

# DRINK MENU

## Beer

### Draft Beer <Sapporo Premium>

16oz. 6.5

34oz. 11

### Bottled Beer

Coors Light (12oz)	3.85
Orion (21.4oz)	10.00
---Imported from Okinawa	
Asahi Super Dry (21.4oz)	8.00

## Non-Alcoholic Beverages

### Soda Items

Refillable Fountain Soda (Pepsi, Diet, Sierra Mist, Ginger Ale)	3.50
Hot Tea	2.00
Iced Green Tea (Non Refillable)	2.98
Iced Oolong Tea (Non Refillable)	2.98
Calpico Soda (Non Refillable)	2.98
Lychee Soda (Non Refillable)	2.98

### Bottled/Canned Items

Fiji Water (1L)	4.50
San Pellegrino (500ml)	4.50
Cream Melon Soda	3.90
Apple Juice Box (Kid's Size)	0.99





# Freezing Chu-hai

フリージング チューハイ

Regular (16oz): 7.95

MEGA (34oz): \$14



Mango  
マンゴー



Lemon  
レモン



Grapefruit  
グレープフルーツ



Seasonal  
(\$8.45/\$14.95)  
(Ask for flavor!)

なか Refill (1 time only per glass)

Regular (3oz): \$4 // MEGA (6oz): \$7.50

# Classic Chu-hai

クラシック チューハイ

Single: \$4.95  
Double: \$6.75

• Oolong Hai  
ウーロンハイ

• Matcha Hai  
緑茶ハイ

Calpico Hai/Sour  
カルピスハイ/サワー



Lychee Hai/Sour  
ライチハイ/サワー



Fresh Lemon Hai/Sour  
生レモンハイ/サワー



# High Ball

ハイボール

Regular (16oz) Single: \$5.95 Double: \$8.95

MEGA (34oz) Single: \$11 Double: \$16

- Original オリジナル
- Coke コーラ
- Ginger Ale ジンジャーエール





# Shochu & Whiskey



## Shochu 焼酎

	<u>Gls</u>	<u>Btl</u>
<b>Wheat 麦</b>		
Ichiko	6.50	46
Hitotsubu No Mugi	8	66
<b>Sweet Yam 芋</b>		
Satsuma Hozan	8	66
<b>Rice 米</b>		
Shiro	6.85	48

## Whiskey ウィスキー

	<u>Gls</u>	<u>Btl</u>
Toki (Suntory)	6.50	79
Hibiki (Suntory)	10.50	179
Akashi	6.95	85



Ask us about keeping your bottle here!!



# Wine



## White Wine

		<u>Gls</u>	<u>Btl</u>
Kendall Jackson	Chardonnay	8.50	35
Kim Crawford	Sauvignon Blanc	(Half Btl)	19
Acrobat Winery	Pinot Grigio	8.00	32
J Lohr	Riesling	7.25	29
Cakebread Cellars	Chardonnay		85

## Red Wine

Kendall Jackson	Cabernet Sauvignon	9.75	39
Educated Guess	Cabernet Sauvignon	12.50	50
Line39	Pinot Noir	8.50	35
Kenwood "Six Ridges"	Pinot Noir	N/A	58
Decoy (Duckhorn)	Merlot	N/A	50
Rombauer	Merlot	N/A	88
Clos Du Val "Estate"	Cabernet Sauvignon	N/A	110
Taken	Red Blend	N/A	82

## Plum Wine

Cho-ya Umeshu		5.95	30
Cho-ya Single Year	<i>*Exclusive only for Hachi</i>	9.75	4

## Bubble

Ikezo Sparkling Jelly Sake Peach (180ml)	N/A	7
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# Sake

## Flavored Sake

Yuzu Sakari

Gls: 20.00 (6oz)    Bottle:65.00

## Unfiltered Sake

Cream Nigori Unfiltered Sake (300ml) 12.00

## Hot Sake

House Hot Sake (8oz) 7

Otokoyama Junmai (8oz) 12.75





# Premium Sake 日本酒



***Otokoyama Junmai 男山*** 8oz: 12.75 / 1.8L Blt: 89

***Hot/cold***

Alc: 15% Hokkaido Prefecture

**Dry, smooth, and rich.** Underlying subtle aroma of grain with a hint of fruity nose. Refreshing lightness with vivid acidity.

**180ml**



***Katana Junmai Ginjo 日本刀 かたな*** 12.75

Alc: 15~16% Shizuoka Prefecture

**Extra Dry.** Medium rich texture with good acid structure. Clean and crystal clear finish.

**300ml**



***Kikusui Junmai Ginjo 菊水*** 20

Alc: 15% Nigata Prefecture

**Light and comfortably dry** premium Sake with the aroma of fresh cantaloupe and banana followed by medium body bringing refreshing Mandarin orange like overtones.



***Onikoroshi Demon Slayer "Honjozo" 本醸造みちのく鬼ころし*** 21

Alc: 16.5% Miyagi Prefecture

**Extremely dry,** stoney and mineral flavor. Great crisp mouthfeel like a clean Pilsner, warmed up, it will give you a kick and the sweetness and mellowness you can find after it cools down.

**720ml**



***Kubota Senjyu Ginjo 久保田 千寿*** 59

Alc: 15% Nigata Prefecture

**Light and dry.** "Perfect Ginjo for meals" Complements a variety of dishes. The moderate aroma precedes a delicately flavored palate followed by a pleasantly clean and crisp finish.



720ml



**Dewazakura "Izumi Judan" Ginjo** 出羽桜 泉十段 62

Alc: 17~18% Yamagata Prefecture

**Clean, crisp, and quite dry.** It's floral with a berry aftertaste. Martini lover's sake.



**Sohomare Tokubetsu Junmai** 惣譽 59

Alc: 15% Tochigi Prefecture

**Mild, but so refreshing.** Ancient Kimono style sake. Acidity and ample "Umami" in harmony. Crisp and flavorful with a kick.



**Suigei "Drunken Whale" Tokubetsu Junmai Sake** 酔鯨 55

Alc: 15% Kouchi Prefecture

**Clean, Flavorful.** The nose is a collection of rose, wood, and grape scents. Great pair with fatty fish sashimi.



**Kikusui Sakamai Junmai Daiginjo** 酒美国菊水纯米大吟醸 73

Alc: 15% Nigata Prefecture

**Rich aroma and gentle crisp dryness.** This is the only Sake in the world made with the legendary Kikusui Sake rice. This rice, thought to be extinct, is the father of the most popular brewing rice in Japan.



**Kubota Manju Junmai Daiginjo** 久保田 萬寿 136

Alc: 15% Nigata Prefecture

**Elegant and Clean.** Silky smooth texture. Nose of Cedar trees and fresh rainwater with hints of dried orange peel aroma.

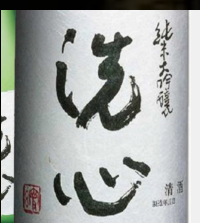


**Kikusui "Junmai Daiginjo Genshu"** 幻の酒米「菊水」 150

Alc: 17% Niigata Prefecture

**\*Exclusive only for Hachi**

**"High End Sake" very smooth,** very lush, very round, and goes across the palate-like liquid velvet. A fantastic "feeling" sake that speaks to wine drinkers who like large reds and impactful whites.



**Senshin Junmai Daiginjo** 洗心純米大吟醸 175

Alc: 15% Niigata Prefecture

**Light and Dry.** The 'Senshin is the one of the finest sakes from Asahi Shuzo. Senshin has its rice polished to a fine 28% with an intricate process that lasts 72 hours. One can expect a nose of citrus and honeydew with a multi-layered, zesty and peppery aftertaste.



# 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



Tako Wasabi 3.50  
タコわさび



Garlic edamame  
4.25  
ガーリック枝豆



Takoyaki 6.98  
たこ焼き

Crispy chips 3.85  
鶏皮チップス



Yamaimo Somen 6.98





## HACHI SALAD

ハサラダ



# 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 8.35

牛たたきサラダ

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



### BEEF TATAKI SALAD

牛たたきサラダ



### CUCUMBER SALAD WITH SLICED MOUNTAIN YAM & SEAWEED

キュウリとわかめ、山芋酢の物



### SASHIMI SALAD

海鮮サラダ

### HACHI STYLE SALAD 8.35

ハサラダ

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

ハスタイル味噌汁

Fresh made miso added  
Bacon, Tofu, Nappa, and Enoki  
Mushroom



# OUR FAMOUS

## CARPACCIOS



**\*JALAPEÑO YELLOWTAIL 12.50**

ハラペーニョイエローテール

Thinly sliced Yellowtail Sashimi Topped with Jalapeno Slices, Red Onions, and Micro Greens. Splashed with Lemon Yuzu and Ponzu Sauce.



**\*HALIBUT AND UNI CARPACCIO 13.75**

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 12.75**

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 12.75**

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 8.65**

牛のたたき

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





**\*ASSORTED SASHIMI**

刺身盛り合わせ

**3 KINDS 18.95**

**6 KINDS 28.95**

Please Ask  
for **TORO UPGRADE**  
for **\$5.50!!**



**\*BLUE FIN TUNA  
SASHIMI**

本マグロ刺身

**TORO 23.50**

**AKAMI 15.85**



**\*SALMON SASHIMI**

サーモン刺身

**11.50**

**\*HAMACHI SASHIMI**

はまち刺身

**13.00**

**\*HALIBUT SASHIMI**

ヒラメ昆布締め刺身

**11.00**

**\*SEARED MACKEREL**

炙りしめ鯖刺身

**8.75**

\* Southern Nevada Health District Regulations 1996 Governing the Sanitation of Food Establishments 96.03.0800.2

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked"



**SPECIALTY  
ROLLS**

**\*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 Masago. Splashed with Original Miso Mayo Sauce.



**\* SUPREME SALMON ROLL**

12.95

スプリームサーモンロール

Salmon Roll with Cucumber Inside. 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

Yellowtail Roll with Cucumber Topped with Yellowtail and Sliced Jalapeños.

\*Tuna Roll (6pcs) 5.75

\*Salmon Roll (6pcs) 5.25

\*Natto Roll (6pcs) 3.95

Avocado Cucumber Roll 4.95

Avocado Roll 4.95

Cucumber Roll 4.95

California Roll 5.75

\*Spicy Tuna Roll 6.75

**NIGIRI SUSHI**

—ALL NIGIRI WILL BE SERVED BY PIECES—

\*Blue Fin Toro 5.50

\*Blue Fin Akami 4.00

\*Uni MKT

\*Salmon 3.40

\*Hamachi 3.40

\*Halibut 3.25

\*Scallop 3.75

\*Mackerel 2.70

\*Ikura 3.65

\*Masago 2.65



**\*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)

# COLD APPETIZERS

## \*TAKO WASABI タコわさび 3.50

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

まぐろの山かけハスタイル

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



# HANDROLLS

— ALL HANDROLLS WILL INCLUDE CUCUMBERS —

— NO RICE OPTION AVAILABLE FOR \$1 MORE —

*Tuna	5.00
*Salmon	5.00
*Hamachi	5.00
*Scallop	7.50

*Spicy Tuna	5.00
California	5.00
Natto	3.50
Avocado/Cucumber	3.95

### EXTRAS

Avocado	1.00
*Masago	1.00
Cream Cheese	1.50
Jalapeno	1.00
Soy Paper	1.00

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**HOT**

**APPETIZERS**



**SUKIYAKI HOT POT 8.85**

肉豆腐鍋

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

**EDAMAME 3.50**

枝豆

**GARLIC EDAMAME 4.25**

ガーリック枝豆

**SPICY GARLIC EDAMAME 4.25**

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 3.60**

**5PCS 8.50**

**8PCS 13.98**

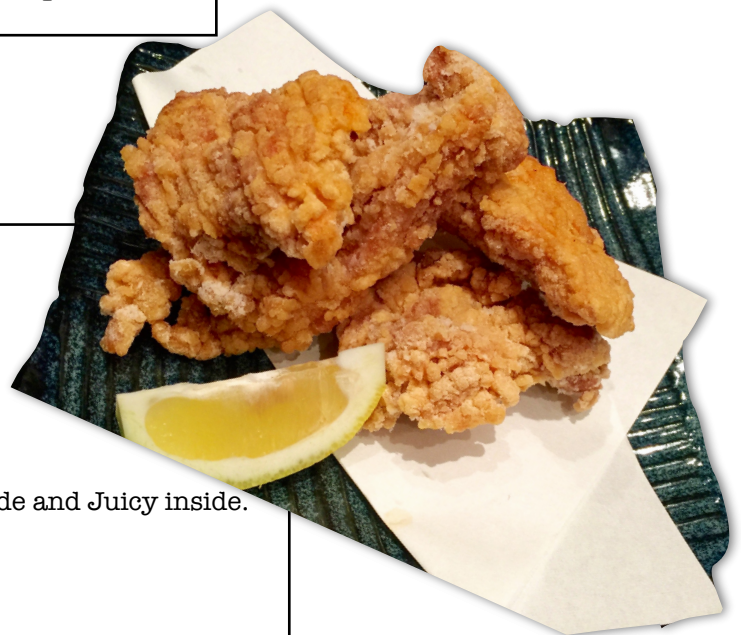
鶏のジューシー唐揚げ

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

<SELECT SAUCE>

**SPICY MAYO 0.35**

**HOUSE SPECIAL NEGI SAUCE 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



**PAN FRIED GYOZA**

5.35

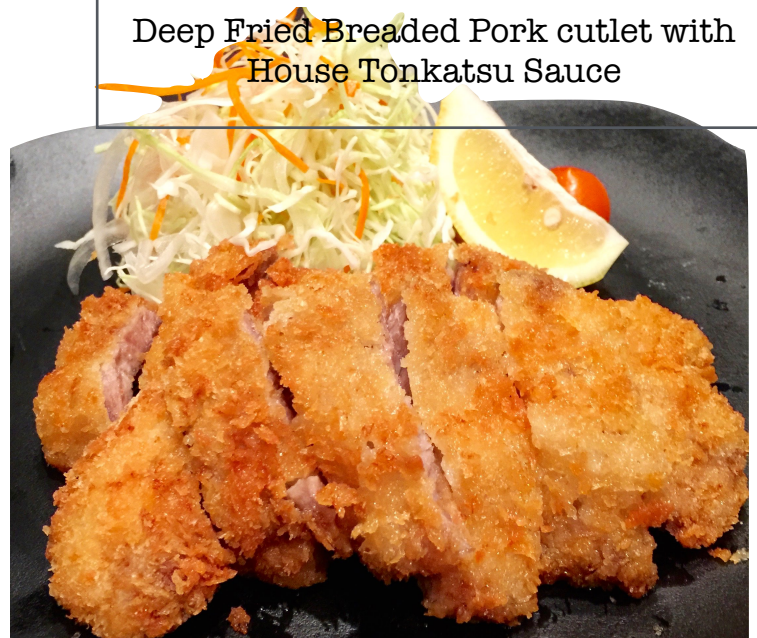
餃子



**TONKATSU 7.98**

豚カツ

Deep Fried Breaded Pork cutlet with  
House Tonkatsu Sauce



**SEARED HOMEMADE  
PORK CHASHU 6.35**

自家製炙りチャーシュー





**IKAYAKI 11**

イカ姿焼き



**TAKOYAKI 6.98**

たこ焼き

Deep Fried Octopus Ball  
Served over Special Egg Mayo



**BAKED GREEN MUSSELL**

5.50

ムール貝焼き



**KUROBUTA SAUSAGE**

5.65

黒豚ソーセージ



**BINCHO-TAN GRILLED NY STEAK 9.50**

漬けダレ炭火焼ステーキ

Marinated in Garlic Soy Sauce, then Grilled Over  
the Charcoal. Topped off with Japanese BBQ  
Sauce.



## **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.*



# YAKITORI MENU

## 焼き鳥炭火焼き

Prepared using the finest  
Binchotan Charcoal from Japan

Our Yakitori is dipped into Hachi's specially formulated "TARE" sauce. Yakitori Literally means "Grilled Chicken" and it is Japanese style skewered chicken. They are one of the most well-known Japanese street foods!

### 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 3.15**
- ▶ **Ume Shiso Yaki 3.15**  
梅しそ焼き  
Sour Plum & Japanese Basil
- ▶ **Cheese Yaki チーズ焼き 3.15**
- ▶ **Chicken Skin 鳥皮 2.85**  
Choice of TARE or SALT

### Beef 牛

- ▶ **\*Premium Wagyu Tongue 6.98**  
特上厚切り牛タン
- ▶ **\*Premium Wagyu Beef 8.5**  
特選和牛ロース  
A1 Grade Short Rib
- ▶ **Beef Misozuke 3.45**  
牛味噌漬け  
Sirloin Steak Marinated in Miso



## Pork 豚

- ▶ **Pork Belly 豚バラ 2.75**  
Choice of TARE or SALT
- ▶ **Pork w/ Negi Shio 3.50**  
ネギ塩焼きとん
- ▶ **Pork w/ Wasabi & Soy Sauce 3.10**  
豚バラわさび醤油焼き
- ▶ **Tsukune 生つくね 3.25**  
Unlike ordinary Tsukune(meat ball), made w/ specially hand mixed ground pork. So juicy, you'll See the difference!  
**W/ 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) 5.65**  
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 2.80**  
エビ炭火焼タルタル添え
- ▶ **Scallop w/ Butter & Soy Sauce 2.75**  
ひも付きホタテ
- ▶ **Grilled Mackerel 鯖の塩焼き 5.50**
- ▶ **Ikeyaki 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 1.00  
Negi Shio ネギ塩 1.00

