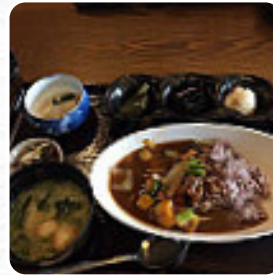




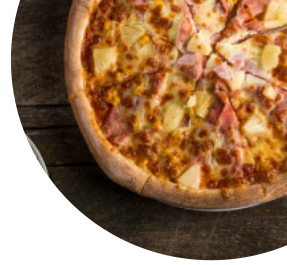
Japanese Hakkei Menu

<https://menulist.menu>
1436 Young St Ste 103, Honolulu, United States
(+1)8089446688 - <http://www.hakkei-honolulu.com/>



The menu of Japanese Hakkei from Honolulu includes 144 meals. On average, meals or drinks on the menu cost about \$12.2. The categories can be viewed on the menu below. What [User](#) likes about Japanese Hakkei: It was good, but a little expensive. Yelp had said it was moderate. Even food is really good and traditional Japanese, but some of them was a little too salty for my taste. I'm probably gonna eat again for a special occasion. Instead of going out with friends. [read more](#). If you feel like **a dessert**, you should visit Japanese Hakkei because they have delicious desserts that will definitely satisfy the sweet-tooth in you, Besides, the successful blend of different menus with new and sometimes adventurous products is appreciated by the guests - a good case of Asian Fusion. **The preparation of the menus is done authentically Asian**, and a lot of fresh vegetables, fish and meat are used to prepare *easily digestible Japanese meals*.

Japanese Hakkei Menu



Appetizers

HIJIKI SEAWEED

Pizza

PIZZA HAWAII

Sushi Nigiri

DAIKON

Soft drinks

PEPSI \$2.5

Ramen

SPICY MISO RAMEN \$6.8

Tapas

EGGPLANT

Main Course

CURRY UDON \$6.8

Beer

NON ALCOHOL BEER \$4.2

Rindfleisch Gerichte

BEEF SUKIYAKI \$5.0

Sonstiges

SASHIMI

Japanese specialties

MOZUKU-SU

Spezial-Nudeln

UDON \$5.2

Vegetable

SESAME TOFU \$6.8

Hauptgerichte - Chicken

FRIED CHICKEN

Milk Tea

BARLEY TEA \$2.0

Modifiers

KONNYAKU

Extra Toppings

PUMPKIN

Soft Drink

YUZU JUICE \$3.8

Cold Dish

GRILLED CORN SOUP W/ SESAME TOFU

Hot Appetizer

CHICKEN DANGO

Sides/Extras

BEEF TENDON

Frutti Di Mare / Seafood

CATCH OF THE DAY

Japanese Hakkei Menu



Himeji Oden

CHIKUWA

From Hokkaido, Japan

YUMEPIRIKA \$2.6

Chef's Appetizer Set

CHEF'S APPTIZER SET \$24.8

Nimono (Stewed dish)

TOGAN-WAX GOURD MANJYU

Agemono (Fried dish)

CRESSON SCALLOP KAKIAGE

Konabe (Small Nabe)

3 KIND OF ODEN \$3.0

Namihana (Sweet Potato)

NAMIHANA (SWEET POTATO)

Nimono

ODEN

Kitchen Nabe Mono

SEAFOOD SUKIYAKI \$7.8

Restaurant Category

DESSERT

Uncategorized

STEWED EGGPLANT

Alcoholic Drinks

ASAHI SUPER DRY \$5.5

BEER

Drinks

CLUB SODA \$1.8

SAKE

Beverages

DIET PEPSI \$2.5

YUZU SODA \$4.0

Featured Items

HAKKEI KAISEKI COURSE \$55.0

CHEF 'S APPTIZER SET \$24.8

Draft

ASAHI SUPER DRY (S) \$3.2

SAPPORO (SMALL BOTTLE) \$3.8

Sho-Chu

KAN-NO-KO (BARLEY)

SATSUMA GODAI (SWEET POTATO)

Speed Menu

JAPANESE OKAZU

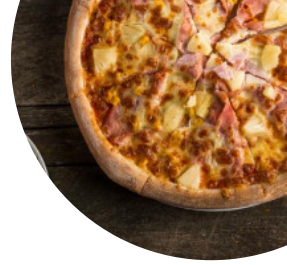
OKARA (BEAN CURD LEES) W/
VEGETABLES

Early Bird Teishoku

GRILLED FISH SET \$19.5

ODEN SET \$19.5

Japanese Hakkei Menu



Late Night Set

ODEN +UDON SET	\$14.8
ODEN UDON SET	\$14.8

Hakkei Original Nabe

CHICKEN TOMATO SOYMILK NABE	\$19.5
BUTTERFISH MIZORE NABE	\$26.8

These types of dishes are being served

FISH
DESSERTS

Weekly Special

OMAKASE ODEN SET
AHI SASHIMI SET
FRIED ARARE CHICKEN

Main

HOMEMADE TOFU W/ GINGER SAUCE	\$6.8
GRILLED SESAME TOFU	\$6.8
SEAFOOD NANBAN (PICKLED SEAFOOD W/ VINEGAR SAUCE)	\$9.8

Other

UME-SHU	\$4.5
UME-SHU SODA	\$5.5
YUZU CYU-HI	\$7.0

Fried Dish

DEEP FRIED ARARE CHICKEN	\$10.5
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SHRIMP SWEET POTATO TEMPURA	\$10.2
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SHRIMP SWEET POTATOTEMPURA	\$10.2
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After the Oden

