

献立 MENU*



調理場 CHEF SELECTIONS

Edamame <i>Choose from Boiled & Salt, Spicy Togarashi Flavor or Furikake Flavor</i>	6
Housemade Seaweed Salad <i>Field Greens / Wasabi Tobiko / Quail Egg / Ginger Dressing</i>	9
Kampachi Crudo <i>Olive Puree / Pickled Daikon / Truffle Vinaigrette</i>	13
Chicken Kara-age <i>Homemade Tartar Sauce / Field Greens / Lemon Chips</i>	9
Agedashi Tofu <i>Crispy Vegetables / Shitake Mushrooms / Tempura Sauce</i>	7
Nidako Croquette <i>Octopus/ Baby Carrots/ Sweet Onion /Housemade Tonkatsu Sauce</i>	9
Blue Crab Tuna Tartare <i>Quail egg / Tobiko / Picked Cucumber</i>	13
Veggie Tempura <i>Kabocha / Onion/ Shisito Pepper / Shitake Mushroom</i>	9
Grilled Octopus Chu Toro <i>Hijiki Seaweed/ Yuzo Sauce / Negi Daikon/ Tobiko</i>	13
Salmon Tataki <i>Toboko / Ikura / Yuzu Daikon / Avocado</i>	12
Hachi's Chirashi Sushi <i>Today's Best Sashimi Pieces Over a Bed of Sushi Rice</i>	38
Wagyu Beef "Ishiyaki" Sushi Hachi Style 6 pc <i>Vegetable Medley / Truffle Salt / Yuzu Kosho / Daikon-ChiPonzu 100% Kuroge Full-blood Wagyu -born & raised in the US</i>	24

握り NIGIRI | 刺身 SASHIMI

2 pc nigiri | 5pc sashimi

Maguro <i>Tuna / Olive Puree</i>	6 15	Hotate <i>Scallop / Truffle Salt</i>	10 25
Chu Toro <i>Fatty Tuna/ Scallion/ Daikon</i>	10 25	Watari Kani <i>Lump Crab Meat / Truffle Aioli</i>	8 20
Botan Ebi <i>Spot Prawn / Wasabi Tobiko</i>	10 25	Ikura <i>Salmon Roe / Cucumber</i>	8 20
Sake <i>Salmon / Yuzu Tobiko</i>	6 15	Uni <i>Sea Urchin / Cucumber</i>	14 35
Madai <i>Snapper / Shiso</i>	8 20	Wagyu Beef <i>Tataki / Uni & Nitsume</i>	8 20
Kanpachi <i>Amberjack / Yuzu Daikon</i>	8 20	Anago <i>Sea Eel / Nitsume</i>	8 20
Hamachi <i>Yellowtail / Green Onion</i>	8 20	Nidako <i>Octopus / Lemon</i>	8 20

お椀 SOUPS

Today's Miso Soup	5
Today's Soup "Japanese Kabocha"	7

細巻きSUSHI ROLLS / 手巻き HAND ROLLS

Chu Toro <i>Scallion / Daikon</i>	10	Wagyu Uni <i>Nitsume / Scallion</i>	10
Blue Crab <i>Truffle Aioli / Cucumber</i>	8	Spicy Tuna Shrimp Tempura <i>Togarashi / Scallion</i>	10
Salmon <i>Avocado / Cucumber</i>	7	Spicy Salmon Shrimp Tempura <i>Togarashi / Scallion</i>	10
Yellowtail <i>Scallion / Chili Ponzu</i>	7	Shrimp Tempura <i>Avocado / Cucumber</i>	6
Spicy Tuna <i>Togarashi / Scallion</i>	7	Anago <i>Furikake / Avocado</i>	6

NIGIRI COURSE

Premium Nigiri 12pc

Hamachi, Fatty Tuna, Ikura
Botan Shrimp Kanpachi, Uni
Scallop, Salmon, Madai
Akami Tuna, Wagyununi, Anago
Today's Miso Soup

50



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.

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