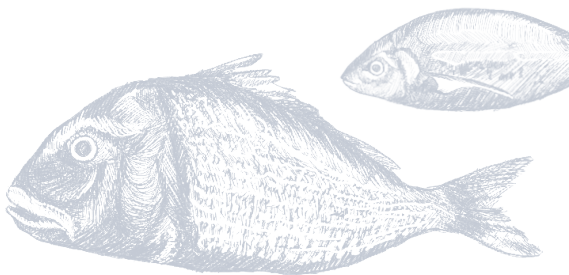


EIGHT EIGHT EIGHT



NIGIRI* / SASHIMI* [2PCS]

AKAMI LEAN CUT TUNA 17

CHU TORO MEDIUM FAT BLUEFIN TUNA MP

O TORO FATTY 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 SALMON ROE 15

UNAGI FRESH WATER EEL 14

KINMEDAI GOLDEN EYE SNAPPER 17

CHEFS SELECTION*

5 PIECE SASHIMI

[55]



MAKIZUSHI

SIGNATURE ROLLS

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

TRIO* BLUE CRAB, YELLOWTAIL, TUNA, CUCUMBER 36

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

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

AUSTRALIAN WAGYU* BLACK TRUFFLE, YUZU KOSHO, IKURA 41

CLASSIC ROLLS

TEKKA* AKAMI, SCALLION, SHISO 16

SALMON* YUZU KŌSHŌ 14

HAMACHI* YELLOWTAIL, KIZAMI WASABI 17

KAPPA* CUCUMBER 12

HAND ROLLS*

SPICY TUNA, SCALLION, CUCUMBER 12

SALMON, IKURA, CHIVE 12

HAMACHI, WASABI, WHITE MISO 16

MAINE LOBSTER, AVOCADO, KEWPIE 25

CHEF DE CUISINE: ALFREDO BUENO

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