Hama Sushi

213 Windward Ave., Venice, CA 90291
Tel: 310-396-8783

SOUPS

Miso Soup Traditional Japanese soup with tofu, seaweed and scallions 2.95
Asari Clam Miso Soup Miso with Asari clams 8.25
Lobster Miso Soup Miso with fresh Maine lobster 8.25
Kaisen Japanese seafood bouillabaisse with salmon, scallops, asari clams, shrimp & soft shell crab 10.25
Lobster Bisque Baked lobster in a creamy tomato puree 12.25

SALADS

Green Salad Organic baby greens tossed with our house ginger dressing 6.25
Seaweed Salad Served on a bed of fresh greens and topped with our house ginger dressing 8.25
Tofu Salad Baby greens & seaweed topped with tofu and served with a creamy sesame dressing 8.25
Calamari Salad Fried Calamari tossed in cilantro dressing with broccoli, asparagus, and tomatoes topped with onions 14.50
Seared Albacore Salad Served on a bed of fresh greens, with thinly sliced white onions and tossed with a cilantro dressing 14.50
Seared Tuna Salad Served atop fresh greens, with tomatoes, thinly sliced onions and tossed with a cilantro dressing 14.50
Hamachi Carpaccio A thinly sliced yellowtail topped with baby arugula, Satsuma mandarins tossed with a Italian cilantro dressing 16.50
Sashimi Salad Chef's choice of diced sashimi, mixed baby greens, avocado, cucumber and tomatoes tossed with a Hawaiian poke dressing 16.50

STARTERS

Edamame Boiled soy beans lightly salted 3.75
Shishito Grilled Japanese peppers topped with bonito flakes 6.25
Half Shell Oysters Two oysters served chilled with ponzu sauce, momiji oroshi and scallions 6.25
Oyster Shooter Quail Egg, scallions, momiji oroshi and ponzu sauce served in a shot glass. Bottoms up! 6.25
Baked Mussels New Zealand green mussels on half shell baked with dynamite sauce 8.50
Kara-age Tender chunks of chicken breast lightly battered and deep fried to perfection, served with potato salad 11.50
Dynamite Sauteed scallops with a variety of mushrooms in our famous dynamite sauce and baked to perfection 11.50
Fried Calamari Lightly battered fried baby squid served with ponzu sauce 11.95
Soft Shell Crab Lightly battered and fried soft shell crab served with a tempura dipping sauce 12.95
Monk Fish Liver Steamed Monk Fish Liver topped with momiji oroshi, scallions, and ponzu sauce 12.50

HAMA FAVORITES

Agedashi Tofu Fried tofu served with tempura sauce garnished with green onions and daikon raddish 7.25
Yakitori Chicken Tender chunks of chicken breast and shishito skewered and grilled with teriyaki sauce 9.50
Hamachi Kama Grilled yellowtail collar served with ponzu sauce 9.50
Salmon Kama Grilled Salmon collar served with ponzu sauce 9.50
Crab Cakes Homemade crab cakes served atop creamy oyster mustard sauce 10.25
Popcorn Shrimp Lightly battered, fried rock shrimp served with a spicy mayonnaise dipping sauce 11.25
Ika Grilled marinated squid served with a delicious spicy mayo dipping sauce 11.95
Tuna Tar Tar Chopped spicy tuna sprinkled lightly with cilantro dressing, served with fried wonton chips and topped with a quail egg 13.25
Lobster Dynamite House specialty served to the brim with succulent lobster and mushrooms 14.50
Beef Sashimi Thinly sliced filet on a bed of onions, radish, radish sprouts, topped with garlic ponzu sauce, pine nuts, and chives 16.50

ENTREES

Teriyaki Your choice of beef, chicken or salmon ($1.00 extra) served with steamed rice and Potato salad	12.50
Hama Chicken Pan seared chicken breast served with garlic mashed potatoes	12.50
Sauteed Scallops Sauteed in a garlic and butter sauce served with asparagus and steamed rice	13.50
Sauteed Shrimp Sauteed in a garlic and butter sauce served with chopped tomato and steamed rice	14.50
Black Cod Grilled marinated black cod served with sauteed mushrooms and steamed rice	14.50
Tuna Peppercorn Steak Filet of tuna steak marinated in a shiitake mushroom peppercorn sauce, grilled and served with sauteed asparagus and steamed rice	14.50
BBQ Tuna Filet of tuna marinated and barbequed served with steamed vegetables and steamed rice	16.50
Filet Mignon Tender sauteed filet mignon with mushroom sauce on a bed of baby bok choy and steamed rice	22.95
Chilean Sea Bass Marinated in sweet miso sauce, grilled and served with micro greens, fresh berries, and pine nuts	22.50

TEMPURA

Spicy Tuna Shiso	8.00
Spicy Tuna Shittake Mushroom	8.50
Vegetable mixed vegetable	8.50
Shrimp 3 pieces of shrimp & two veggies	9.00
Combo 2 pieces of shrimp and mixed vegetables	10.00

GYOZA (DUMPLINGS)

Vegetable	7.00
Beef	8.00
Seafood	9.00

SIDES

Smoked Octopus	6.00
Marinated Seaweed/Octopus	8.00
Steamed Rice	2.25
Potato Salad	3.50
Sunomono	4.50
Seafood Sunomono	9.00
Marinated Seaweed	4.00

