

## beer on tap

Sleeve – 14oz
Pitcher – 60oz

Sapporo 7 | 23
Big Rock Traditional Ale 6 | 21
Village Brewery Wit Beer 6 | 21

LARGE BOTTLES – 650ml
Kirin Ichiban 10
Asahi 10
Sapporo 10

SMALL BOTTLES – 330ml
Asahi Black 7
Heineken 7
Corona 7
Kronenbourg 1664 Blanc 7

## cider

Rock Creek 7

## white wine

glass – 5oz

Entwine 9 | 35
Chardonnay – California

Torlesse 12 | 50
Sauvignon Blanc-New Zealand

Lavis 11 | 45
Pinot Grigio – Italy

Bartier Bros 13 | 55
Gerwztaminer – British Colombia

Generation Seven 11 | 45
Riesling Blend – Ontario

## red wine

glass – 5oz

Trim 11 | 45
Cabernet Sauvignon – California

Heartland 13 | 60
Shiraz – Australia

Monster Vineyards 12 | 50
Merlot – British Columbia

Marques de la Musa 9 | 35
Garnacha – Spain

Las Acequias Clase A 12 | 50
Malbec – Argentina

## champagne

Veuve Clicquot Ponsardin Brut FR 80 half

Geoffroy Expression Premier Cru Brut FR 125

Moët & Chandon Rosé FR 160
Dom Pérignon FR 350

*Bring your own wine - \$20 corkage fee*  
*Please ask your server for details*

## featured sake

Our featured chilled sake is served in Hapa’s signature Takezake (frozen bamboo flasks).

Fukumasamune ‘Tradition’ Junmai Junmai - Ishikawa, Japan
COLD 13 – 250ml | 25 – 500ml | 37 – 750ml
HOT 16 – 300ml

Gekkeikan Junmai - California, USA
COLD 9 – 250ml | 18 – 500ml | 27 – 750ml
HOT 10 – 300ml

## the kitties

Hello Kitty 7.5 - 1 oz
A Hapa Original - Strawberry purée, Calpis, Absolut vodka, soda

Ginger Kitty 7.5 - 1 oz
Bacardi Oakheart, Calpis, gingerale

Oolong Kitty 7.5 - 1 oz
Absolut Citron, Calpis, oolong tea

Sour Kitty 7.5 - 1 oz
Cazadores Blanco, Calpis, lime, grapefruit juice, soda

Mellow Kitty 7.5 - 1 oz
Bacardi, Bols melon, Calpis, soda

## cocktails

Shiso Mojito 9.5 - 2 oz
Shiso leaf, Bacardi rum, Takara plum wine, fresh lime, soda

Tokyo Iced Tea 8.5 - 1.5 oz
Nikaido shochu, lemon, oolong tea

Harajuku Girl 8 - 1.5 oz
Absolut vodka, Butter Ripple, Sour Puss raspberry, Calpis, soda

Spiked Pear Lemonade 8 - 1 oz
Absolut Pears, pear purée, lemon juice, lime soda

47 Ronin 8.5 – 2 oz
Bombay Sapphire gin, Campari, DiSaronno amaretto, orange juice

Japanese Cowboy 9.5 – 2.5oz
Buffalo trace bourbon, yuzushu, soda

## martinis

Pear Saketini 9.5 - 2 oz
Pear-infused sake, Absolut Pears, Triple Sec, fresh lemongrass

Raspberrytini 9.5 - 2 oz
Stoli Razberi, raspberrry purée, cranberry juice

Umeshutini 9.5 - 2 oz
Takara plum wine, Absolut vodka, lemon

## shochu

Single - 1 oz, Double - 2oz

Tan-taka-tan 7 | 11 | 88 – 720ml
Shiso shochu - Premium purple shiso leaves are hand-picked to give this shochu its unique fragrance.

Nikaido 6 | 9 | 80 – 900ml
Barley shochu - Remarkably smooth, this shochu is famous for its use of one of Japan’s purest water sources.

Kiroku 8 | 12 | 95 – 720ml
Aged sweet potato shochu – 3-year aging in a large porcelain pot draws out a very fragrant aroma and mellow flavor. Finishes with a mild sweetness.

Kan no ko 10 | 16 | 126 – 720ml
Aged Barley shochu - 3-year aging in oak barrels creates a unique golden colour with rich, layered aromas of tropical fruit. Reminiscent of a very mild single malt.

