



https://menulist.menu
3333 Bear Street, Suite 320CA 92626, Costa Mesa, United States
(+1)7148500880 - http://hamamorisushi.com/





The restaurant from Costa Mesa offers 199 different dishes and drinks on the card at an average \$21.1. What User likes about Hamamori Restaurant And Sushi Bar:

great service, solid food. they were made of a few who were frustrating, but also a good sign of their demand. I would go back. I recommend the snapper (sushi), striped jack (sushi) and ribeye. the lobster and the tamago are good, but skipped. read more. When the weather conditions is nice you can also eat and drink outside, And into the accessible spaces also come guests with wheelchairs or physical disabilities. What User doesn't like about Hamamori Restaurant And Sushi Bar:

Usually love this place. The waitress was great, the drinks were great, everything except the main course was very good. But for the second time in a row they were out of the Miso marinated lamb. The waitress says they run out often. Well if you sell so much buy more, or if you don't have it that often take it off the menu and make it a special item when you do have it. So I ordered Nabeyaki udon and found the udon... read more. For you,

Hamamori Restaurant And Sushi Bar from Costa Mesa prepares **fine sushi (e.g., Maki and Sashimi)**, in numerous other versions, with fresh ingredients like fish, vegetables and meat, Here, the barbecue is freshly <u>prepared</u> on an open flame. Hamamori Restaurant And Sushi Bar focuses on a lot of fresh vegetables, fish and meat in its **easily digestible Japanese cuisine**, At the bar, you can unwind with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks.

Salads Nigiri Sushi **HOUSE SALAD SNOW CRAB** Non alcoholic drinks Starters **WATER GRILLED MAINE LOBSTER** \$40.0 Alcoholic Drinks Main Course ASSORTED VEGETABLE TEMPURA **BEER** \$8.0 **Appetizers** Beer **MONKFISH LIVER ORION** \$10.0 Inside-Out-Maki Sushi Soups **EDO UDON** \$8.0 **SALMON SKIN** \$12.0 Sashimi Appetizer kalt FRESHWATER EEL **SUNOMONO** \$6.5 Mains Bento **ASSORTED SUSHI** \$23.0 **TEMPURA BENTO BOX** \$22.0 Sushi Don Sonstiges **UNAGI DON SASHIMI** \$24.0 Pizza – medium á 30cm Japanese specialties **OCEAN** MISO SOUP \$28.0 **Appetizer Asian specialties**

EDAMAME

Omlette

TAMAGO

\$16.0

TEMPURA

GRILLED BEEF

Grilled specialities

Roasts Japanese Whisky

FREE RANGE CHICKEN \$20.0 NIKKA MIYAGIKYO

Spezial-Nudeln Sushi Bar Entrees

UDON CHIRASHI \$23.0

Sushi Platte Dinner Entrées

VIP SUSHI \$55.0 ATLANTIC SALMON \$24.0

Nigiri & Eamp; Sashimi Sushi / Sashimi

ALBACORE LIVE SWEET SHRIMP

Hot drinks Hot Sake

TEA HAKKAISAN TOKUBETSU HONJYOZO, NIIGATA

Fried Items

Martinis

SALMON SKIN CHIPS \$16.0 CUCUMBER-TINI

Special Items

BLACK THROAT PERCH

Large Plates

Out of Alarma and Common and C

MISO MARINATED LAMB CHOPS \$26.0

Select Meats and Seafoods

USDA PRIME RIBEYE

PINOT NOIR, ELOUAN, OREGON '17

Red

SUIJIN, IWATE

Sushi and Sashimi
Course #2

STRIPED JACK
ASSORTED SASHIMI \$25.0

Traditional

RRIT

GOLDEN OSETRA CAVIAR
TAITTINGER, BRUT, REIMS, NV

Nigiri (2 Pcs) | Sashimi (5 Pcs)

