

DRINK MENU

Draft Beers



<Sapporo Premium>

16oz. 6.5

34oz. 11

<Seasonal IPA>

16oz. 7.5

34oz. 15

Please ask the servers about our seasonal IPA!

Non-Alcoholic Beverages

Canned Soda (Coke, Diet Coke, Sprite)	2.25
Hot Tea	2.50
Iced Green Tea	2.98
Iced Oolong Tea	2.98
Calpico Soda	2.98
Strawberry Ramune Soda	2.98
San Pellegrino (500ml)	4.50



Last call on all alcoholic beverages will be 1am

Freezing Chu-hai

フリージング チューハイ

Regular (16oz): \$7.95

MEGA (34oz): \$14

なか Refill (1 time only per glass)

Regular (3oz): \$4 // MEGA (6oz): \$7.50



Mango
マンゴー



Lemon
レモン



Peach
ピーチ

Whiskey High Ball

ハイボール

Regular (16oz) Single: \$5.95 Double: \$8.95

MEGA (34oz) Single: \$11 Double: \$16

Available w/ other options from the Japanese Liquor page

- Original (w/ Soda Water) オリジナル
- Coke コーラ (Reg+0.50, Mega+1.00)

Last call on all alcoholic beverages will be 1am



Wine



DOMAINE SERENE

Domaine Serene (Oregon)

Domaine Serene Evenstad Reserve
Willamette Valley Pinot Noir (2021)
750ml: 120

Domaine Serene Evenstad Reserve
Dundee Hills Chardonnay (2022)
750ml: 99

Eola Hills (Oregon)



Eola Hills Pinot Noir
Glass: 8.25 Bottle: 32

Eola Hills Chardonnay
Glass: 7.5 Bottle: 29

Bubble

Ikezo Sparkling Berry Jelly Sake
180ml: 7

Tsuru-Ume Yuzu Sparkling
Glass: 9

Domaine Serene Brut M.V.4
Evanston Reserve Dundee Hills
750ml: 110

Unfiltered Sake

Shochikubai Nigori
375ml: 12

Joto Nigori
300ml: 24



Plum Wine

Umeshu
Glass: 6.85 Bottle: 29



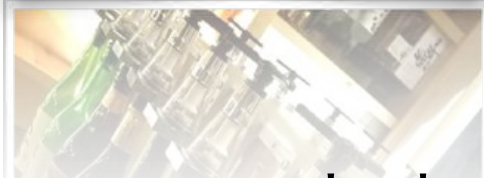
Hot Sake

Momokawa Junmai Ginjo
8oz: 14



Last call on all alcoholic beverages will be 1am

Japanese Liquors



Shochu 焼酎

	<u>Gls</u>	<u>Btl</u>
Wheat 麦		
Ichiko	6.5	49
Sweet Yam 芋		
Shiranami	7.5	59

Gin ジン

	<u>Gls</u>	<u>Btl</u>
Roku	4	63

Vodka ウオッカ

	<u>Gls</u>	<u>Btl</u>
Haku	4.8	68

Whiskey ウイスキー

	<u>Single</u>	<u>Btl</u>
Toki	6.5	85
Nikka Coffey Malt	7.5	140
Yoichi	9.5	169
Hibiki Harmony	11	199
Yamazaki 12 Year	22	398



Bottle keep option available. Please ask the servers for more information!

Last call on all alcoholic beverages will be 1am

Premium Sake 日本酒



Momokawa Draft Sake 8oz 14

Milling/Polish: 58% Grade: Junmai Ginjo

This locally (Oregon) made sake is **medium-dry and crisp**, with fresh aromas of melon, green apple, and anise. Hints of citrus and honeydew.

180ml



Heiwa "KID" 15

Milling/Polish: 60% Grade: Junmai

Gentle, but acidic. This next generation sake is well balanced with the general Umami of sake rice.

300ml

Joto "The Blue One" 24

Milling/Polish: 65% Grade: Nigori

Bright and lively with fresh tropical notes. Brewed by the Nakao Brewery which was founded in 1871 and is now managed by the 6th generation.

375ml

Dassai Blue "50" 25

Milling/Polish: 50% Grade: Junmai Daiginjo

Aromatic and not too dry sake is made from Yamada Nishiki rice using local water in New York. Licorice and cantaloupe give way to pineapple candy, lemon curd and vanilla and a hint of brine of the finish.



