

EIGHT EIGHT EIGHT

メイン料理

FROM THE KITCHEN

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 24
SASHIMI, GREENS, CITRUS DRESSING

KATSU SANDO* 35
WAGYU, SWEET SOY, TÔGARASHI

KUSHIYAKI 10
WAGYU, TERIYAKI, PICKLED ONION

A5 TALLOW FRIES 14
TOKYO SPICE, YUZU KEWPIE

TEMPURA ASPARAGUS 15
TARE SAUCE, CURED YOLK

CHARCOAL MUSHROOMS 12
TERIYAKI, WASABI AIOLI, CHIVES

CHICKEN KARAAGE 18
HONEY GLAZE, MISO RANCH

生

RAW

MARKET OYSTER* MP
YUZU MIGNONETTE OR BROILED MISO BUTTER

YELLOWTAIL JALAPEÑO* 27
COCONUT, NORI OIL

WAGYU TATAKI* 27
SHISHITO PONZU, EGG YOLK JAM
[14G CAVIAR BUMP* +36]

TUNA CARPACCIO* 39
TRUFFLE, NIKIRI SOY, CHIVES

雅

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]

特製

SIGNATURES

RIBS & BAO 52
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

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

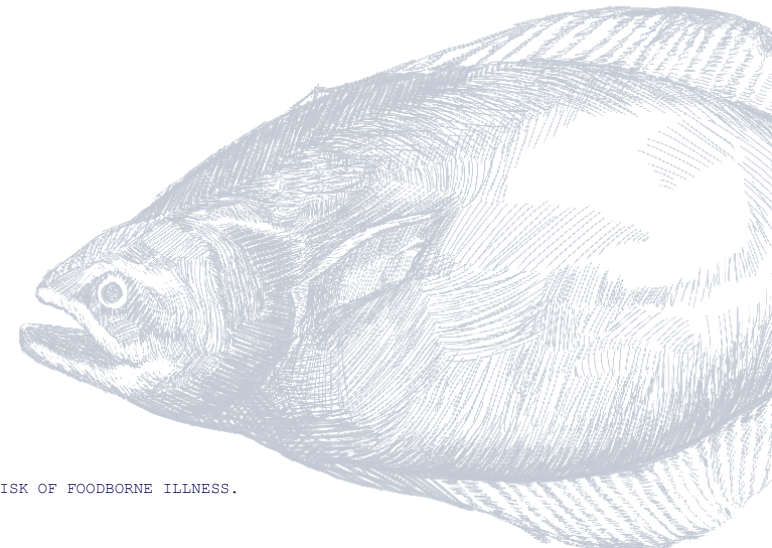
和牛

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 GENSHU



CHEF DE CUISINE: ALFREDO BUENO

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