

# Hakone Japanese Restaurant

## Traditional Appetizers

SHUKOH

|                          |   |    |
|--------------------------|---|----|
| <b>Edamame</b>           | Steamed soybean pods                                  | 4. |
| <b>Hiyayakko</b>         | Cold tofu with garnish and sauce                      | 5. |
| <b>Agedashi Tofu</b>     | Deep fried tofu with garnish and sauce                | 6. |
| <b>Mozuku</b>            | Marinated fine seaweed in vinaigrette                 | 5. |
| <b>Oshinko Moriawase</b> | Assorted pickled vegetables                           | 5. |
| <b>Ika Shiokara</b>      | Marinated raw squid                                   | 5. |
| <b>Kani Sunomono</b>     | Snow crab, cucumber, and seaweed in vinaigrette sauce | 9. |

## Ala Carte Selections

IPPIN RYORI

|                           |   |     |
|---------------------------|---|-----|
| <b>Appetizer Sushi</b>    | Assortment of tuna, yellowtail, shrimp, ikura, and eel sushi  | 17. |
| <b>Assorted Sushi</b>     | Assortment of seven kinds of nigiri sushi and tuna roll       | 28. |
| <b>Appetizer Sashimi</b>  | Fresh slices of tuna, yellowtail, and scallop                 | 19. |
| <b>Assorted Sashimi</b>   | Assortment of seven kinds of fresh raw seafood                | 29. |
| <b>Ahi Sashimi</b>        | Fresh slices of island tuna and garnish                       | 15. |
| <b>Vegetable Tempura</b>  | Assortment of lightly battered vegetables                     | 10. |
| <b>Appetizer Tempura</b>  | Assortment of lightly battered shrimp and vegetables          | 14. |
| <b>Shrimp Tempura</b>     | Lightly battered shrimp                                       | 14. |
| <b>Assorted Tempura</b>   | Lightly battered fresh seafood and seasonal vegetables        | 25. |
| <b>Gindara Saikyoyaki</b> | Grilled butterfish marinated in sweet miso                    | 14. |
| <b>Chicken Karaage</b>    | Japanese style deep fried chicken                             | 12. |
| <b>Udon a la Moana</b>    | Stir-fried clam, vegetable, mushrooms, and udon noodles       | 18. |
| <b>Mauna Kea Lobster</b>  | Lobster tail baked with our signature creamy white miso sauce | 29. |

## Garden Fresh Salads

NAMAYASAI

|   |  |    |
|---|--|----|
| <b>Haleakala Mist Garden Salad</b>  |  | 7. |
| Fresh selection of upcountry greens<br>served with ponzu olive oil vinaigrette                                  |  |    |
| <b>King Kalakaua Salad</b>  |  | 8. |
| Baby romaine lettuce with tomato and eel tempura<br>served with white miso garlic dressing                      |  |    |
| <b>Sweet Maui Onion Salad</b>   |  | 7. |
| Shaved Kula onion and crispy fried onion served with citrus soy   |  |    |
| <b>Ulupalakua Sunset Salad</b>  |  | 7. |
| Flash fried zucchini, pumpkin, carrot, bell pepper, asparagus, and onion,<br>marinated in light soy vinaigrette |  |    |

15% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE

## Complete Dinner Selections

GOYUSHOKU ZEN  
SERVED WITH SMALL APPETIZER, MISO SOUP, RICE,  
PICKLED VEGETABLES, AND ICE CREAM

|                  |   |     |
|------------------|---|-----|
| <b>Hakone</b>    | Our signature dinner to include sushi, sashimi, tempura, crab sunomono, broiled butterfish, and nimono served in a bento style box              | 48. |
| <b>Shiosai</b>   | Freshly sliced assorted raw seafood to include tuna, yellowtail, salmon, snapper, octopus, scallop, and clam complemented with nimono vegetable | 42. |
| <b>Araiso</b>    | Lobster tail baked in a homemade creamy white miso sauce complemented with a green salad  | 41. |
| <b>Wakatake</b>  | Assortment of sushi to include California roll, tuna, yellowtail, salmon, shrimp, snapper, eel, salmon roe, complemented with nimono vegetables | 39. |
| <b>Hagoromo</b>  | Assortment of lightly battered shrimp, crab, fish, and seasonal vegetables complemented with crab sunomono salad                                | 36. |
| <b>Isaribi</b>   | Broiled sweet miso marinated butterfish, shoyu roasted salmon, and barbecue eel complemented with nimono vegetables                             | 35. |
| <b>Matsukaze</b> | Teriyaki glazed prime New York steak complemented with a green salad  | 35. |
| <b>Seiryu</b>    | Cold noodle with condiments and dipping sauce, shrimp and vegetable tempura, and choice of assorted sushi or sashimi                            | 35. |
| <b>Yamabuki</b>  | Breaded pork loin cutlet served with original tonkatsu sauce complemented with a green salad  | 28. |
| <b>Haruyama</b>  | Choice of teriyaki chicken or breaded chicken katsu with original sauce complemented with a green salad   | 27. |

## Rakuen Kaiseki

TRADITIONAL COURSE DINNER  
INCLUDES RICE AND PICKLED VEGETABLES  
AVAILABLE TO ORDER UNTIL 8:30 PM  
60.00

|          |   |
|----------|---|
| Shukoh   | Chef's special appetizer                        |
| Otsukuri | Catch of the day sashimi                        |
| Wan      | Delicate clear soup with seasonal ingredients   |
| Agemono  | An assortment of tempura                        |
| Sushi    | Your choice of nigiri sushi                     |
| Yakimono | Your choice of baked lobster or miso butterfish |
| Dessert  | Your choice from our Sweet Selections           |

## Nabemono

SERVED AND COOKED TABLESIDE  
TWO PERSON MINIMUM BY RESERVATION  
40.00 PER PERSON

|             |   |
|-------------|---|
| Sakizuke    | Chef's special appetizer and Edamame  |
| Sukiyaki    | Thinly sliced prime quality beef, with a variety of fresh vegetables, mushroom, and tofu, simmered in a sweet soy sauce                     |
| OR          |   |
| Shabu Shabu | Finely sliced prime quality beef, assorted fresh vegetables, mushroom, and tofu, cooked in a clear broth and served with two dipping sauces |