

Yamaimo Somen

\$6.85



元祖！山芋ソーメン

焼き鳥 & 焼酎 Bar



QUICK DISH MENU

Tako Wasabi \$3.50
タコわさび



Garlic edamame \$3.85
ガーリック枝豆



Hiyashi Nasu \$3.85
冷やしナス

Tamago Yaki \$3.50
玉子焼き



Crispy chips \$3.35
鶏皮チップス



Cucumber Salad w/ Seaweed,
& Mountain Yam
キュウリ,わかめ,山芋の酢の物

\$3.95



Seaweed Salad \$3.95
海藻サラダ



Takoyaki \$6.50
たこ焼き



Cheese Chikuwa Tempura
チーズ竹輪天ぷら \$4.80



とりあえず

メニュー

*Southern Nevada Health District Regulations 1996 Governing the Sanitation of Food Establishments 96.03.0800.2 "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

Chicken Karaage

with House Special Negi Sauce



Jalapeño Yellow Tail



SIGNATURE DISHES



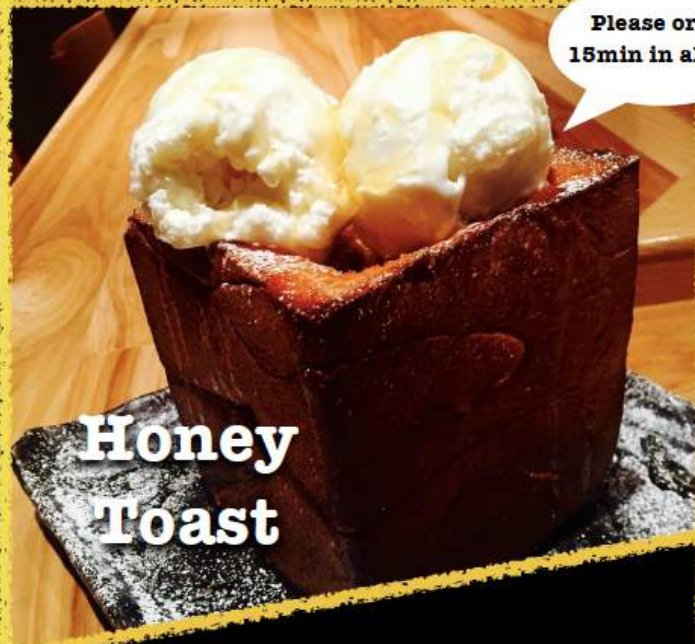
Takoyaki

Tsukune
with Tamago



Please order
15min in ahead!

**Honey
Toast**



SIGNATURE DISHES



**Ika
Karaage**



**Kurobuta
Sausage**



Please Ask
for the **UPGRADE!!**



***ASSORTED SASHIMI**

刺身盛り合わせ

3 KINDS \$17.95

6 KINDS \$27.95



***BLUE FIN TUNA SASHIMI**

本マグロ刺身

OTORO \$24.00

CHU TORO \$21.00

AKAMI \$14.00



***SALMON SASHIMI**

サーモン刺身

\$10.50



***HAMACHI SASHIMI**

はまち刺身

\$12.50



***HALIBUT SASHIMI**

ヒラメ 昆布締め刺身

\$10.50



***SEARED MACKEREL**

炙りしめ鯖刺身

\$7.50

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OUR FAMOUS

CARPACCIOS



***JALAPEÑO YELLOWTAIL \$11.85**

ハラペーニョイエローテール

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



***HALIBUT AND UNI CARPACCIO \$12.75**

ヒラメとウニのカルパッチョ

Thinly sliced Halibut Topped with Seared Sea Urchin Green Onion, Momiji Oroshi and Yuzu Ponzu.

✗ DINE IN ONLY



***SASHIMI**

CARPACCIO \$12

シーフードカルパッチョ

Thinly sliced Salmon & Halibut Topped with Crispy Garlic Dust, Hot Olive oil, and Yuzu Ponzu.

✗ DINE IN ONLY

***SEARED GARLIC TUNA SASHIMI \$12**

炙りガーリックツナ刺身

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



***BEEF TATAKI \$7.85**

牛のたたき

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



SPECIALTY ROLLS

*SPIDER ROLL \$12.85

スパイダーロール

Extra Large Deep Fried Soft Shell Crab, Crab Meat, Cucumber, Micro Green Inside and Topped with Masago. Splashed with Eel Sauce.



