

hachi specialty rolls

little sumpin' sumpin' roll • california, topped with tuna, cilantro, serrano chili, tempura flakes, spicy ginger sauce	14
8-ball roll • soft shell crab, masago, bell pepper, seared yellowtail, avocado, spicy mayo, garlic ponzu	16
cougar roll • spicy jicama, tobiko and yellowtail paired with Mizu sake	17
salmon avocado and mango • spicy lemon dressing	11
marijane roll • crispy coconut shrimp, eel, shiso, mango puree, avocado, spicy mayonnaise and eel sauce	16
maui wowie roll • eel, avocado, tempura flakes inside, fluke on top, shiso, spicy honey masago sauce	15
qualude roll • seared salmon, jalapeno, cucumber, tomato, cream cheese, cilantro, yuzu soy	13
pakalolo • shrimp tempura inside, tuna & tobiko on top, eel sauce with almonds and ginger	14
G-13 roll • mango, tomato, cilantro inside, tuna outside, rice crackers, spicy sweet jalapeno sauce	15
pink elephant • shrimp tempura inside, spicy crab outside, rice crackers, sweet mustard wasabi sauce	15
seabass and asparagus roll • spicy miso	14
lobster tempura roll • thai basil mayo	16
seared beef roll • yuzu soy	13

sushi rolls

spicy tuna roll • chili mayo	11
tiger roll • tempura shrimp topped with spicy tuna and avocado	15
rainbow roll • california, topped with salmon, tuna, fluke, shrimp	14
shrimp tempura roll	9
spider roll • crispy soft shell crab, shishito tartar sauce and avocado	13
spicy scallop roll	12
spicy crab roll	12
dragon roll • eel, cucumber, avocado, eel sauce	18
caterpillar roll • eel, cucumber, avocado	18

special sushi

sashimi sextet • 6 different types of sashimi	28
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nigiri and sashimi • 2 pieces per order

tuna		caviar	
fatty belly • o toro	mp	sea urchin • uni	12
medium fatty • chu toro	mp		
lean • akami	10	shellfish	
yellowtail		jumbo sweet shrimp • botan ebi	10
yellowtail • hamachi	9	giant clam • mirogai	14
yellowtail belly • hamachi hara	12	eel	
		sea eal • anago	10
white fish			
red snapper • tai	10	salmon	
fluke • hirame	9	scottish salmon • shake	9
fluke fin • engawa	9	seared salmon belly	9
		smoked salmon	9

38 FOR UNDER \$8

hachi style little dishes that afford you the total hachi experience

vegetable dishes

edamame	5
nasu dengaku • broiled eggplant with sweet miso	6
hachi vegetable fried rice	7
vegetable tempura plate • pumpkin, onion, asparagus, avocado, zucchini, broccoli and shiitake mushroom	8
tempura shrimp • one piece	3

soups and salads

mixed greens • ginger dressing	6
crab salad • cilantro vinaigrette	8
tofu miso • wakame seaweed, scallion	5
chilled japanese cucumber soup • shiso oil	5
spicy kabocha coconut soup • toasted pumpkin seeds	5

chilled sashimi dishes • 2 pieces

yellowtail sashimi • serrano chili ponzu	5
seared salmon sashimi • yuzu soy	4
flake tiradito • siracha chili, cilantro and yuzu juice	4

hot dishes

steamed chicken dumpling • ginger ponzu	7
japanese curry beef harumaki (spring roll) • jalapeño yuzu	6
pan fried chilean seabass cake • yuzu chili jam, citrus vinaigrette	7
hachi bbq baby back ribs • crispy noodles, butter lettuce	8

kushiyaki • 2 skewers per order

beef kushiyaki • caramelized shallot teriyaki	6
chicken kushiyaki • spicy peruvian sauce	5
scallop kushiyaki • sweet soy glaze	8
shrimp kushiyaki • spicy lemon dressing	8

rolls

california roll • avocado, crab	8
LSD roll • spicy shrimp and crab, tempura flakes, avocado, spicy ginger mayonnaise	8
kholester roll • kimchee and cream cheese stuffed jalapeno tempura	8
poppy roll • white fish tempura, cucumber, masago, avocado, toasted nori, eel sauce	8
vegetable tempura roll • spicy ponzu	7

sushi • sashimi

quail egg • uzura	3	shrimp • ebi	7
salmon egg • ikura	8	squid • ika	6
japanese omelet • gyoku	5	octopus • tako	7
spicy caviar • mentaiko	8	surf clam • hokki gai	8
flying fish roe • tobiko	6	scallop • hotate	8
smelt egg • massago	5	eel • unagi	6

1 2 3 4 5 6 7 8 9 10
ichi • ni • san • yon • go • roku • nana • HACHI • kyu • ju

HACHI MAIN DISHES

appetizers

seaweed salad • sesame orange dressing	8
kumamoto oysters • 3 dipping sauces	18
tuna tataki salad • warm bacon vinaigrette	16
crispy rice cake, spicy tuna • chili mayonnaise	13
hachi sashimi sampler • 4 different styles of sashimi	16
crispy spicy shrimp • chipotle aioli	15
pan seared scallops • asian pear salad, lobster cream sauce	18
lobster tempura • japanese mustard sauce	25
braised shortribs • roasted apple puree	17

premium specialty appetizers • quality unmatched at any price

seared kobe beef sashimi • yuzu soy	25
kobe beef carpaccio • wasabi saffron aioli, fleur de sel	28
toro tartare • vegetable chips	17
alaskan king crab tempura	20
kobe beef gyoza • japanese potstickers	21

entrees

chicken yakisoba • egg noodles, shiitake, bokchoy, napa cabbage	12
broiled chilean sea bass • marinated in saikyo miso	32
grilled chicken breast • lemongrass teriyaki	18
seared beef tenderloin medallions & shrimp • sake soy butter sauce	25
grilled new york strip • caramelized shallot teriyaki	36
hachi chicken fried rice	9
spicy rice noodles with shrimp • broccoli, beans sprouts	15
tempura udon • shrimp and vegetable tempura, hot udon broth	15
shrimp fried rice	12

O M A K A S E H A C H I

experience the best that hachi has to offer and entrust your satisfaction to our
executive chef Linda Rodriguez's unequalled preparation and experience
(for tables of 6 or less)

omakase ichi

8 courses selected by the chef 65 per person

omakase ni

10 courses selected by the chef 85 per person

omakase san

10 courses of our popular favorites selected by the chef 99 per person

omakase yon

10 courses of our premium dishes selected by the chef 120 per person