

STARTERS

Edamame Boiled soybean in the pod served with salt.	6.00
Haru Maki 2 pieces Japanese style deep-fried spring roll.	6.00
Gyoza Pan-fried dumplings, shrimp / meat / vegetable.	8.00
Shumai Steamed shrimp dumplings.	7.00
Popcorn Shrimp Fried shrimp mixed with popcorn mayo sauce.	13.00
Fried Oyster 5pcs of fried oysters, served with katsu sauce.	9.00
Takoyaki Ball-shaped snack filled with minced octopus, served with mayo and katsu sauce.	8.00
Yakitori Grilled chicken skewers, served with teriyaki sauce.	8.00
Crispy Rice with Spicy Tuna Fried rice with spicy tuna, jalapeno.	12.00
Sushi Appetizer 5 pieces of chef choice sushi.	12.00
Sashimi Appetizer 7 pieces of chef choice sashimi.	13.00
Tartar Choice of tuna / salmon with diced avocado, ponzu and spicy Mayo.	14.00
Yellowtail Jalapeno Appetizer Thin slice of yellowtail sashimi, top with jalapeno and ponzu sauce.	14.00
Pepper Tuna Tatak 8pcs of thinly sliced seared pepper tuna, served with ponzu sauce.	14.00
Agedashi Tofu Lightly fried tofu with bonito flakes on top.	7.00
Hamachi Kama Grilled yellowtail neck with spicy ponzu sauce.	16.00

(V) Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUP OR SALAD

Miso Soup Soup that is made from miso paste.	3.00
Clear Soup Savory thin soup that typically has a broth or consommé base.	3.00
Vegetable Tofu Soup Napa tofu, onion, mushroom, carrot in clear seaweed broth.	5.00
House Salad Cherry tomatoes, lettuce, cucumber, carrot, red cabbage w. ginger dressing.	5.00
Seaweed Salad Salad with a seasoned microalgae base.	7.00
Kani Salad Salad made from crab or imitation crab.	7.00
Hijiki Salad Sweet and savory hijiki seaweed, yamakurage and sesame seeds, a myriad of vegetables in a savory dashi broth. It is technically a cooked dish, but you'd find it being called Hijiki Seaweed Salad at Japanese restaurants in the US.	7.00
Sashimi Salad with Chef Selection House salad topped with assorted sashimi, served with ginger dressing.	14.00
Avocado Salad House salad topped with slice avocado, served with ginger dressing.	8.00

SUSHI ENTRÉES

Sushi Deluxe 10 pieces Chef choice daily best fish with tuna roll.	30.00
Sashimi Deluxe 16 pieces Assorted raw fish. Served with rice on the side.	32.00
Chirashi Bowl 12 pieces of raw fish over seasoned rice.	27.00
Don Entree Choice of fish over rice. Salmon, yellowtail or tuna.	27.00
Triple Color Sushi Entree 3 pieces tuna, 3 pieces salmon, 3 pieces yellowtail with sushi, choice of tuna, salmon or yellowtail roll.	30.00
Sushi For Two Entree Chef choice of 18 pieces of assorted sushi, with dragon roll and spicy tuna roll with two miso soups or two salads.	68.00
Sushi and Sashimi for Two Entree 25 pieces of sashimi and 10 pieces of sushi, with dragon roll and rainbow roll.	78.00

KITCHEN ENTRÉES

All Entrée Served with Soup or Salad,
Side of White or Brown Rice

Teriyaki Tofu / Chicken / Beef +4.00 / Shrimp +4.00 / Salmon +4.00	17.00
Shrimp Tempura Entree Eight pieces vegetable and five pieces shrimp tempura.	22.00
Vegetable Tempura Entree Twelve pieces.	16.00
Katsu Don Deep fried pork or chicken over rice.	16.00
Unagi Don Eel over rice, tamago on the sides.	27.00
Oyako Don Chicken and egg over rice.	16.00

NIGIRI / SASHIMI

All Fish Come with Either Choice of Sushi (1 pc) or
Sashimi (2 pcs +1)

Tuna (Maguro)	4.50
Salmon (Sake)	4.50
Yellowtail (Hamachi)	4.50
Shrimp (Ebi)	4.00
Eel (Unagi)	4.50
Scallop (Hiragana)	6.50
Salmon Roe (Ikura)	6.50
California Uni Uni only come with one per order, same with sashimi.	12.00
White Tuna (Shiro Maguro)	4.50
Fluke (Hirame)	4.00
Red Clam (Akagai)	4.00
Stripe Bass (Suzuki)	4.00
Mackerel (Aji)	3.50
Octopus (Tako)	4.00
Squid (Ika)	4.00
Egg (Tamago)	3.00
Tofu Skin (Inari)	3.00
Sweet Shrimp	8.00
Toro	12.00

REGULAR ROLLS

Roll or Hand Roll (+0.75)

