

## Sushi –Sashimi

oh toro / fatty tuna (blue fin) mp	sake / salmon	5
chu toro / medium fatty tuna (blue fin) mp	sake / king salmon	7
maguro / tuna (blue fin) 5	sake / smoke salmon	5
albacore/ white tuna 5	unagi / fresh water eel	5

### white fish

hamachi / yellowtail 5	suzuki / striped bass	5
kanpachi / amber jack 7	tai / japanese red snapper	7
hirame / fluke 5		

### blue skin

hamachi / yellowtail 5	suzuki / striped bass	5
kanpachi / amber jack 7	tai / japanese red snapper	7
hirame / fluke 5		

### shellfish

mirugai/ geoduck clam 12	botan ebi / sweet shrimp	6
hotate / live scallop 12	awabi / abalone	10
aka-gai / red clam 5	tako/octopus	5
kani / king crab 10	ika / squid	5
ebi / shrimp 4	maine lobster	mp

### caviar

ikura / salmon roe 6	uni / sea urchin (california)	8
tobiko / flying fish roe 4	wagyu beef	mp
massago/ roe 4	tamago	4

### classic rolls

soft shell crab roll 10	yellow tail / spicy	8
shrimp tempura roll 10	spicy scallop roll	12
california roll 6	salmon skin roll	6
eel avocado roll 8	yellow tail jalapeno roll	8
eel cucumber roll 8	avocado cucumber roll	5
salmon cucumber roll 8	sweet potato roll	5
salmon avocado roll 8	shiso roll	5
tuna roll / spicy 8	natto roll	5
salmon roll / spicy 8		

Dear valued customers,

We are pleased to announce the opening of Hana conveniently located here at Long Island. We have been serving traditional Japanese cuisine since 1999 in New York City. We stay true to the fundamentals and take great pride in serving the freshest fish daily. Many of our fish are shipped from a range of places including the renowned 'Tsukiji Market' and 'The New Fulton Fish Market'. Our organic produce are supplied by local farmers' markets. At Hana, we proudly present a unique dine-in experience, the Omakase\* (o – ma – ka – se). In order to enjoy a traditional sushi meal in the most relaxing and satisfying way, we recommend sitting at our sushi bar fully accustomed with a variety of preferences. You will be able to enjoy unique pieces of sushi that are diligently prepared by our experienced chefs. Our chefs ensure each piece is served at the perfect time and temperature. We are looking forward in serving you.

Sincerely,

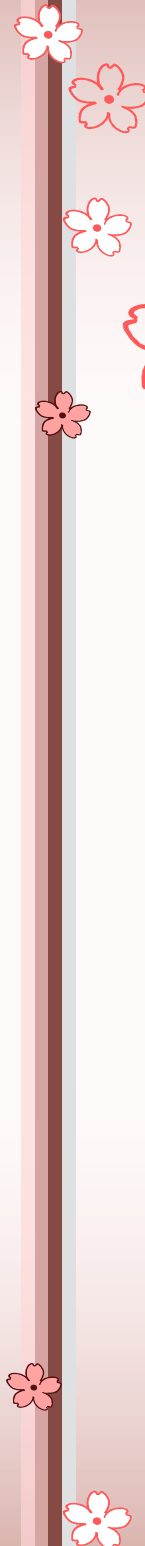
Hana Team

*'Omakase (o – ma – ka – se)' [It is a Japanese phrase, the expression is used at sushi restaurants to leave the selection to the chef. A meal consisting of different dishes selected by the chef]*

*'Tsukiji Market', [biggest wholesale fish and seafood market in central Tokyo]*

*'The Fulton Fish Market' [biggest wholesale fish and seafood market in New York City]*

*Note: Fish selection will vary and be based on market availability*


Omakase | Sushi | Bar | Lounge

14 Haven Avenue  
Port Washington, NY 11050

Sun. – Thurs.: 3.00pm – 10.00pm  
Fri. – Sat.: 3.00pm – 11.00pm

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## Hot Appetizers

edamame Japanese soy bean, sea salt	6	fried oysters panko, katsu sauce	12
nasu shigiyaki eggplant w/ sweet miso	6	tempura tasting shrimps, vegetables	12
agedashi crisp tofu w/ bonito	6	negimaki scallion rolled by thin-sliced prime rib-eye	12
pork gyoza pan fried pork dumplings	9	pork buns cucumber, Sriracha, scallion, teriyaki sauce	12
yasai gyoza pan fried vegetable dumplings	9	soft shell crab (2 pcs) Panko breadcrumb, ponzu, scallion	12
shrimp shumai steam shrimp dumpling	9	hamachi Kama yellowtail collar, ponzu	12
garlic broccoli garlic, butter, sake	9	miso braised black cod miso sake reduction	16
warm mushroom mix mushroom, garlic, mix green, soy	9	rock shrimp tempura creamy spicy sauce	16
fried calamari panko, katsu sauce	12		

