



JAPONICA

HERMOSA BEACH

H A P P Y H O U R

EVERYDAY 3:00-6:00

KITCHEN

EDAMAME \$2.99
SEAWEED SALAD \$2.99
BRUSSEL SPROUTS \$7.99
CHICKEN GYOZA \$8.99

SUSHI

SPICY TUNA ROLL \$6.99
SALMON SKIN ROLL \$7.99
SHRIMP CRUNCH ROLL \$9.99
BUMBLEBEE TUNA ROLL \$11.99

DRINKS

HARD SELTZER \$3.99
JAPONICA House Lager \$5.99
KIRIN DRAFT* \$4.99
HOUSE WINE* \$5.99
HOT SAKE (10oz)* \$6.99
NIGORI SAKE (5oz)* \$7.99

Not available on national holidays or for special events. Marked items are not available for takeout.

Dine in guests: Seating time of 90 minutes will be enforced during peak hours.

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Menu descriptions may not list all ingredients.

Please inform us if someone in your party has food allergies. All dishes are prepared made-to-order in a common kitchen, so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs.

AT JAPONICA, WE TAKE GREAT PRIDE IN OFFERING THE BEST JAPANESE CUISINE AND SAKE TO OUR WONDERFUL GUESTS. EVERY DAY, IT IS OUR PLEASURE TO SHARE OUR JOY OF THE JAPANESE CULINARY ARTS WITH THE LOCAL COMMUNITY THROUGH DELICIOUS FOOD, CURATED SAKE, AND A WELCOMING AMBIANCE. HOWEVER, NONE OF THIS WOULD BE POSSIBLE WITHOUT OUR LOYAL PATRONS AND OUR HARDWORKING TEAM. WE LOVE YOU, WE LOVE THE SOUTH BAY BEACH CITIES, AND WE COULD NOT BE MORE GRATEFUL TO YOU ALL.

WE TRULY BELIEVE THAT THE WORLD WILL BE A BETTER, MORE PEACEFUL PLACE WHEN EVERYONE IS HAPPY. BY FILLING YOUR BELLIES AND SOULS, WE HOPE TO SPREAD JUST A LITTLE MORE HAPPINESS THROUGHOUT SOUTHERN CALIFORNIA.

◆ VEGETABLES ◆



VEGAN

SPICY EDAMAME

red chili, garlic sesame soy

6.99



SEAWEED SALAD

seaweed, sesame

3.99



VEGAN

GARDEN SALAD

mix greens, radish, bell pepper, tomato
radish sprout, sweet onion ginger dressing

9.99



SALMON SKIN SALAD

mix greens, salmon skin, kanikama
tomato, radish, radish sprout
yuzu ponzu, sriracha aioli

13.99



VEGAN

BEST
SELLER

SHISHITO PEPPER

pan-tossed
garlic soy sauce

7.99



BRUSSEL SPROUTS

mandarin orange, crushed pecan
japanese balsamic vinaigrette

9.99



VEGAN

VEGETABLE TEMPURA

japanese sweet potato
asparagus, bell pepper

10.99

MISO SOUP 3.99 GLUTEN FREE

EDAMAME 4.99 GLUTEN FREE

KOSHIHIKARI RICE 2.99 GLUTEN FREE

◆ SEAFOOD ◆



BEST
SELLER

CRISPY RICE

crispy rice, spicy tuna, serrano
japanese pepper, sweet soy glaze

10.99



SHRIMP TEMPURA

white shrimp, six pcs

11.99



SOFT SHELL CRAB

fried, yuzu ponzu

10.99

SERVING
SOUTHBAY
since
2002

◆ MEAT ◆



CHICKEN GYOZA

fried chicken dumpling
spicy ponzu

9.99

BEST
SELLER



JAPONICA FRIED CHICKEN

fried free range chicken thigh
sweet and spicy Yu-Lin sauce

12.99

HIGH
ROLLER



DINNER
ONLY

A5 JAPANESE WAGYU

1.5 oz A-5 Japanese wagyu
Grilled in front of you

27.99

◆ RAMEN ◆

OUR RAMEN IS NOT YOUR TYPICAL RAMEN

Our ramen is Tantan style. Tantan ramen consists of pork broth with spicy sesame, and it's served with savory egg noodles. It has some nutty flavor but no nuts in it at all. More than twenty ingredients and spices create a distinct and exceptional flavor. Originally from China and updated in Japan. Please enjoy our version of Tantan ramen.

