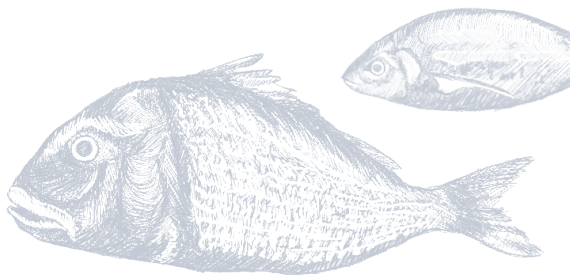


EIGHT
EIGHT
EIGHT



NIGIRI* / SASHIMI*
[2PCS]

AKAMI LEAN CUT TUNA 17

CHU TORO MEDIUM FAT BLUEFIN TUNA MP

HAMACHI YELLOWTAIL 16

SHIMA AJI STRIPED JACK 15

MADAI SEA BREAM 15

SAKE FAROE ISLAND SALMON 14

EBI TIGER PRAWN 17

IKURA MARINATED SALMON ROE 15

UNAGI FRESH WATER EEL 14

KINMEDAI GOLDEN EYE SNAPPER 17



MAKIZUSHI

SIGNATURE ROLLS

888* SALMON, AVOCADO, GINGER, CHIVE, SESAME 28

TRIO* BLUE CRAB, YELLOWTAIL, TUNA, CUCUMBER, OSSETRA 36

CRUNCHY TUNA* SPICY TUNA, SCALLION, TOBIKO, AVOCADO 22

SAKE-SU* SALMON, BLUE CRAB, TOBIKO, AVOCADO, WRAPPED IN CUCUMBER 27

GEISHA FRESH MAINE LOBSTER, AVOCADO, SPICY KEWPIE, GOLD FLAKES 41

CLASSIC ROLLS

TEKKA* AKAMI, SCALLION, SHISO 16

SALMON* YUZU KŌSHŌ 14

HAMACHI* YELLOWTAIL, KIZAMI WASABI 17

KAPPA* CUCUMBER 12

HAND ROLLS*

BLUE CRAB, OSSETRA CAVIAR, AVOCADO 25

SPICY TUNA, SCALLION, CUCUMBER 12

SALMON, IKURA, CHIVE 12

HAMACHI, WASABI, OSSETRA CAVIAR 22

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.