QUICK DISH MENU

Seaweed Salad 3.95 海藻サラダ





Hiyashinasu 3.85 冷やしなす

Cucumber Salad w/ Seaweed & Mountain Yam キュウリ,わかめ, 山芋の酢の物 3.95









Garlic edamame 3.98 ガーリック枝豆













*ASSORTED SASHIMI

刺身盛り合わせ

3 KINDS 18.95

6 KINDS 28.95



*BLUE FIN TUNA SASHIMI 本マグロ刺身

インロかる

OTORO 25.00

CHU TORO 22.00

AKAMI 15.00



*SALMON SASHIMI サーモン刺身

11.00



*HAMACHI SASHIMI はまち刺身

13.00



*HALIBUT SASHIMI ヒラメ昆布締め刺身

11.00



PREMIUM QUALITY

*SEARED MACKEREL 炙りしめ鯖刺身

8.50





*HALIBUT AND UNI CARPACCIO 13.50

ヒラメとウニのカルパッチョ

Thinly sliced Halibut Topped with Seared Sea Urchin Green Onion, Momiji Oroshi and Yuzu Ponzu.

DINE IN ONLY



***SASHIMI CARPACCIO 12.50**シーフードカルパッチョ

Thinly sliced Salmon & Halibut Topped with Crispy Garlic Dust, Hot Olive oil, and Yuzu Ponzu.

DINE IN ONLY

*SEARED GARLIC TUNA SASHIMI 12.50 炙りガーリックツナ刺身

Lightly Seared Tuna topped with Red Onions and Micro Greens. Splashed with Garlic, Ginger, & Ponzu.



*BEEF TATAKI 8.25 牛のたたき

Seared Beef Slice topped with Red Onions and Green Onion. Splashed with Garlic Ponzu.





*SPIDER ROLL 13.75

スパイダーロール

Extra Large Deep Fried Soft Shell Crab, Crab Meat, Cucumber, Micro Green Inside and Topped with Masago. Splashed with Eel Sauce.





*TIGER ROLL 12.50

タイガーロール

Shrimp Tempura and Cucumber Inside. Topped with Spicy Tuna and Avocado. Splashed with Eel Sauce.

*MAGIC MOUNTAIN 8.65

マジックマウンテン

Salmon and Cream Cheese Wrapped with Soy Paper. Deep Fried and Topped with Eel Sauce.



*PASSION ROLL 13_25 パッションロール

Spicy Tuna Roll with Cucumber Inside. Topped with Tuna and Tobiko. Splashed with Original



* SUPREME SALMON ROLL

12.95

スプリームサーモンロール

Topped with Salmon and Sliced Lemons.



* JALAPEÑO YELLOWTAIL ROLL

13_25

ハラペーニョイエローテールロール

Salmon Roll with Cucumber Inside. Yellowtail Roll with Cucumber Inside. Topped with Yellowtail and Sliced Jalapeños.

*Tuna Roll (6pcs)	5.75	*Natto Roll (6pcs)	3.95	California Roll	5.75
*Salmon Roll (6pcs)	5.25	Avocado/Cucumber Roll	4.95	*Spicy Tuna Roll	6.75

NIGIRI SUSHI

-ALL NIGIRI WILL BE SERVED BY PIECES-

*Blue Fin Otoro	6.50	*Salmon	3.40	*Mackerel	2.70
*Blue Fin Chu Toro	5.50	*Hamachi	3.40	*Ikura	3.65
*Blue Fin Akami	4.00	*Halibut	3.25	*Masago	2.65
*Uni	MKT	*Scallop	3.75		



*DELUXE SUSHI DINNER 23.95

特上寿司ディナー

Combination of 6pcs of Nigiri and California Roll (Up Grade to Spicy Tuna Roll for \$1.00 more)



APPETIZERS



Raw Baby Octopus Marinated in Wasabi & Sweet Wine



YAMAIMO SOMEN 元祖!山芋ソーメン 6.98

Mountain Yam Sliced like Thin Noodle. Served with House Special Dash Soup.

HIYASHI NASU 冷やしナス 3.85

Deep Fried Eggplant in Chefs Special Broth (Served Cold)



*YAMAKAKE HACHI STYLE 7.98

まぐろの山かけ八スタイル

Collaboration of Tuna sashimi & Mountain Yam Topped with Ikura and Micro Greens.



— ALL HANDROLLS WILL INCLUDE CUCUMBERS —

- NO RICE OPTION AVAILABLE FOR \$1 MORE -

*Tuna	5.00	*Spicy Tuna	5.00	EX I KAD	
Tulla	5.00	Spicy Tulia	5.00	Avocado	1.00
*Salmon	5.00	California	5.00		
		The Control of the Co		*Masago	1.00
*Hamachi	5.00	Natto	3.50	Cream Cheese	1.50
*Scallop	7.50	Avocado/Cucum	ber 3.95	Jalapeno	1.00
		221 000000 00000000	0.00	Soy Paper	1.00



SOUPS and SALADS

SEAWEED SALAD 3.95 海藻サラダ

GREEN SALAD 3.75グリーンサラダ

CUCUMBER SALAD WITH SLICED MOUNTAIN YAM & SEAWEED 3.95

キュウリとわかめ、山芋酢の物

*SASHIMI SALAD 8.65

海鮮サラダ

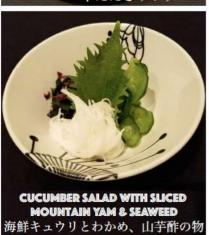
Assorted Sashimi and Mixed Greens Topped with Soy Citrus Dressing.

