

# 献立 MENU\*

SUSHI HACHI

## 握り NIGIRI | 刺身 SASHIMI

2 pc | 3pc

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 &amp; 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

### NIGIRI COURSE

Premium Nigiri 12pc

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

45

## お椀 SOUPS

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

## 細巻き SUSHI ROLLS

Chu Toro <i>Fatty Tuna/ Scallion/ Koroke/ Kaiware/ Tonkasu Sauce</i>	9
Blue Crab <i>Tuna/ Pickled Cucumber/ Avocado/ Truffle Aioli</i>	8
Yellowtail <i>Salmon/ Jalapeno/ Shichimi Scallion /Shiso/ Japanese Sweet Chili</i>	8
Spicy Tuna <i>Shrimp &amp; Kabocha Tempura/ Pickled Radishi / Scallion/ Eel Sauce</i>	9
Futo Maki <i>Shitake Mushroom/ Tamago Egg/ Kanpyo/ Watercress Cucumber/ Avocado</i>	8
Inari Tofu <i>Deep-Fried Tofu Pocket/ Salmon/ Ikura Roe/ Avocado / Furikake</i>	9



## 調理場 CHEF SELECTIONS

### ONE

Edamame <i>Choose from Boiled &amp; Salt, Spicy Togarashi Flavor or Furikake Flavor</i>	5
Housemade Seaweed Salad <i>Field Greens / Wasabi Tobiko / Quail Egg / Ginger Dressing</i>	8

### TWO

Veggie Tempura <i>Kabocha / Onion/ Zucchini / Shitake Mushroom</i>	9
Chicken Kara-age <i>Homemade Tartar Sauce / Field Greens / Lemon Chips</i>	9
Agedashi Tofu <i>Crispy Vegetables / Shitake Mushrooms / Tempura Sauce</i>	7

Mini Chirashi Sushi <i>Tuna/ Amberjack / Japanese Snapper / Salmon / Yellowtail/ Tamago</i>	13
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Octopus Croquette <i>Nidako/ Baby Carrots/ Sweet Onion /Housemade Tonkatsu Sauce</i>	9
Kanpachi Crudo <i>Olive Puree / Pickled Daikon / Truffle Vinaigrette</i>	13

Blue Crab Tuna Tartare <i>Quail egg / Tobiko / Picked Cucumber</i>	14
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Grilled Octopus Chu Toro <i>Hijiki Seaweed/ Yuzo Sauce / Negi Daikon/ Tobiko</i>	15
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### THREE

Hachi's Chirashi Sushi <i>Today's Best Sashimi Pieces Over a Bed of Sushi Rice</i>	30
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Wagyu Beef "Ishiyaki" Sushi Hachi Style 6 pc <i>Vegetable Medley / Truffle Salt / Yuzu Kosho / Daikon-ChiPonzu 100% Kuroge Full-blood Wagyu -born &amp; raised in the US</i>	24
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## HACHI'S OMAKASE

Today's Soup

Chef's Appetizer

Premium Sashimi Plate  
5 kinds of Assorted Seasonal Sashimi of The Day

Nigiri Sushi  
Maguro, Botan Ebi, Kanpachi, Anago

Wagyu Beef "Ishiyaki" Hachi style 6pc

100% Kuroge Full-blood Wagyu -born & raised in the US

Five Course Experience: 63

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.