*TIGER ROLL \$11.95

タイガーロール

Shrimp Tempura and Cucumber Inside. Topped with Spicy Tuna and Avocado. Splashed with Eel Sauce.

*MAGIC MOUNTAIN \$8.65

マジックマウンテン

Salmon and Cream Cheese Wrapped with Soy Paper. Deep Fried and Topped with Eel Sauce.



*PASSION ROLL

\$12.85

パッションロール

Spicy Tuna Roll with Cucumber Inside. Topped with Tuna and Tobiko. Splashed with Original



*SUPREME SALMON ROLL

\$12.85

スプリームサーモンロール

Salmon Roll with Cucumber Inside. Topped with Salmon and Sliced Lemons.



*JALAPEÑO YELLOWTAIL ROLL

\$12.85

ハラペーニョイエローテールロール

Yellowtail Roll with Cucumber Inside. Topped with Yellowtail and Sliced Jalapeños.

*Tuna Roll (6pcs)	\$5.75	*Natto Roll (6pcs)	\$3.95	California Roll	\$5.75
*Salmon Roll (6pcs)	\$5.25	Avocado/Cucumber Roll	\$4.95	*Spicy Tuna Roll	\$6.75

NIGIRI SUSHI

—ALL NIGIRI WILL BE SERVED BY PIECES—

*Blue Fin Otoro	\$6.50	*Salmon	\$3.40	*Mackerel	\$2.70
*Blue Fin Chu Toro	\$5.50	*Hamachi	\$3.40	*Ikura	\$3.65
*Blue Fin Akami	\$4.00	*Halibut	\$3.25	*Masago	\$2.65
*Uni	MKT	*Scallop	\$3.75		



*DELUXE SUSHI DINNER \$23.95

特上寿司ディナー

Combination of 6pcs of Nigiri and California Roll (Up Grade to Spicy Tuna Roll for \$1.00 more)

COLD APPETIZERS



TAMAGO YAKI 玉子焼き \$3.50

Japanese Rolled Omelette

***TAKO WASABI** タコわさび \$3.50

Raw Baby Octopus Marinated in Wasabi & Sweet Wine

YAMAIMO SOMEN 元祖! 山芋ソーメン \$6.85

Mountain Yam Sliced like Thin Noodle. Served with House Special Dash Soup.

HIYASHI NASU 冷やしナス \$3.85

Deep Fried Eggplant in Chefs Special Broth (Served Cold)

HIYA YAKKO 冷奴 \$3.85

Cold Tofu, Served with Bonito Flaks, Grinded ginger and Green Onions.

***YAMAKAKE HACHI STYLE** \$7.75

まぐろの山かけハスタイル

Collaboration of Tuna sashimi & Mountain Yam Topped with Ikura and



HANDROLLS

— ALL HANDROLLS WILL INCLUDE CUCUMBERS —
— NO RICE OPTION AVAILABLE FOR \$1 MORE —

* Tuna	\$5.00	* Spicy Tuna	\$5.00	EXTRAS	
* Salmon	\$5.00	California	\$5.00	Avocado	\$1.00
* Hamachi	\$5.00	Natto	\$3.50	* Masago	\$1.00
* Scallop	\$7.50	Avocado/Cucumber	\$3.95	Cream Cheese	\$1.50
				Jalapeno	\$1.00
				Soy Paper	\$1.00

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HACHI SALAD

ハサラダ



SOUPS

and

SALADS

SEAWEED SALAD \$3.95

海藻サラダ

GREEN SALAD \$3.00

グリーンサラダ

CUCUMBER SALAD WITH SLICED MOUNTAIN YAM & SEAWEED \$3.95

キュウリとわかめ、山芋酢の物

***SASHIMI SALAD \$8.50**

海鮮サラダ

Assorted Sashimi and Mixed Greens Topped with Soy Citrus Dressing.

***BEEF TATAKI SALAD \$7.98**

牛たたきサラダ

Seared Beef Carpaccio and Mixed Greens Topped with Garlic Onion Dressing.



BEEF TATAKI SALAD

牛たたきサラダ



SASHIMI SALAD

海鮮サラダ

HACHI STYLE SALAD \$7.98

ハサラダ

Diced Chicken and Mixed Greens on bed of Crispy Wrap Topped with Combinations of Garlic Onion & House Special Dressing.

MISO SOUP \$2.00

味噌汁

MISO SOUP HACHI STYLE

\$3.75

ハスタイル味噌汁

Fresh made miso added Bacon, Tofu, Cabbage, Enoki Mushroom, and topping with green onions.



