

Food Menu

Hachi Torrance

DAILY FRESH OYSTER

- RAW OYSTER 4***
HOMEMADE PONZU SAUCE, MOMIJI RADDISH, SCALLOP
- GRILLED OYSTER 4***
DASHI SOY SAUCE, SCALLION
- FRIED OYSTER 4***
PANKO, MAYO, WORCESTERSHIRE SAUCE

SASHIMI

- ASSORTED SASHIMI 23***
- PREMIUM ASSORTED SASHIMI 36***
- BLUE FIN TUNA 18**
- BLUE FIN TORO 26**
- STRIPED JACK 22**
- RED SNAPPER 17**
- AMBER JACK 18**
- KING SALMON 18**
- HALIBUT 18**
- OCTOPUS 17**

IZAKAYA COLD DISH

- BLUE FIN TUNA & AVOCADO TARTARE 16**
BLUE FIN TUNA SASHIMI, AVOCADO, WASABI MAYO, SOY SAUCE
- UNI & US KOBE BEEF SASHIMI 27**
US KOBE BEEF SASHIMI, SEA URCHIN, SHISO LEAF, SWEET SOY SAUCE
- SALMON TRUFFLE CARPACCIO 17**
SALMON SASHIMI, TRUFFLE OIL, SASHIMI SOY SAUCE
- SNAPPER YUZU CARPACCIO 17**
SNAPPER SASHIMI, YUZU PEPPER, OLIVE OIL SAUCE
- GOBO & PICKLES COLESLAW 8**
SEARED ALBACORE SASHIMI, FRIED GARLIC, ONION, PONZU SAUCE
- OCTOPUS & PLUM CUCUMBER 12**
OCTOPUS, CUCUMBER, PLUM, BONITO FLAKES
- SPICY TOFU & DRIED ANCHOVY 8**
TOFU, DRIED ANCHOVY, GREEN ONION, ORIGINAL SPICY SAUCE
- SEAFOOD NATTO BEANS 9**
BURDOCK ROOT, RAKKYO PICKLE, MAYO
- ROASTED DUCK 12**
DUCK, ONION, SWEET SOY SAUCE
- VINEGARETTE PORK INTESTINE 8**
PORK INTESTINE, ONION, VENEGAR SAUCE
- ASSORTED BEEF SASHIMI 22**
CHEFS CHOICE OF THREE KINDS FRESH BEEF SASHIMI
- SALAD**
- OCTOPUS & RADISH SALAD 14**
OCTOPUS, MIZUNA LEAF, DAIKON RADISH, GINGER DRESSING
- BEEF BBQ YAKINIKU SALAD 12**
US KOBE BEEF, CABAGGE, GARLIC SESAME DRESSING
- BAKED CRAB SALAD 14**
BAKED CRAB, RADISH, CUCUMBER, KANI MISO DRESSING
- MENTAIKO POTATO SALAD 8**
POTATO, EGG, CUCUMBER, ONION, TOMATO, MAYO

IZAKAYA WARM DISH

- GOBO CHIPS 8**
FRIED BURDOCK ROOT, AO-NORI FLAKES
- CRISPY MAYO SHRIMP 12**
SHRIMP TEMPURA, SWEET CHILI MAYO
- JIDORI OMELETTE 10**
JIDORI CHICKEN EGGS, DASHI BROTH
- CORN KAKIAGE TEMPURA 9**
CORN, TEMPRA FRITTER
- CREAMY CRAB CROQUETTE 13**
CRAB, PANKO, BECHAMEL SAUCE
- SHISHITO & MUSHROOM 8**
PAN FRIED SHISHITO, MUSHROOM, BUTTER, SOY SAUCE
- JIDORI CHICKEN KARAAGE 10**
FRIED MARINTED JIDORI CHICKEN THIGHT
- JIDORI CHICKEN WING 10**
FRIED JIDORI CHICKEN WING, BBQ SAUCE
- AGEDASHI TOFU 8**
FRIED TOFU, GRATED RADISH, DASHI BROTH
- SPICY MISO BEEF INTESTINE 13**
PAN FRIED BEEF INTESTINE, CABBAGE, SPICY MISO

ROBATA GRILL

- RIBEYE PONZU 23**
- BEEF TONGUE 22**
- US WAGYU SKIRT STEAK TATAKI 20**
- YUZU PORK CHEEK 13**
- SPICY PORK SAUSAGE 9**
- LAMB CHOP 14**
- WHOLE SQUID 19**
- US WAGYU HANGER STEAK SKEWER 18**
- US WAGYU KALBI SKEWER 20**
- CHICKEN MEATBALL SKEWER 8**
- CHICKEN THIGH SKEWER 8**
- CHICKEN CARTILAGE SKEWER 8**

RICE, NOODLE, SOUP

- CHAZUKE 8**
RICE, DASHI BROTH, TOPPING (SALMON, MENTAIKO, PLUM)
- RICE BALL 4**
RICE, TOPPING (SALMON, MENTAIKO, BONITO FLAKES, UME PLUM)
- SHRIMP TEMPRA HOT UDON 15**
SHRIMP TEMPURA, UDON NOODLE, DASHI BROTH
- BEEF SUKIYAKI UDON 16**
BBQ BEEF, EGG YOLK, UDON NOODLE, DASHI BROTH
- MISO SOUP 4**

