



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
Octopus Croquette <i>Nidako/ Baby Carrots/ Sweet Onion /Housemade Tonkatsu Sauce</i>	9
Blue Crab Tuna Tartare <i>Quail egg / Tobiko / Picked Cucumber</i>	15
Veggie Tempura <i>Kabocha / Onion/ Zucchini / Shitake Mushroom</i>	9
Grilled Octopus Chu Toro <i>Hijiki Seaweed/ Yuzo Sauce / Negi Daikon/ Tobiko</i>	15
Salmon Tataki <i>Tobiko / Ikura / Yuzu Daikon / Avocado /Watercress</i>	13
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 | 3pc sashimi

Maguro <i>Tuna / Olive Puree</i>	7 9	Hotate <i>Scallop / Truffle Salt</i>	9 12
Chu Toro <i>Fatty Tuna/ Scallion/ Daikon</i>	10 13	Watari Kani <i>Lump Crab Meat / Truffle Aioli</i>	9 12
Botan Ebi <i>Spot Prawn / Wasabi Tobiko</i>	9 12	Ikura <i>Salmon Roe / Cucumber</i>	7 9
Sake <i>Salmon / Yuzu Tobiko</i>	7 9	Uni <i>Sea Urchin / Cucumber</i>	14 18
Madai <i>Snapper / Shiso</i>	8 11	Wagyu Beef <i>Tataki / Uni & Nitsume</i>	8 11
Kanpachi <i>Amberjack / Yuzu Daikon</i>	8 11	Anago <i>Sea Eel / Nitsume</i>	8 11
Hamachi <i>Yellowtail / Green Onion</i>	8 11	Nidako <i>Octopus / Lemon</i>	7 9

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>Fatty Tuna/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>See Eel / Furikake / Avocado</i>	6

NIGIRI COURSE

Premium Nigiri 12pc

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

45

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

