Gyu Udon	\$19
1 Y22	Assorted Tempura Udon	\$25
Y23	Chicken Katsu Udon	\$23
Y24	Sangenton Katsu Udon	\$23





All set served with Miso Soup & Takuan
Please let us know if you have any food allergies or dietary restrictions
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F07

Tenzaru Soba 天ぷら蕎麦定食

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

\$261

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 tamago & California Roll (6pcs)

\$26





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

玉子禦海井&寿司(3pcs)定食

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

\$29





F13

Angus Burger Steak Don & California Roll 和風ハンバーグ丼&カリフォルニアロール定食

Hand-crafted Angus beef patty with seared pineapple, onion, soy-marinated jammy egg, and melted cheese, served w/ white rice & California roll

\$27

HANA MAKI SET

SERVED WITH MISO SOUP

Futatsu Maki Set R01

\$16.95

A: California roll (8pcs) & Shrimp tempura roll (8pcs)

B: Spicy crunchy salmon roll (8pcs) & Spicy crunchy crab roll (8pcs)

C: Shrimp tempura roll (8pcs) & Kani tempura roll (8pcs)

D: Yellowtail scallion roll (6pcs) & Salmon roll (6pcs)

E: California roll (8pcs) & Alaska roll (8pcs)

R02 Veggie Roll Set

\$17.95

Spicy crunchy avocado roll (6pcs), Avocado & Cucumber roll (6pcs), Yam tempura roll (8pcs)

R03 Deluxe Roll Box

\$18.95

Green dragon roll (4pcs), Phoenix roll (4pcs), California roll (8pcs)

R04 **Phoenix Roll Box**

\$18.95

Phoenix roll (4pcs), California roll (8pcs) Spicy crunchy crab roll (8pcs)

R05 Green Dragon Roll Box

\$18.95

Green dragon roll (4pcs), California roll (8pcs) Spicy crunchy salmon roll (8pcs)

HANA SUSHI SET

SERVED WITH MISO SOUP

S01 Sushi Roll Box

\$24.95

5pcs chef choices sushi, California roll (8pcs), Spicy crunchy salmon roll (8pcs)

502 Sushi Roll Luxe Box

\$26.95

5pcs chef choices sushi, Green dragon roll (4pcs), Phoenix roll (4pcs)

SO3 Torched Sushi Roll Box

\$75.95

5pcs chef choices torched sushi, California roll (8pcs), Spicy crunchy salmon roll (8pcs)

S04 Torched Sushi Roll Luxe Box

\$77.95

5pcs chef choices torched sushi, Green dragon roll (4pcs), Phoenix roll (4pcs)

S05 Salmon Lover

\$74.95

4pcs Salmon sashimi, 4pcs Salmon sushi, Spicy crunchy salmon roll (8pcs)

TEISHOKU SET

W/ RICE, MISO SOUP, GREEN SALAD

F01 **Chicken Katsu Set** \$25.95

F02 Sangenton Tonkatsu Set \$25.95

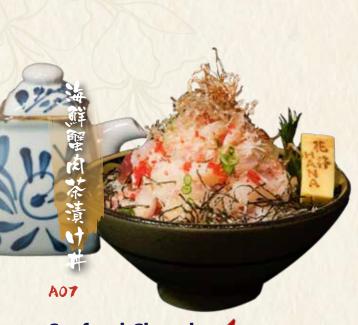
deep-fried Japanese pork loin served w/ house katsu sauce