## Soup & Salads

tofu miso soup tofu, wakame, scallion	3	mixed green salad mix nuts, cucumber, tomato, ginger-carrot dressing	6
mushroom soup enoki, button mushroom	6	avocado salad	8
hijiki salad seaweed salad	6	sashimi salad tuna, salmon, avocado, cucumber, tomato, mix nuts	14
cucumber salad wakame, sesame, ponzu sauce	6		

## Cold Appetizers

lobster tuna roll tuna, spicy lobster, creamy avocado	14	yellowtail jalapeño ogarashi, fresh jalapaneño, yuzu	14
tako su thinly sliced tako, ponzu, sea salt	14	salmon carpaccio seared salmon, yuzu, scallion, hot sauce	14
whitefish carpaccio yuzu, ikura, black pepper	14	spicy snow crab spring roll real snow crab meat, mix green	14
kumamoto oysters oyster, yuzu, scallion	14	toro tartare blue fin tuna, scallion, russian stingray caviar	22
spicy tuna tartare caviar, avocado, tuna, mango, Pringles chips	14	chu- toro tataki blue fin tuna, daicon, wasbi yuzu	22

## Main Course

Black Cod tempura broccoli, avocado, miso sake reduction	25	sea bass fried sea bass, mushroom, teriyaki sauce, balsamic reduction	25
grilled scottish salmon wild Scottish salmon, vegetables, balsamic reduction	25	Japanese wagyu beef 40(6oz) 80(12oz) Japanese wagyu beef, A5 strip-loin	
crispy duck Peking Duck, mushroom, potatoes, teriyaki sauce, scallion	25		

## Traditional Japanese Kitchen Entrée

(served with rice)

### Teriyaki

chicken teriyaki	16	shrimp teriyaki	18
beef teriyaki	18	tofu teriyaki	14
salmon teriyaki	18		

### Katsu, Katsu Don

Katsu - Chicken	18	Eel Don	33
Katsu Don- Chicken fried chicken, cook with mix egg, veggie	18		

### Tempura

vegetable tempura	14	shrimp tempura	17
chicken tempura	18		

### Japanese noodle soup

tempura udon soup	18	beef udon soup	18
nabe udon soup	18	beef ramen soup	18
seafood udon soup	18		

### Japanese noodle (stir fried noodles)

vegetable yakiudon	14	seafood yakiudon	18
chicken yakiudon	16	beef yakiudon	18

### Japanese fried rice

egg fried rice	9	shrimp fried rice	12
chicken fried rice	12		

## Kids Special

chicken teriyaki with rice	9	shrimp teriyaki with rice	9
chicken with udon	9	plain udon	6
beef teriyaki with rice	9		

## Sushi Bar Entrée

	(for 1)	(for 2)	(for 3)
sushi regular 8 pieces sushi nigiri assortment & spicy tuna roll	22	44	66
sashimi regular 16 pieces of sashimi assortment	24	48	72
sushi and sashimi combination 10 pcs sashimi assortment, 5 pcs nigiri and salmon avocado roll	28	56	84
chirashi assorted sashimi, uni, ikura, egg over season sushi rice	33		

## Chef's Selection of Today's Best

sushi tasting 8 pieces sushi nigiri with a signature roll	45	tuna of hana 8 pieces of special tuna assortment with 1 spicy tuna roll	55
sashimi tasting 8 kinds of sashimi with a naruto roll	45	omakase 12 pieces of today's best selection, recommended at the sushi bar	90
salmon of hana 8 pieces of special salmon assortment with 1 spicy salmon roll	45		

## Signature Rolls

lobster lover tempura lobster, spicy snow crab, avocado, mango, soy paper	14	pearson salmon, avocado, tuna, spicy	14
kiss of fire salmon, white tuna, spicy tuna, avocado, jalapeno	14	spicy crab roll spicy crab, spicy salmon, crunch, avocado	14
rainbow roll real crab, avocado, cucumber, tuna, salmon	14	godzilla roll salmon, eel, avocado, cream cheese, deep fried	14
dragon roll eel, avocado, cucumber, real crab, fish roe	14	triple spicy spicy tuna, spicy salmon, spicy yellowtail, avocado	14
naruto tuna, salmon, yellow tail, avocado, wrap in cucumber	14	hana roll shrimp, avocado, seared salmon with tomato	14
crispy rice spicy tuna, avocado, jalapeno	14	dynamite roll yellowtail, salmon, cucumber, crunch, lobster salad	14

## Vegetarian Specials

vegetable sushi roll combo	15	stir fried vegetable w. noodles	15
stir fried mixed vegetable	15	vegetable fried rice	9

### Food Allergies?

If you have a food allergy, please speak to the owner, manager, chef or your server

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions