

# EIGHT EIGHT EIGHT

メイン料理

## SHAREABLES

**EDAMAME** 9  
CHILI-GARLIC OR SMOKED SEA SALT

**CUCUMBER SUNOMONO** 10  
WAKAME, SESAME, AGED SOY

**MIZUNA SALAD** 15  
MUSTARD GREENS, CABBAGE, WAFU DRESSING

**WAGYU KATSU SANDO\*** 34  
BREADED FILET, SWEET SOY  
[REMASTER WITH A5 KAGOSHIMA +38]

**GRILLED YAKITORI** 15  
CHICKEN THIGHS, SHIITAKE, SCALLIONS

**A5 TALLOW FRIES** 14  
TOKYO SPICE, YUZU KEWPIE

**CRISPY GREEN BEANS** 12  
TAMARIND GLAZE, GARLIC PANKO

**TEMPURA ASPARAGUS** 14  
TARE SAUCE, CURED YOLK

**MUSHROOM GYOZA** 12  
HOUSE UMAMI POWDER, AGED SOY

**BAKED CRAB ROLLS** 30   
KEWPIE, MASAGO, SESAME

**OKONOMIYAKI** 16  
GRIDDLE CAKE, PORK BELLY, BONITO

**CHICKEN KARAAGE** 18  
HONEY GLAZE, MISO RANCH

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RAW

**MARKET OYSTER\*** MP   
CITRUS DASHI

**SALMON FREESTYLE\*** 26  
GINGER, YUZU-SOY, SESAME

**TUNA TARTARE\*** 24  
CRISPY RICE, SALMON ROE

**YELLOWTAIL JALAPEÑO\*** 26   
COCONUT PONZU

**A5 STEAK TARTARE\*** 32  
RED MISO, TEMPURA NORI

**OMOTENASHI CAVIAR SERVICE\*** 185  
OSSETRA CAVIAR, JAPANESE INSPIRED ACCOMPANIMENTS  
[UMAMI MARTINI PAIRING PER GLASS +18]

## REMASTERED ADDITIONS

 **BLACK TRUFFLE** 38

 **CAVIAR BUMP\*** 36

 **FRESH GRATED WASABI** 12

 **SEA URCHIN\*** MP

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SIGNATURES

**CARRARA WAGYU STRIP STEAK\*** 78 (6OZ)  
CARAMELIZED CARROTS, BLACK GARLIC

**MISO BLACK COD** 35  
BOK CHOY, ENOKI, BEETS

**TEMPURA SOFT SHELL CRAB & UDON** 26  
MAITAKE, CAVIAR, UNI CURRY

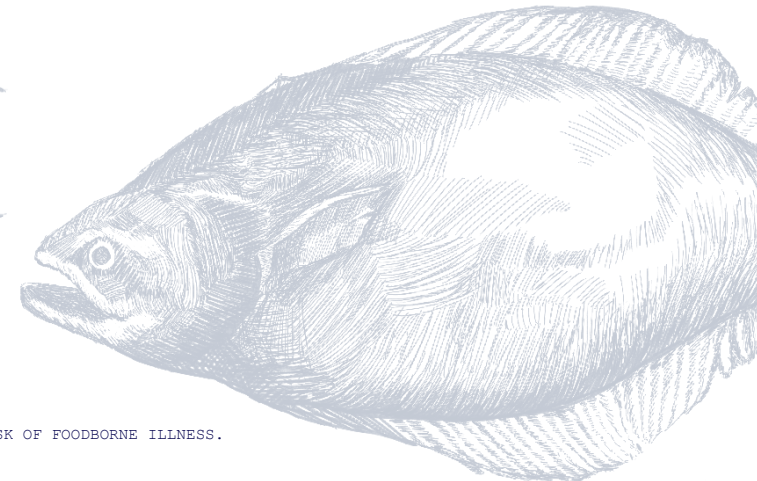
**DONABE FRIED RICE** 36   
CHICKEN THIGH, SHIITAKE, CURED YOLK  
[PREPARED TABLESIDE FOR TWO]

**A5 NY STRIP, KAGOSHIMA\*** 144 (4OZ)  
YUZU KŌSHŌ, FRESH WASABI

**MIYABI (ME-YAH-BE)**  
[62 PER GUEST]

A SHARED CULINARY EXPERIENCE  
SHAREABLES | RAW | SIGNATURE | DESSERT  
CURATED BY OUR DISTINGUISHED CHEFS

[ADD A5 KAGOSHIMA +95]



CHEF DE CUISINE: ALFREDO BUENO | MASTER SUSHI CHEF: DEDEN BANDI

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.