SALMON EGGS

Specialty Tempura

JAPANESE MUSHROOM \$15.0

Prix Fixe

HAMAMORI LUNCH TASTING
MENU \$42.0

Daiginjo

DASSAI 23 YAMAGUCHI

Japanese

HIBIKI HARMONY

Premium Sushi from Chef

UNI TORO

World Whiskey

NIKKA YOICHI

Biscuits and Cookies

CHEESECAKE

Junmai Daiginjo / Daiginjo

SENSHIN, NIIGATA

By Cold

KUBOTA MANJU, NIIGATA

Asador's Steaks

RIBEYE

Condiments and Sauces

MUSHROOM

Sake & Champagne Pairings

VEUVE CLICQUOT ROSÉ, REIMS, NV

SIDES/SAUCES

HOUSE \$5.0

Traditional Nigiri and Sashimi

BLUEFIN TUNA \$29.0

Japanese Whiskeys

YAMAZAKI 18

For Carnivores Walking in Dreams

CRISPY JUMBO PRAWN \$18.0

Catch of the Day!

GOLDEN EYE SNAPPER

Chomp Roll

BLUE CRAB \$18.0

Seasonal Omakase

SEASONAL OMAKASE



TOMOSHICHI NIGORI, IBARAKI

Bowls & Bites

GRILLED SPANISH OCTOPUS \$19.0

American Kobe

MAINE LOBSTER \$34.0

A-La-Carte Nigiri/Sashimi (2Pc Per Order)

SMELT EGG

Hamachi

AMBERJACK

Bold & Gradual

HARAJUKU

SUSHI BAR - SUSHI | SASHIMI - TUNA

MEDIUM FATTY TUNA

Restaurant Category

DESSERT

Uncategorized

ALBACORE WITH CRISPY ONIONS \$22.0

Main courses

SUSHI

CALAMARI

Seafood

SEA BREAM

CRISPY CALAMARI \$8.0

Drinks

SAKE

DRINKS

Rolls

NINJA SPIDER \$22.0

\$7.0

HIRAME HAND ROLL

Main

JUMBO PRAWNS VEGETABLE \$22.0

ALASKAN BLACK COD 'YUAN-YAKI ' \$36.0

Asiatische Getränke

SAPPORO \$8.0

ASAHI \$9.0

Whisky

NIKKA COFFEY GRAIN

YAMAZAKI 12

Sparkling

HARUSHIKA TOKIMEKI 'PALPITATION OF SAKE ' NARA

HAKKAISAN CLEAR SPARKLING 'AWA' NIIGATA



Shochu

TOMI NO HOUZAN (SWEET POTATO) KAGOSHIMA

SATOH (SWEET POTATO) KAGOSHIMA

Raw Bar

KUMAMOTO OYSTERS

CRISPY RICE

Sushi Or Sashimi

FRESH SCALLOP

OCTOPUS

Signature Sashimi

SEARED HOKKAIDO SCALLOP #1 \$22.0

SEARED HOKKAIDO SCALLOP #2 \$38.0

Special Nigiri

SEARED YELLOWTAIL \$24.0

SEARED TORO

Delicate & Floral

HAKUSHU 12

HIBIKI 17

Entrée Choices - Seafood

SALMON #1

SALMON #2

Scallop (Cornwall, Hand-Dived)

SCALLOP #1

SCALLOP #2

Noodles

INANIWA UDON (HOT OR COLD) \$12.0

SOBA WITH TEMPURA (HOT OR \$12.0

COLD)

