



HAPARAMENSF.COM
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2293 Mission St. San Francisco

SUN - WED 530pm-12am

THUR - SAT 530pm-1am

HAPA

*Pork Ribs, Sweet & Spicy Porter
Glaze, Green Papaya, Peanuts* 15

*Charcoal Grilled Baby Carrots,
Herbed Yogurt, Pickled Chard,
Toasted Seeds* 10

*Baby Lettuces, Mushrooms,
Persimmon, Pepitas, Miso Vin* 10

*Kanpachi Tartare, Ponzu, Dashi
Crisp* 12

*Tempura of Delicata Squash &
Summer Beans, Sanbaizu* 11

*Seafood Pancake, Cabbage,
Kimchi, Spicy Mayo* 16

STEAMED BUNS 4ea

*Buttermilk Fried Chicken Steamed
Bun, Bread & Butter Pickles, Hot
sauce*

*Slow Cooked Pork Belly Steamed
Bun, Kimchi, Plum*

RAMEN

HAPA RAMEN

*Slow Cooked Pork Broth, Seasonal
Vegetables, Chashu* 16

DUCK RAMEN

*Slow Cooked Duck Broth, Seared
Breast, Confit Leg, Crisp Skin* 28

VEGETARIAN RAMEN

*Miso & Butternut Squash Broth,
Seasonal Vegetables, Garlic Oil* 15

ADD ON'S

Slow Cooked Egg 3

Extra Noodles 3

Sesame Ginger Sauce 2

COCKTAILS

11e

STINGRAY

Aperol, Lemon, Wasabi Honey syrup, Star Anise tincture and Sparkling Wine

SPICED BLOSSOM

Lillet Blanc, Ginger Syrup, Grapefruit, Lemon, Angostura, Schichimi Togarashi Tincture, Soda water

BEEFCAKE

Campari, Plum Wine, Dolin Sweet Vermouth, Cinnamon Tincture, Soda water

BIG ISLAND BUCK

Huli-Huli Pineapple infused Rye, Angostura, Ginger Beer

HILO GIMLET

Gin, Lime, Hawaiian punch syrup, Hi Chew Tincture

ZERO

Applejack, Green Tea Pomegranate Syrup, Lime, Absinthe

SKIPPER'S SOUR

Zucca Amaro, Smith and Cross, Mango Black Tea Syrup, Lime, Egg white, Orange Bitters

GREEDY BASTARD

Reposado Tequila, Plum Wine Syrup, Lime, Aromatic Bitters, Ginger Beer

RED LOTUS

Hibiscus Infused Vodka, Blackberry Tea Syrup, Aromatic Bitters, Allspice Dram

TROPIC THUNDER

Bourbon, Banana liqueur, Cacao infused Angostura, Black Sea Salt tincture

WHITE OAK

Scotch, Cynar, Cherry Heering, Ginger syrup, Angostura

BEER

DRAFT	HITACHINO NEST	8
	<i>White Ale / Japan / 5.5% / 12oz</i>	
	ALMANAC "GOLDEN GATE"	7
	<i>Gose / San Francisco / 5%</i>	
	CALICRAFT "THE CITY"	6
	<i>IPA / Walnut Creek / 6.4%</i>	
	CISTMONTANE "THE CITIZEN"	6
	<i>CA Common / Santa Margarita / 6%</i>	

BOTTLE	CZECH REBEL	
	<i>Lager / Czech / 4.4% / 500ml</i>	7
	UINTA "BABA"	
	<i>Black Lager / Utah / 4%</i>	5
	ANCHOR "STEAM"	
	<i>CA common / San Francisco / 4.9%</i>	5
	PETRUS	
	<i>Sour Pale / Belgium / 7.3%</i>	11

WINE

AVINYO	10g/50b
<i>Macabeu-Muscat, Petillant Blanc, Catalunya 2013</i>	
MITTELBAACH WALLSE	12g/48b
<i>Gruner Veltliner, Wachau 2013</i>	
BROOKS "AMYCAS"	10g/40b
<i>Pinot Blanc Blend, Willamette Valley 2013</i>	
OSTATU	9g/36b
<i>Viura-Malvasia, Rioja 2013</i>	
TERRA LAURA	10g/40b
<i>Cheverney Blanc, Loire Valley 2013</i>	
BAKER ESTATE	9g/36b
<i>Rose of Syrah, Sonoma Coast 2013</i>	
THIERRY TISSOT	10g/40b
<i>Gamey, Bugey 2011</i>	
HUMANITAS	11g/44b
<i>Pinot Noir, Russian River 2012</i>	
HMR VARAL	8g/32b
<i>Tempranillo, Alentejo 2011</i>	
"ZERO MANIPULATION"	9g/36b
<i>Carignane blend, Mendocino 2011</i>	

SAKE

TOZAI SNOW MAIDEN	6g/18c/36b
<i>Nigori</i>	
EIKO FUJI "DRY MOUNTAIN"	8g/24c/48b
<i>Honkara</i>	
FUKU CHITOSE "HAPPY OWL"	
<i>Yamahai Junmai</i>	10g/30c/60b
AMA NO TO "HEAVENS DOOR"	
<i>Tokubetsu Junmai</i>	12g/36c/ 72b
CHIKURIN "KAROYAKA"	85b
<i>Junmai Ginjo</i>	