BEST SELLER



MILD

ORIGINAL TANTAN RAMEN

spicy miso pork, bok choy
red bell pepper, radish sprout
miso sesame pork broth

14.99



SPICY

SPICY TANTAN

extra spicy tantan ramen

14.99



MILD

CILANTRO TANTAN

spicy miso pork, cilantro
bok choy, red bell pepper
miso sesame pork broth

15.99



MILD

CHICKEN TANTAN

fried free range chicken, bok choy
red bell pepper, radish sprout
miso sesame pork broth

16.99



MILD

BEEF TANTAN

simmered sukiyaki beef, bok choy
red bell pepper, radish sprout
miso sesame pork broth

16.99



MILD

VEGGIE TANTAN

brussels sprouts, sweet potato
radish, red and yellow bell pepper
radish sprout, miso sesame pork broth

15.99

◆ SASHIMI CARPACCIO ◆

CHEF'S CHOICE



CARPACCIO TRIO

bluefin tuna w/ balsamic
yellowtail w/ garlic ponzu
scottish salmon w/ onion ginger dressing

27.99

LIMITED



ABURI TORO

seared fatty tuna belly
yuzu ponzu, chive, house wasabi

29.99



BLUEFIN CARPACCIO

bluefin tuna, japanese balsamic
shiso mint leaf

19.99

BEST SELLER



HAMACHI CARPACCIO

yellowtail, garlic ponzu
serrano, micro greens

18.99



SALMON CARPACCIO

organic scottish salmon
sweet onion ginger dressing
micro greens

17.99



ALBACORE CARPACCIO

seared albacore, sweet onion ginger ponzu
crispy onion, chive

16.99



ABURI MACKEREL

seared cured japanese mackerel
yuzu ponzu, chive

15.99

Our SAUCES
&
DRESSINGS
are MADE
BY HAND

◆ SUSHI / SASHIMI ◆

Sashimi is gluten free with tamari soy sauce

GLUTEN FREE

SUSHI / SASHIMI

Bluefin Tuna	8.99	16.99
Bluefin Toro (Limited)	16.99	36.99
Yellowtail	7.99	15.99
Organic Scottish Salmon	7.99	15.99