## Duck 鴨

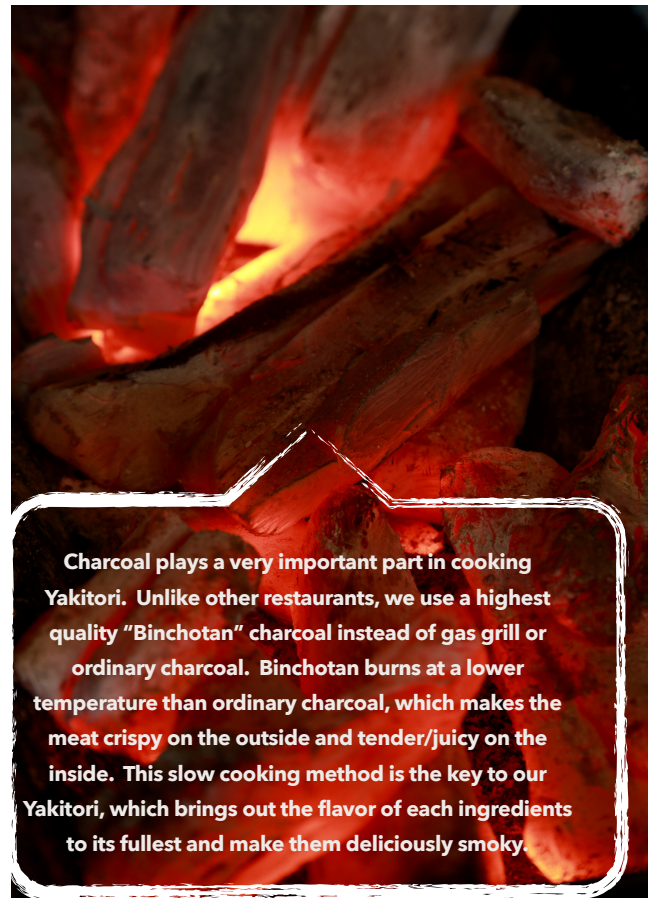
- ▶ **Duck w/ Hachi Salt 3.75**  
鴨の塩焼き
- ▶ **Duck w/ Balsamic Vinegar 3.95**  
鴨のバルサミコ酢

## Bacon Wrap ベーコン巻き

- ▶ **Enoki Mushroom w/ Bacon 3.75**  
えのきベーコン
- ▶ **Mochi Cheese Bacon 2.98**  
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
- ▶ **Shishito Pepper 1.50**  
シシトウ



Charcoal plays a very important part in cooking Yakitori. Unlike other restaurants, we use a highest quality "Binchotan" charcoal instead of gas grill or ordinary charcoal. Binchotan burns at a lower temperature than ordinary charcoal, which makes the meat crispy on the outside and tender/juicy on the inside. This slow cooking method is the key to our Yakitori, which brings out the flavor of each ingredients to its fullest and make them deliciously smoky.



**HOMEMADE PORK  
CHASHU BOWL 8.85**  
チャーシュー丼



**\*ASSORTED SASHIMI  
BOWL 15.85**  
海鮮丼



**YAKITORI BOWL 8.85**  
焼き鳥丼  
Bincho-tan Charcoal Grilled  
Teriyaki Chicken on top of Rice



**UNAGI BOWL 11.80**  
炭火烧うなぎ丼

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





# DINNER COMBINATION

→ Choose One

A) \*3 KINDS ASSORTED  
SASHIMI 18.95



C) SUKIYAKI HOT POT  
8.85



D) JUICY CHICKEN  
KARAAGE 8.50  
からあげ



B) TONKATSU 7.98  
豚カツ



E) BINCHO-TAN GRILLED NY  
STEAK 9.50  
漬けダレ炭火焼ステーキ



+ 3.50

+



MISO SOUP & RICE  
みそ汁 & ごはん

+ 8.00

+



MISO SOUP, RICE, & CALIFORNIA ROLL  
みそ汁、ごはん & カリフォルニアロール

Upgrade California roll to Spicy tuna roll  
for \$1.00 more



# Sweets



**Green Tea**

**Mochi Ice Cream 2pcs**

**3.75**

餅アイスクリーム



**Vanilla Ice Cream with  
Sweet Red Bean & Matcha Powder**

**3.98**

宇治金時アイスクリーム



MUST  
TRY!!!

**HONEY TOAST**

**8.98**

ハニートースト

**Takes 20 mins to make!**



**Vanilla Ice Cream 2.98**

バニラアイスクリーム