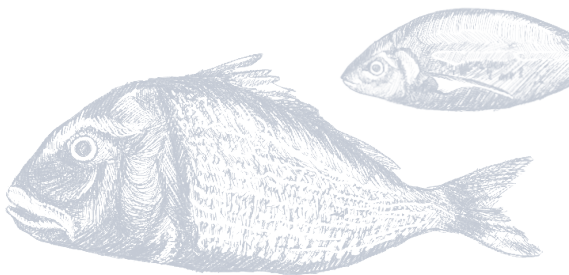


EIGHT  
EIGHT  
EIGHT



**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 16  
**IKURA** MARINATED SALMON ROE 15  
**UNAGI** FRESH WATER EEL 14  
**KINMEDAI** GOLDEN EYE SNAPPER 17  
**MIYAZAKI** A5 WAGYU 20  
**BAFUN UNI** SEA URCHIN MP



**MAKIZUSHI**

### CLASSIC ROLLS

**TEKKA\*** AKAMI, SCALLION, SHISO 17  
**SALMON\*** YUZU KŌSHŌ 14  
**HAMACHI\*** YELLOWTAIL, KIZAMI WASABI 16  
**KAPPA\*** CUCUMBER 12

### SIGNATURE ROLLS

**888\*** SALMON, AVOCADO, GINGER, CHIVE, SESAME 25  
**HOT SALMON\*** AKAMI, AVOCADO, SPICY MAYO 30  
**CRUNCHY TUNA\*** SPICY TUNA, SCALLION, TOBIKO, AVOCADO 26  
**AUSTRALIAN WAGYU\*** BLACK TRUFFLE, YUZU KŌSHŌ 39

### HAND ROLLS\*

**BLUE CRAB**, TOBIKO, AVOCADO, CUCUMBER 18  
**SPICY TUNA**, SCALLION, CUCUMBER 12  
**SALMON**, IKURA, CHIVE 12  
**HAMACHI**, WASABI, WHITE MISO 16  
**MAINE LOBSTER**, AVOCADO, KEWPIE 24  
**EBI**, GREEN YUZU KŌSHŌ 16

### CHEFS SELECTION\*

5 ORDERS OF SASHIMI

[55]

### REMASTERED ADDITIONS

CAVIAR BUMP\* [36]  
FRESH GRATED WASABI [12]

CHEF DE CUISINE: ALFREDO BUENO

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