Dassai Blue "35" 39

Milling/Polish: 35% Grade: Junmai Daiginjo

Subtle sweetness and refreshing acidity. This New York born sake contains hint of white peaches and ripe papayas with a soft, sweet fragrance.



720ml

Kubota "Senjyu" 58

Milling/Polish: 55% Grade: Ginjo

Light and dry. Perfect Ginjo for meals" Complements a variety of dishes. The moderate aroma precedes a delicately flavored palate followed by a pleasantly clean and crisp finish.





Kaze No Mori “Black Label” 54

Milling/ Polish: 80% Grade: Junmai Muroka Nama Genshu

Lively and fresh. Notes of apple, mandarin, banana ice cream and honeydew melon.



Azumanofumoto Suiu “Green Rain” 59

Milling/Polish: 50% Grade: Junmai Daiginjo

Mellow, juicy & fruity, sour & sweet sake with beautiful balance. Suiu “green rain” is finished with malolactic fermentation that converts the malic acid present in the sake into lactic acid.



Akabu 63

Milling/Polish: 50% Grade: Junmai Ginjo

Acidity and refreshing sweetness. Opens with aromas of apple followed by flavors of vanilla and almond milk



Dassai “23” 136

Milling/Polish: 23% Grade: Junmai Daiginjo

An enticing aroma and a honey-esque sweetness. Dassai “23” a sake with Yamadanishiki rice polished down to 23%.



Kubota “Manju” 136

Milling/Polish: 33% Grade: Junmai Daiginjo

Elegant and clean. Silky smooth texture. Notes of cedar trees and fresh rainwater with hints of dried orange peel aroma.



Heiwa “KID” Omachi 59

Milling/Polish: 60% Grade: Tokubetsu Junmai

Rich and earthy. KID style creating a sake that opens with aromas of muscat and apple, followed by a smooth umami flavor that finishes dry and crisp, leaving you wanting more.



Ohmine “3 Grain” 59

Milling/Polish: 50% Grade: Junmai Daiginjo

Sweet & Rich Aroma. Taste of muscat and pineapple are well balanced with minerality, giving way to a finish that is both bitter like Matcha, and sweet, like coconut.

刺身

Sashimi

本マグロ

Bluefin Tuna Sashimi

Otoro(5pcs) 25.75

Chutoro(5pc) 23.95

Akami(5pcs) 15.95



メバチマグロ

Big Eye Tuna Sashimi

5pc 14.50



Assorted Sashimi

3 kinds 19.65

(Tuna/Yellowtail/Salmon)

* TORO UPGRADE for \$5.50



Hamachi Sashimi (5pc)
13.35



Salmon Sashimi (5pc)
11.95



Hirame Sashimi (7pc) (JPN)
14.50

Carpaccios

創作刺身



Jalapeno Yellowtail 12.98

Thinly sliced Yellowtail Sashimi Topped with Jalapeno Slices, Red Onions, and Micro Greens. Splashed with Lemon Yuzu and Ponzu Sauce.



Seared Garlic Tuna

14.85

Lightly Seared Tuna topped with Red Onions and Micro Greens. Splashed with Garlic, Ginger, & Ponzu.



Beef Tataki

8.75

Seared Beef Slice topped with Red Onions and Green Onion. Splashed with Garlic Ponzu.



Lava Salmon

13.50

6pc Salmon Topped with Garlic Chips, Hawaiian Lava Black Salt, Truffle Oil & Ponzu.

寿司

Special Roll

Tiger Roll 13.25



Shrimp Tempura and Cucumber
Wrapped in Slices of Avocado and
Spicy Tuna topped with Tempura Crumbs and Eel
Sauce

G Spot 14.35



Shrimp Tempura, Crab Meat, Cream Cheese, and Avocado
Wrapped with Tuna and Splashed with Chef's Special
Sauce and Yum Yum Sauce

Citrus YTJ w/Twist 14.35



Yellowtail, Avocado, Tempura Crumbs Wrapped
w/Yellowtail and Topped w/ special ponzu sauce
and slice of jalapeno

Salmon Loves Lemon 12.95



California Roll
Wrapped with Salmon
and Slices of Lemon

Boulder Crunchy 12.85



Shrimp Tempura & Cucumber Topped w/ Sliced
Avocado. Splashed with Eel Sauce

Vegetarian Lovers(5pcs) 6.95



Seaweed Salad, Kaiware Radish,
Avocado, Cucumber and Oshinko (pickled radish)

