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H A M A S A K U

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LUNCH MENU

APPETIZERS

Edamame steamed young soybeans	5
Yakitori marinated chicken on a skewer	10
Tempura Assortment shrimp & vegetable	12
Mixed Sunomono Salad seafood with seaweed and cucumber	11
Marinated Black Codfish saikyo style	11
Crispy Soft Shell Crab	12
Japanese Mushroom Assortment sauteed shitake, shimeji & enoki mushroom	10
Hamasaku Dynamite baked crab, scallops, rock shrimp and mushroom with special sauce	14

SALADS

House Special Caesar Salad	8
Garden Green Salad	7
Ahi Tuna Salad sliced tuna over green salad	16

SUSHI ENTREES

Sashimi Moriawase assorted sashimi	24
Nigiri Moriawase classic style sushi	23
Chirashi Sushi assorted sliced fish over rice	23

ENTREES

Jidori Chicken Teriyaki	15
Marinated Codfish Saikyo Style	16
Sauteed Salmon with Teriyaki Sauce	16
Beef Tenderloin with Teriyaki	18
Tempura Assortment shrimp and vegetable	15

COMBINATION PLATES

Jidori Chicken and Assorted Tempura	19
Codfish Saikyo Style and Assorted Tempura	20
Salmon Teriyaki and Assorted Tempura	19
Beef Tenderloin and Assorted Tempura	22

DINNER MENU

APPETIZERS

- Beef Shabu Shabu** 17
poached beef tenderloins, red onion & asparagus with four pepper soy sauce
- Spicy Tuna Ravioli** 17
asparagus, spinach & green onion with soy cream sauce, wasabi emulsion
- Crispy Soft Shell Crab** 17
southern Japanese style
- Tuna Tuna Tuna** 20
spicy tuna ravioli, tuna tartar & tuna nigiri with Madeira wine vinaigrette
- Dynamite** 16
shrimp, scallop, rock shrimp, mushroom & king crab with yuzu citrus sauce
- Traditional Mixed Tempura Dish** 16
shrimp & baby vegetable
- Red Snapper Sushi Bomb** 15
oba, asparagus, sushi roll, enoki, & red onion with tosazu, thyme & lemon

SALAD

- House Special Caesar Salad** 12
- Baby Green Mixed Salad** 11
- Garden Castle Salad** 11
with tomato & avocado in a black olive soy vinaigrette

Omakase Dinner

\$60 course
\$70 course
\$80 course

Place yourself in the expert hands of Executive Chef Hiro Fujita and experience a majestic dining adventure full of surprises from his specially prepared creations of the day.

ENTREES

- Sautéed Atlantic Salmon** 28
twenty mixed vegetables salad, mashed potato & asparagus with miso honey vinaigrette
- Codfish – Saikyo Style** 28
marinated saikyo miso, shrimp mousse tempura & dandelion with yuzu citrus port wine sauce
- Grilled Beef Tenderloin with Herb Miso** 32
swiss chard, black miso vegetable & wasabi mashed potato with sake balsamic sauce
- Jidori Chicken Breast & Tsukune** 28
curry Israeli couscous, spinach & mashed potato with plum wine sauce
- Rack of Lamb – Northern Japanese Style** 30
green onion salad & mashed potato with almond miso sauce
- Traditional Mixed Tempura Dinner** 28
shrimp & vegetable

Okonomi Dinner - 39

Choose two of your favorite entrees

Sushi Dinner Assortment 30

from our sushi bar

Sashimi Dinner Assortment 30

from our sushi bar

Chirashi Dinner 30

assorted sliced fish over rice

If you have any allergies to food, herbs or seasoning, please inform your server before ordering.

NO SUBSTITUTIONS

COLD SAKE - BY CARAFE

	Small	Large
Hakkai San delicate yet full of flavor, evoking the taste of pure spring water	19	36
Koshi no Kanbai Muku medium- bodied, cleanly balanced with a deep lasting finish	19	36
Dewazakura - Dewa San San light and smooth, with a lively bounce and a clear refreshing finish	19	36
Akitabare - Koshiki Juntsukuri pleasingly dry and quite mild, a well crafted traditional sake	18	35
Kikusui well built, firmly dry sake	13	24
Suigei dry, smooth and resonant in mid-range, a perfect finish	13	24

COLD SAKE - BY BOTTLE

Kakunoko-Junmidaiginjo	210
Akitabare – Suirakuten ethereally light , slightly aged, a rare find	120
Koshi no Kanbai – Chotokusen elusive, subtle, impeccably balanced	130
Dassai – Junmidaiginjo	110
Gekkeikan – Horin mysterious, ineffable: the phantom sake	60
Nanbu Bijin - Daiginjo	90
Nigorizake silky mild, unfiltered sake	15
Kamoizumi – Komekome dessert sake delightful, flowery bouquet	32
Zipang - Sparkling sake Sweet yet refreshingly light	10