ZOSUI RICE PORRIDGE	\$5.2
2 PIECES GRILLED MOCHI	\$5.2
CRISPY RICE PORRIDGE	\$6.8

Dashimaki

DASHIMAKI (JAPANESE EGG OMELETTE)	\$9.8
MOCHI EGGPLANT DASHIMAKI	\$11.0
CHEESE PUMPKIN DASHIMAKI	\$11.0

Poki

AHI AVOCADO NORI POKE	\$13.5
SPOT PRAWN SALT YUZU POKE	\$14.0
JAPANESE SCALLOP SALT YUZU POKE	\$14.0

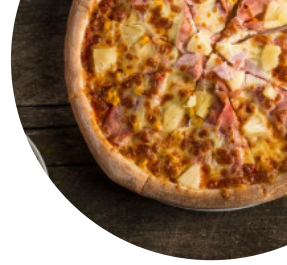
Appetizer

AMARE SHRIMP	
MYOGA SUSHI	
SQUID ZUCCHINI OHITASHI	
GRILLED EGGPLANT SOMEN W/ GINGER JELLY	

Sukiyaki

TOFU VEGETABLES SUKIYAKI	\$16.0
BEEF NABE (SUKIYAKI FLAVOR)	\$27.0
SEAFOOD NABE (SUKIYAKI FLAVOR)	\$29.9
DUCK SUKIYAKI	\$27.0

Japanese Hakkei Menu



Oden

HANPEN

SHRIMP DANGO

HIROUSU

GOBO DANGO

Combination Set

2 MAIN DISH SET \$19.8

3 MAIN DISH SET \$23.8

4 MAIN DISH SET \$27.8

5 MAIN DISH \$31.8

Chef's Appetizer & Entree Course

CHEF'S APPETIZER 3 KIND OF SASHIMI

CHEF'S APPETIZER SEAFOOD SUKIYAKI

CHEF'S APPETIZER BUTTER FISH NABE

CHEF'S APPETIZER+ DUCK
WATERCRESS NABE

Kamameshi

HEALTHY MULTI GRAIN RICE \$9.8

JYAKO (DRIED SMALL FISH)
SHISO KAMAMESHI \$10.8

SHISYAMO KAMAMESHI \$11.8

CHICKEN GOBO-BURDOCK
KAMAMESHI \$12.0

AHI AVOCADO KAMAMESHI \$17.0

Hakkei - Original Nabe

HAKKEI SPECIAL ODEN NABE \$25.0

STEAMED PORK NABE \$21.5

SPOT PRAWN SHABU SHABU
(10PIECE) \$25.5

DUCK WATERCRESS NABE \$27.0

BUTTER FISH MIZORE NABE \$26.8

SPOT PRAWN SHABU SHABU

Dishes are prepared with

EGG

TOMATO

BEEF

CHICKEN

AVOCADO

TRAVEL

Salad

CRISPY WATERCRESS SALAD \$9.0

SWEET ONION SALAD \$9.0

TOMATO GRATED DAIKON SALAD \$9.0

POTATO SHISO SALADA \$6.8

STEWED NIKUJYAGA CORN \$7.8

SWEET ONION SALAD W/
HOMEMADE PONZU \$9.0

OGO SALMON SALAD \$12.0

Okazu Set

BOILED SPINACH, SESAME SAUCE

TODAY'S VINEGARED DISH

OKARA (BEAN CURD LEES)

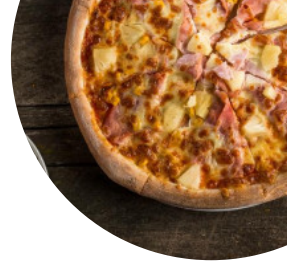
STEWED SOYBEAN

GOBO-BURDOCK WALNUT KINPIRA

STEWED PUMPKIN

STEWED KO-YA TOFU

Japanese Hakkei Menu



Chef's Appetizer & Entree Course

CHEF'S APPETIZER 5 KIND OF ODEN

CHEF'S APPETIZER +3 KIND OF SASHIMI

CHEF'S APPETIZER 2 KIND OF GRILLED FISH

CHEF'S APPETIZER +SEAFOOD SUKIYAKI

CHEF'S APPETIZER BEEF SUKIYAKI

▣CHEF'S APPETIZER BUTTER FISH NABE

CHEF'S APPETIZER CHICKEN TOMATO SOYMILK NABE

CHEF'S APPETIZER DUCK WATERCRESS NABE

Dessert

YUZU JELLY \$3.8

GREEN TEA CREAM JELLY \$3.8

AZUKI CREAM JELLY \$3.8

GREEN TEA AZUKI JELLY 2 KIND OF JELLY \$6.0

KINAKO (SOY BEAN POWDER) SWEET TOFU \$5.0

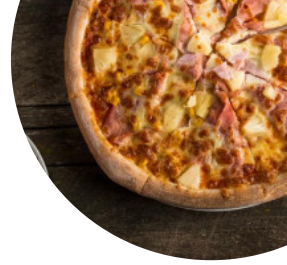
GREEN TEA SWEET TOFU \$5.0

STRAWBERRY SWEET TOFU \$6.5

3KIND OF SWEET TOFU ASSORTED \$9.0

GRILLED EGGPLANT ICE CREAM

Japanese Hakkei Menu



Japanese Hakkei

1436 Young St Ste 103,
Honolulu, United States

Opening Hours:

Sunday 11:00-14:00
Tuesday 11:00-14:00
Wednesday 11:00-14:00
Thursday 11:00-14:00
Friday 11:00-14:00
Saturday 11:00-14:00

Made with menulist.menu

