

## BUCKET LISTS

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**TUNA CRISP 12**

ponzu mayo, sliver sweet red onion, truffle oil,

**TUNA TARTARE 18**

avocado, spicy tuna, wasabi mayo, and sweet soy reduction drizzle

**HAMACHI CARPACCIO 10**

seared hamachi, crispy carrots, balsamic vinaigrette

**LANGOUSTINE 17**

crispy spicy tuna, crunchy baked scampi

**SEKUSHI 22**

pan butter rice, chopped spicy otoro, avocado mousse,  
wasabi yuzu soy

**KIIRO HIRAME 15**

flounder bathe in yellow tomato reduction,  
diced red and green pepper

**EGGS BENEDICT 12**

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

**MADAI CARPACCIO 18**

thinly shaved japanese snapper, splash of truffle oil,  
tonzazu reduction

**NEW GENERATION WALU 11**

slightly seared buttery walu, sliced asparagus, mandarin  
orange, salsa sauce, black lava salt

## MIND BOGGLING

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**KAMPACHI SERRANO 17**

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

**CEVICHE 15**

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

**KAWAII 20**

chopped chutoro, avocado, truffle oil, sweet dashi soy

**CANOLIS 9**

our take on an avant garde savory canoli with both  
hamachi and king crab

**MOSHI MOSHI OYSTER 10**

lightly battered oysters, japanese tartar sauce

**KING SALAD 13**

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

**BEEF CURED SALMON 12**

Innovative house cured salmon, truffle powder, and ginkgo nut

## TO SHARE

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**HAMACHI KAMA 14**

grilled yellowtail cheekbone with balsamic  
vinaigrette and ponzu served alongside hajikami

**SHRIMP SAKU-SAKU 13**

lightly battered fried prawns tossed in sweet chili mayo sauce

**EDAMAME 5**

sea salt, yuzu salt, or wasabi salt

**CALAMARI RINGLETS 8**

crispy calamari, wasabi infused mayo, and sweet soy reduction drizzle

**GYOZA 8**

pan fried pork dumplings, house special made sauce

**GREEN BEAN FRIES 8**

haricot vert tempura, truffle aioli

**AMERICAN SIZZLING WAGYU (A5) 34**

sesame dressing

## THIS IS HOW WE ROLL

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**DYNASTY ROLL 14**

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

**VELVET ROLL 14**

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

**GEISHA ROLL 15**

king crab salad, crunchy romaine lettuce rolled with  
fresh salmon, tuna, mango puree and rice pearls

**WINDMILL ROLL 16**

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

**EXPLOSION ROLL 13**

sushi rice pressed with mixture of spicy salmon,  
tuna and yellowtail slight seared topped with tempura  
crunch, masago, tobiko and scallions

**MANHATTAN ROLL 13**

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

**CRYSTAL ROLL 16**

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

**WESTSIDE ROLL 12**

flash fried tuna, salmon, yellowtail and cream cheese  
rolled with rice outside splashed with sweet ponzu

**SHINOBI ROLL 15**

crab salad and tempura crunch rolled in marinated  
seared filet mignon

**BRADY ROLL 18**

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

**LOBSTER ROLL 30**

tempura lobster, lettuce, cream cheese, topped avocado and  
avocado with sweet chili sauce and sweet soy reduction

**WHITE LOTUS ROLL 16**

crab salad, tempura crunch topped with scallops and spicy aioli,  
baked

## FROM OUR KITCHEN

**MISO SEABASS** 26  
miso glazed seabass served alongside seasonal vegetables, sweet chili paste, on a bed of grilled rice

**CHICKEN TERIYAKI** 20  
marinated airline breast chicken with teriyaki glaze alongside seasonal vegetables

**SALMON TERIYAKI** 22  
grilled salmon with teriyaki glaze on a bed of grilled rice

**SOY CUTE** (GOLD/DIAMOND) 50/80  
chef's choice of sashimi platter made to perfection

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

**MISO STEAK** 27  
ribeye steak glazed with miso compote served alongside seasonal vegetables

**"1ST PLACE" IN 2016 ATL RAMEN FEST** 15  
thin egg noodles bathe in semi spicy broth, ground pork, chili oil, braised pork belly, farm raised soft boiled egg, scallions, and broccolini