*BEEF TATAKI SALAD 8.25

牛たたきサラダ

Seared Beef Carpaccio and Mixed Greens Topped with Garlic Onion Dressing.







HACHI STYLE SALAD 8.25

八サラダ

Diced Chicken and Mixed Greens on bed of Crispy Wrap Topped with Combinations of Garlic Onion & House Special Dressing.

MISO SOUP 2.00

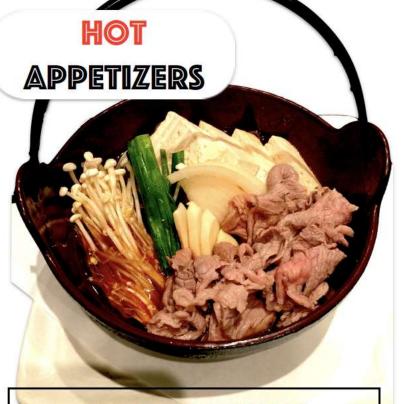
味噌汁

MISO SOUP HACHI STYLE

3.85

八スタイル味噌汁

Fresh made miso added
Bacon, Tofu, Cabbage, Enoki
Mushroom, and topping with green
onions.



SUKIYAKI HOT POT 8.75

肉豆腐鍋

Sliced Beef and Tofu simmered in Sukiyaki soup. Added Enoki Mushroom, Vegetables, Bamboo shoot and Glass Noodle. Served in a Japanese hot pot. EDAMAME 3.25

枝豆

GARLIC EDAMAME 3.98

ガーリック枝豆

SPICY GARLIC EDAMAME 3.98

スパイシーガーリック枝豆



CRISPY CHIPS 3.85

鶏皮チップス

Deep Fried Chicken Skin Chips with House Seasoning.



IKA KARAAGE 3.85

イカの唐揚げ Deep Fried Squid

JUICY CHICKEN KARAAGE

2PC 3.50

5PCS 7.98

8PCS 12.35

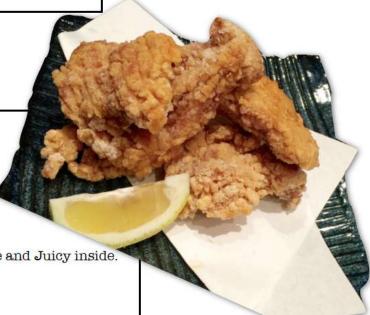
鶏のジューシー唐揚げ

Japanese style Deep Fried Chicken Thigh. Crispy outside and Juicy inside.

«SELECT SAUCE»

SPICY MAYO 0.35

HOUSE SPECIAL NEGISAUCE 1.00







SOFT SHELL CRAB 9.95

ソフトシェルクラブ

Extra Large Size Soft Shell Crab, Fried in a Light Tempura Batter,

AGEDASHI TOFU 5.35

揚げ出し豆腐



TONKATSU 7.98

豚カツ

Deep Fried Breaded Pork cutlet with House Tonkatsu Sauce





自家製炙りチャーシュ

HOMEMADE PORK CHASHU BOWL 8.65チャーシュー丼

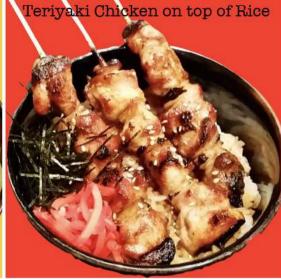


*ASSORTED SASHIMI BOWL 15.75 海鮮丼



YAKITORI BOWL 8.50 焼き鳥丼

Binchotan Charcoal Grilled
Terivaki Chicken on top of Rice



UNAGIBOWL 11.80

炭火焼うなぎ丼

Teriyaki Eel Grilled with Our Highest Quality Japanese Bincho-tan Charcoal



SOBORO DON 7.98 そぼろ丼

Sweet and Savory Ground Pork on a bed of Rice



OYAKO DON 8.95

親子丼

Chicken & Egg with Sweet Dashi Sauce over Rice



PAITAN RAMEN 10.50 白湯ラーメン

Chicken Stock mixed with Bonito Broth. Topped with Homemade Chashu, Poached Egg, Green Onion and pickle Ginger.

RICE ごはん (S)2.00 (L)3.00







BINCHOTAN CHARCOAL

Charcoal plays a very important part in cooking Yakitori. Unlike other restaurants, we use a highest quality Binchotan charcoal instead of using a gas grill or ordinary charcoal. Binchotan burns hot, it actually burns at a lower temperature than ordinary charcoal, but for a longer period of time. Binchotan charcoal releases large quantities of infrared rays. Infrared cooking makes meat crispy on the outside and tender and juicy inside.