Tuna Roll	7.00	California Roll	7.00
Tuna Avocado Roll	7.00	Crabmeat, cucumber and avocado.	
Tuna Cucumber Roll	8.00	Spicy Tuna Roll	7.50
Salmon Roll	7.00	Spicy tuna, seaweed wrapped rice outside. Have crunch.	
Salmon Avocado Roll	8.00	Spicy Salmon Roll	7.50
Salmon, avocado, seaweed wrapped rice outside.		Spicy salmon, seaweed wrapped rice outside. Crunch inside.	
Salmon Cucumber Roll	8.00	Spicy Yellowtail Roll	7.50
Salmon, Cucumber, seaweed wrapped rice outside.		Spicy yellowtail, seaweed wrapped rice outside. Have crunch.	
Yellowtail Scallion Roll	7.50	Spicy Shrimp Roll	7.50
Yellowtail, scallion, seaweed on the outside.		Spicy shrimp, seaweed wrapped rice outside. with crunch inside.	
Yellowtail Jalapeno Roll	7.50	Spicy Scallop Roll	10.00
Yellowtail, jalapeno, rice wrapped seaweed outside.		Scallop and crunch with spicy mayo.	
Shrimp Tempura Roll	8.50	Philadelphia Roll	7.50
Avocado and cucumber inside, with tobiko outside and topped with eel sauce.		Salmon, avocado and cream cheese.	
Eel Avocado Roll	8.00	Alaska Roll	8.00
Boiled eel, avocado, rice on the outside.		Salmon, cucumber and avocado.	
Eel Cucumber Roll	8.00	Snow Crab	
Boiled eel, cucumber, rice on the outside.		Avocado Roll	7.50
		Salmon Skin Roll	7.50

VEGETABLE ROLLS

Asparagus Roll	4.00
Cucumber Roll	4.00
Avocado Roll	4.00
Cucumber Avocado Roll Cucumber, avocado, seaweed, rice outside.	5.00
Peanut Avocado Roll	5.00
Sweet Potato Tempura Roll Sweet potato tempura, seaweed wrapped rice outside.	6.00
AAC Roll Asparagus, avocado and cucumber.	6.00

CHEF'S SPECIAL ROLLS

Hamachi Roll Shrimp tempura, snow crab, eel, avocado in soy wrap with eel sauce.	17.00
Blue Ocean Roll Spicy scallop, avocado, crunch inside tobiko, topped with yellowtail, jalapeno and spicy chili sauce.	17.00
Tiger Roll Tuna, salmon inside, topped with tuna, salmon, eel, avocado, crunch, masago and scallion. Served with eel sauce.	17.00
Rainbow Naruto Wrapped in cucumber. Tuna, salmon, white fish, kani, tobiko & avocado.	17.00
Snow Crab Naruto Wrapped in cucumber. Snow crab, avocado, kani & spicy Mayo.	16.00
Eel Naruto Wrapped in cucumber. Eel, avocado & mango.	16.00
Spicy Tuna Naruto Wrapped in cucumber. Spicy tuna & avocado.	16.00
Fusion Roll Spicy tuna, avocado, scallion inside topped with tempura salmon, tobiko, spicy Mayo and eel sauce.	17.00
Volcano Roll Spicy tuna, spicy salmon, spicy yellowtail, tobiko and spicy sauce on top.	16.00
Dragon Roll Eel, cucumber, snow crab, inside topped avocado, tobiko & eel sauce.	17.00
Pop Up Roll Spicy salmon and shrimp, crab, tobiko with cucumber and avocado.	16.00
Rainbow Roll Snow crab, avocado, cucumber, tuna, yellowtail, salmon, and shrimp.	16.00
Godzilla Roll Spicy tuna, avocado, cream cheese inside, lightly fried top with eel sauce and spicy mayo.	16.00
Hot Girl Roll Salmon, avocado inside top with snow crab, masago, spicy mayo.	17.00
Rock N' Roll Snow crab, mango, avocado inside. Top with tempura white fish, scallion, masago, spicy Mayo, eel sauce.	17.00
Sweet Heart Roll Spicy tuna, avocado, crunches, wrapped w. tuna around heart shape, top with spicy Mayo.	17.00
Snow White Roll Spicy white tuna, avocado, crunch inside, topped w. Snow crab, yellow tobiko.	16.00
Flying Dragon Roll Spicy tuna, avocado, crunch inside, topped w. eel, black tobiko.	17.00

