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メイン料理

SHAREABLES

CRISPY TUNA* 18
SERRANO, CREAMY AVOCADO

CUCUMBER SUNOMONO 9
WAKAME, SESAME, AGED SOY

MISO SOUP 9
MAITAKE, GREEN ONIONS

EDAMAME 11
CHILI-GARLIC OR SMOKED SEA SALT

OCTOPUS USUZUKURI 21
SASHIMI, GREENS, CITRUS DRESSING

KATSU SANDO* 35
WAGYU, SWEET SOY, TÔGARASHI

KUSHIYAKI 9
WAGYU, TERIYAKI, PICKLED ONION

A5 TALLOW FRIES 14
TOKYO SPICE, YUZU KEWPIE

TEMPURA ASPARAGUS 15
TARE SAUCE, CURED YOLK

MUSHROOM GYOZA 15
HOUSE UMAMI POWDER, EEL SAUCE

CHICKEN KARAAGE 18
HONEY GLAZE, MISO RANCH

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RAW

MARKET OYSTER* MP
YUZU MIGNONETTE OR BROILED MISO BUTTER

YELLOWTAIL JALAPEÑO* 27
COCONUT, NORI OIL

WAGYU TATAKI* 27
SHISHITO PONZU, GOLDEN EGG, GARLIC CHIPS
[14G CAVIAR BUMP* +36]

HOKAIDO BOWL* MP
IKURA, HOTATE, CRAB, UNI, DASHI SOY

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MIYABI (ME-YAH-BE)

A SHARED CULINARY EXPERIENCE
SHAREABLES | RAW | SIGNATURE | DESSERT
CURATED BY CHEF ALFREDO BUENO

PREMIUM
[120 PER GUEST]

DELUXE
[195 PER GUEST]
INCLUDES SAKE FLIGHT

SAKE FLIGHT

CURATION OF THREE 3 OZ POURS
[40 PER GUEST]

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SIGNATURES

RIBS & BAO 49
12-HR BRAISED SHORT RIB, SWEET & SOUR GLAZE

GRILLED BRANZINO 38
MISO BUTTER, BLACK GARLIC AIOLI

38OZ SHOGUN STEAK* 195
KOJI-AGED RIBEYE, BINCHOTAN CHAR, FURIKAKE BUTTER
[SERVING FOR TWO]

DONABE FRIED RICE 34
CHICKEN THIGH, MUSHROOMS, CURED YOLK
[TABLESIDE FOR TWO] [ADD A5 MIYAZAKI +30]

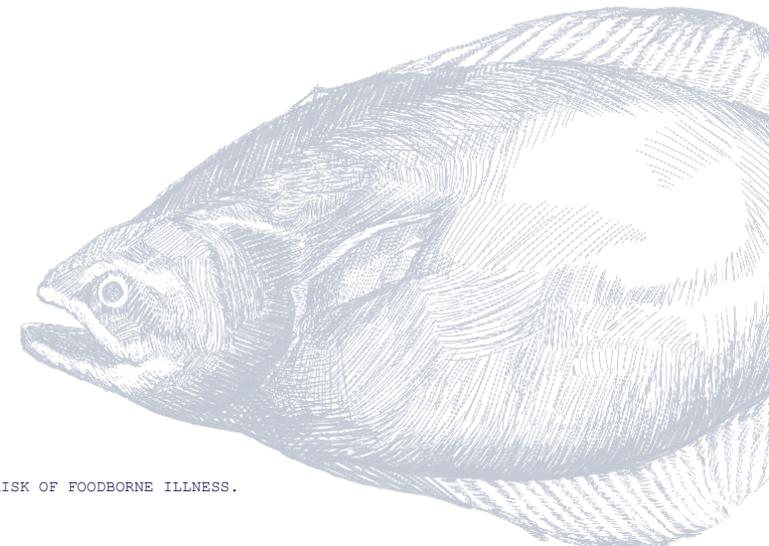
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A5 RESERVE

REFINED EXPRESSION OF JAPANESE WAGYU

'THE KATSU BOX'* 125
3.5OZ A5 WAGYU CUTLET
MISO SOUP | PICKLES | STEAMED RICE
*HOT STONE PREPARED

CURATED SAKE PAIRING 16
TAMAGAWA 'HEIRLOOM' RED LABEL GENSJU



CHEF DE CUISINE: ALFREDO BUENO

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