

献立 MENU*

SUSHI HACHI

HAND ROLL COURSE

Chef's Appetizer
Today's Soup
 5 Chef Selected Hand
 Rolls
 Dessert

Course Experience: 35

NIGIRI COURSE

Chef's Appetizer
Today's Soup
 Premium Nigiri 7pc
 2 Chef Selected Hand
 Rolls
 Dessert

Course Experience: 45

OMAKASE

Chef's Appetizer
Today's Soup
 Sashimi Plate 5pc
 Smoked Sashimi 2pc
 Seasonal Vegetable Tempura
 Premium Nigiri 5pc
 Cold Noodle Dish
 Dessert

Eight Course Experience: 65

握り NIGIRI | 刺身 SASHIMI

2 pc | 5pc

Maguro Tuna / Olive Puree	6 15	Hotate Scallop / Truffle Salt	7 17.5
O Toro Fatty Tuna / Togarashi / Daikon	14 35	Watari Kani Lump Crab Meat / Truffle Aioli	8 20
Chu Toro Fatty Tuna / Scallion / Daikon	14 35	Ikura Salmon Roe / Cucumber	8 20
Botan Ebi Spot Prawn / Wasabi Tobiko	10 25	Uni Sea Urchin / Cucumber	12 30
Sake Salmon / Yuzu Tobiko	6 15	Wagyu Beef Tataki / Uni & Nitsume	8 20
Hamachi Yellowtail / Scallion	7 17.5	Kampachi Amberjack / Ginger / Scallion	6 15
Saba Mackerel / Ginger / Scallion	6 15	Anago Sea Eel / Nitsume	7 17.5
Madai Snapper / Shiso	8 20	Nidako Octopus / Nitsume	6 15

調理場 CHEF SELECTIONS

Edamame Choose from Boiled & Salt, Spicy Togarashi Flavor or Furikake Flavor	6
Housemade Seaweed Salad Field Greens / Wasabi Tobiko / Quail Egg / Ginger Dressing	9
Kampachi Crudo Black Sesame Puree / Pickled Daikon / Jalapeño / Truffle Vinaigrette	13
Chicken Kara-age Homemade Tartar Sauce / Field Greens / Lemon Chips	9
Agedashi Tofu Crispy Vegetables / Shitake Mushrooms / Tempura Sauce	7
Hachi's Chirashi Sushi Today's Best Sashimi Pieces Over a Bed of Sushi Rice	38
Wagu Beef "Ishiyaki" Sushi Hachi Style 8 pc Vegetable Medley / Truffle Salt / Yuzu Kosho / Daikon-Chili Ponzu	30

お椀 SOUPS

Today's Miso Soup	5
Today's Traditional Japanese Clear Soup	7

HACHI'S PREMIUM COURSE

Chef's Appetizer
Today's Soup
 Sashimi Plate 5pc
 Smoked Sashimi 2pc

Wagyu Beef "Ishiyaki" Hachi style 8pc

Premium Nigiri 5pc
 Dessert

Seven Course Experience: 75

Sushi Hachi takes pride in our omakase experience. Our sushi chef crafts a series of premium dishes tailored to your tastes. To enjoy this meal, simply make this request and we will handle the rest.

手巻き HAND ROLLS

Chu Toro Scallion / Daikon	10	Spicy Tuna Togarashi / Scallion	5
Blue Crab Truffle Aioli / Cucumber	8	Spicy Salmon Togarashi / Scallion	5
Salmon Avocado / Cucumber	5	Shrimp Tempura Mango Chutney / Cucumber	6
Yellowtail Scallion / Yuzu Daikon	5	Anago Cucumber Relish / Avocado	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.