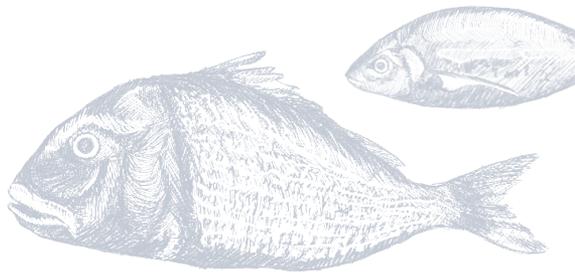


# EIGHT EIGHT EIGHT



## NIGIRI\* / SASHIMI\* [2PCS]

- AKAMI LEAN CUT TUNA 19
- CHU TORO MEDIUM FAT BLUEFIN TUNA MP
- O TORO FATTY BLUEFIN TUNA MP
- HAMACHI YELLOWTAIL 17
- MADAI SEA BREAM 18
- SAKE FAROE ISLAND SALMON 17
- EBI TIGER PRAWN 17
- IKURA MARINATED SALMON ROE 19
- UNAGI FRESH WATER EEL 17
- MIYAZAKI A5 WAGYU 24
- HOKKAIDO UNI SEA URCHIN MP
- KATSUO SKIPJACK TUNA 19
- SHIMA AJI STRIPEJACK 18
- KANPACHI AMBERJACK 19
- NI ANAGO SALTWATER CONGER EEL 19
- HOKKAIDO HOTATE SCALLOPS 23
- AMAEBI SWEET SHRIMP 18

### REMASTERED ADDITIONS

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

CHEF'S SELECTION NIGIRI\*  
[5 PCS] 43 / [7 PCS] 59

CHEF'S SELECTION SASHIMI\*  
[10 PCS] 68 / [14 PCS] 98



## MAKIZUSHI

### SIGNATURE ROLLS

- 888\* SALMON, TUNA, HAMACHI, AVOCADO, SPICY MISO 28
- HACHI\* BLUE CRAB, AVOCADO, CUCUMBER, SERRANO 29
- SALMON LOVE\* SALMON, SOY JALAPEÑO, SUNDRIED TOMATO 27
- CRUNCHY TUNA\* SPICY TUNA, SCALLION, TOBIKO, AVOCADO, RICE CRACKER 20
- SURF & TURF\* LOBSTER, WAGYU, SHISO CHIMICHURRI 39
- GARDEN ROLL AVOCADO, ASPARAGUS, PICKLED CABBAGE, RICE CRACKER 20

### HAND ROLLS\*

- BLUE CRAB, TOBIKO, AVOCADO, CUCUMBER 19
- SPICY TUNA, CUCUMBER 16
- SALMON, CHIVES, SCALLION 16
- HAMACHI, SCALLION 17
- MAINE LOBSTER, AVOCADO, YUZU AIOLI 24
- EBI, TIGER PRAWN 17



WE PROUDLY SOURCE OUR PREMIUM  
SEAFOOD FROM **TOYOSU MARKET**,  
A TRUSTED PURVEYOR OF FINE,  
SUSTAINABLY HARVESTED SEAFOOD.

MASTER SUSHI CHEF: KIICHI OKABE

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