

# LUNCH

## EDAMAME

Maldon sea salt 5

## ORGANIC MIDORI SALAD

Organic greens, citrus-soy dressing 6

## AWARD-WINNING OCEAN WISE CHOWDER

Fresh BC halibut, scallop, bacon, dashi, cream 12

## TEMPURA UDON

Assorted prawn and vegetable tempura, udon soup 12

## TONKATSU CAESAR

Romaine lettuce, caesar dressing, pork cheek crouton 12

## DAILY BENTO BOX

Includes miso soup, rice, and a selection of Umi specialties 19

## COBB SALAD

Albacore tuna, chicken, blue cheese, avocado, egg, tomatoes, edamame, tiger prawns, romaine lettuce, russian dressing 18

## CHICKEN KATSU DON

Panko-crusted chicken cutlet and egg on rice 14

## TOFU KATSU DON

Panko-crusted tofu, assorted vegetables, scallion ginger soy on rice 11

## DAILY FISH TACOS

Seasonal fish wrapped in a soft flour tortilla, guacamole, lettuce, cilantro, tomatoes, serrano tartar sauce, nori garnish, served with daily soup 14

## KATSU CURRY RICE

Homemade mild creamy Japanese-style beef curry with choice of "katsu" (panko-crusted chicken, fish or tofu) served with rice 13

## MENTAIKO CARBONARA

Spaghettini with mentaiko cream and egg sauce 14

## SCALLOP AND PESTO CAPELLINI

Chilled pesto angel-hair pasta, bamboo, seared scallops 17



# SUSHI

## SASHIMI SALAD

Organic mixed greens, assorted sashimi, citrus-soy dressing 19

## KAISEN DON

Assorted sashimi on sushi rice 18

## DAILY SUSHI SELECTION

4 pieces nigiri, 9 pieces maki 17

# MAKI SUSHI

## CALIFORNIA

Dungeness crab, avocado, mayonnaise, egg crepe wrapping 12.5

## SPICY TUNA

Cucumber, kaiware (daikon sprouts) 8.5

## SALMON

Wild salmon, avocado, kaiware 9

## VEGETABLE

Avocado, cucumber, carrot, asparagus, kaiware 6.5

## SCALLOP

Scallops, cucumber, ume mayonnaise, egg crepe wrapping 13.5

# HOSO-MAKI

## KAPPA

Cucumber 3

## NEGITORO

Chopped tuna belly, green onion 4.5

## OSHINKO

Japanese pickles 3.5


## TEKKA


Tuna 4

## UMESHISO

Pickled plum 3

Please notify your server of any food allergies  
Parties of eight or more are subject to a 18% gratuity

 Vegetarian option

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



# hapa umi

## DESSERTS

### WARM CHOCOLATE CAKE

Banana tempura, ginger caramel, coconut ice cream 9.5

### SOUFFLÉ CHEESECAKE

Strawberry-shiso compote, crystallized shiso leaf 9

### PASSIONFRUIT MOCHI ICE CREAM

Vanilla bean ice cream wrapped in passionfruit mochi 8

### GREEN TEA OPERA CAKE

Layers of green tea-almond jaconde, matcha buttercream, chocolate ganache 9.5

### YUZU TART

Almond sablée crust, candied zest, chantilly cream 9

### HAPA UMI SHORTCAKE

Almond-crusted "biscuit" filled with sweet tomato jam and cream cheese "double cream" 8.5

### KURONAMA DELIGHT

Our take on the float with classic coffee liquors, Asahi Black and vanilla ice cream 10

Please notify your server of any food allergies

# SAKE

## JUNMAI DAI GINJO

The pinnacle of the art and craft of sake brewing with all rice being milled a minimum of 50%. Junmai refers to “pure rice” and that no added brewers alcohol is used. Rice, water, koji-kin and yeast are all that is used in making junmai sake.

