

11. TERIYAKI DINNER

grilled & sliced, drizzled with teriyaki sauce on a bed of cabbage, with steamed rice and grilled vegetables.

Tofu 11.95 | **Beef** 14.95 | **Chicken** 12.95 | **Shrimp** 14.95

Salmon 14.95 | **Seafood** 16.95 | **Scallop** 17.95

12. TEMPURA DINNER

lightly battered and deep-fried selections, with dipping broth.

Vegetable 10.95 | **Chicken Veg** 13.50 | **Shrimp Veg** 14.50

Chicken, Shrimp, and Veg 17.50 | **Seafood Veg** 18.50

13. KATSU

breaded and deep-fried, sliced and served on a bed of cabbage accompanied by steamed rice, grilled vegetables, and katsu sauce.

Chicken 13.95 | **Pork** 14.95 | **Beef** 14.95

HOT SOUP DISHES

topped with fresh seaweed, chopped green onions, and fish cake

1. TEMPURA UDON or SOBA

choice of udon or soba noodles in hot broth, with a side of 2 pc shrimp tempura. 10.25

2. NABEYAKI UDON or SOBA

choice of udon or soba noodles in hot broth, topped with fresh napa, chicken, shrimp, and egg. 12.95

3. KITSUNE UDON or SOBA

Choice of udon or soba noodles in hot broth, topped with seasoned, fried soybean curd. 9.95

4. VEGETABLE UDON

udon noodles in hot broth, topped with stir-fried veggies. 9.95

5. TANUKI UDON

udon noodles in hot broth, topped with crunchy tempura. 9.50

6. TSUKIMI UDON

udon noodles in hot broth, topped with raw whole egg. 9.50

7. MISO RAMEN

ramen in hot miso broth, topped with stir-fried veggies. 10.95

8. SHOYU RAMEN

ramen in hot soy sauce-based soup, with stir-fried veggies. 10.95

9. YAKISOBA

stir-fried noodles, vegetables, and chicken. 11.95

COLD NOODLES

topped with roasted seaweed flakes and served with ground radish, scallions, and wasabi

10. ZARU SOBA

cold soba noodles, served with broth for dipping. 10.50

(cold noodles continued on next page)

COLD NOODLES (continued)

11. TEN ZARU SOBA

cold noodles & 2 pc shrimp tempura with dipping broth. 13.95

12. CHA SOBA

green tea flavored soba noodles, served with dipping broth. 11.95

13. YAMAKAKE SOBA

cold soba noodles, topped with ground mountain potato, served with broth for dipping. 12.95

RICE BOWL

selected toppings over sushi rice, with miso soup and house salad.

Una Ju (eel) 17.95 | **Tekka Ju** (tuna) 17.95

Chirashi variety of ashimi (chef's choice) on sushi rice. 19.95

ONIGIRI

sticky rice ball wrapped in seaweed, with selected fillings

Grilled Salmon (sake) 4.50 | **Plum Paste** (ume) 3.95 **Bonito**

Flakes (okaka) 4.25

OCHAZUKE

rice in warm green tea with selected topping

Sake (salmon) 8.25 | **Nori** (seaweed flakes) 6.25

Ume (plum paste) 6.95 | **Ikura** (salmon roe) 9.95

FRIED RICE

Vegetable 7.95 | **Chicken** 8.95 | **Beef** 9.95

Shrimp 9.95 | **Combination Fried Rice** 10.95

CHILDREN'S MENU

Teriyaki dinner on a bed of cabbage, vegetable stirfry, and rice

Chicken 6.95 | **Shrimp** 7.95 | **Beef** 7.95

Sweet Potato Fries 3.50 | **Juice Box** 1.50

A LA CARTE ITEMS

Sweet Potato Fries 3.50

Steamed Vegetables 4.95

Bowl of Rice 2.00

Vegetable Fried Rice

substitute for side of white rice. 2.50

Chicken, Beef, Or Shrimp Fried Rice

substitute for side of white rice. 4.50

Extra Udon Noodles 2.00

Extra Udon Fish Cake 2.00



DINNER MENU

214 Ward Circle, Suite #700
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www.hanabi-sushi.com

Hours of Operation

Mon - Sat 11:00am - 2:30pm

Mon - Thurs 5:00pm - 9:30pm

Fri, Sat 5:00pm - 10:00pm

Sun 12:00pm - 9:00pm

COLD STARTERS

1. HOUSE SALAD

choice of ginger or raspberry dressing made in house. 2.50

2. SEAFOOD SALAD

smoked salmon, crab meat, shrimp, octopus on house salad. 9.50

3. OSHITASHI

steamed spinach, seasoned with sesame sauce. 4.75

4. SEAWEED SALAD

seasoned wakame seaweed, topped with sesame seeds. 5.00

5. CUCUMBER CRAB SALAD

cucumber and crab in special sauce. 5.50

6. SQUID SALAD (IKA SAN SAI)

squid and wild vegetables in vinegar based dressing. 5.00

7. OCTOPUS SALAD (TAKO SAN SAI)

seasoned octopus & wild vegetables in vinegar dressing. 6.50

8. SUNOMONO

vegetables marinated in vinegar sauce with choice of sashimi.

