



HATO SUSHI

Open Hour
everyday 11:30am - 10pm

last call is at 9:30pm

(323) 378 5834

209 N Western Ave, Unit B
Los Angeles CA 90004



VIEW MENU ONLINE

APPETIZERS

Miso Soup \$ 3

Edamame \$ 5
Salt seasoned

Garlic Edamame \$ 6
Garlic and soy sauce

Agedashi Tofu \$ 8
Deep-fried tofu served with tempura sauce, daikon, and bonito flakes

Gyoza \$ 8
4 pieces of deep-fried dumplings with ponzu

Shishito Pepper \$ 10
Fried and served with house soy sauce topped with dried bonito

Chicken Karaage \$ 14
Deep-fried chicken served with mayo

Baby Octopus Karaage \$ 14
Deep-fried baby octopus served with mayonnaise

Vegetable Tempura \$ 12
Asparagus, sweet potato, kabocha, lotus root, broccoli, and carrot

Shrimp Tempura \$ 14
5 pieces of shrimp tempura

Mix Tempura \$ 15
Assorted vegetable tempura and shrimp,

Ochazuke \$ 9
Rice, salmon, mentaiko, furikake

Ebi Cream Cheese \$ 10
Mix of chopped shrimp with cream cheese, masago, chive, and pickled yellow raddish

Takoyaki \$ 10
4pcs of grilled octopus wheat flour-based batter

Okonomiyaki \$ 10
Bacon, shirmp, egg, cabbage, and bean sprout

Red Miso Japanese Eggplant \$ 13
Deep-fried eggplant served with miso dressing

Purple Sweet Potato Croquette \$ 14
Deep fried of mixed purple sweet potato with white fish and onion

Toro Garlic Toast \$ 18
Garlic toast with chopped toro, scallion, oshinko, soy sauce, and caviar

Spicy Tuna Crispy Rice \$ 15
Crispy fried rice topped with spicy tuna and spicy mayo, and eel sauce

Salmon Kama \$ 16
Grilled salmon collar served with ponzu sauce

Hamachi Kama \$ 18
Grilled yellowtail collar served with ponzu sauce

Hato Carpaccio \$ 25
7 pieces of halibut sashimi served with olive oil, yuzu kosho, salt, kizami shiso

YellowTail Jalapeno \$ 25
7 pieces of yellowtail sashimi topped with serrano, cilantro, ponzu, garlic, and olive oil

SALAD

House Salad \$ 9
Spring mix served with ginger dressing

Sunomono \$ 9
Pickled cucumber salad

Seaweed Salad \$ 10
Wakame seaweed served with house vinegar

Sashimi Salad \$ 21
Spring mix topped with assorted diced sashimi and ginger dressing

SUSHI & SASHIMI

sushi and sashimi are served brushed
with nikiri shoyu (sweet soy sauce)

sushi comes with 1 piece
sashimi comes with 3 pieces

	<u>1PC / 3PCS</u>
Bluefin Toro (Tuna belly)	MP / MP
Hon Maguro (Bluefin tuna)	\$ 5.5 / \$ 16
Sake (Salmon)	\$ 4.75 / \$ 14
King salmon	\$ 5 / \$ 15.5
Hamachi (Yellowtail)	\$ 5 / \$ 14.5
Shiro maguro (Albacore)	\$ 4.75 / \$ 14
Kanpachi (Amberjack)	\$ 5.5 / \$ 16
Tai (Red snapper)	\$ 5 / \$ 15.5
Kurodai (Black snapper)	\$ 5 / \$ 15.5
Kinmedai (Golden eye snapper)	MP / MP
Aji (Jack mackerel)	\$ 5.95 / NA
Shime Saba (Mackerel)	\$ 5.25 / \$ 15
Shima Aji (Striped jack)	\$ 6.25 / \$ 18
Hirame (Halibut)	\$ 4.95 / \$ 14.5
Amaebi (Sweet shrimp)	\$ 6.50 / \$ 18
hotate (Scallop)	\$ 5.25 / \$ 15
ebi (Shrimp)	\$ 5.50 / \$ 16
Uni (Sea urchin)	\$ 10 / 27
Hokkaido Uni	\$ 11.5 / \$ 30
Ikura (salmon roe)	\$ 4.75 / \$ 14
Ika (Squid)	\$ 4.5 / \$ 14
Mushi Tako (Octopus)	\$ 5.5 / \$ 16
Unagi (Freshwater eel)	\$ 5 / \$ 14.5
Tamago (egg)	\$ 3.5 / \$ 11.5

SOUP NOODLES & OTHERS

 Mala Udon	\$ 29
Beef brisket, mushroom, cabbage, bok choy, bean sprouts onion, chive, green onion, mala oil, chili oil	
Sukiyaki Udon	\$ 29
Beef brisket, mushroom, tofu, cabbage, bok choy, bean sprouts onion, chive, green onion, chili oil	
 Nagasaki Chan Pon	\$ 29
Shrimp, asari clam, mussel, cabbage, bok choy, bean sprouts, onion, chive, chili oil, green onion	

Hato Rice in hot stone	\$ 30
Hot pot with rice on top, black snapper, chive, mushroom, furikake, sesame oil, cilantro, and sweet sauce	
Unagi Don	\$ 30
Freshwater eel served over rice with masago, furikake, tamago, and eel sauce	
Premium Chirashi Bowl	\$ 70
Chef's choice of seasonal fish	

DESSERTS

Green tea / Sesame ice cream (2 scoops)	\$ 5
Cream Castella	\$ 8
Lava Ball (5pcs)	\$ 10

