

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]

KUSHIYAKI 18
WAGYU, TERIYAKI, PICKLED ONION

A5 TALLOW FRIES 14
TOKYO SPICE, YUZU KEWPIE

TEMPURA ASPARAGUS 14
TARE SAUCE, CURED YOLK

MUSHROOM GYOZA 12
HOUSE UMAMI POWDER, EEL SAUCE

BAKED CRAB ROLL 15 
KEWPIE, TOBIKO, SESAME

OKONOMIYAKI 16
GRIDDLE CAKE, PORK BELLY, BONITO

CHICKEN KARAAGE 18
HONEY GLAZE, MISO RANCH

生

RAW

MARKET OYSTER*  MP
CITRUS DASHI OR BROILED MISO BUTTER

HOTATE CRUDO* 22
AVOCADO, ASIAN PEARS

TUNA TARTARE* 24
CRISPY RICE, SALMON ROE

YELLOWTAIL JALAPEÑO* 26 
COCONUT, NORI OIL

OMOTENASHI CAVIAR SERVICE* 185
JAPANESE INSPIRED ACCOMPANIMENTS

[UMAMI MARTINI PAIRING PER GLASS +18]

REMASTERED ADDITIONS

 CAVIAR BUMP* 36

 FRESH GRATED WASABI 12

 SEA URCHIN* MP

特製

SIGNATURES

WAGYU HARAMI STEAK* 58 (6OZ)
SHISO CHIMICHURRI, HEIRLOOM CARROTS

GRILLED SEABASS 38
TOGARASHI, MISO, GARLIC AIOLI

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, MIYAZAKI* 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 MIYAZAKI +95]



CHEF DE CUISINE: ALFREDO BUENO

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