STONE POT 'NABEYAKI ' UDON \$8.0

Lunch Specials

EXECUTIVE SUSHI \$50.0

HAMAMORI BENTO BOX \$26.0

BLUEFIN TORO DON \$32.0

Sushi & Sashimi A La Carte

FATTY TUNA

SEA EEL

KUMAMOTO OYSTER

Bottle

KOSHIHIKARI ECHIGO NIIGATA RICE LAGER 5% ABV

BAEREN CLASSIC IWATE PALE LAGER6% ABV

NAGISA IPA WAKAYAMA IPA 6% ABV

Ginjo

KAORI, YAMAGUCHI \$14.0

MIZUBASHO, GUNMA

OKUNOMATSU, FUKUSHIMA

Sushi And Sashimi A La Carte

MADAI

SPANISH MACKEREL

SEA URCHIN



HAMAMORI-TINI

MOJITO DE JAPON

MARGARITA SAN

MATCHA ON THE ROKU

Sparkling Wine

MOËT CHANDON, BRUT, ÉPERNAY, NV VEUVE CLICQUOT, BRUT, REIMS, NV DOM PÉRIGNON, BRUT, ÉPERNAY '09 KRUG, BRUT, REIMS '04

Junmai Daiginjo

TOMOJU, IBARAKI

TAMANOHIKARI, KYOTO

WAKATAKE ONIKOROSHI 'DEMON SLAYER ' SHIZUOKA

MIYOSAKAE TENMI, EHIME

Sushi

JAPANESE RED SNAPPER \$25.0

HALIBUT FIN

BLUE FIN TUNA

JUMBO CLAM

Kenzo Estate

SAUVIGNON BLANC, ASATSUYU, NAPA

SAUVIGNON BLANC LATE HARVEST, MUKU, NAPA '17

ROSÉ, YUI, NAPA '17

BLEND, MURASAKI, NAPA '15

Junmai Gingo

JOZEN MIZUNOGOTOSHI, NIIGATA

CHIKURIN 'BAMBOO FOREST' OKAYAMA

MABOROSHI, HIROSHIMA

HAKKAISAN SNOW (AGED 3 YEARS) NIIGATA

Unique

HAMAMORI SHOOTER

LIVE BABY ABALONE \$19.0

MONKFISH LIVER STEAK \$18.0

SPICY TUNA CRISPY PIZZA \$20.0

RICE BLINI WITH GOLDEN
OSETRA CAVIAR
\$45.0

These types of dishes are being served

LOBSTER

SPICY TUNA \$18.0

SALAD

FISH

SOUP

APPETIZER

White wine

CHARDONNAY (PETIT CHABLIS) AOC, LOUIS JADOT, BURGUNDY '17

CHARDONNAY, CHARLES KRUG, CARNEROS '18

CHARDONNAY, COPPOLA DIRECTOR 'S CUT, RUSSIAN RIVER VALLEY '16

CHARDONNAY, FRANK FAMILY, CARNEROS '17

CHARDONNAY, FRANK FAMILY RESERVE, CALISTOGA '14

SAUVIGNON BLANC, GAMBLE FAMILY VINEYARDS, YOUNTVILLE '17

PINOT GRIGIO, SAN ANGELO, TUSCANY, ITALY '18

Warm

OKAKI COATED ASPARAGUS	\$10.0
SHIITAKE MUSHROOM FRITES	\$10.0
ASSORTED TEMPURA WITH PRAWNS	\$16.0
SWEET SOY SPARE RIBS	\$17.0
KUROBUTA PORK BELLY KAKUNI	\$22.0
CRISPY SOFT SHELL SHRIMP	\$22.0
LAVA STONE 'ISHIYAKI ' WAGYU BEEF	

Gems

ALBACORE #1

ALBACORE #2

SEARED SPOT PRAWN

SEARED SCALLOP #1

SEARED SCALLOP #2

SEARED TORO UNI

WAGYU BEEF SPECIAL WAGYU

Red Wine

MERLOT, NORTHSTAR, COLUMBIA VALLEY '13

CABERNET SAUVIGNON, COPPOLA DIRECTOR 'S CUT, ALEXANDER VALLEY '15 1

CABERNET SAUVIGNON, CHARLES KRUG, ST. HELENA '16

CABERNET SAUVIGNON, RODNEY STRONG RESERVE, ALEXANDER VALLEY '15

CABERNET SAUVIGNON, FRANK FAMILY, CALISTOGA '16

CABERNET SAUVIGNON, FRANK FAMILY RESERVE, CALISTOGA '16

BLEND, OPUS ONE OVERTURE, OAKVILLE NV

BLEND, OPUS ONE, OAKVILLE '15

Dishes are prepared with



YELLOWTAIL
MACKEREL
SALMON

\$24.0

HALIBUT SCALLOP EGG SHRIMP MEAT

MISO TRAVEL

CHICKEN

BEEF



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Opening Hours:

Monday 11:30-14:00 17:00-21:00 Tuesday 11:30-14:00 17:00-21:00 Wednesday 11:30-14:00 17:00-21:00 Thursday 11:30-14:00 17:00-21:00 Friday 11:30-14:00 17:00-21:00

Friday 11:30-14:00 17:00-21:00 Saturday 11:30-14:00 17:00-21:00