Ichiko Silhouette 8 | 12 | 95 – 720ml
Barley shochu – A premium expression of one Japan’s most popular shochu, coats the tongue with an ultra-smooth texture.

## umeshu & yuzushu

Takara plum wine 8 - 3oz | 50 - 750ml
Rich, sweet and aromatic plum wine suitable as an apéritif.

Sakagura Ume 9.5 - 3oz | 38 - 300ml
Roughly filtered plum wine offers a bold mouth feel with a refreshing light finish.

Nakano Ume 26 - 300ml
This plum wine is the perfect accompaniment for dessert with balanced sweetness and a spicy undertone.

Obaachan's Yuzushu 9.5 - 3oz | 38 - 300ml
Refreshing natural acidity and sweetness from citrus.

## non-alcoholic

**JUICE**

Cranberry, Pineapple, Orange, Apple, Grapefruit, Clamato 3.75

**WATER & TEA**

San Pellegrino 6.5
Aqua Panna Still Water 6.5
Green Tea 1.5

**VIRGIN COCKTAILS**

Virgin Hello Kitty 4.5
The Original - Strawberry purée, Calpis, soda

Virgin Pear Lemonade 4.5
Pear purée, lemon juice, soda

Virgin Raspberry Iced Tea 4.5
Raspberry purée, iced tea

Virgin Caesar 4.5
Clamato, Tabasco, Worcestershire sauce

*Please note: Parties of 8 guests or larger may*

*be subject to an 18% gratuity charge.*

## sake

Momokawa – Pearl 21 – 300ml | 48 – 750ml
Junmai Ginjo Nigori - Portland, Oregon - Tropical fruit notes of banana, coconut, vanilla and anise. 40% polish.

Yoshi no Gawa – Kome Dake No Sake 36–300ml
Junmai - Niigata - Clean, full-bodied with a hint of passionfruit. 38% polish.

Yoshi no Gawa – Kome Dry 30 – 300ml | 150 – 1800ml
Honjozo – Niigata – soft tones of tropical fruits, clean finish with hints of light moss. 65% polish.

Yoshi no Gawa – Goku Jo 38 – 300ml | 86 – 720ml
Ginjo - Niigata - Bright finish of tropical fruits and orange magnolia flower. 42% polish.

Yoshi no Gawa – Yoshi Organic 38 – 300ml
Junmai Ginjo - Niigata - Smooth, clean, crisp sake with slight aromas of pear and almond. 40% polish.

Tama no Hikari – Gold Omachi 48 – 300ml | 115 –720ml
Junmai Dai Ginjo - Kyoto - Rich and dry with an extremely clean finish and hints of pineapple. 52% polish.

Momokawa – Diamond 21 – 300ml | 48 – 720ml
Junmai Dai Ginjo - Portland, Oregon - Slightly dry with juicy flavours of melon and a touch of spice. 40% polish.

Momokawa - Asian Pear 21 – 300ml | 48 – 720ml
Infused Junmai Ginjo - Portland, Oregon - Lush pear and apple on the palate, mild sweetness and a crisp finish. 40% polish.

Yoshi no Gawa – Umi Blu 36- 300ml
Premium Ginjo – Niigata – Light and refreshing, Semi-dry with pleasing aromas of ripe tropical fruits. 60% polish.

Fukumitsuya - Kazeyo Mizuyo Hitoyo Junmai 40 – 300ml
Junmai - Ishikawa - Smooth and light-bodied, low alcohol, light notes of tropical fruits. 40% polish.

Momokawa – G 42 - 375ml | 84 - 750ml
Junmai Ginjo Genshu - Portland, Oregan - Aged for 10 months, this is a big, bold-flavoured sake. 40% polish.

Hakkaisan – Junmai Ginjo 98 - 720ml
Junmai Ginjo – Niigata – Crisp, notes of melon, dry finish, a very food friendly sake. 50% polish.

Asahi Shuzo - Dassai “50” 44 – 300ml | 95 – 720ml
Junmai Dai Ginjo - Yamaguchi –Wonderfully balanced, fantastic acidity and a touch of sweetness. 50% polish.

Asahi Shuzo - Dassai “23” 100 – 300ml
Junmai Dai Ginjo - Yamaguchi –Remarkably Smooth with a touch of lychee on the exquisite finish on the exquisite finish. 77% polish.

Yoshi no Gawa – Dai Ginjo 150 – 720ml
Dai Ginjo - Niigata –A truly outstanding sake employing a unique 3-year cellaring in cool temperatures. 60% polish.

