

EIGHT  
EIGHT  
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888 PRIVATE DINING

PRICED PER PERSON (TAX & GRATUITY EXCLUDED)

<u>2 SELECTIONS PER COURSE</u>	<u>3 SELECTIONS PER COURSE</u>	<u>4 SELECTIONS PER COURSE</u>
\$105 PER GUEST	\$120 PER GUEST	\$135 PER GUEST

CANAPES

\$30 PER PERSON

TEMPURA MUSHROOMS  
AVOCADO HANDROLL  
VEGGIE GYOZA

PREMIUM CANAPES

REPLACE ANY OF THE CHOICES ABOVE  
FOR AN ADDITIONAL \$5 PER PERSON

CHICKEN KARAAGE  
SALMON POKE\*  
CHARRED BABY CORN

OTOSHI  
TEMPURA NORI CHIPS

FIRST COURSE

CHOOSE SELECTIONS FROM BELOW

EDAMAME, CHILI-GARLIC  
OKONOMIYAKI, GRIDDLE CAKE, PORK BELLY, BONITO  
CUCUMBER SUNOMONO, WAKAME, SESAME, AGED SOY  
SALMON TATAKI, GINGER, ONION MARMALADE, SESAME\*

SERVED FAMILY STYLE

SUSHI\*

ADD AS ANOTHER COURSE TO SHARE

MAKI ROLLS

[\$85 PER PLATTER (24 PIECES)]  
MASTER CHEF'S SELECTION

NIGIRI

[\$110 PER PLATTER (12 PIECES)]  
MASTER CHEF'S SELECTION

SASHIMI

[\$110 PER PLATTER (12 PIECES)]  
MASTER CHEF'S SELECTION

SECOND COURSE - SIGNATURES

CHOOSE SELECTIONS FROM BELOW

MISO BLACK COD, BOK CHOY, ENOKI, BEETS  
YAKITORI DON, GRILLED CHICKEN THIGHS, RICE, TARE SAUCE  
WAGYU FILET, CARAMELIZED CARROTS, MUSHROOM, BLACK GARLIC\*  
SEARED SALMON, UDON, MAITAKE, UNI CURRY\*

PREMIUM SIGNATURES

6OZ AUSTRALIAN WAGYU STRIP STEAK\* TEMPURA SOFT SHELL CRAB & UDON\*  
HEIRLOOM CARROTS, BLACK GARLIC MAITAKE, CAVIAR, UNI CURRY  
[\$76 PER ORDER] [\$42 PER ORDER]

4OZ A5 NY STRIP\*  
KAGOSHIMA, YUZU KOSHŌ, FRESH WASABI  
[\$80 PER ORDER]

DESSERT

CHOOSE TWO SELECTIONS FROM BELOW

SEASONAL MOCHI ICE CREAM  
SESAME SEED POPSICLE, CHOCOLATE FUDGE  
MILLE CREPE CAKE, CEREMONIAL MATCHA, COTTON CANDY RASPBERRY



CHEF DE CUISINE: ALFREDO BUENO

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

MENU ITEMS AND PRICING ARE SUBJECT TO SEASONAL CHANGES