**RICE TO MEET YOU** (8/12 pcs) 28/40  
chef's choice of "Eight's" signature nigiri

### NIGIRI (2 PIECES)

**MAGURO (TUNA)** 8  
big eye tuna, sesame oil, fried leeks

**SAKE (SALMON)** 7  
yuzu citrus, salted aonori

**SAKE TORO (SALMON BELLY)** 9  
seared, tonzazu sauce, capers, truffle sea salt

**HAMACHI (YELLOWTAIL)** 9  
red jalapeno salsa, black lava salt

**SAKE KUNSEI (SMOKED SALMON)** 7  
truffle mayo, lotus chip

**WALU (ESCOLAR)** 8  
miso glaze, garlic chip

**MADAI (JAPANESE SNAPPER)** 10  
shiso leaf, sea salt, yellow tomato reduction, lemon juice

**HIRAME (FLOUNDER)** 7  
Shiso leaf, Shio konbu

**SHIMA AJI (STRIPED JACK)** 9  
jalapeno sauce

**IKA (SQUID)** 7  
sesame oil, lightly seared, spicy caviar, shiso leaf

**SABA (MACKEREL)** 7  
lightly seared, yuzu soy, lemon juice, ginger, scallion

**KAMPACHI (BABY YELLOWTAIL)** 9  
grape tomato, yuzu ponzu

**TAKO (OCTOPUS)** 6  
serrano pepper, jalapeno sauce, cilantro micro

**KING CRAB** 11  
butter, salt & pepper

### THIS & THAT

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

**GREEN SALAD** 4  
ginger dressing

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

**EIGHT "MADAME" SALAD** 16  
marinated romaine, mix spring, crab salad, spicy conch, and slices of spicy thai chili, topped with salmon skin chips

**FRESH WASABI** 9  
grated wasabi root

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

**TAMAGO (SWEET EGG)** 6  
baked with aji no furikake

**UNI (SEA URCHIN)** 16  
seared, kizami wasabi

**FOIE GRAS (FOIE GRAS)** 17  
seared, uni

**WAGYU BEEF (A5 JAPANESE WAGYU)** 18  
seared, gold caviar

**BINCHO MAGURO (ALBACORE)** 7  
seared, fried shallot, balsamic vinaigrette

**KINMEDAI (GOLDEN EYES RED SNAPPER)** 11  
jalapeno sauce

**UNAGI (EEL)** 7  
sweet soy reduction, sesame seed

**BLUE FIN MAGURO (BLUE FIN TUNA)** 9  
sesame oil, fried leeks

**BLUE FIN CHUTORO (MEDIUM FATTY TUNA)** 12  
gold flakes, caviar

**BLUE FIN OTORO (BLUE FIN FATTY TUNA)** 16  
gold flakes, caviar

**AMAEBI (SWEET SHRIMP)** 10  
caviar, with fried head

**IKURA (SALMON ROE)** 8

**EBI (SHRIMP)** 6  
kimchi miso

**HOKKIGAI (SURF CLAM)** 7  
yuzu dressing

### TRADITIONAL

**CALIFORNIA ROLL** 7

**TUNA/SALMON ROLL** 7

**SPICY TUNA/ SPICY SALMON ROLL** 8

**BAGEL ROLL** 8  
smoked salmon, avocado, cream cheese, masago

**SUPER CRUNCH ROLL** 12  
shrimp tempura, cucumber, avocado, topped with shrimp and drizzle of sweet soy drizzle

**RAINBOW ROLL** 12  
california topped with assorted sashimi and avocado, tobiko

**MY GARDEN ROLL** 9  
seasonal vegetable rolled with ginger dipping sauce

\*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.