

## HATCHO DINNER MENU

### **POPULAR APPETIZERS**

1. Deep Fried Tofu in flavored sauce (Agedashi Tofu)			\$ 6.50
2. Spicy Yam roots with green onions (chili hot)			5.50
3. Stir fried vegetables with Chickens & Fish Cakes (Yasai Itame)			7.50
4. Stir fried vegetables with Seafood (Kaisen Yasai Itame)			10.00
5. Deep Fired Burdock Roots with Squid (Kakiage)			7.50
6. Okra & Squid in Wasabi sauce			5.50
7. Stir Fried Asparagus & Celery	(small)	\$6.50	(large) 10.00
8. Stir Fried Chives & Eggs (Nira tama)			5.50
9. Stir Fired Asari Clam in light Butter			13.00
10. Beef and Potato cooked in sweet soy (Niku Jyaga)			6.50
11. Spinach in flavored sauce (Ohitashi)			5.00
12. Cooked Soy Beans (Edamame)			4.00
13. Grilled chard Eggplant in flavored sauce (Yakinasu)			4.00
14. Eggplant and Chicken cooked in soybean paste sauce (Nasumiso)			6.50
15. Pot Stickers (Gyoza)			4.00
16. Deep Fried Potato Croquet		2 pc	5.00
17. Assorted Pickles (Tsukemono)			5.50
18. Green Salad			4.00
19. Avocado & Tuna Salad	(small)	\$7.00	(Large) 12.00
20. Seaweed Salad			6.00

### **SEAFOODS**

21. Tuna Sashimi, or Yellow Tail Sashimi or Salmon Sashimi		\$10.00
22. Assorted Sashimi		25.00
23. Premium Assorted Sashimi		from 40.00
24. Assorted Sashimi with Lobster or Spot Prawns or Sea Urchin		Mkt. Price
25. Seared White Tuna with Garlic and Ponzu sauce		15.00
26. Grilled Whole Yellow Tail Fish Collar		from 25.00
27. Grilled Whole Salmon Fish Collar		from 15.00
28. Grilled whole Lobster		Mkt. Price
29. Steamed Fish in Sake flavored Sauce		13.00
30. Today's Special Fish (Cooked in sweet soy sauce)		from 25.00
31. Deep fried whole Sole Fish (Kare Karaage)		from 10.00
32. Grilled marinated Black Cod (Gindara Yaki)		12.00
33. White Fish (Halibut, Sole, Striped Bass, etc) in Lemon Butter Sauce		13.00
34. Deep Fried Oysters (Kaki Fry)		12.00
36. Steamed baked Seafood Combination cooked at the table		15.00
37. Breaded Deep Fried Prawns (Ebi Fry)		9.00
38. Tempura Sea Urchins (Uni Tempura)		15.00

39. Deep Fried Soft Shell Crab		\$12.00
40. Tempura Prawns & Vegetables	(Small) \$8.50 (Large)	15.00
41. Grilled Whole Giant Squid with Ginger and Soy sauce -Ika Shoga Yaki		10.00
42. Steamed Octopus and Cucumber in Vinegar Dressing -Tako Sunomono		8.50
43. Eel and Cucumber in Vinegar Dressing ~Unagi Sunomono	(Small)	7.00
44. Asari Clam Miso Soup	(Small) \$4.50 (large)	6.50
45. Prawns wrapped in egg omelet with Orange~Butter Sauce		15.00
46. Raw Tuna with Mountain Potato ~Maguro Yamakake		12.00

### MEATS (BEEF AND PORK)

47. Angus N.Y. Steak with Garlic, Japanese Style		18.00
48. Hatcho Special Beef Burger Japanese Style with Sunnyside up egg		7.50
49. Seared Beef Filet served with Ponzu Sauce (Gyu-tataki)		18.00
50. Beef sauté with Green Peppers (Gyu Peeman)		12.00
51 Teriyaki Beef over sauté Cabbage with Garlic (Yakiniku)		12.00
52. Pork Cutlet (Tonkatsu)		8.50
53. Deep Fried Pork and Onions on a stick (Kushi Katsu)	2 sticks	7.00
54. Pork cooked with Kim-chi and Tofu (Buta Kim chi)		12.00

### POULTRY

55. Deep Fried Chickens in batter (Tori Karaage)		8.50
56. Deep Fried Chickens in Tempura Batter ( Tori Tempura)		8.50
57. Fried Chicken Wings (Teba Karaage)		10.00
58. Fried Chicken Wings sauté with Jalapeno pepper (Hot)		10.50
59. Teriyaki Chickens (plain or with chili peppers)		9.50
60. Chickens grilled on a stick (Yakitori)	2 sticks	5.00
61. Stir fried Chicken Gizzard with Green Peppers		6.50

