

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
TOFU, CABBAGE, WAFU DRESSING

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

GRILLED YAKITORI 15
CHICKEN THIGHS, MUSHROOMS, 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, PONZU

BAKED CRAB ROLLS 30 ✨
KEWPIE, TOBIKO, 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 TATAKI* 26
GINGER, ONION MARMALADE, SESAME

TUNA TARTARE* 24
CRISPY RICE, SALMON ROE

YELLOWTAIL JALAPEÑO* 26 🌸
COCONUT PONZU, FINGER LIME

A5 STEAK TARTARE* 32
RED MISO, YUZU KOSHÔ

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

REMASTERED ADDITIONS

🌸 CAVIAR BUMP* 36

🍣 FRESH GRATED WASABI 12

🌟 SEA URCHIN* MP

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SIGNATURES

AUSTRALIAN WAGYU STRIP STEAK* 78 (6OZ)
HEIRLOOM CARROTS, BLACK GARLIC

MISO BLACK COD 35
BOK CHOY, ENOKI, BEETS

TEMPURA SOFT SHELL CRAB & UDON 30
MAITAKE, CAVIAR, UNI CURRY

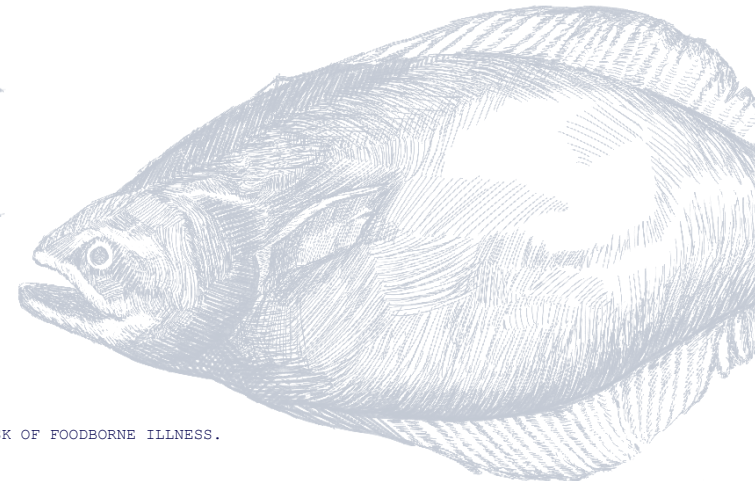
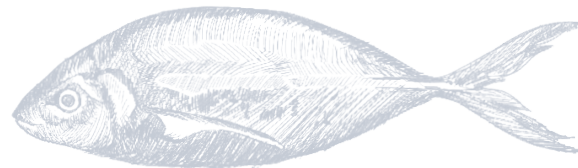
DONABE FRIED RICE 36
CHICKEN THIGH, MUSHROOMS, CURED YOLK
[PREPARED TABLESIDE FOR TWO]

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

MIYABI (ME-YAH-BE)
[85 | 115 PER GUEST]

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

[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.