

## Hachi Specialty Rolls

<b>TOP 6</b>	a sampler of 6 different bites of Hachi's Top sushi rolls	15
<b>Little Sumpin' Sumpin' *</b>	california, topped with tuna, cilantro, serrano chili, tempura flakes, spicy ginger sauce	14
<b>8-ball *</b>	soft shell crab, masago, bell pepper inside, seared yellowtail outside, avocado, spicy mayo, garlic ponzu	16
<b>Marijane</b>	crispy coconut shrimp, eel, shiso, mango puree, avocado, spicy mayonnaise and eel sauce	16
<b>Jeffrey</b>	shrimp tempura, salmon, onion, scallions, jalapeno, yuzu chili jam sauce	16
<b>Thai Stick</b>	lobster tempura, cucumber, carrot, thai basil mayo	16
<b>Qualude *</b>	seared salmon, jalapeno, avocado, cucumber, tomato, cream cheese, cilantro, yuzu soy	13
<b>G-13 *</b>	mango, tomato, cilantro inside, tuna outside, rice crackers, spicy sweet jalapeno sauce	15
<b>Pink Elephant</b>	shrimp tempura inside, spicy crab outside, rice crackers sweet mustard wasabi sauce	16
<b>White Lightning</b>	spicy tuna & cucumber inside, topped with hamachi, orange, tomatoes, white onions, cilantro, spicy lychee sauce	16
<b>2 EE's &amp; a Nut Nut *</b>	spicy tuna, cucumber, avocado inside topped with tuna, wakame, onion, tomato & spicy sesame ponzu	15
<b>S • A • M *</b>	salmon, avocado, mango & spicy lemon dressing	12
<b>Spicy Tuna *</b>	chili mayo	11
<b>Smack *</b>	lobster, avocado, cream cheese, tempura deep fried shallot teriyaki sauce	16
<b>Baked</b>	california topped with chopped scallops, shrimp, mirogai, crab, jalapeno, mushrooms, light mayonnaise, cream cheese	18

### Specialty Sushi

<b>sashimi sextet *</b>	6 different types of sashimi	28
<b>sashimi octet *</b>	8 different types of premium sashimi	35

### Nigiri & Sashimi • 2 pieces per order

#### Tuna

<b>fatty belly *</b> o toro	18
<b>medium fatty *</b> chu toro	16
<b>lean *</b> akami	10
<b>albacore *</b> bincho	9

#### Yellowtail

<b>yellowtail *</b> hamachi	10
<b>yellowtail belly *</b> hamachi hara	12

#### Caviar

<b>sea urchin *</b> uni	12
<b>spicy caviar *</b> mentaiko	9

#### White Fish

<b>red snapper *</b> tai	10
<b>flake *</b> hirame	9

#### Shellfish

<b>scallop *</b> hotate	9
<b>jumbo sweet shrimp *</b> botan ebi	10
<b>giant clam</b> mirogai	14
<b>surf clam *</b> hokki gai	9

#### Salmon

<b>seared salmon belly *</b>	9
<b>scottish salmon *</b> shake	9

## 3 8 F O R U N D E R \$ 8

hachi style little dishes that afford you the total hachi experience

### Vegetable

<b>edamame</b>		5
<b>cucumber salad</b>	ponzu	7
<b>nasu dengaku</b>	broiled eggplant with sweet miso	6
<b>hachi vegetable fried rice</b>		7

### Soups & Salads

<b>mixed greens</b>	ginger dressing, crispy phyllo dough	6
<b>warm japanese mushroom salad</b>	yuzu garlic dressing	8
<b>poke</b>	tuna, masago, spring onion, wakame, tomatoes	8
<b>crab salad</b>	maitake mushrooms, asparagus, mango, cilantro vinaigrette	8
<b>tofu miso</b>	wakame seaweed, scallion	5
<b>spicy kabocha coconut soup</b>	toasted pumpkin seeds	6

### Special Sashimi • 2 pieces

<b>seared salmon sashimi</b>	* yuzu soy	4
<b>seared albacore tiradito</b>	* siracha chili, cilantro and yuzu juice	4

### Hot

<b>steamed chicken dumpling</b>	ginger ponzu	7
<b>japanese curry beef harumaki (spring roll)</b>	jalapeno yuzu	6
<b>fresh steamed mussels</b>	sake, coconut milk, thai chili & shallots	8
<b>crispy king crab wontons</b>	spicy mango salsa	8
<b>hachi bbq baby back ribs</b>	crispy noodles, butter lettuce	8
<b>french bean tempura with almonds</b>	spicy mayonnaise, eel sauce	7
<b>beef &amp; potato croquettes</b>	sweet and sour miso sauce	6
<b>tempura shrimp</b>	one piece	3
<b>vegetable tempura plate</b>	pumpkin, onion, asparagus, avocado, zucchini, broccoli, shiitake	8

