

BUCKET LISTS

TUNA CRISP 15

truffle aioli, slivers of sweet red onion, truffle oil

MADAI CARPACCIO 18

thinly shaved japanese snapper, splash of truffle oil, tonzazu reduction
(optional sturgeon caviar on top +\$10)

MANGO TANGO 12

salmon bathed in yellow tomato reduction, mango, serrano pepper, hawaiian seasalt

"NEW" ROYAL SCALLOPS 18

scallops, avocado, mango, tomato, cucumber, gold flake, ikura, jalapeno sauce, yuzu vinaigrette

TUNA TARTARE 18

avocado, spicy tuna, wasabi aioli, and sweet soy reduction

EGGS BENEDICT 12

bed of rice, spicy tuna, shiso leaf, sunny side up quail egg

"NEW" JAPANESE TACO 17

fried seaweed, seaweed salad, spicy tuna, avocado

GARLIC BUTTERED ESCOLAR 15

slightly seared walu, creamy garlic sauce, red tobiko, serrano pepper, japanese rice crackers

LANGOUSTINE 18

crispy spicy tuna, crunchy baked scampi

MIND BOGGLING

KAMPACHI SERRANO 17

baby yellowtail, slivers of serrano, jalapeno and cilantro sauce, iced ponzu

KING SALAD 16

romaine lettuce, thinly sliced cucumber, king salmon, rice crackers, and spicy thai chili

"NEW" ORANGE IS THE NEW BLACK 16

salmon, yuzu, truffle salt, jalapeno sauce, cilantro oil

CEVICHE 15

ocean trout, tomatoes, sweet red onion, avocado, yuzu dressing

MOSHI MOSHI OYSTER 12

lightly battered oysters, japanese tartar sauce

SALMON TATAKI 14

seared salmon, miso glazed, serrano pepper, black caviar

TO SHARE

SHRIMP SAKU-SAKU 13

battered and fried jumbo shrimp, tossed in sweet chili mayo sauce

CALAMARI RINGLETS 8

crispy calamari, wasabi aioli, and sweet soy reduction

HAMACHI KAMA 15

grilled yellowtail cheekbone with balsamic vinaigrette and ponzu served alongside hajikami

GREEN BEAN FRIES 9

french green bean tempura, truffle aioli

SALMON CAKE 14

salmon, sweet corn, jalapeno and japanese tartar , balsamic glaze

VEGETABLE TEMPURA 16

mixed seasonal vegetable tempura

EDAMAME 5

choice of: sea salt, yuzu salt, or wasabi salt

GYOZA 9

pan fried pork dumplings, house special made sauce

VEGETABLE SPRING ROLLS 7

THIS IS HOW WE ROLL

"NEW" SMOOTH CRIMINAL ROLL 18

spicy tuna and shrimp tempura, furikake topped with yellowtail onion puree, and chopped yellowtail

LANGOUSTINE ROLL 19

pressed sushi rice, baby lobster, shrimp, crunch, masago, scallion, serrano pepper, truffle aioli, wasabi soy

"NEW" ISLAND BREEZE ROLL 17

spicy salmon and crunch inside, topped with seared tuna, serrano pepper, chopped mango, mango puree, wasabi yuzu, tobiko

HASHTAGS ROLL 19

spicy toro, shrimp tempura, topped with seared crabstick and smoked salmon, sesame dressing, tobiko, scallions

WINDMILL ROLL 16

spicy yellowtail, tempura crunch rolled with mixture of spicy tuna and crab salad, finished with cajun seasoned chips

RED SAMURAI ROLL 16

spicy tuna and cucumber rolled with layers of avocado, fresh tuna, grape tomato, and serrano pepper dipped in sweet ponzu

MANHATTAN ROLL 13

fried sweet cream cheese filling rolled with spicy tuna drizzled with wasabi infused mayo and sweet soy reduction

CASSANOVA ROLL 18

shrimp tempura and crab salad inside, topped with seared scallops in butter garlic sauce, yuzu wasabi, serrano pepper, arare

SHINOBI ROLL 16

crab salad and tempura crunch rolled in marinated seared filet mignon

BRADY ROLL 19

sushi rice pressed with spicy yellowtail dressed two ways with spicy tuna and eel, mango puree

VELVET ROLL 16

soft shell crab tempura and cucumber rolled with avocado and spicy tuna topped with tobiko crunch

EXPLOSION ROLL 15

pressed sushi rice, spicy salmon, tuna and yellowtail slight seared. Topped with tempura crunch, masago, tobiko and scallions

DYNASTY ROLL 15

jumbo prawns tempura rolled with seared tuna, avocado, and tobiko

CRYSTAL ROLL 16

Our creative health conscious roll. shrimp tempura, crab salad, spring mix, avocado, asparagus rolled in rice paper

