



HANAGI

JAPANESE RESTAURANT

SAPPORO · GUAM · ANAHEIM



THE ART OF CELEBRATION

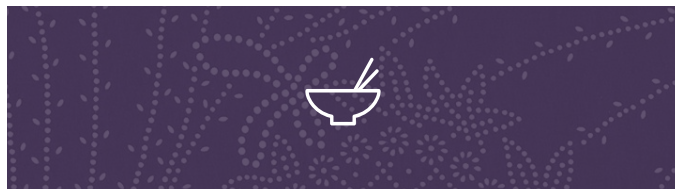
Dining in Japan is as much about the experience as it is about the food. That's what makes Hanagi so special. Chef Hiro and his team bring their passion for fresh food and creative dishes for a one-of-a-kind experience straight to you from Tokyo. Trained in the traditional art of Japanese cooking, Chef Hiro invites you to explore his magical interpretations of sushi, sukiyaki, shabu shabu and sashimi. These are special dishes you'll find only at Hanagi Anaheim. Take your time, let curiosity be your guide and by all means *enjoy!*



NAGOYA-STYLE CRISPY CHICKEN WINGS

LUNCH STARTERS

- GARDEN SALAD GF - DF - V 7
Mixed greens, tomato, thin-sliced cucumber, carrot, radishes, red beets, sesame seeds, onion dressing
- GRILLED TERIYAKI CHICKEN SALAD 12
Grilled chicken thigh with teriyaki sauce, served with mixed greens, tomato, thin-sliced cucumber, carrot, radishes, red beets, sesame seeds, onion dressing



CARPACCIO

- KUROBUTA PORK SHABU SHABU SALAD 12
Thin-sliced black pork loin, mixed greens, tomato, thin-sliced cucumber, carrot, radishes, red beets, sesame seeds, sesame dressing
- SEAFOOD POKE AND QUINOA SALAD GF - DF 13
Marinated seafood, quinoa, mixed greens, tomato, thin-sliced cucumber, carrot, radishes, red beets, sesame seeds, yuzu vinaigrette
- GRILLED TOFU CAESAR SALAD GF 10
Romaine lettuce with tofu, topped with tofu croutons, parmesan cheese, caesar dressing
- EDAMAME GF - DF - V 4
Blanched soy bean pods with salt
- SPICY GARLIC EDAMAME GF - DF - V 5
Sautéed edamame with sliced chili pepper, fried garlic, sesame seeds, black pepper
- TRICOLOR SASHIMI CARPACCIO GF - DF 14
Tuna, salmon, and albacore carpaccio, topped with thin-sliced vegetables, yuzu-pepper
- NAGOYA-STYLE CRISPY CHICKEN WINGS 8
Crispy fried chicken wings, chicken teriyaki sauce, sesame seeds, black pepper
- FISH AND CHIPS "HANAGI STYLE" 13
Tempura cod fish, shishito peppers, mixed herb french fries

ONE PLATE LUNCH

Served with side salad, Japanese side dishes, rice ball, and miso soup

CHIRASHI-SUSHI GF (does not come with rice ball) Assorted sashimi on sushi rice	18
GRILLED SALMON GF Choice of teriyaki or ginger miso	17
SHRIMP TEMPURA	17
CHICKEN TERIYAKI GF	16
KUROBUTA PORK PANKO	17
YAKINIKU BEEF GF Broiled marinated beef short ribs	17
JAPANESE CURRY Choice of panko chicken breast, scrambled egg with sausage, or sauteed vegetable	16



NOODLES

NABEYAKI UDON Hot udon noodle soup, shrimp tempura, fish cake, poached egg in clay pot	16
CURRY UDON NOODLE SOUP Curry sauce, udon noodle, scallions	12



SHABU-SHABU HOTPOT

Choose a minimum of an 8oz/full serving entrée per person.
Includes beef and vegetable broth, assorted vegetables,
dipping sauce, and steamed rice or udon noodles

	8oz	4oz
NEW YORK BEEF	26	14
USDA PRIME RIBEYE	34	16
AMERICAN WAGYU STRIPLOIN	46	25
MIYAZAKI WAGYU STRIPLOIN	[MP]	
KUROBUTA PORK LOIN	17	9
FREE-RANGE CHICKEN BREAST	16	8
TSUKUNE-SEASONED CHOPPED CHICKEN	16	8
SEAFOOD LOVER GF-DF Shrimp, salmon, scallop, calamari, green mussel	FULL 27	HALF 14
VEGGIE LOVER DF-V Vegetables, Beyond Meat®, vegetable gyoza dumpling	16	9

DESSERT

ICE CREAM or SORBET Single 3.5 / Double 5	
MOCHI ICE CREAM WITH BLACK SESAME SAUCE Japanese mochi with an ice cream filling	6
VANILLA ICE CREAM WITH SWEET RED BEANS Topped with green tea powder and coconut milk sauce	6
CASTELLA JAPANESE CAKE Japanese sponge cake with fresh fruits, anglaise sauce, cream cheese sauce	8



VANILLA ICE CREAM
WITH SWEET RED BEANS





DRINK MENU

JAPANESE BOTTLED BEER

ASAHI SUPER DRY	12oz	5
KIRIN ICHIBAN	12oz	4.5
SAPPORO PREMIUM	12oz	4.5

HOUSE SAKE (HOT)

SMALL	5	LARGE	7
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COLD SAKE

GLASS

BOTTLE

GINJO

KUBOTA SENJU (NIIGATA)	6.5	720ml	45
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JUNMAI GINJO

OTOKOYAMA (HOKKAIDO)	8.5	300ml	25
HAKKAISAN	9.5	720ml	60
KIKUSUI	7	300ml	18

JUNMAI DAIGINJO

SHO CHIKU BAI SPECIAL EDITION	11	720ml	70
KUBOTA HEKIJU (NIIGATA)	12.5	720ml	80
KUBOTA MANJU (NIIGATA)	20	720ml	135

SPARKLING

YUKI NIGORI WHITE PEACH (US)		375ml	18
IKEZO JELLY PEACH (CAN)	180ml	6	

TAKARA PLUM WINE (US)

3.5	750ml	18
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SHOCHU

BARLEY

IICHIKO (OITA)	5.5	750ml	35
KAKUSHI-GURA (KAGOSHIMA)	6	750ml	40

SWEET POTATO

KAIDO (KAGOSHIMA)	6.5	750ml	45
SUDACHI (TOKUSHIMA)	6	750ml	40

HOT GREEN TEA

3

COLD GREEN TEA

3

