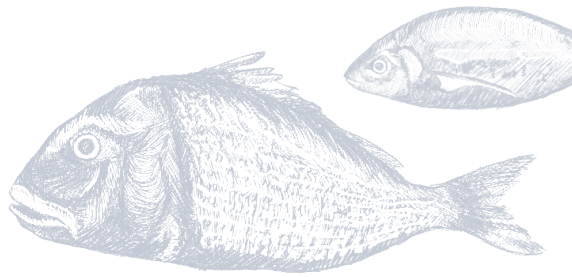


EIGHT EIGHT EIGHT



刺身
寿司

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

AKAMI LEAN CUT TUNA 17
CHU TORO MEDIUM FAT BLUEFIN TUNA MP
O TORO FATTY BLUEFIN TUNA MP
HAMACHI YELLOWTAIL 16
MADAI SEA BREAM 15
SAKE FAROE ISLAND SALMON 15
IKURA MARINATED SALMON ROE 17

KINME GOLDEN EYE SNAPPER 19
SHIMA AJI STRIPEJACK 18
KANPACHI AMBERJACK 19
UNAGI FRESH WATER EEL 16
MIYAZAKI A5 WAGYU 25
HOKKAIDO UNI SEA URCHIN MP
HOKKAIDO HOTATE SCALLOPS 21

REMASTERED ADDITIONS

CAVIAR BUMP* [36]
FRESH GRATED WASABI [15]

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

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

巻物

MAKIZUSHI

SIGNATURE ROLLS

888* SALMON, TUNA, HAMACHI, AVOCADO, SPICY MISO 28
HACHI* BLUE CRAB, AVOCADO, CUCUMBER, SERRANO 29
YUZU HAMACHI* YUZU KOSHO, TRUFFLE, AVOCADO, JICAMA 29
CRUNCHY TUNA* SPICY TUNA, SCALLION, TOBIKO, AVOCADO, RICE CRACKER 20
SURF & TURF* LOBSTER, WAGYU, SHISO CHIMICHURRI 39
SAKE AVOCADO* SALMON, AVOCADO, SPICY MISO, TOBIKO ARARE 20
GARDEN ROLL AVOCADO, ASPARAGUS, YUZU JICAMA 20

HAND ROLLS*

BLUE CRAB TOBIKO, AVOCADO, CUCUMBER 19
SPICY TUNA SCALLION, CUCUMBER 15
SALMON IKURA, CHIVE 14
HAMACHI YUZU KOSHO, TRUFFLE 19
(MCFW BEST BITE AWARD)
MAINE LOBSTER AVOCADO, KEWPIE 24



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.