F03 Prime Sirloin Katsu Set (180g) \$34.95



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Seafood Chazuke i

TOP CUSTOMER PICK

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

\$29



Nagoya Don 碎拖羅炙燒三文魚井 \$27

Chopped toro and seared salmon on premium sushi rice



Aburi Don

\$27

seared salmon, scallop, white fish, and fishegg on premium sushi rice



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



Yuzu Seafood Don 柚子山葵海鮮井

Yellowtail, salmon, squid & quail egg w/ special yuzu wasabi soya sauce



Salmon Avocado Don 牛油果三文魚

Diced salmon and avocado on premium sushi rice. *Spicy available upon request



Chopped Toro Don \$29 碎拖羅井

minced scallions on premium sushi rice

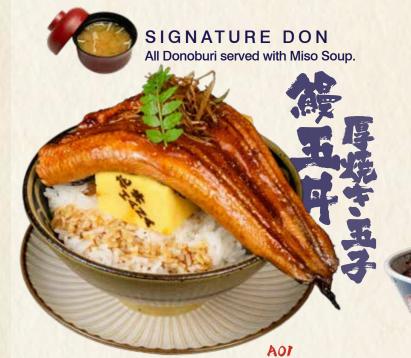
Chopped toro, caviar, oshinko &

A09 **Bara Don** 芭菈海鮮井

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

\$27

*All donburi may contain Shiitake.



Unatama Don

Grilled freshwater eel & tamago on a bed of white rice

\$26



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 6 A21

Char Siu Don チャーシュー井

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

\$20



Angus Burger Steak Don 和風ハンバーグ井

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



Karaage Oyako Don \$19 粒粒雞肉親子丼

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



A13 Sous Vide Beef Don \$29

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

*All donburi may contain Shiitake.



Sirloin Steak Don \$25 蒜香粒粒牛肉丼

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





Toyosu Don 豊州雜錦海鮮井 Sweet shrimps, salmon, white fish, scallop & Ikura

on premium sushi rice

\$32



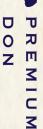
Large Premium Hana Don

EXCLUSIVE FLAVORS 花井

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

\$39







Hokkaido Don 北海盛井 Uni, ikura, hokkaido scallop, shiitake

on premium sushi rice

s45 II





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

\$45



CUSTOM DON

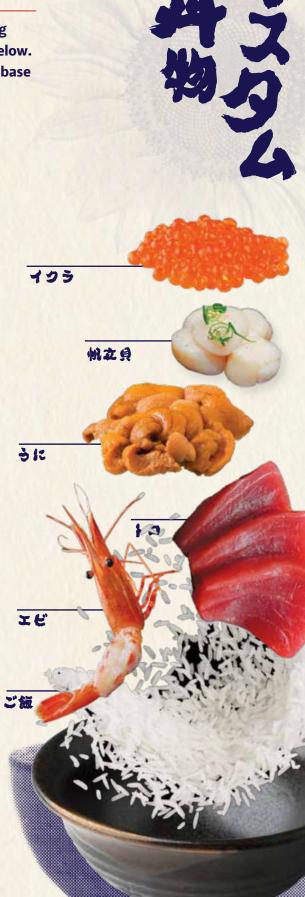
Make your own custom donburi masterpiece by choosing three or more toppings from our fresh ingredients list below. Each bowl is served with miso soup, premium sushi rice base and one rice topping:

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)	\$10
E03	Chopped Salmon w/ Scallion	\$10
E04	Tobiko (Flying Fish Roe)	\$8
E05	Squid	\$8
E06	Hokkaido Sea Scallop (3 pcs)	\$12
E07	Hamachi (Yellowtail) (3 pcs)	\$15
E08	Freshwater Eel (3 pcs)	\$9
E10	White Fish (3 pcs)	\$13
E13	Ikura (Salmon Roe)	\$15
E14	Seared White Fish (3 pcs)	\$14
E15	Seared Salmon (3 pcs)	\$10
E16	Japanese Sea Bream (3 pcs)	\$15
E19	Arctic Surf Clam (3 pcs)	\$8
E20	Chopped Toro (Fatty Tuna)	\$15
E21	Sweet Shrimp (2 pcs)	\$8
E22	Lean Tuna (3 pcs)	\$15
E25	Shredded Crab Meat	\$10
E28	Japanese-Style Boiled Abalone	\$9
E29	Sea Urchin	\$25
E35	Cucumber	\$ 4
E37	Avocado	\$5
E41	Tamago (3 pcs)	\$5
E42	Onsen Egg	\$3
E43	Jammy Egg	\$3.5