OTHERS

Plum wine Japanese sweet wine	Class 8
Soju – Torikai premium-distilled spirit from kumamoto	12

BEER

Asahi Super Dry most popular beer in japan	Small 5 Large 8
Asahi Select (Amber Beer)	5
Sapporo – Reserve	8
Kirin Light	5

WINE LIST

CHAMPAGNE

101 Taittinger, Prestige Rose , France, Brut	150	131 Cabernet Sauvignon , Fisher Vineyards, Coach Insignia, Sonoma, 2000	125
102 Piper Heidsiek , France, Brut (split)	20	132 Cabernet Sauvignon , Whitehall Lane, Napa, 2003	80
103 Piper Heidsiek , France, Brut	65	133 Cabernet Sauvignon , Canoe Ridge, Columbia Valley, 2000	50

WHITE WINE

110 Chardonnay , Fisher Vineyard, Sonoma, 2004	80	134 Cabernet Sauvignon , Trinchero, Santa Babara, 2003	30
111 Chardonnay , Trefethen, Napa, 2004	30	140 Merlot , Alexander Valley, Alexander Vineyard, 2002	40
112 Chardonnay , Acacia Carneros, Napa, 2004	45	141 Merlot , Trefethen, Napa, 2003	45
113 Chardonnay , Aubon Climat, Santa Barbara, 2004	30	142 Merlot , Provenance, Napa, 2000	50
114 Chardonnay , Trinchero, Santa Barbara, 2005	30	143 Merlot , Merlot, Trinchero, Monterey, 2003	30
121 Sauvignon Blanc , Cakebread Cellars, Napa, 2005	45	144 Merlot , Kendle Jackson, Grand Reserve, California, 1999	40
122 Sauvignon Blanc , Robert Mondavi, Napa, 2002	40	145 Merlot , Whitehall Lane, Napa, 2003	50
123 Sauvignon Blanc , Babich, New Zealand, 2004	30	146 Merlot , Fisher Vineyards, R.C.F Vineyard, Napa, 2001	80
124 Pinot Grigio , Jermann Venezia, Italy, 2004	45	150 Pinot Noir , Blackstone, Monterey County, 2005	30
125 Pinot Grigio , Ca'bolani, Friuli, 2004	30	151 Pinot Noir , Bear Boat, Russian River Valley, 2005	35

RED WINE

130 Cabernet Sauvignon , Signature Chappellet, 2001	80	152 Pinot Noir , Chalone Vinayeyard, Monterey, 2004	50
		153 Pinot Noir , Landmark, Sonoma, 2004	45
		154 Pinot Noir , Aubon Climat, Santa Barbara, 2004	40

SUSHI/SASHIMI/ROLLS

SUSHI

Tuna	6.00	Baby Eel	8.00
Yellowtail	6.00	King Crab	7.00
Fresh Salmon	6.50	Scallop	6.00
Smoked Salmon	6.00	Giant Clam	7.00
Halibut	6.00	Mackerel	6.00
Albacore	6.00	Sea Eel	6.00
Spanish Mackerel	6.00	Fresh Water Eel	6.00
Red Snapper	8.00	G6	12.00
Sea Urchin	8.00	Tuna Tataki	7.00
Salmon Roe	6.00	Toro	15.00
Squid	6.00	Shrimp	6.00
Octopus	6.00	Sweet Shrimp	8.00
Tamago (Egg)	5.00	Magick Flute	8.00
Kanpachi	8.00	Army Roll	12.00

SASHIMI

Tuna 5 pcs.	16.00	Albacore - Marinated	16.00
Yellowtail 5 pcs.	16.00	Mixed Sashimi 7 pcs.	22.00
Salmon 5 pcs.	18.00	Halibut	17.00
Toro 5 pcs.	37.50	Tataki 5 pcs.	18.00
Tacos 2 pcs.	14.00	Salmon Crab Sushi	13.00

ROLLS

	Hand Rolls	Cut-Up	Rice-Outside		Hand Rolls	Cut-Up	Rice-Outside
Spicy Tuna	6.00	7.00	8.00	Spicy Shrimp	6.00	7.00	8.00
Spicy Scallop	6.00	7.00	8.00	Spicy Yellowtail	6.00	7.00	8.00
Amanda Roll			18.00	Green Dragon			16.00
Tempura Roll	8.00	10.00	14.00	September Flower			18.00
Lobster Roll			20.00	Mango Roll			16.00
405 Roll			16.00	California Roll	7.00		9.00
Roar Roll		17.00		Rainbow Roll			17.00
Scott Roll			18.00	Lauren Roll			20.00
Yellowtail Submarine			18.00	Sam-Son			18.00
Ea Roll			20.00	D-Melody Roll			18.00
Stuart Roll			14.00				