

# EIGHT EIGHT EIGHT

メイン料理

## SHAREABLES

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

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

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

**YAKITORI** 15  
CHICKEN THIGHS, MUSHROOMS, SCALLIONS

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

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

**MUSHROOM GYOZA** 12  
HOUSE UMAMI POWDER, PONZU, EEL SAUCE

**BAKED CRAB ROLL** 15   
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

**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

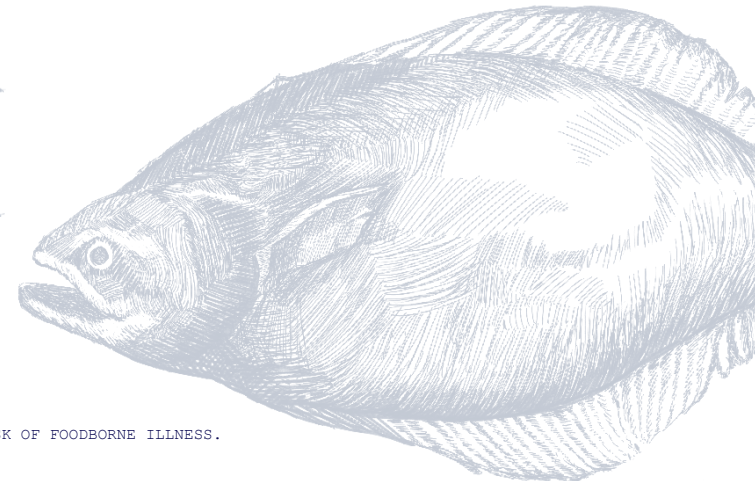
**DONABE FRIED RICE** 36  
CHICKEN THIGH, MUSHROOMS, CURED YOLK  
[PREPARED TABLESIDE FOR TWO]

**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

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