SUSHI / SASHIMI

Seared Albacore	6.99	13.99
Japanese Mackerel	4.99	11.99
Freshwater Eel	6.99	

◆ SPECIAL SUSHI ◆

LIMITED



ABURI TORO SUSHI

seared fatty tuna belly
yuzu ponzu, house wasabi

16.99

POPULAR



BALSAMIC BLUEFIN

bluefin tuna
japanese balsamic
shiso mint leaf

9.99

BEST
SELLER



TRUFFLE SALMON

seared organic scottish salmon
black truffle garlic butter soy

10.99

SERRANO YELLOWTAIL

yellowtail
garlic ponzu, serrano

8.99

HIGH
ROLLER



GINGER ALBACORE

seared albacore
sweet onion ginger ponzu
serrano

7.99



A-5 WAGYU SUSHI

seared A-5 japanese wagyu
yuzu ponzu, house wasabi

24.99

Try Our ◀.....
**SMOKED
SOY**
▶.....with your sushi

★ HOUSE MADE ★



FISH = Highest quality fish picked by experienced Japanese chef

SUSHI RICE = Super premium KOSHIHIKARI short grain

SOY SAUCE = House made SMOKED SOY SAUCE

DASHI BROTH = REAL dried bonito and seaweed



◆ CLASSIC ROLLS ◆



CALIFORNIA ROLL 6.99

kanikama, avocado, cucumber

SPICY TUNA ROLL 7.99

spicy tuna, cucumber



VEGETABLE ROLL

avocado, cucumber, shiso mint
burdock root, radish sprout
ginger dressing

10.99



SALMON SKIN ROLL

salmon skin, kanikama, cucumber
pickled burdock root, eel sauce

9.99



SHRIMP CRUNCH ROLL

shrimp tempura, kanikama, cucumber
eel sauce, tempura crunch

11.99



SPIDER ROLL

soft shell crab, kanikama, cucumber
pickled burdock root, eel sauce

12.99



DRAGON ROLL

broiled freshwater eel, kanikama
avocado, cucumber, eel sauce

13.99



RAINBOW ROLL

bluefin tuna, yellowtail, scottish salmon
albacore, kanikama, avocado, cucumber

13.99



PHILLY ROLL

organic scottish salmon
cream cheese, avocado

12.99

♦ CRAFT ROLLS ♦

**HAND
ROLL**



KRABBY FATTY

baked snow crab, kanikama
garlic butter soy, soy paper
hand roll
9.99

**#1 BEST
SELLER**



WHITE LIGHTNING

seared albacore, tempura white fish
tempura asparagus, kanikama
garlic butter soy, chive
17.99

**NO
RICE**



FINAL FANTASIA

bluefin tuna, yellowtail
scottish salmon, kanikama
cucumber, sweet onion yuzu ponzu
micro greens, soy paper, no rice
17.99



DUNGEONS & DRAGONS

broiled freshwater eel
tempura shrimp, kanikama, cucumber
sriracha aioli, eel sauce, chive
15.99



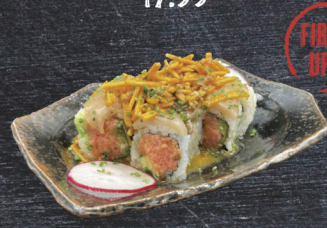
HOLY MACKEREL!

japanese mackerel, spicy tuna
cucumber, ginger ponzu
smoked chili sauce, serrano
14.99



JESSICA ALBACORE

seared albacore, spicy tuna
cucumber, ginger ponzu garlic dressing
serrano, micro greens
15.99



BURNING MAN

seared albacore, spicy tuna,
avocado, tempura serrano,
fried potato, sriracha diablo sauce
17.99



KYOTO KRYPTONITE

double spicy tuna on a crispy rice roll
cucumber, sweet soy glaze, serrano
smoked chili sauce, chili pepper
16.99

**CHEF'S
CHOICE**



BLUEFIN BOMBSHELL

bluefin tuna, spicy tuna
avocado, cucumber, japanese balsamic
shiso mint leaf, soy paper, no rice
18.99

**NO
RICE**



BLUEFIN SAMURAI

seared bluefin tuna, spicy tuna
cucumber, japanese balsamic
green onion, smoked chili sauce
smoky japanese chili pepper
16.99

POPULAR



HAMACHI DAVIDSON

yellowtail, spicy tuna
avocado, cucumber, garlic ponzu
micro cilantro, soy paper, no rice
18.99

**NO
RICE**



BUMBLEBEE TUNA

yellowtail, spicy tuna, cucumber
garlic ponzu, micro cilantro
15.99

BAKED



SLAMMIN' SALMON

baked organic scottish salmon
kanikama, avocado, cucumber
dynamite sauce, chive
15.99

**NO
RICE**



THE HASSELHOFF

organic scottish salmon, avocado
cucumber, yuzu ponzu chimichurri
chive, soy paper, no rice
17.99

POPULAR



CITRUS SAKURA

organic scottish salmon, kanikama
avocado, cucumber, yuzu zest
fresh yuzu juice
15.99



BRAVEHEART CRUDO

organic scottish salmon, yellowtail
cream cheese, avocado
ginger dressing, micro greens
15.99

.....
**ENJOY YOUR MEAL
WITH JAPANESE CRAFT BEER
AND PREMIUM SAKE!**
.....