YAKITORI

Our Yakitori is hand grilled w/
highest quality Binchotan
charcoal, and then dipped into
Hachi's specially formulated
"Tare" (Sauce). Yakitori,
literally "grilled chicken" is a
Japanese style skewered chicken,
and one of the most well-known
Japanese street food.



Chicken 鶏

All Made w/
"Jidori" Organic Chicken

▶ Chicken Thigh 若どり 2.75

Choice of TARE or SALT

- ▶ Chicken Thigh w/ Citron Pepper 若どり柚子胡椒 2.95
- ▶ Ume Shiso Yaki 3.05 梅しそ焼き

Sour plum & Japanese basil

- ▶ Cheese Yaki チーズ焼き 3.05
- ▶ Chicken Skin 鳥皮 2.85

Choice of TARE or SALT

- ▶ Teba Wing 手羽先 1.95
- ▶ Chicken Thigh Steak 6.35 若どりのもも一枚

whole thigh grilled crispy on the outside & juicy inside

Beef 牛

- ▶ *Premium Wagyu Tongue 6.50 特上厚切り牛タン
- Wagyu Tongue Misozuke 3.35 牛タン味噌漬け

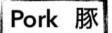
Tongue tip marinated in Miso

▶ Beef Misozuke 3.45 牛味噌漬け

Sirloin Steak marinated in Miso

▶ *Premium Wagyu Beef 8.45 特選和牛ロース

A1 Grade Short Rib



▶ Pork Belly 豚バラ 2.50

Choice of TARE or SALT

Pork Cheek とんとろ 2.35

Choice of TARE or SALT

- ▶ Pork w/ Negi Shio 3.10 ネギ塩焼きとん
- Pork w/ Wasabi & Soy Sauce 豚バラわさび醤油焼き 3.10
- ▶ Tsukune 生つくね 3.25

Unlike ordinary Tsukune (meat ball), it is made w/ specially hand mixed ground pork. It's so juicy, you will see the difference!

Poached egg 1.35

- Cheese Tsukune 3.85 チーズつくね
- Oroshi Ponzu Tsukune 3.85 おろしポン酢つくね

Grated Daikon radish and Ponzu sauce

▶ Ume Shiso Tsukune 3.85 梅しそつくね

Sour plum & Japanese basil

Kurobuta Sausage (4pc) 5.50 黒豚ソーセージ

Seafood 海鮮

- Fresh Water Eel ウナギ 4.65
- Grilled Smelt ししゃも 1.95
- ▶ Grilled Shrimp w/ Tartar Sauce エビ炭火焼タルタル添え 2.70
- Scallop w/ Butter & Soy Sauce ひも付きホタテ 2.60
- Grilled Mackerel 鯖の塩焼き 5.45
- ▶ Ikayaki イカ焼き 11.00
- Salmon Collar (Limited Item) サーモンかま MKT
- ▶ Yellowtail Collar (Limited Item) ハマチかま MKT

Side Topping Citron Pepper 柚子胡椒 0.50 Negi Shio ネギ塩 0.50

Duck 鴨

- ▶ Duck w/ Hachi Salt 3.75 鴨の塩焼き
- ▶ Duck w/ Balsamic Vinegar 3.95 鴨のバルサミコ酢

Bacon Wrap ベーコン巻き

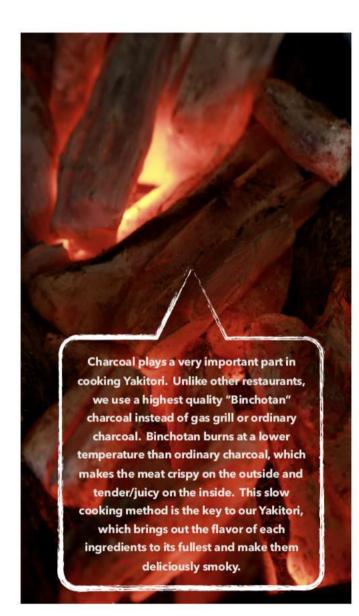
- Enoki Mushroom w/ Bacon えのきベーコン 2.95
- Mochi Cheese Bacon 2.95 もちチーズベーコン

Vegetable 野菜

- Sweet Corn 2.50 焼きトウモロコシ
- ▶ Shiitake Butter 2.00 椎茸バター醤油焼き

Shiitake Mushrooms w/ butter & soy sauce

ト Shishito Pepper 1.50 シシトウ







Green Tea

Mochi Ice Cream 2pcs

3.50

餅アイスク

Vanilla Ice Cream with Sweet Red Bean & Matcha Powder

宇治金時アイスク

MUST TRY!!! HONEY TOAST

8.98

ハニートースト

Takes 15-20 mins to make!



Vanilla Ice Cream 2.98

バニラアイスクリーム