### Kushiyaki • 2 skewers per order

<b>beef kushiyaki</b>	caramelized shallot teriyaki	7
<b>chicken kushiyaki</b>	spicy peruvian sauce	6
<b>shrimp kushiyaki</b>	spicy lemon dressing	8

### Rolls

<b>california roll</b>	avocado, crab	8
<b>LSD roll</b>	spicy crab, tempura flakes inside, shrimp and avocado outside, spicy ginger mayonnaise	8
<b>formula 51</b>	baked spicy king crab, cream cheese, tomato, cucumber, carrot sweet soy	8
<b>ozone roll</b>	spicy crab, avocado, cucumber, lettuce, kaiware	8
<b>kholester roll</b>	kimchee and cream cheese stuffed jalapeno tempura	8
<b>poppy roll</b>	white fish tempura, cucumber inside, masago, avocado, toasted nori, eel sauce	8
<b>vegetable tempura roll</b>	spicy ponzu	7

### Nigiri & Sashimi

<b>quail egg *</b>	uzura	3	<b>shrimp</b>	ebi	7
<b>salmon egg *</b>	ikura	8	<b>octopus</b>	tako	7
<b>flying fish roe *</b>	tobiko	6	<b>eel</b>	unagi	6
<b>smelt egg *</b>	masago	5			

## HACHI FAVORITES

### Appetizers

<b>kumamoto oysters *</b>	3 dipping sauces	18
<b>yellowtail sashimi with jalapeno *</b>	cilantro, ponzu ( <i>4 pieces</i> )	10
<b>crispy rice cake, spicy tuna *</b>	tobiko, avocado, chili mayonnaise	13
<b>spicy lettuce wrap trio</b>	tuna, salmon & yellowtail, tobiko, cucumber, crispy wontons on butter lettuce	14
<b>hachi sashimi sampler</b>	4 different styles of sashimi	16
<b>crispy spicy shrimp</b>	chipotle aioli	15
<b>pan seared scallops</b>	asian pear salad, lobster cream sauce	20
<b>lobster tempura</b>	japanese mustard sauce	25
<b>braised shortribs</b>	roasted apple puree	17

### Premium Specialty Appetizers • quality unmatched at any price

<b>seared kobe beef sashimi *</b>	yuzu soy	25
<b>kobe beef carpaccio *</b>	wasabi saffron aioli, fleur de sel	28
<b>kobe beef gyoza</b>	japanese potstickers	21

### Entrees

<b>hachi chicken fried rice</b>		10
<b>seared beef tenderloin medallions &amp; shrimp *</b>	sake soy butter sauce	26
<b>shrimp fried rice</b>		16
<b>chicken yakisoba</b>	egg noodles, shiitake, bok choy, napa cabbage	13
<b>broiled chilean sea bass</b>	marinated in saikyo miso	33
<b>grilled chicken breast</b>	lemongrass teriyaki	19
<b>grilled new york strip *</b>	shallot teriyaki	38
<b>spicy rice noodles with shrimp</b>	broccoli, beans sprouts	16
<b>tempura udon</b>	shrimp and vegetable tempura, hot udon broth	16

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

# Sake

	<u>HH/Reg.</u>
<b>Chikurin Karoyaka ~ Bamboo Forest</b> 100% organic, estate grown, smooth, melon	38.5 / 77
<b>Dassai Goju ~ DY-50 ~ Otter Fest</b> Pineapple, green apple, balanced aromas	44.5 / 89
<b>Wakatake ~ Demon Slayer</b> Velvety, pear, melon, medium body	42.5 / 85
<b>Miyashita ~ Sacred Mist ~ Nigori ~ Unfiltered</b> Textured, layered, well rounded	14.5 / 29
<b>Star Rabbit ~ Tsuki Usagi ~ Sparkling</b> Blueberry infused, sweet	12.5 / 25
<b>Hou Hou Shu (Blue Label) ~ Sparkling</b> Sweet with citrus flavors	14 / 28
<b>Hou Hou Shu (Pink Label) ~ Sparkling</b> Sweet with Hibiscus flavors	14 / 28
<b>Jokigen ~ Sweet Dreams ~ Sweet (500 ml.)</b> Riesling style with hints of honey & lemon	25 / 50
<b>Watari Bune ~ Ferry Boat</b> Hints of dark cherry, rounded, layered	92.5 / 185

... 50% Only at Bar & Lounge...

M-F 5-7pm.

## Cocktails

Setting Sun Sangria \$6

Sake, white wine, assortment of liqueurs, fresh fruit & white peach puree, aged to perfection

Sake - Tini \$6

Hana Lychee sake, X Rated liqueur, lychee puree & hand pressed lemon

Zen - Tini \$6

Voyant Chai liqueur, Zen Green Tea Liqueur & Absolut Vanilla

## Wines, Sake, Hachi Bombs & Beers

Chardonnay, Pinot Noir or Merlot \$5

Ozeki hot sake or Akitabare cold sake \$4

Amstel Light or Sapporo \$3

Hachi Bomb (*Ozeki hot sake & Sapporo*) \$3

...M-F 5-7pm...