DESSERT ★
.....



MOCHI ICE CREAM 4.99
green tea, vanilla or strawberry

BEER

HOUSE CRAFT

JAPONICA RICE LAGER

Rice Lager/5.0%/16oz

8

JAPANESE DRAFT

KIRIN ICHIBAN

Malt Rice Lager/4.9%/16oz

7

JAPANESE DOMESTIC

KIRIN LIGHT

Light Lager/3.2%/12oz

6

SAPPORO PREMIUM

Barley Lager/4.9%/22oz

9

JAPANESE CRAFT

FARMHOUSE PILSNER

Hitachino Ancient Nipponia/Ibaraki/6.5%/11.8oz

12

WHITE ALE

Hitachino White/Ibaraki/5.5%/11.8oz

12

ORANGE IPA

Hitachino Dai Dai/Ibaraki/6.2%/11.8oz

12

NON-ALCOHOLIC

ASAHI NON-ALCOHOLIC

0.0%/11.2oz

5

HARD SELTZER

WHITE CLAW

Mango

12oz 5.5

WINE

WHITE

TOOTH & NAIL, SAUVIGNON BLANC

Citrus, Peach, Pineapple

GLASS/BOTTLE

14 / 52

MAGGIO, CHARDONNAY

Refreshing acid, Tropical, Clean Finish

9 / 32

RED

MAGGIO, CABERNET

Blackberry jam, supple tannins

9 / 32

NON-ALCOHOLIC

SPARKLING WATER

Saratoga

7

LEMONADE

4

SHIRLEY TEMPLE/ARNOLD PALMER

4.5

TEA

Hot Gyokuro Green Tea/Iced Green, or Iced Oolong Tea

3.5

SODA

Sprite, Coke or Diet Coke

3.5

SAKE

BY GLASS/CARAFE

HONJOZO

KENBISHI

bold, dry, full body, classic

Glass 5 oz / Carafe 8.5oz / Carafe 16oz

15 / 26 / 49

JUNMAI

KINO

mild asian pear, gentle

Glass 5 oz / Carafe 8.5oz / Carafe 16oz

13 / 22 / 42

AKITABARE

clean rice aroma, light dry, earthy

15 / 26 / 49

GINJO

KIKUSUI

light, earthy

Glass 5 oz / Carafe 8.5oz / Carafe 16oz

13 / 22 / 42

OKA

cherry blossom, fruity

16 / 28 / 53

IZUMI JUDAN

bold, melon, martini finish

18 / 32 / 60

NARUTOTAI-NAMA

ripe fruits, dry finish

20 / 36 / 66

DAIGINJO

IKINA ONNA

wild honey, ripe grape, full body

Glass 5 oz / Carafe 8.5oz / Carafe 16oz

21 / 38 / 69

HOT SAKE

HOUSE HOT SAKE

dry, medium body

10 oz

10

FLAVORED SAKE

NIGORI UNFILTERED

Glass 5 oz / Carafe 8.5oz / Carafe 16oz

9 / 15 / 27

PLUM WINE

Glass 5 oz / Bottle 25 oz

9 / 38

SAKE

BY BOTTLE

DAIGINJO

SANKA

24 oz
ripe fruits, hint of rose

105

YUKIMANMAN

24 oz
aged in snow, rich yet very clean

248

Premium Sake Flight



2oz EACH OF PREMIUM JUNMAI, GINJO
AND DAIGINJO

WHAT IS HONJOZO?

Honjozo sakes tend to be brisk and clean.

JUNMAI?

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded.

GINJO?

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate.

DAIGINJO?

Daiginjo sakes are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be richer than with ginjos, and exceptional labels display both complexity and finesse.