### STEAMED DELICACY

62. Steamed Egg Custard (Chawan Mushi) from 2 orders, please	(one)	4.00
63. Steamed Asari Clams in Rice Wine Soup		13.00
64, Steamed Matsutake Mushroom in Soup Stock (Dobin Mushi)		12.00
65. Steamed White Fish of the Day in Wine or Vinegar Soup	from	13.00

### CLAYPOT COOKING

66. Ishikari Nabe (Salmons with vegetables)		\$ 35.00
67. Yose Nabe (Mixed fish, meat, with vegetables)		40.00
68. Shabu Shabu (Beef with vegetables)		45.00
69. Hatcho Nabe (Chicken with vegetables-Chili pepper hot optional)		35.00
70. Kani Nabe (King Crab with vegetables)		60.00
71. Kaisen Nabe (Includes Lobster, spot prawns and other seafoods)		Mkt.Price

All Clay Pots serves 1-2 persons. Rice Porridge or Noodles can be added for an additional fee

## NOODLE DISHES

72. Thick White Rice Noodles cooked in Clay Pot Soup (Nabeyaki)	\$ 7.50
73. Stir fry thick noodles with onions (Yaki Udon)	7.50
74. Plain Udon in Soup Stock with fish cakes and onions (Kake Udon)	6.50
75. Thin Rice Noodles in hot soup stock (New Mein)	5.50
76. Thin Rice Noodles in Cold Ice Water (Somen)	5.00
77. Cold Buck Wheat Noodles (Zaru Soba)	6.00
78. Seafood Ramen (Jalapeno Hot- Mild, Med. Hot) <b>Recommended</b>	10.50
79. Gourmet' Matsutake Mushroom cooked with Udon in Soup Stock	15.00

## RICE DISHES

80. Hatcho Famous Salmon Over Rice cooked with Soup Stock -Sake Chazuke	7.00
81. Tuna Over Rice with Soup stock (Maguro Chazuke)	7.00
82. Rice Porridge with Salmons or Chickens (Zosui)	7.50
83. Rice Porridge with Oysters	8.50
83. Rice Porridge with King Crabs (Kani Zosui)	10.00
84. Grilled Rice Ball cooked in Clay Pot Soup (Yaki Onigiri Zosui)	7.50
85. Rice Cakes cooked with Vegetables in Soup Stock (Zoni)	8.00

## \*\*\*\*\* CHEFS CHOICE (KAISEKI) DINNER \*\*\*\*\*

\*\*\*\*\* STARTS FROM 2 PEOPLE \*\*\*\*\*

\*\*\*\*\* Approximately 7-9 Course Meals \*\*\*\*\*

(One day advance reservation required)

### INCLUDES

First Appetizer, Second Appetizer, Sashimi,  
Something cooked with Soy, Baked item,  
Fried Item, Steamed item, Grilled Item, etc.  
Includes Soup and Desert.

Gourmet Seasonal dishes may varies & changes daily.

\$85.00 / \$120.00 per person

## D E S S E R T S

Green Tea Ice Cream or Vanilla Ice Cream	Plain	\$2.50
	With Sweet Red Beans	2.50
Mochi Ice Cream - Green Tea, Mango, Strawberry, Chocolate, & Coffee		1.75
Ice Cream Tempura		2.50
Shiratama Rice cake in a Hot Red Bean Sauce. –Oshiruko		3.50
Cream Puffs		1.50
Hatcho Delight, Green Tea with Preservative topping & Red Bean Sauce		3.50



## D R I N K S

Kirin Draft	Glass	(Small)	\$3.25
	Glass	(Large)	4.50
	Pitcher	(Small)	8.00
		(Large)	15.00
Asahi Beer (21.4oz. Bottle)			6.25
Budweiser or Bud Light			2.75
Non Alcohol Beer			2.50
Calpico Soft Drink			2.00
Sodas (Coke, Diet Coke, Sprite)			1.50
Ice Tea, Bottle Water, or Oolong Tea			1.50
House Wine, Red or White		(Glass)	4.00
Plum Wine		(Glass)	4.00
House Sake	(Small)	\$3.25 (Large)	5.75
Sho-Chu		(Hot or Cold, Glass)	5.00

Other Premium Sake and Wine List Available upon Request.

“This Restaurant will not be responsible for items lost,  
Stolen, or misplacement of your personal belonging.”  
Some Menu Price may be subject to change without notice.

NOTE---PER INSTRUCTIONS FROM THE HEALTH DEPT:

THE WORD “SASHIMI” MEANS RAW FISH

“SUSHI” MEANS THE VINEGAR BASE RICE USUALLY  
SERVED WITH RAW FISH ON TOP.