SPECIAL ROLLS

	K01	Green Dragon Roll (8pcs) Shrimp Tempura, cucumber, topped w/ avocado & fi	\$13.95 sh egg.
41	K02	Dancing Dragon Roll (8pcs) Shrimp Tempura, kani, cucumber, topped w/ eel & fi	\$ 14 .95 sh egg, served w/ mayo
31	К03	Valentine Roll (8pcs) Spicy crunchy crab, topped w/ spicy salmon, tempu	\$14.95 ara flakes & scallions
基	K04	Titanic Roll (8pcs) Oyster, avocado, topped w/ spicy crunchy crab, fish served w/ eel sauce.	\$15.95 egg & scallions,
~3	K05	White Jade Roll (8pcs) Spicy crunchy crab, lychee, oba, topped w/ white fis served w/ mayo & thai sauce.	\$ 15 .95 sh,
a)	K06	Phoenix Roll (8pcs) Spicy crunchy crab,, cucumber, cream cheese in:	\$ 15 ^{.95}

topped w/ seared salmon & fried shallot, served w/ honey mustard sauce.

SUSHI

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SUSHI ROLLS/HAND ROLL

JO1 California Roll (Kani, Cucumber, Avocado, Fish egg)	\$ 7 .95
JO2 Spider Roll (Soft shell crab, Lettuce, Cucumber, Fish egg, Mayo)	\$10.95
JO3 Alaska Roll (Salmon, Avocado, Cucumber, Fish egg)	\$ 7 .95
J04 Dynamite Roll (8pcs)	\$ 9 .95
Shrimp tempura w/ Avocado, Cucumber & Fish egg	
J07 Spicy Crunchy Salmon Roll	\$ 8 .95
J08 Spicy Crunchy Crab Roll	\$ 8 .95
J09 Spicy Crunchy Scallop Roll	\$ 9 .95
J11 Salmon Roll	\$ 7 .95
J12 Yellowtail Scallion Roll	\$8.95
J13 Crab Meat Roll	\$ 7 .95
J14 Eel Avocado Roll	\$ 7 .95
J19 Cucumber Roll	\$ 4 .95
J20 Avocado Roll	\$ 5 .95
J21 Yam Tempura Roll	\$ 6 .95
J22 Futomaki Roll (5pcs) Tamago, oshiko, inari, cucumber & mushroom	\$ 7 .95

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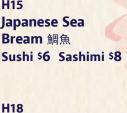
H01 Tuna 吞拿魚 Sushi \$6 Sashimi \$7



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

Hokkigai 北極貝

Sushi \$3 Sashimi \$3





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H₀2 Salmon 三文魚 Sushi \$4 Sashimi \$4

H₀3

Tobiko





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



H04 Squid 烏賊 Sushi \$3.5 Sashimi \$3.5

(Flying Fish Roe) 飛魚籽

Sushi \$4 Sashimi \$4



Sweet Shrimp 甜蝦 Sushi \$4 Sashimi \$4



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 \$13 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 玉子烧 Sushi \$3 Sashimi \$3.5

PRICES ARE LISTED

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JAPANESE SAKE





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

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

s32



若竹鬼殺純米吟釀

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



山花純米大吟釀 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





風味のある酒

FLAVORED SAKE

Takara Plum Wine

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

s8/ 2oz 12% alc

松竹梅 纯米酒

HOUSE SAKE (HOT)

\$12 /150ml (5 oz) \$16 /300ml (10 oz)





Sapporo Aashi Kagua Blanc 馨和 \$**8** / 355ml, 5% alc \$**8.5** / 330ml, 5.5% alc \$**12** / 330ml, 8% alc







風味のある酒 FLAVORED SAKE

ゆず酒 Obaachan's Yuzu Shu 300ml, 7% alc



ローズ梅酒 ROSE UME 300ml, 9% alc s35

\$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

Perrier Sparkling Water

NON-ALCOHOLIC BEVERAGES

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Coke, Coke Zero, Ginger Ale	355ml	\$ 2.50
Ice Tea	341ml	\$ 2.75

Juice Gokuri Granefruit luice

Gokuri Peach Juice	400ml	\$4.95
Japanese Ramune (original flavo Japanese Ramune (lychee flavo	•	\$4.95 \$4.95
Dasani Water	591ml	₹2.95

330ml



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s4.50









PREMIUM SEAFOOD DONBURI