CUCUMBER SALAD WITH SLICED MOUNTAIN YAM & SEAWEED

海鮮キュウリとわかめ、山芋酢の物

HOT

APPETIZERS



SUKIYAKI HOT POT \$8.75

肉豆腐鍋

Sliced Beef and Tofu simmered in Suki-yaki soup. Added Enoki Mushroom, Vegetables, Bamboo shoot and Glass Noodle. Served in a Japanese hot pot.

EDAMAME \$3.00

枝豆

GARLIC EDAMAME \$3.85

ガーリック枝豆

SPICY GARLIC EDAMAME \$3.95

スパイシーガーリック枝豆



CRISPY CHIPS \$3.35

鶏皮チップス

Deep Fried Chicken Skin Chips with House Seasoning.



IKA KARAAGE \$3.50

イカの唐揚げ

Deep Fried Squid

JUICY CHICKEN KARAAGE

2PC \$3.50

5PCS \$7.98

8PCS \$12.35

鶏のジューシー唐揚げ

Japanese style Deep Fried Chicken Thigh. Crispy outside and Juicy inside.

<SELECT SAUCE>

SPICY MAYO \$0.35

HOUSE SPECIAL NEGISAUCE \$1.00





**CHEESE CHIKUWA
TEMPURA \$4.80**

チーズ竹輪天ぷら

Mozzarella Cheese
Wrapped with
Fish Cake and Deep Fried

TAKOYAKI \$6.50

たこ焼き

Deep Fried Octopus Ball
Served over Special Egg Mayo



IKAYAKI \$11

イカ姿焼き



BAKED GREEN MUSSELL

\$5.50

ムール貝素焼き



KUROBUTA SAUSAGE

\$5.00

黒豚ソーセージ



BINCHO-TAN GRILLED NY STEAK \$9.50

漬けダレ炭火焼ステーキ

Marinated in Garlic Soy Sauce, then Grilled Over
the Charcoal. Topped off with Japanese BBQ
Sauce.



