



hapa izakaya

## SASHIMI

**Sockeye Salmon | 15**

**Ahi Tuna | 17**

**Albacore Tuna | 15**

**Hamachi - Yellowtail Tuna | 15**

### Sashi Mori

3 types of fish | 21

4 types of fish | 26

Chef's daily selection of fresh sashimi

## MAKI SUSHI | CONE SUSHI

**Hapa Roll | 15**

Torched salmon, spicy mayonnaise, avocado, cucumber, carrot, asparagus, kaiware, salmon roe

**Ritz Bar Roll | 15**

Torched Yellowtail, miso mayonnaise, asparagus tempura, onion, yuzu rind

**Umi Roll | 15**

Snow crab, avocado, mayonnaise, topped with Ahi tuna, pickled onion vinaigrette

**BBQ Roll | 15**

Kobe beef, house made BBQ sauce, asparagus, cucumber, crispy fried onions, jalapeños

**Snow Crab Roll | 15**

Snow crab, asparagus, guacamole

**Spicy Scallop Roll | 15**

Chopped scallops, spicy mayo sauce

**Cone Sushi | 6 each**

Spicy Tuna

Spicy Scallop

## SIGNATURE COCKTAILS

SUMMER ROSE 2.75oz ..... \$16  
Cazadores Reposado, Aperol, Pink DEQ Rosé, muddled rosemary, citrus, simple syrup

BEET THE HEAT 1.5oz ..... \$15  
Belvedere, Pimm's, beet purée, citrus, grapefruit juice, lime twist

THE ORIGINAL #3 2oz ..... \$16  
No. 3 Gin, Glenmorangie Original, apricot compote, Twisted Orange Bitters, dried apricot

Spicy Kiwi Crush 2oz ..... \$16  
Belvedere, Mezcal, muddled kiwi, honey jalapeño syrup, citrus

SIDECAR (EST. 2013) 2.5oz ..... \$16  
Chai tea & orange infused Hennessy V.S, Cointreau, citrus, vanilla rooibos tea syrup

DON JULIO'S ELIXIR 2.5oz ..... \$20  
Don Julio Blanco, St-Germain, agave nectar, fresh thyme, lime juice

RASPBERRY HEMINGWAY 2.5oz ..... \$16  
Lemon Hart Rum, Maraschino, raspberries, citrus, simple syrup

THE GREEN WIDOW 2.5oz ..... \$18  
Belvedere, St-Germain, Veuve Clicquot Yellow, muddled grapes, citrus, simple syrup

GOJI MarTEAni 2.5oz ..... \$16  
Lemongrass and spearmint infused Hennessy V.S, Amaro Montenegro, citrus, goji berry syrup

VITAMIN B 1.5oz ..... \$14  
Maker's Mark, tamarind juice

TOKYO TOM 1.5oz ..... \$14  
No. 3 Gin, lychees, citrus, ginger oolong syrup, soda

## SAKE

Momokawa Asian Pear ..... \$27 | \$52  
Ginjo, 40% polished  
An aromatic sake mildly sweet with a crisp finish, very light and easy to drink  
300ml | 750ml

IZUMI "Nama Nama" ..... \$28  
Junmai, 70%, polished  
Locally brewed unpasteurized sake with great balance of fresh acidity with fruity residual sugar

IZUMI "Genshu" ..... \$33  
Junmai, 70%, polished  
100% hand crafted using low-iron Muskoka spring water.  
Great over rocks as an aperitif

MURAI FAMILY TOKUBETSU ..... \$38 | \$89  
Honjozo, 40% polished  
This "special," dynamic Honjozo is layered with herbal and anise notes.  
Clean and complex with an incredible amount of aroma and favor

SOUTHERN BEAUTY ..... \$50  
Junmai Ginjo, 50% polished  
Apple compote & lively citrus notes on the nose. Creamy palate with ripe cantaloupe, honeydew and Muskat grape. This sake finishes with mild acidity & lovely minerality

KONTEKI PEARLS OF SIMPLICITY ..... \$55 | \$105  
Junmai Daiginjo, 50% polished  
Made with Yamadanishi rise & soft, pure water from Japan's Eastern Mountains.  
Crisp, clean favours of honeydew and lemon with a subtle hint of licorice.  
Long, elegant finish

YOSHI DAIGINJO ..... \$250  
Daiginjo, 60% polished  
Amazing complexity and well balanced structure of this ultra premium sake is owed to a unique 3 year cellaring in sub-zero temperatures. Fresh Melons and lush fruit lead to a delightful rich finish

\* Kindly inform your server of allergies & dietary restrictions

\* An 18% gratuity will be applied to groups of 8 or more

To enjoy Hapa Izakaya's full menu, please visit  
602 College Street, Toronto or hapaizakaya.com



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## RITZ BAR RITZ CARLTON TORONTO

**hapa** (HA-pa) 1) n., Japanese, "leaf"  
2) adj., Hawaiian, "half", as in "hapa-haole"  
3) A fusion of two cultures

**izakaya** (ee-zah-KYE-yah) 1) n., Japanese, The Japanese Pub - a concept that evolved from smoky drinking houses with small plates of munchies to sophisticated lounges with sparkling cocktails, extensive sake offerings and Japanese dishes ranging from simple to complex, traditional to challenging, and always delicious.

**our goal:** to share our award-winning izakaya experience with an emphasis on food, fun, and culture, local seasonal ingredients, paired with modern sustainability goals.

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## JAPANESE TAPAS

### Edamame | 6

Hapa's original marinated chilled soybeans

### Goma-ae | 7

Seasonal vegetables with goma-ae dressing

### Kobe Beef Tataki | 14

Lightly seared and thinly sliced Kobe beef, sesame-chili sauce

### Tuna Avocado Salsa Dip | 14

Chopped Ahi tuna, avocado, tomato, plantain chips

### Tuna Carpaccio | 14

Thinly sliced Ahi tuna, yuzu dressing

### Bintoro | 15

Lightly seared Albacore tuna sashimi, ponzu sauce

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Ocean Wise 

Ritz Bar and Hapa Izakaya are proud to offer ocean-friendly seafood choices as recommended by the Vancouver Aquarium.