



11043 Santa Monica Boulevard • Los Angeles, CA 90025
Phone (310) 479-7636 • Fax: (310) 479-3116

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 959

H A M A S A K U

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 sautéed 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 |

H A M A S A K U

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

H A M A S A K U

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

| | |
|--|-----|
| Kakunko-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 |

H A M A S A K U

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 |
| 104 Taittinger, Brut , Blanc De Blanc, 1995 | 280 | | |

WHITE WINE

| | | | |
|--|-----------|---|-----------|
| 110 Chardonnay , Fisher Vineyard, Sonoma, 2004 | 80 | 134 Cabernet Sauvignon , Trincherro, 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 , Trincherro, Santa Barbara, 2005 | 30 | 143 Merlot , Merlot, Trincherro, 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 |
| | | 152 Pinot Noir , Chalone Vinayyard, Monterey, 2004 | 50 |

RED WINE

| | | | |
|--|-----------|---|-----------|
| 130 Cabernet Sauvignon , Signature Chappellet, 2001 | 80 | 153 Pinot Noir , Landmark, Sonoma, 2004 | 45 |
| | | 154 Pinot Noir , Aubon Climat, Santa Barbara, 2004 | 40 |

H A M A S A K U

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 | Magic 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 | | | | |