◆ SPECIAL COMBO ◆

PICK ONE SIDE FOR YOUR COMBO FROM BELOW

AVAILABLE
OPEN TO 3PM

OPEN TO 3PM
*EXCEPT FOR HOLIDAYS

LUNCH HAPPY HOUR

\$2 OFF ON CRAFT BEERS

\$3 OFF ON SAKE BY THE GLASS (5OZ)



Ramen Combo 17.99

Tantan Ramen
(Spicy Miso Pork, Bok Choi, Red Bell Pepper, Radish Sprout, Miso Sesame Pork Broth) Comes with Seasonal Greens and One Side



Sashimi Combo 19.99

Assorted 8pcs Sashimi (Chef's Choice)
Comes with Miso Soup, Rice, Seasonal Greens and One Side



Sushi Combo 21.99

Assorted 6 pcs Sushi (Chef's Choice)
4pcs California Roll or Spicy Tuna Roll
Comes with Miso Soup, Seasonal Greens and One Side



Unagi Bowl Combo 17.99

Unagi Bowl (Broiled Freshwater Eel on Rice)
Comes with Miso Soup, Seasonal Greens and One Side



Toro Bowl Combo 22.99

Toro Bowl (Minced Bluefin Tuna Belly with seaweed salad, green onions and micro greens on Rice)
Comes with Miso Soup, Seasonal Greens and One Side

LIMITED

.....► PICK ONE SIDE FOR YOUR COMBO



FRIED CHICKEN



CHICKEN GYOZA



CRISPY RICE



BRUSSEL SPROUTS



SHRIMP TEMPURA



VEGGIE TEMPURA

KIDS' MENU

SHRIMP TEMPURA(3PCS)

\$6.99

with edamame, miso soup

CALIFORNIA ROLL(4PCS)

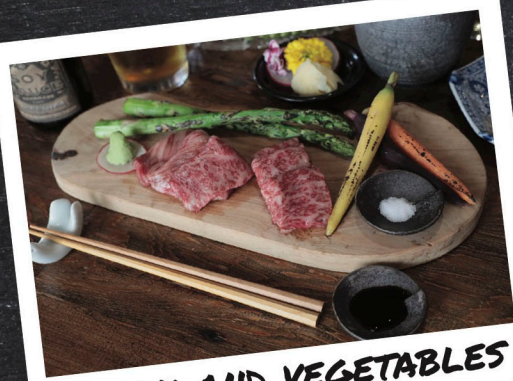
\$6.99

with edamame, miso soup

CHICKEN GYOZA(4PCS)

\$6.99

with edamame, miso soup



STEAK AND VEGETABLES



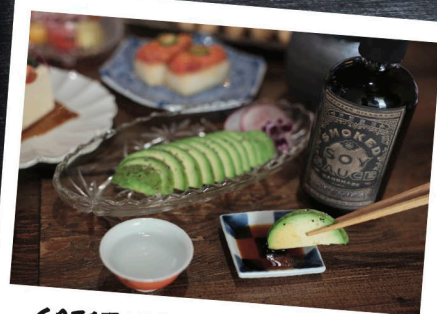
SUSHI AND MORE



UPGRADES YOUR MEAL



FOR YOUR PARTY!



GREAT WITH AVOCAD SLICES



GET A BOTTLE FOR YOUR HOME!

GET IN ON THE SECRET

Traditional soy sauce is great, but it can overpower the delicate taste of raw fish.

The solution?

Our homemade japonica smoked soy sauce! Around 1600 AD, Japanese chefs began smoking bonito fish in order to prepare a dashi broth. In doing so, they discovered that the smoking process unveiled a more intense flavor. Soon after, Nikiri soy sauce was born. Created from a graceful blend of traditional soy sauce, sake, mirin, and dashi broth, Nikiri soy sauce is guaranteed to add a subtle umami (savory) flavor to your sushi and/or sashimi that will complement each dish instead of conquering them.

Our japonica smoked soy sauce is an embrace of tradition... with a twist. Like many high-quality restaurants in Japan, we make our Nikiri soy sauce in-house. The difference, though? We smoke it afterwards, creating a sauce with even more extraordinary flavor.

No sushi? No problem. japonica smoked soy sauce blends perfectly with other meats and veggies. Use it as a marinade for your next BBQ or introduce a batch of roasted vegetables to its delicious flavor!