SOFT SHELL CRAB \$9.95

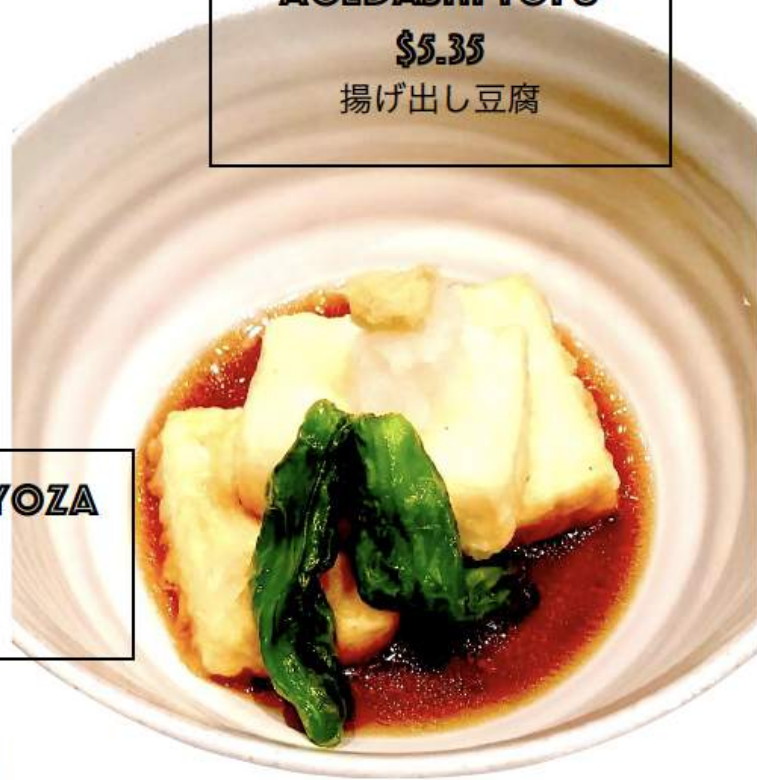
ソフトシェルクラブ

Extra Large Size Soft Shell Crab,
Fried in a Light Tempura Batter,

AGEDASHI TOFU

\$5.35

揚げ出し豆腐



PAN FRIED GYOZA

\$4.85

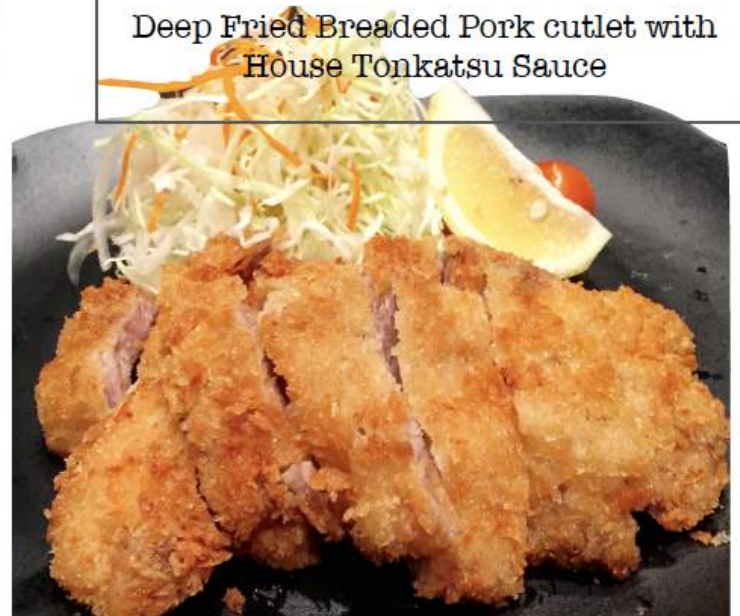
餃子



TONKATSU \$7.98

豚カツ

Deep Fried Breaded Pork cutlet with
House Tonkatsu Sauce



**SEARED HOMEMADE
PORK CHASHU \$5.85**

自家製炙りチャーシュー



**HOMEMADE PORK
CHASHU BOWL \$8.35**
チャーシュー丼



***ASSORTED SASHIMI
BOWL \$15.75**
海鮮丼



YAKITORI BOWL \$8.50
焼き鳥丼
Bincho-tan Charcoal Grilled
Teriyaki Chicken on top of Rice



UNAGI BOWL \$11.80
炭火焼うなぎ丼

Teriyaki Eel Grilled with Our
Highest Quality Japanese
Bincho-tan Charcoal



SOBORO DON \$7.85
そぼろ丼

Sweet and Savory Ground Pork
on a bed of Rice



OYAKO DON \$8.95
親子丼

Chicken & Egg with Sweet
Dashi Sauce over Rice



PAITAN RAMEN \$10.50 白湯ラーメン

Chicken Stock mixed with Bonito Broth.
Topped with Homemade Chashu, Poached Egg,
Green Onion and pickle Ginger.

RICE ごはん (S)\$1.50 (L)\$2.50



DINNER COMBINATION



Choose One

A) *3 KINDS ASSORTED
SASHIMI \$17.95



C) SUKIYAKI HOT POT
\$8.75



D) JUICY CHICKEN
KARAAGE \$7.98
からあげ



B) TONKATSU \$7.98
豚カツ



E) BINCHO-TAN GRILLED NY
STEAK \$9.50
漬けダレ炭火焼ステーキ



+ \$3.00



MISO SOUP & RICE

みそ汁&ごはん

+ \$7.50



MISO SOUP, RICE, & CALIFORNIA ROLL

みそ汁、ごはん & カリフォルニアロール

Upgrade California roll to Spicy tuna roll
for \$1.00 more

BINCHOTAN CHARCOAL

Charcoal plays a very important part in cooking Yakitori. Unlike other restaurants, we use a highest quality Binchotan charcoal instead of using a gas grill or ordinary charcoal. Binchotan burns hot, it actually burns at a lower temperature than ordinary charcoal, but for a longer period of time. Binchotan charcoal releases large quantities of infrared rays. Infrared cooking makes meat crispy on the outside and tender and juicy inside.

YAKITORI

Our Yakitori is hand grilled w/ highest quality Binchotan charcoal, and then dipped into Hachi's specially formulated "Tare" (Sauce). Yakitori, literally "grilled chicken" is a Japanese style skewered chicken, and one of the most well-known Japanese street food.