NOTICE

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



HATO SUSHI

CHEF CHOICE SELECTIONS

Sushi and Sashimi are served brushed
with nikiri shoyu (sweet soy sauce)
Toppings can be vary depends on the chef

PREMIUM SUSHI SELECTION

\$55

8 pieces of Nigiri / Miso Soup

Hon Maguro (Bluefin Tuna)

Creamy Tofu

Tai (Red Snapper)

Yuzu, lemon, salt

Aji (Jack Mackerel)

Ginger paste and scallion

Sake (Salmon)

Sesame seeds

Kurodai (Black Snapper)

Yuzu kosho

Ebi (Shrimp)

Oboro (crumbled shrimp paste)

Hamachi (Yellowtail)

Garlic paste

Kanpachi (Amberjack)

Yuzu kosho

SUPREME SUSHI SELECTION

\$80

12 pieces of Nigiri / Miso Soup

Madai (Black Snapper)

Yuzu salt, lemon

Hirame (Halibut)

Momizi oroshi

Toro (Tuna Belly)

Caviar and Gold

Kanpachi (Amberjack)

Yuzu kosho

Aji (Jack Mackerel)

Ginger paste and scallion

Salmon Belly

Truffle and truffle oil

Itoyori (Threadfin Bream)

Yolk mentaiko

Shima Aji (Striped Jack)

Scallion and ginger

Amaebi (Sweet Shrimp)

Oboro (crumbled shrimp paste)

Kinmedai (GoldenEye Snapper)

Yuzu kosho

Hotate (Scallop)

Yuzu kosho

Hokkaido Uni

PREMIUM SASHIMI

\$75

12 pieces / 8 kinds of chef's choice sashimi

Comes with one miso soup / seaweed papers

SUPREME SASHIMI

\$120

24 pieces / 8 kinds of chef's choice sashimi

Comes with two miso soup / seaweed papers

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CLASSIC ROLLS

California	\$ 8
Spicy Tuna	\$ 9
Avocado	\$ 7
Cucumber	\$ 7
Salmon Avocado	\$ 9
Yellowtail	\$ 10
Eel Cucumber	\$ 10
Bluefin Tuna	\$ 10
Negi Toro	\$ 13
Salmon Skin	\$ 9
Onion Albacore	\$ 10
Blue Crab w/ soy paper	\$ 12
Baked blue crab w/ soy paper	\$ 13

HATO SPECIAL ROLL

Rainbow Roll	\$ 21
California roll topped with 5 types of chef's choice assorted fish	
Albacore Delight (no rice)	\$ 21
Spicy tuna roll with seared albacore on top with Japanese dressing	
Ginza Roll	\$ 19
Spicy tuna roll topped with albacore, crispy onion, and spicy ponzu	
Cherry Blossom Roll	\$ 19
Shrimp tempura, snow crab, avocado, spicy tuna, and crispy onion, topped with eel sauce	
Isobe Maki (no rice)	\$ 19
Saba, ginger, chive, shiso, wasabi, and white seaweed wrapped in seaweed	
Hatomaki	\$ 19
Freshwater eel, shrimp tempura, cucumber, avocado, tamago, kanpyo, with eel sauce	
Rock n' Roll (no rice)	\$ 19
Bluefin tuna, salmon, yellowtail, albacore, white fish, snow crab, avocado, and cucumber wrapped in ponzu sauce	
Hato Roll	\$ 21
Assorted fish and blue crab blend wrapped in Kajime nori with avocado on top with karashi sauce, and truffle oil.	
Dragon Roll	\$ 22
California roll with freshwater eel and avocado on top with eel sauce	
Zen Roll	\$ 22
Tuna, salmon, and yellowtail wrapped in soy paper and topped with avocado	
Baked langoustine Roll	\$ 23
California roll with baked langoustine on top	

DRINK MENU

Soft Drink

Coke/diet coke/sprite	\$ 3
Ramune	\$ 3
Iced green / oolong tea	\$ 4
Hot green tea	\$ 4
Bottle / sparkling water	\$ 5

Hot Sake

Hakutsuru hot sake	\$ 7 / 13
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Plum Wine

Choya Umeshu	\$ 12 / 45
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Beer

Asahi	sm / lg	\$ 6 / 10
Sapporo		\$ 6 / 10
Kirin ichiban		\$ 6 / 10
Orion		\$ 6 / 10
Kirin light		\$ 6

Draft Beer

Sapporo	pint / pit	\$ 8 / 24
Orion		\$ 8 / 24

SAKE

sm / lg

Junmai Ginjo

Hakutsuru Superior

This flowery fragrant sake with silky, well-balanced smoothness

\$ 23 / 60

Kikusui

Aroma of fresh cantaloupe and banana. refreshing Mandarin orange

\$ 25 / 65

Daiginjo

Dassai 45

Clean, soft and very subtle

\$ 28 / 76

Wakatake Onikoroshi 720ml

Delicate aroma of ripe fruits, velvety texture, and finishes on a sharp, crisp note

\$ 100

Kubota "Manju" 720ml

Vanilla, caramelized banana, rose petal notes with clean subtle finish

\$ 150

Dassai 23

An aroma of peach and melon wafts through the nostrils, setting the scene

\$ 170

Nigori & Sparkling sake

Sho Chiku Bai Nigori 300ml

Silky, Sweet, fruity taste with a coconut aftertaste and a long silky finish

\$ 16

Dassai Nigori 45 300ml

Fruity, light, buoyant, bouncy, and soft

\$ 28 / 76

Dassai 45 Sparkling 360ml

Fruity, light, buoyant, bouncy, and soft

\$ 40