Baked Roll

Volcano 12.35



Crab Meat & Avocado Baked with Yum
Yum Scallops & Yum Yum Sauce
Splashed with Eel Sauce

Alaskan Summer 13.95



Crab meat, Avocado, and Cream Cheese Wrapped
by Salmon & Baked w/spicy Yum Yum Scallops,
Splashed w/ Eel Sauce

Cut & Hand Roll

	Cut	Hand
California Roll	6.35	5
Blue Fin Tuna Roll	8.50	6
Spicy Tuna Roll	7.35	5.50
Salmon Roll	7.50	5.50
Avocado Roll	6.25	5
Avocado Cucumber	6.25	5

Extra Sushi Topping

Homemade Eel Sauce	\$0.35
Yum Yum Sauce	\$0.35
Spicy Mayo	\$0.35
Tempura Crumbs	\$1.00
Cream Cheese	\$1.00
Smelt Egg	\$1.50
Avocado	\$2.50

Nigiri

Otoro	6.50	Chutoro	5.50	Blue Fin/Big Eye Akami	4
Salmon	3.75	Hamachi	3.75	Hirame (from Japan)	3.98

Salad



Hachi Salad 8.88



Beef Tataki Salad 8.88



Sashimi Salad 8.95

Green Salad	3.85
Seaweed Salad	3.95

Quick Starters

Edamame	3.85
Garlic Edamame	4.85



Seaweed Salad 3.95

Tako Wasabi	3.65
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Japanese Style Calamari 3.85

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Japanese Tapas



Deep Fried Tofu 5.50



Chicken Katsu 8.25



Japanese Style
Calamari 3.85



Takoyaki 6.98



Japanese Style Fried Chicken

- 2pcs 3.65
- 5pcs 8.98
- 8pcs 13.98

Select Sauce

- Spicy Mayo 0.35
- House Special
Negi Sauce 1.00

極



Gyoza 5.50



Kurobuta Sausage
5.75

A La Carte



Beef Skirt Steak
8.35



Seared
Homemade
Pork Chashu
6.75

逸品料理



Baked
Green Mussels
5.75



Ikayaki 13.98

YAKITORI MENU

焼き鳥炭火焼き

Prepared using the finest
Binchotan Charcoal from Japan

Our Yakitori is dipped into Hachi's specially formulated "TARE" sauce. Yakitori Literally means "Grilled Chicken" and it is Japanese style skewered chicken. They are one of the most well-known Japanese street foods!

Chicken 鶏

All Made w/
"Air Chilled" Organic
Chicken

- Chicken Thigh 若どり 2.75
- Chicken Thigh with Citron Pepper 若どり 柚子胡椒 3.15
- Chicken Ume Shiso Yaki 3.15 梅しそ焼き Sour Plum & Japanese Basil
- Teba Wing 手羽 2.50

Vegetable 野菜

- Sweet Corn 3.98 焼きトウモロコシ
- Shishito Pepper 1.50 シシトウ
- Grape Tomato 1.95 トマト

Seafood 海鮮

- Grilled Shrimp with Tartar Sauce エビ炭火焼タルタル添え 2.80
- Scallops w/ Butter & Soy Sauce 紐付きホタテ
- Grilled Squid イカ焼き 13.98
- Salmon Collar (Limited Item) サーモンかま 8.95
- Yellowtail Collar (Limited Item) ハマチかま (M) 12.50 (L) 16.50

Beef 牛

- *Premium Wagyu Beef 8.5 A5特選和牛ロース
- Beef Skirt Steak 8.35 牛ハラミステーキ

Pork 豚

- Pork Belly やきとん 2.75
- Pork with Negi Shio 3.50 ネギ塩焼きトン
- Tsukune つくね 3.65

Speciality hand mixed, unlike ordinary Tsukune, ground pork is used for our Tsukune. Its very juicy. You will see the difference.