Octopus 5.75 | **Shrimp & Crab** 6.75 | **Combination** 6.95

9. HIYAYAKKO

cold tofu topped with bonito flakes and scallion. 4.50

10. TUNA COCKTAIL

fresh rare tuna, served in spicy cocktail sauce. 6.95

11. TATAKI

seared and sliced, with ponzu sauce. **Beef** 11.95 | **Tuna** 12.50

12. TSUKEMONO

combination of Japanese style pickled vegetables. 4.25

13. YAMAKAKE

ground mountain potato with choice of sashimi

Tuna 6.95 | **Salmon Roe** 5.75 | **Quail Egg** 5.75

14. NATTO 納豆

sticky, fermented soybean & sashimi. **Squid** 5.75 | **Tuna** 5.95

15. ANKIMO

steamed monk fish liver, served with ponzu sauce. 7.25

HOT STARTERS

17. MISO SOUP

soybean soup, mushroom, seaweed, green onions, tofu. 1.95

18. EDAMAME

steamed and lightly salted soybeans in the pod. 4.00

19. YAKITORI

chicken & scallion skewers, drizzled with teriyaki sauce. 5.00

20. GYOZA

fried dumplings with vegetable filling, served with gyoza sauce.

Pork 5.95 | **Shrimp** 6.95

21. SHUMAI

steamed Japanese style dumplings, served with mustard. **Pork** 5.50 | **Shrimp** 6.50 | **Wasabi Pork** 6.50

22. HARUMAKI

deep fried vegetable spring roll, served with mustard. 3.95

23. SOFT SHELL CRAB

deep-fried soft shell crab, served with ponzu sauce. 7.50

24. AGE-DASHI TOFU

deep fried tofu, bonito flakes & scallion, served in sauce. 5.00

25. NEGIMAYAKI

scallion wrapped with thinly sliced meat, drizzled with teriyaki sauce. **Beef** 6.95

26. TEMPURA

deep fried vegetables in light batter, with warm dipping sauce.

Vegetables Only 5.50 | **Shrimp** 6.95 | **Seafood** 7.95

27. PORK KUSHI AGE

breaded pork & veggie skewers, deep-fried, served with katsu sauce. 6.95

28. CHAWAN MUSHI

steamed eggs with chicken, seafood, mushrooms, and scallion.

* requires extra cooking time. 9.95

29. KARA AGE

seasoned & breaded, deep-fried, served with dipping sauce

Chicken 4.95 | **Squid (Geso)** 6.95

30. IKA MARUYAKI

grilled squid drizzled with teriyaki sauce. 9.95

31. BAKUDAN (no carry out)

scallop, mushrooms, and clam in light wine sauce, baked in a

giant clam shell, drizzled with house dressing. 8.50

32. HAMACHI KAMA

grilled neck of yellowtail, served with ponzu sauce. 12.95

33. UNAGI KABAYAKI

filet of eel, baked & drizzled with eel sauce. 7.95

34. SAKE TERIYAKI

grilled filet of salmon, drizzled with teriyaki sauce. 5.75

35. SAKE SHIOYAKI

salted & grilled filet of salmon. 5.75

36. SABA SHIOYAKI

portion of bone-in mackerel, lightly salted & grilled. 7.95

37. SAMMA SHIOYAKI

whole pike mackerel, lightly salted & grilled. 5.50

38. KOMOCHI SHISHAMO

three whole smelt fish, salted and grilled. 4.95

BENTO BOX

combination dinners, accompanied by miso soup and house salad

1. HANABI GIANT BENTO BOX A

beef and salmon teriyaki with 5 type sashimi, 1 California roll, sunomono, gyoza, fish katsu, and steamed rice. 29.95

2. HANABI GIANT BENTO BOX B

beef and chicken teriyaki with 5 type sashimi, 1 California roll, sunomono, gyoza, fish katsu, and steamed rice. 27.95

3. HANABI SHRIMP VEGETABLE TEMPURA & SUSHI COMBINATION

with 7pc Sushi & 1 California roll, seaweed salad, gyoza, fish katsu, and steamed rice. 28.95

4. HANABI SUSHI & SASHIMI COMBINATION

with 7pc sushi & 5 type sashimi, 1 California roll, seaweed salad, gyoza, fish katsu, and steamed rice. 32.95

5. TEMPURA & SUSHI BENTO BOX

with 3pc sushi & 3pc California roll, seaweed salad, gyoza, fish katsu, and steamed rice.

Shrimp Veg 18.95 | **Seafood Veg** 20.95

6. TERIYAKI & SUSHI BENTO BOX

with 3pc sushi & 3pc California roll, seaweed salad, gyoza, fish katsu, and steamed rice.

Beef 18.25 | **Chicken** 17.25 | **Shrimp** 18.25

Salmon 18.25 | **Seafood** 20.25 | **Scallop** 24.50

7. TERIYAKI & SHRIMP VEG TEMPURA BENTO BOX

with seaweed salad, gyoza, fish katsu, and steamed rice

Beef 16.50 | **Chicken** 15.50 | **Shrimp** 16.50

Salmon 16.50 | **Seafood** 19.50 | **Scallop** 22.50

TRADITIONAL ENTREES

traditional Japanese dinner entrees, served with steamed rice, accompanied by miso soup and house salad

8. ISHIYAKI (no carry out)

salmon, shrimp, beef, and vegetables grilled on a stone, drizzled with soy sauce and served with ponzu sauce. 23.95

9. SUKIYAKI (no carry out)

thinly sliced prime rib-eye beef, fresh vegetables, egg, tofu, and clear noodles in boiling sukiyaki broth. for cooking table side. * meal for two. 38.95

10. SHA-BU SHA-BU (no carry out)

thinly sliced prime rib-eye beef, fresh vegetables, tofu, and udon noodles, boiling broth and dipping sauce. for cooking table side. * meal for two. 42.95

**** Ask about private parties, catering, and special requests ****