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server

LUNCH SPECIALS

Served w. Miso Soup or Salad

Any Two Roll Lunch You can choose any 2 or 3 Rolls with Miso Soup or Salad on the side	\$12.95
Any Three Roll Lunch You can choose any 2 or 3 Rolls with Miso Soup or Salad on the side	\$14.95
California Roll	Spicy Salmon Roll
Salmon Roll	Spicy Yellowtail Roll
Salmon Avocado Roll	Spicy Snow Crab Roll
Salmon Cucumber Roll	Shrimp Tempura Roll
Tuna Roll	Alaska Roll
Tuna Avocado Roll	Philadelphia Roll
Tuna Cucumber Roll	Salmon Skin Roll
Yellowtail Scallion Roll	Sweet Potato Roll (V)
Yellowtail Jalapeno Roll	Peanut Avocado Roll (V)
Eel Avocado Roll	Avocado & Cucumber Roll (V)
Eel Cucumber Roll	Avocado Roll (V)
Shrimp Avocado Roll	Cucumber Roll (V)
Shrimp Cucumber Roll	Oshiko Roll (V)
Spicy Tuna Roll	Kampyo Roll (V)

Sushi Lunch Special Chef choice of five pieces of assorted fish and a tuna roll.	15.00		
Sashimi Lunch Special Nine pieces of assorted fish.	16.00		
Chirashi Lunch Special Assorted 9 pieces fish over sushi rice.	16.00		
Sushi and Sashimi Combo Lunch Special Four pieces sushi and seven pieces sashimi with a tuna roll.	17.00		
Teriyaki Lunch Special			
Chicken	14.00	Salmon	16.00
Beef	16.00	Tofu	14.00
Shrimp	16.00		

Shrimp and Vegetable Tempura Lunch Special	16.00
Don Lunch Special Sake Don / Tekka Don / Yellowtail Don / Unagi Don (Eel) + 1.00	16.00

LUNCH BOX SPECIAL \$14.00

Served w. Soup or Salad, California Roll, Miso Soup, Rice & Fried Shumai

TERIYAKI	TEMPURA
Shrimp / Chicken / Beef / Salmon / Vegetable / Tofu	Shrimp Vegetable

SIDES	
White Rice	2.50
Brown Rice	2.50
Sushi Rice	3.00

POPULAR COMBOS

Three Roll Any 3 Rolls, Does Not Come with Soup or Salad	\$18.00
California Roll	Spicy Tuna Roll
Tuna Roll	Spicy Salmon Roll
Tuna Avocado Roll	Spicy Yellowtail Roll
Tuna Cucumber Roll	Spicy Snow Crab Roll
Salmon Roll	Spicy Shrimp Roll
Salmon Avocado Roll	Shrimp Tempura Roll
Salmon Cucumber Roll	Alaska Roll
Eel Avocado Roll	Philadelphia Roll
Eel Cucumber Roll	Salmon Skin Roll
Yellowtail Scallion Roll	Salmon Skin Roll
Yellowtail Jalapeno Roll	Oshiko Roll
Shrimp Avocado Roll	Kampyo Roll
Shrimp Cucumber Roll	Avocado Roll

DINNER BENTO BOX \$24.00

Served with Fried Shumai, California Roll, and 3 Pieces of Sushi Tuna, Salmon, and White Fish. White Rice, Miso Soup and Salad on the Side

Choose Your Protein
Chicken Teriyaki
Beef Teriyaki + 3.00
Salmon Teriyaki + 3.00
Shrimp Teriyaki + 3.00
Beef Negimaki + 3.00
Tofu Teriyaki
Chicken Katsu
Pork Katsu

ROLLS COMBOS

Tuna Lover Combo 3 pieces tuna, 4 pieces of tuna sashimi and tuna roll.	22.00
Salmon Lover Combo 3 pieces salmon sushi and 4 pieces of salmon sashimi and salmon roll.	22.00
Yellowtail Lover Combo 3 pieces yellowtail sushi, 4 yellowtail sashimi and yellowtail scallion roll.	22.00

DRINKS

Coke	2.50	Sparkling Water	3.00
Diet Coke	2.50	Bottled Water	2.00
Sprite	2.50	Mochi Ice Cream	5.00
Ginger Ale	2.50	Cheese Cake	5.00
Iced Tea	2.50	Crepe Cake	7.00
Sunkist	2.50		

hamachi sushi



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Business Hours:

Mon. - Sat.: 11:30am - 12:00pm

Sunday 12:00noon - 12:00pm

PLEASE BE SURE TO REVIEW YOUR PROOF CAREFULLY AND CONFIRM THAT EVERY DETAIL ON YOUR PROOF IS CORRECT.

Note: We are not responsible of any misplacement / spellings or typo error which is given by client as an artwork, and error after print will be referred to approved artwork layout. We offer no guarantee of "match-print" color fidelity and cannot prevent slight color shift throughout an order. We does not guarantee color will match the preview as it appears on a customer's monitor, as we cannot compensate for color variance on each customer's monitor. Design only including 2 free revisions, any additional revisions will be charge additional revision fee, price various depends on the project. Default turn around time is 5 to 7 business days (exclude the delivery days) from the approved dated, unless it specified or you have paid the expedited fee. Sales tax and shipping cost are not included. 50% non-refundable deposit is required to proceed the order.

Past Heritage