FROM OUR KITCHEN

JAPANESE A5 WAGYU (4oz) 95
seasonal vegetables

MISO SEABASS 30
miso glazed seabass served alongside seasonal
vegetables, sweet chili paste, on a bed of grilled rice

SEARED SCALLOPS 24
pan seared scallops alongside seasonal vegetables
in simmering sesame dressing

MISO STEAK 29
ribeye steak glazed with miso compote served
alongside seasonal vegetables

LOBSTER "AWARD WINNING RAMEN" 22
thin egg noodles bathed in miso lobster broth, baked seasoned
lobster, garlic butter corn, broccolini, poached egg
(limited availability)

PORK "AWARD WINNING RAMEN" 16
thin egg noodles bathed in semi spicy broth, ground pork,
chili oil, braised pork belly, farm raised soft boiled egg,
scallions, and broccolini

SALMON TERIYAKI 23
grilled salmon with teriyaki glaze on a bed of grilled rice

CHICKEN TERIYAKI 21
marinated airline breast chicken with teriyaki glaze

SOY CUTE (GOLD/DIAMOND) 80/120
chef's choice of sashimi platter made to perfection

RICE TO MEET YOU (8/12 pcs) 32/50
chef's choice of "Eight's" signature nigiri (2pcs each)
(individual pieces +\$8.00 / +\$12.00)

NIGIRI/SASHIMI (2 PIECES)

BLUEFIN MAGURO (TUNA) 12
sesame oil, fried leeks

SAKE (SALMON) 9
yuzu citrus, salted aonori

SAKE TORO (SALMON BELLY) 11
seared, tonzazu sauce, capers, truffle sea salt

HAMACHI (YELLOWTAIL) 10
red jalapeno salsa, black lava salt

SAKE KUNSEI (SMOKED SALMON) 9
truffle aioli, lotus chip

WALU (ESCOLAR) 10
miso glaze, garlic chip

MADAI (JAPANESE SNAPPER) 11
shiso leaf, sea salt, yellow tomato reduction

HIRAME (FLOUNDER) 10
Shiso leaf, Shio konbu, lemon vinaigrette

SHIMA AJI (STRIPED JACK) 11
jalapeno sauce

IKA (SQUID) 8
sesame oil, lightly seared, spicy caviar, shiso leaf

SABA (MACKEREL) 8
lightly seared, wasabi yuzu, scallion

KAMPACHI (BABY YELLOWTAIL) 11
grape tomato, yuzu ponzu

TAKO (OCTOPUS) 8
serrano pepper, jalapeno sauce

HOTATE (WILD HOKKAIDO SCALLOPS) 11
seared, wasabi yuzu, spicy caviar

TAMAGO (SWEET EGG) 8
baked with spicy mayo, aji no furikake

UNI (SEA URCHIN) 19
seared, wasabi yuzu, kizami wasabi

FOIE GRAS (FOIE GRAS) 18
seared, uni on top

BLUE FIN CHUTORO (MEDIUM FATTY TUNA) 15
gold flakes, caviar

BLUE FIN OTORO (BLUE FIN FATTY TUNA) 19
seared, yuzu wasabi, truffle salt, truffle oil
(optional sturgeon caviar on top +\$10)

KING CRAB 16
butter, salt & pepper

WAGYU BEEF (A5 JAPANESE WAGYU) 19
seared, wasabi yuzu, gold caviar

BINCHO MAGURO (ALBACORE) 9
seared, fried shallot, balsamic vinaigrette

KINMEDAI (GOLDEN EYES RED SNAPPER) 15
jalapeno sauce

WAHOO 10
jalapeno yuzu

UNAGI (EEL) 12
sweet soy reduction, sesame seed

AMAEBI (SWEET SHRIMP) 13
caviar, with fried head

EBI (SHRIMP) 7
spicy miso

HOKKIGAI (SURF CLAM) 7
lemon vinaigrette

SPICY CONCH 12
spicy aioli, tobiko, scallion

IKURA (SALMON ROE) 10

THIS & THAT

MISO SOUP 3
steamed tofu, seaweed, & scallions in miso broth

GREEN SALAD 4
ginger dressing

SEAWEED SALAD 5

FRESH WASABI 12
grated wasabi root

KANI SUNOMONO 6
cucumber topped with kani kama and sweet ponzu sauce

MORI SUNOMONO 9
cucumber topped with kani kama, ebi, tako and sweet ponzu sauce

EIGHT "MADAME" SALAD 18
romaine lettuce, mix springs, crab salad, spicy conch,
and slices of spicy thai chili, topped with
salmon skin chips

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
*20% OF GRATUITY MIGHT BE ADDED FOR PARTY OF 6 OR MORE. MAX OF 6 TRANSACTIONS TO SPLIT.