NIGIRI SUSHI

- BLUE FIN TUNA (HON MAGURO) 9**
- BLUE FIN TORO (CHU-TORO) 13**
- AMBER JACK (KAMPACHI) 8**
- HALIBUT (HIRAME) 8**
- RED SNAPPER (MADAI) 8**
- STRIPED JACK (SHIMAAJI) 11**
- KING SALMON (MASU) 8**
- SALMON ROE (IKURA) 10**
- SEA URCHIN (UNI) 25**

ROLL SUSHI

- NEGI TORO 13**
BLUE FIN TORO, SCALLION
- TORO TAKU 13**
BLUE FIN TORO, TAKUAN RADHISH
- TUNA 10**
BLUE FIN TUNA
- UME SHISO SABA 8**
JAPANESE PLUM, SHISO LEAF, SABA MACKEREL

PRESSED SUSHI

- SABA MACKEREL 14**
- ANAGO EEL 16**
- SALMON 18**

HOT POT

- MOTSU NABE M 45 / L 63**
BEEF INTESTINE, CABAGGE, NIRA CHIVE, GARLIC, HOUSE SOY DASHI BROTH, RICE OR NOODLE
- BUTA SHABU M 50 / L 72**
PORK BELLY, PORK LOIN, NAPA CABAGGE, SPINACH, MIZUNA LEAF, HOUSE TONKOTSU PORK BROTH, RICE OR NOODLE

*M=2-3ppl L=3-4ppl

DESSERT

- PUMPKIN ZENZAI 9**
- STRAWBERRY GALACE 9**
- ICE CREAM 4**

Drink Menu

Hachi Terrace

BEER

- On Tap -

Sapporo Premium on Tap
Glass 7 / Pitcher 23

Asahi Super Dry on Tap
Glass 8 / Pitcher 27

-Bottled Craft-

Kawaba Snow Wizen 12

Kawaba Sunrise Ale 12

Sapporo Black 9

Kirin Light 6

Suntory All Free 5

CHU-HI

Fresh Lemon Chu-Hi 8

Green Tea Chu-Hi 8

Oolong Tea Chu-Hi 8

SHO-CHU

Ichiko G 8 / B 54

-Barley- Oita

Kannoko G 8 / B 54

-Barley- Kagoshima

Kuro Kirishima G 8 / B 54

-Sweet Popato- Miyazaki

Tomino Hozan G 10 / B 68

-Sweet Popato- Kagoshima

FRUIT SAKE

Choya Umeshu 9

Choya Yuzushu 9

JIZAKE

- Glass -

Kubota Senju -Junmai Ginjo- Niigata 15

Dassai 45 -Junmai Daiginjo- Yamaguchi 15

- Hot Sake 10oz -

Asahiyama -Junmai- Niigata 19

Hakushika -Junmai- Hyogo 14

- Bottle 10oz -

Harada 80 -Junmai- Gifu 29

Hakkaisan -Junmai Ginjo- Niigata 40

Dassai 23 -Junmai Daiginjo -Yamaguchi 68

Dassai Nigori -Unfiltered -Yamaguchi 30

- Bottle 24oz -

Kunimare Ginpu 75

-Junmai- Hakkaido

Kuzuryu 78

-Junmai- Fukui

Denshu 80

-Junmai- Aomori

Dewazakura Oka 84

-Ginjo- Yamagata

Kubota 75

-Junmai Daiginjo- Niigata

Dassai 39 89

-Junmai Daiginjo -Yamaguchi

Kitaya Kansansu 133

-Junmai Daiginjo- Fukuoka

Tedorigawa 105

-Yamaha Daiginjo- Ishikawa

Seasonal Premium Sake *Ask Server

KENZO ESTATE WINE

NAPA VALLEY, CALIFORNIA

Asatsuyu B 150

-Sauvignon Blanc-

Rindo B 220

-Red Blend-

Murasaki B 440

-Red Blend-

WINE

- Bubble -

Rotari G 12

-Brut- Italy

Rotari Rose G 12

-Rose Brut- Italy

Perrier Jouet "Champagne B 98

-Grand Brut- France

- White -

Kim Crawford G 12 / B 45

-Sauvignon Blanc- New Zealand

Belles Cotes "Sancerre B 60

-Sauvignon Blanc- France

Elouan G 13 / B 50

-Chardonnay - Oregon

Stag's Leap Karia B 66

-Chardonnay - Napa Valley

Simonne Febvre "Chablis G 15 / B 58

-Chardonnay- France

- Red -

Inscription G 13 / B 50

-Pinot Noir - Oregon

Sanford B 65

-Pinot Noir- Santa Barbara

Joseph Phelps Free Stone B 99

-Pinot Noir- Sonoma

Ferrari Carano B 50

-Merlot- Sonoma

JaM G 13 / B 50

-Cabernet Sauvignon- California

Justin B 60

-Cabernet Sauvignon- Paso Robles

Stag's Leap Artemis B 145

-Cabernet Sauvignon- Napa Valley

The Prisoner B 87

-Red Blend- Napa Valley

Overture B 250

-Red Blend- Napa Valley

Opus One B 590

-Red Blend- Napa Valley