Tama no Hikari – Gold Omachi  
Kyoto 48 | 300ml – 115 | 720ml

Ultra silky smooth, with hints of pineapple, rich and dry with an extremely clean finish. 52% polish

Asahi Shuzo – Dassai “50”  
Yamaguchi 44 | 300ml – 95 | 720ml

Wonderfully balanced sake with fantastic acidity and a touch of sweetness, medium bodied and a crisp finish. Perfect pairing for the perfect dinner.  
50% polish

Asahi Shuzo – Dassai “39”  
Yamaguchi 63 | 300ml

Clean sake from start to finish with slight hint of vanilla, structured yet elegant.  
61% polish

Asahi Shuzo – Dassai “23”  
Yamaguchi 105 | 300ml

Incomparable smoothness, clean and clear minerality in the mouth with a touch of lychee on the exquisite finish. The most refined sake in the house! 77% polish

## DAI GINJO

Like Junmai Dai Ginjo, the height of a sake master’s brewing skill; often light and fragrant with rice being milled at a minimum of 50%.

Yoshi no Gawa – Dai Ginjo  
Niigata 210 | 720ml

Unique 3-year cellaring in ultra-cool temperatures, this DaiGinjo envelops the mouth with rich bold flavours of elegant melon and a delightfully lingering finish, a true premium sake. 60% polish

## GINJO & JUNMAI GINJO

Rice used for these light and fragrant sake is often milled to a minimum of 60%. Most noticeably is the difference in structure between these two sake with the Junmai Ginjo having no alcohol added to the brewing process allowing for slightly higher acidity and a more complex structure. The addition of brewers alcohol quite often smooths out flavours and brings a lovely change to nose and mouth feel, but the quality of sake comes down to personal preference.

Tama no Hikari – Yamahai  
Kyoto 88 | 720ml

Junmai Ginjo – distinguished, full-bodied sake with soft, sweet aromas and chestnut tones; a long elegant finish makes this sake excellent to stand up with full-flavoured dishes. 40% polish

Nagai – Ginkesho Ginjo  
Gunma 88 | 720ml

Ginjo – aged 18 months before release, this sake displays lovely aromatic gentle fruit notes and is made in the Dai ginjo method. 50% polish

Yoshi no Gawa – Goku Jo  
Niigata 38 | 300ml – 86 | 720ml

Ginjo – ultra smooth, soft acidity, amazing finish of soft fruits and orange magnolia flower. 42% polish

Yoshi no Gawa – Yoshi Organic  
Niigata 38 | 300ml

Junmai Ginjo – smooth, clean, crisp sake with a light fruity character, slight aromas of pear and almond. Exclusively available in Canada. 40% polish

Ai no Sawa – Jun  
Tochigi 40 | 300ml

Junmai Ginjo – well-rounded and elegant aromas, very clean on the palate, a true Ginjo. Warm or chilled, it can be paired with a nice range of food and crafted by one of the only female sake masters in Japan. 45% polish

Momokawa – Diamond  
Portland, Oregon 21 | 300ml – 48 | 720ml

Junmai Ginjo – slightly dry and balanced with juicy flavours of melon and a touch of spice and mineral complexity. 40% polish

Momokawa – Asian Pear  
Portland, Oregon 21 | 300ml – 48 | 720ml

Infused Junmai Ginjo – lush pear and apple on the palate with mild sweetness and a crisp finish. A great aperitif sake. 40% polish

## HONJOZO & JUNMAI

Both of these styles of sake use a rice polish of at least 30%. The Junmai is simply rice, koji, water and yeast and is usually richer and more full in body than a Honjozo. Alcohol added in very small amounts just before pressing is the primary difference between these two great tasting sakes and is what makes Honjozo slightly lighter and more fragrant.

Yoshi no Gawa – Kome Dry  
Niigata 30 | 300ml

Honjozo – well balanced, mild sweetness, soft tropical fruits and papaya for ultra clean finish, slightly warmed up reveal different flavour discoveries. 35% polish

Yoshi no Gawa – Kome Dake no Sake  
Niigata 36 | 300ml – 183 | 1.8L

Junmai – 100% natural all-rice sake; clean, full-bodied with a lovely hint of passionfruit. 38% polish

Nagai – Tanigawadake Junmai Super Dry  
Gunma 42 | 300ml

Junmai – aromatic and full-bodied with a crisp and long finish with a balanced acidity for great food pairings. 40% polish

Fukumitsuya – Kazeyo Mizuyo Hitoyo Junmai  
Ishikawa 34 | 300ml – 63 | 720ml

Junmai – exceptionally smooth and light-bodied, low alcohol and very easy drinking with light notes of tropical fruits. 40% polish

## YAMAHAI

A style of sake that is very labour-intensive and creates a very full body and slightly gamier flavour profile with subtle bitter, acidic and sweet nuances.

