

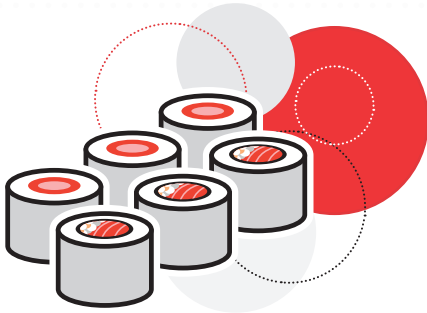


# HANARO SUSHI



## LUNCHES

Served Mon - Fri  
11:30AM - 3PM



## TWO ROLL COMBINATION

\$9



## THREE ROLL COMBINATION

\$12.<sup>50</sup>

*Add Miso Soup & Small Salad \$2 | Hand Roll Option Available*

Avocado  
Asparagus  
California  
Cucumber  
Eel  
Salmon  
Smoked Salmon & Asparagus  
Salmon Avocado  
Salmon Skin

Shiitake Mushroom  
Spicy Tuna  
Spicy Salmon  
Spicy Shrimp  
Tuna  
Tuna Avocado  
White Tuna  
Yellowtail & Scallion  
Yellowtail & Jalapeño



## SUSHI ENTREES

*Add Miso Soup & Small Salad \$2*

<b>SUSHI SILVER   5 Pieces Nigiri + 1 California Roll</b>	<b>\$12</b>
Tuna, Salmon, White Fish, Shrimp, White Tuna	
<b>SUSHI GOLD   9 Pieces Nigiri + 1 California Roll</b>	<b>\$17</b>
Tuna, Salmon, White Fish, Shrimp, White Tuna, Yellowtail, Chef's Selection	
<b>SUSHI PLATINUM   12 Pieces Nigiri</b>	<b>\$20</b>
Tuna, Salmon, White Fish, Shrimp, White Tuna, Yellowtail, Eel, Chef's Selection	
<b>VEGETARIAN   4 Pieces Nigiri + 1 Avocado Cucumer Roll</b>	<b>\$12</b>
Inari (Tofu Pocket), Asparagus, Shiitake Mushroom, Tamago (Egg), & an Avocado Cucumer Roll	
<b>CHIRASHI   Chef's Selected Fish Over Sushi Rice</b>	<b>\$15</b>
<b>SASHIMI   12 Piece Assortment of Chef's Selection</b>	<b>\$18</b>
<b>UNAGI DON   Half an Eel Served Over Rice</b>	<b>\$14</b>



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11:30AM - 3PM

## BENTO BOX

*Chef's appetizer, 4 pieces California roll, miso soup & small salad. No Substitutions*

1	<b>Roll Box</b>	Choice of a Hanaro, Maryland, or Crunchy Roll	\$12
2	<b>Sushi Box</b>	2 tuna nigiri, 2 salmon nigiri	\$12
3	<b>Teriyaki Box</b>	Choice of chicken or salmon with mixed vegetables & rice	\$12
4	<b>Katsu Box</b>	Panko battered pork, or chicken	\$12
5	<b>Korean BBQ Box</b>	Bulgogi marinated in a soy based sauce served over rice	\$12
6	<b>Tempura Box</b>	3 shrimp with mixed vegetable tempura	\$13
7	<b>Eel Box</b>	4 pieces of eel served over rice	\$12
8	<b>VIP Box</b>	Choice of 1 option above, plus 3 piece chef's selection nigiri, 1 spicy tuna hand roll, 2 pieces pork gyoza, & seaweed salad	\$19



## ENTREES

*Add Soup & Small Salad \$2*

### AHI TUNA SALAD

\$12

Seared Ahi tuna & slices of avocado served over a fresh spring mix with signature sesame dressing

### PAD THAI

Rice noodles, tofu, bean sprouts, snow peas, peanuts, and egg, seasoned with tamarind sauce

**CHICKEN**

\$11

**SHRIMP**

\$12

### BI BIM BOP

\$12

Rice bowl with seasonal vegetables, fresh greens, bulgogi, signature spicy sauce, and topped with a fried egg

### UDON

Kakejiru broth with bok choy, fish cake, scallions and onions

**CHICKEN**

\$13

**SHRIMP & VEGGIE TEMPURA**

\$14

**SEAFOOD**

\$15

### HANARO RAMEN

Ramen noodles served in a rich broth, tender pork belly, egg, fish cake, bean sprouts, menma, and scallions

**MISO**

\$14

**SOY SAUCE**

\$14

**TONKATSU**

\$14

*Kaedama (extra noodles)*

\$3

*Extra Char Siu*

\$3

*Extra Lava Egg*

\$1.5

*Extra Bamboo Shoots (menma)*

\$1

*Extra Sweet Corn*

\$1



If you have food allergies, please advise your service staff.

Consuming raw or uncooked meat, poultry, and fish can increase risk of foodborne illness.