+ Add Poached egg 1.50

Side Topping

- Citron Pepper 柚子胡椒 1.00
- Scallion & Salt ネギ塩 1.00

- Ume Shiso Tsukune 3.98 梅しそつくね Sour Plum and Japanese Basil
- Kurobuta Sausage (4pc) 5.75 黒豚ソーセージ

Rice/Noodle/Soup

丼



Yakitori Bowl 8.95

BinGrilled Teriyaki Chicken on top of Rice



Homemade Chashu Bowl 8.95



Marinated Tuna Bowl 15.35

Marinated in our homemade soy sauce



Trio Bowl 11.50

Salmon/Spicy Tuna/Yum Yum Scallop

麵



Tonkotsu Shoyu Ramen 11.50

Topped with homemade Chashu, poached egg, green onion and pickle ginger.

Rice (S)2.00 (L)3.00
Miso Soup 2.00

Desserts

Vanilla Ice Cream
2.98



Honey Toast
with
House-Made Brioche
8.98



Made with our fluffy house-made brioche. This honey toast is crispy on the outside and soft on the inside, topped with butter and fragrant honey. It's a delightfully indulgent treat.

Mango Mochi
3.85



Lunch Menu

お昼のお品書き

Lunch Plate

Teriyaki Chicken Plate 9.98
Teriyaki Chicken, Salad, Rice, Miso Soup

Chicken Katsu Lunch 9.98
Chicken Katsu, Salad, Rice, Miso Soup

Tempura Lunch Special 12.50
Shrimp Tempura 5pcs, Vegetable Tempura 7pcs, Salad, Rice, Miso Soup



Special Combo

Options available w/ Specialty Rolls in place of California Roll for additional fee

Teriyaki Chicken Combo 14.50
Teriyaki Chicken, Shrimp 2pcs & Vegetable Tempuras, California Roll 8pcs, Salad, Rice, Miso Soup

Teriyaki Salmon Combo 15.35
Sushi Quality Atlantic King Salmon with Teriyaki, Shrimp 2pcs & Vegetable Tempuras, California Roll 8pcs, Salad, Rice, Miso Soup

Deluxe Sushi Combo 23.95
6pcs of Nigiri (Toro, Tuna, Seared Garlic Tuna, Salmon, Yellowtail, Halibut) and California roll (8pcs)

Bowl

Chashu Bowl 8.98

Marinated Tuna Bowl 15.35

Trio Bowl 11.50



Lunch Menu

Salad

Seaweed Salad 3.95

Green Salad 3.85

Sashimi Salad 8.95

Assorted Sashimi and Mixed Greens Topped w/ Soy Citrus Dressing

Beef Tataki Salad 8.88

Seared Beef Carpaccio and Mixed Greens Topped w/ Garlic Onion Dressing

Hachi Style Salad 8.88

Diced Chickens and Mixed Greens on bed of Crispy Wrap Splashed w/ the Combinations of Garlic Onion & House Special Dressing



Yellowtail, Avocado, Tempura Crumbs Wrapped w/ Yellowtail and Topped w/ Special Ponzu Sauce and slice of Jalapeno



Shrimp Tempura, Cucumber wrapped w/ Spicy Tuna & Avocado. Splashed w/ House Eel Sauce

Shrimp Tempura & Cucumber captured with sliced avocado & splashed with tempura crumbs

Crab meat, Avocado, and Cream Cheese Wrapped by Salmon & Baked w/ spicy YumYum Scallops, Splashed w/ Eel Sauce

Specialty Roll

Salmon Loves Lemon 12.95

California Roll wrapped w/ Salmon, topped w/ Sliced Lemon

G Spot 14.35

Shrimp Tempura, Crab Meat, Cream Cheese and Avocado Wrapped w/ Tuna and Splashed with Chef's Special Sauce and Yum Yum Sauce

Citrus Y TJ W/ Twist 14.35

Tiger Roll 13.25

Boulder Crunchy 12.85

Volcano (Baked Roll) 12.35

Alaskan Summer (Baked Roll) 13.95

Vegetarian Lovers (5pcs) 6.95

Seaweed Salad, Kaiware Radish, Avocado, Cucumber and Oshinko (pickled radish)

Cut & Hand Roll

California Roll 6.35 (Cut) / 5 (Hand)

Blue Fin Tuna Roll 8.50 (Cut) / 6 (Hand)

Spicy Tuna Roll 7.35 (Cut) / 5.50 (Hand)

Salmon Roll 7.50 (Cut) / 5.50 (Hand)

Avocado Roll 6.25 (Cut) / 5 (Hand)

Avocado & Cucumber Roll 6.25 (Cut) / 5 (Hand)