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/
"Jidori" Organic Chicken

- ▶ **Chicken Thigh 若どり \$2.50**
Choice of TARE or SALT
- ▶ **Chicken Thigh w/ Citron Pepper 若どり柚子胡椒 \$2.70**
- ▶ **Ume Shiso Yaki \$2.80**
梅しそ焼き
Sour plum & Japanese basil
- ▶ **Cheese Yaki チーズ焼き \$2.80**
- ▶ **Chicken Skin 鳥皮 \$2.85**
Choice of TARE or SALT
- ▶ **Teba Wing 手羽先 \$1.95**
- ▶ **Chicken Thigh Steak \$6.35**
若どりのもも一枚
whole thigh grilled crispy
on the outside & juicy inside

Beef 牛

- ▶ ***Premium Wagyu Tongue \$5.85**
特上厚切り牛タン
- ▶ **Wagyu Tongue Misozuke \$3.35**
牛タン味噌漬
Tongue tip marinated in Miso
- ▶ **Beef Misozuke \$3.35**
牛味噌漬
Sirloin Steak marinated in Miso
- ▶ ***Premium Wagyu Beef \$8.35**
特選和牛ロース
A1 Grade Short Rib

Pork 豚

- ▶ **Pork Belly 豚バラ \$2.35**
Choice of TARE or SALT
- ▶ **Pork Cheek とんとろ \$2.35**
Choice of TARE or SALT
- ▶ **Pork w/ Negi Shio \$2.95**
ネギ塩焼きとん
- ▶ **Pork w/ Wasabi & Soy Sauce
豚バラわさび醤油焼き \$2.95**
- ▶ **Tsukune 生つくね \$3.25**
Unlike ordinary Tsukune (meat ball), it is made w/ specially hand mixed ground pork. It's so juicy, you will see the difference!
Poached egg \$1.00
- ▶ **Cheese Tsukune \$3.85**
チーズつくね
- ▶ **Oroshi Ponzu Tsukune \$3.85**
おろしポン酢つくね
Grated Daikon radish and Ponzu sauce
- ▶ **Ume Shiso Tsukune \$3.85**
梅しそつくね
Sour plum & Japanese basil
- ▶ **Kurobuta Sausage (4pc) \$5.00**
黒豚ソーセージ

Seafood 海鮮

- ▶ **Cheese Chikuwa \$2.75**
チーズ竹輪
Fish cake filled w/ Mozzarella cheese
- ▶ **Fresh Water Eel ウナギ \$4.65**
- ▶ **Grilled Smelt ししゃも \$1.95**
- ▶ **Grilled Shrimp w/ Tartar Sauce
エビ炭火焼タルタル添え \$2.70**
- ▶ **Scallop w/ Butter & Soy Sauce
ひも付きホタテ \$2.60**
- ▶ **Grilled Mackerel
鯖の塩焼き \$5.45**
- ▶ **Ikayaki イカ焼き \$11**
- ▶ **Salmon Collar (Limited Item)
サーモンかま MKT**
- ▶ **Yellowtail Collar (Limited Item)
ハマチかま MKT**

Side Topping

Citron Pepper 柚子胡椒 \$0.50

Negi Shio ネギ塩 \$0.50

Duck 鴨

- ▶ **Duck w/ Hachi Salt \$3.75**
鴨の塩焼き
- ▶ **Duck w/ Balsamic Vinegar \$3.95**
鴨のバルサミコ酢

Bacon Wrap ベーコン巻き

- ▶ **Tomato Bacon \$2.85**
トマトベーコン
- ▶ **Enoki Mushroom w/ Bacon
えのきベーコン \$2.95**
- ▶ **Mochi Cheese Bacon \$2.95**
もちチーズベーコン

Vegetable 野菜

- ▶ **Sweet Corn \$2.50**
焼きトウモロコシ
- ▶ **Cherry Tomato \$1.50**
チェリートマト
- ▶ **Okra オクラ \$1.50**
- ▶ **Shiitake Butter \$2.00**
椎茸バター醤油焼き
Shiitake Mushrooms w/
butter & soy sauce
- ▶ **Shishito Pepper \$1.50**
シシトウ



Charcoal plays a very important part in cooking Yakitori. Unlike other restaurants, we use a highest quality "Binchotan" charcoal instead of gas grill or ordinary charcoal. Binchotan burns at a lower temperature than ordinary charcoal, which makes the meat crispy on the outside and tender/juicy on the inside. This slow cooking method is the key to our Yakitori, which brings out the flavor of each ingredients to its fullest and make them deliciously smoky.

Sweets



Green Tea

Mochi Ice Cream 2pcs

\$3.50

餅アイスクリーム



**Vanilla Ice Cream with
Sweet Red Bean & Matcha Powder**

\$3.75

宇治金時アイスクリーム



MUST
TRY!!!

HONEY TOAST

\$7.98

ハニートースト

Takes 15-20 mins to make!



Vanilla Ice Cream \$2.50

バニラアイスクリーム