VEGETABLES

Steamed Vegetables Seasonal array of fresh vegetables served with a side of spicy mayonnaise	8.95
Steamed Asparagus Steamed to perfection served with a side of spicy mayonnaise	8.95
Grilled Eggplant Grilled eggplant and asparagus served with an orange miso sauce	8.95
Sauteed Mushrooms A blend of enoki, shiitake and oyster mushrooms sauteed in a flavorful sauce	9.00

DESSERTS

ICE CREAM Green tea, vanilla, chocolate or cappuccino	4.00
MOCHI ICE CREAM Rice cake filled with choice of vanilla, chocolate, strawberry, mango green tea or red bean ice cream	6.00
TEMPURA ICE CREAM Choice of ice cream wrapped in pound cake, fried and served with assorted fruits (green tea, vanilla, or cappuccino)	7.00
BANANAS FRITTERS A LA MODE Fresh bananas lightly battered and fried served with your choice of ice cream	7.50
TEMPURA CHEESE CAKE Fried cheese cake served with chocolate ice cream, caramel kahula sauce, and fresh berries	9.50

SUSHI AND SASHIMI

	Sushi	Sashimi		Sushi	Sashimi
Tuna	7.50	16.00	**Seared Albacore**	6.50	15.00
Yellowtail	6.50	15.00	**Freshwater Eel**	6.50	15.00
Yellowtail Belly	7.50	16.00	**Sea Eel**	6.50	15.00
Salmon	6.50	15.00	**Mackerel**	5.50	13.00
Shrimp	5.50	13.00	**Spanish Mackerel**	7.50	16.00
Halibut	6.50	15.00	**Egg**	5.50	13.00
Red Snapper	6.50	15.00	**Smelt Egg**	5.50	13.00
Crab	6.50	15.00	**Flying Fish Egg**	6.50	15.00
Scallop	6.50	15.00	**Salmon Egg**	7.50	17.00
Jumbo Scallop	6.50	15.00	**Peppered Salmon**	7.50	16.00
Squid	5.50	13.00	**Giant Clam**	8.50	19.00
Octopus	6.50	15.00	**Sea Urchin**	9.50	20.00
Amber Jack	8.50	18.00	**Monk Fish Liver**	8.50	N/A
Seared Tuna	6.50	15.00	**Toro**	16.50	35.00

Venice Volcano Sashimi strips of tuna, yellowtail, albacore, halibut and salmon atop a bed of mixed greens, green onions, and sesame seeds with Hawaiian poke dressing 32.00

COMBOS

Available for table or patio bar service only

Sushi Combo One piece each of tuna, yellowtail, salmon, whitefish, shrimp, eel, and albacore, spicy tuna roll and California roll. Comes with miso soup 32.00

Sashimi Combo Tuna, yellowtail, salmon, whitefish whitefish, and albacore. Comes with miso soup and rice. 38.00

BASIC ROLLS

Cucumber	5.50	**California** (Fresh Snow Crab)	8.50
Eel and Avocado	8.50	**Tuna**	7.50
Spicy Tuna	7.50	**Vegetable**	6.50
Yellowtail	7.50	**Avocado Roll**	6.50
Spicy Yellowtail	7.50	**Scallop**	7.50
Spicy Scallop	7.50	**Shrimp Tempura**	10.50
Salmon and Avocado	7.50	**Spider Roll**	13.50
Salmon Skin	8.50	**Toro Roll**	15.50

SPECIALTY ROLLS

Green Devil Spicy tuna or yellowtail inside out with green onions, jalapeno masago and chili oil 11.00

Red Devil Spicy tuna or yellowtail inside out with green onions, habanero masago with Jason's own habanero dontsueme salsa! **VERY SPICY!** 12.00

Hama Special Shrimp tempura, avocado and cucumber topped with masago 13.00

Philadelphia Roll Salmon, cream cheese, and cucumber inside out with sesame seeds 11.00

Spicy Smoked Albacore Slow-smoked albacore spicy mayo, asparagus, and rice 13.00

Spicy Tuna Tortilla Spicy tuna rolled in a flour tortilla with avocado served with fresh salsa 13.00

Fried Salmon & Asparagus Asparagus wrapped with salmon panko fried and inside out with sesame seeds 14.00

Crab Cakes Crab cakes rolled and served with oyster mustard sauce 15.00

Baked Lobster Fresh Maine lobster with cucumber and dynamite sauce 16.00

Temptation Roll Crab, avocado, and asparagus roll with baked scallops, dynamite sauce, eel sauce and shiraza topped with green onions 17.00

Dragon Roll California roll inside out topped with eel and avocado 19.00

Strawberry Roll Shrimp tempura, cucumber, avocado and spicy mayo topped with snow crab and strawberries with a sweet sauce 19.00

Spicy Crunchy Crab Spicy snow crab, green onions, tempura flakes, cucumber, gobo, topped with albacore, avocado, flying fish roe with splash of ponzu sauce 19.00

Rainbow Roll Cucumber and snow crab topped with tuna, yellowtail, shrimp, halibut and salmon 19.00

Caterpillar Baked eel and cucumber topped with sliced avocado with a sweet sauce 19.00

Venice Roll Spicy tuna, and cucumber topped with seared tuna, avocado, jalapeno, and red onions sprinkled with black sesame seed and ponzu sauce 19.00

Surf & Turf Shrimp tempura, avocado, cucumber, spicy mayo, topped with filet mignon seared with garlic soaked in tamaji sauce 25.00