Fukumitsuya – Kuro Obi DoDo  
Ishikawa 111 | 720ml

Brewed in traditional Yamahai style, this sake exhibits rich, full-bodied and gamey characteristics, and can release aromatic qualities when warmed. 35% polish

## **GENSHU**

A style of sake in which no water is added to the brewing process to reduce the alcohol content; a full-bodied, brash style of sake at around 20% alcohol.

Momokawa - G

Portland, Oregon 42 | 375ml

Junmai Ginjo Genshu - full-bodied sake with a touch of spice on the nose with a unique palate of creamy pear and plums. Aged for 10 months, this is a big, bold-flavoured sake. 40% polish

## **NIGORI SAKE**

“Cloudy sake” has an amount of fermented mash left inside the bottle after the lees have been pressed through the mesh. Flavours often tend to have sweet or tart subtleties and a creamy rich body.

Momokawa - Pearl

Portland, Oregon 21 | 300ml - 48 | 750ml

Junmai Ginjo Nigori - roughly filtered creamy sake touches on tropical fruit notes of banana and coconut as well as vanilla and anise. 40% polish

## **OSAKE CRAFT NAMA SAKE**

Nama refers to sake that has not gone through a pasteurization process and should be consumed quite soon after bottling. The following sake is all made in the nama-zake style from Vancouver’s artisan sake maker, Masa Shiroki.

Osake Junmai Nama

Granville Island 57 | 750ml

Bright pear, melon and citrus notes hit the palate and is an excellent sipping sake and great with seafood. 30% polish

Osake Junmai Nama Genshu

Granville Island 73 | 750ml

Canada’s first hand crafted sake, the bouquet displays aromas of tropical fruit undertones and a very rich, creamy finish. 30% polish

Osake Junmai Nama Nigori - Granville Island 61 | 750ml

A tribute to 2000 years of sake tradition. This nigori-sake has hints of natural sweetness and pairs well with spicier dishes as well as desserts. 30% polish

# WHITE WINE

## GLASS

- 2009 Veramonte Sauvignon Blanc CHL 8
- 2010 Callia Alta Chardonnay (un-oaked) ARG 9
- 2009 Alois Lageder Riff Pinot Grigio IT 11
- 2009 Poplar Grove Pinot Gris BC 10
- 2009 Desert Hills Gewurztraminer BC 11
- 2009 Dr. Loosen Dr. "L" Riesling GER 10

## BOTTLE

- 2009 Veramonte Sauvignon Blanc CHL 32
- 2010 Callia Alta Chardonnay (un-oaked) ARG 36
- 2009 Poplar Grove Pinot Gris BC 40
- 2009 Dr. Loosen Dr. "L" Riesling GER 40
- 2010 Allan Scott 8 Wire Sauvignon Blanc NZ 40
- 2009 Desert Hills Gewurztraminer BC 44
- 2009 Alois Lageder Riff Pinot Grigio IT 44
- 2009 Ballie-Grohman Gewurtztraminer BC 44
- 2009 Gobelsburg Gruner Veltliner AUS 44
- 2009 Le Vieux Pin "Petit Blancs" BC 46  
Chardonnay, Pinot Blanc, Viogner, Sauvignon Blanc, Rousanne
- 2008 Pfaffenheim Pinot Gris FR 46
- 2009 Kung Fu Girl Riesling WA-USA 48
- 2009 Sperling Vineyards Riesling BC 62
- 2008 Merryvale "Starmont" Chardonnay CA-USA 66
- 2008 Marnier - Lapostolle Chateau de Sancerre FR 68  
Sauvignon Blanc
- 2009 Cakebread Cellars Chardonnay CA-USA 115

# ROSE WINE

## GLASS

- 2009 Road 13 Honest John's Rose BC 8

## BOTTLE

- 2009 Road 13 Honest John's Rose BC 32

# RED WINE

## GLASS

2006 Teira Sonoma County Zinfandel CA-USA 14

2008 Le Vieux Pin Pinot Noir "Adieu" BC 12

2008 Road 13 Rockpile BC 13

Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Zinfandel, Viognier, Grenache, Mourvedre

2009 Dona Paula Los Cardos Malbec ARG 8

2008 Monster Vineyards Merlot BC 10

2007 Evans and Tate Margaret River Shiraz AUS 10

## BOTTLE

2009 Dona Paula Los Cardos Malbec ARG 32

2007 Antano Rioja Crianza SP 32

2007 Evans and Tate Margaret River Shiraz AUS 40

2008 Monster Vineyards Merlot BC 40

2009 NkMip Cellars Pinor Noir BC 42

2008 Mazzei Poggio alla Badiola IT 44

Sangiovese, Merlot

2008 Le Vieux Pin Pinot Noir "Adieu" BC 48

2008 J. Lohr Estates Seven Oaks Cabernet Sauvignon CA-USA 48

2007 Cameron Hughes "Flying Winemaker" CA- US 48

2008 Road 13 Rockpile BC 52

Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Zinfandel, Viognier, Greache, Mourvedre

2006 Teira Sonoma County Zinfandel CA-USA 56

2008 Viridian Pinot Noir OR-USA 58

2008 La Crema Pinot Noir CA-USA 66

2009 Orin Swift "The Prisoner" CA-USA 92

Zinfandel, Cabernet Sauvignon, Syrah, Petite Syrah, Charbono, Grenache, Malbec

2007 Osoyoos Larose "Le Grand Vin" BC 95

Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Malbec

2009 Siduri Russian River Pinot Noir CA-USA 112

# SPARKLING WINE

## GLASS

NV Cristalino 8

NV Blasons de Bourgogne 12

Cristalino 32

Blasons de Bourgogne - Cremant de Bourgogne 48

## BOTTLE

NV Cristalino 32

NV Blasons de Bourgogne 55

Veuve 135

Moet Rose 160

1998 Moet & Chandon Cuvee Dom Perignon 375

1997 Salon Cuvee 800

# ICE WINE

## GLASS

Inniskillin Reisling Ice Wine 16

## BOTTLE

Inniskillin Reisling Ice Wine 115

# BEER

## DRAFT

Driftwood Farmhand Ale 6

Driftwood White Bark 6

Hapa Lager 6

Proudly made by R&B Brewing

Sapporo 6.5

## BOTTLE

Kirin Ichiban Large 9.75

Asahi Large 9.75

Asahi Black 7

Corona 7

Heineken 7

# UMI COCKTAILS

## SHISO MOJITO

A lovely blend of rum and umeshu (plum wine) with citrus and Japanese shiso leaf 9

## YUZU GIN & TONIC

Taking the original on a trip through Japan, yuzu juice adds a perfect balance to the classic 7 | 10

## ALOE MARGARITA

Refreshing blend of tequila, sake and aloe juice 7

## KURONAMA DELIGHT

Our take on the float with classic coffee liquors, Asahi Black and vanilla ice cream 10

## JAPAN 75

Blend of umeshu, Bombay Sapphire, sugar and sparkling wine 11

## GINGER KICK

For ginger lovers! Fresh ginger, lavender honey, lemon and Russian Standard 11

## PEAR SAKE-TINI

Pear-infused sake with Grey Goose Poire and fresh pear 13

## OYAJI

Creamy, rich Glenlivet sour; egg, angostura bitters, lemon 13

## HAPA CAESAR

Wasabi powder shaken into the classic, with 2oz of Russian Standard 9

## RASPBERRY-TINI

Stoli Razberi, fresh raspberries, lemon zest and cranberry juice 10

# SHOCHU

## DAN-DAN

Sweet Potato Shochu 8 single | 12 Dbl | 95 Btl

Fragrant on the nose with subtle flavours on the palate.

## NI-KAI-DO

Barley Shochu 7 single | 11 Dbl | 105 Btl

Remarkably smooth, this shochu is famous for its use of one of Japan's purest water source.

## KAN NO KO

Aged Barley Shochu 10 single | 16 Dbl | 126 Btl

3-year aging in oak barrels creates a unique golden colour with rich, layered aromas of tropical fruit.

## ZUISEN SHO "BLACK"

Awamori Koshu Shochu 10 single | 16 Dbl | 126 Btl

This award-winning Okinawa shochu has a silky finish.

## TAN-TAKA-TAN

Shiso Shochu 7 single | 11 Dbl | 88 Btl

Premium purple shiso leaves are hand-picked to give this shochu its unique fragrance.

# UME-SHU

## SAKAGURA UME 38 | 300ml

Roughly filtered plum wine offers a bold mouth feel with a refreshingly light finish.

## UME 26 | 300ml

Traditional plum wine is the perfect accompaniment for dessert with balanced sweetness and a spicy undertone.