

Food Menu

Hachi Costa Mesa

OYSTER

Daily Fresh Oyster on the Half Shell 4 *
HOMEMADE PONZU SAUCE, MOMIJI RADISH, SCALLION

SASHIMI

Assorted Sashimi 22 *
Premium Assorted Sashimi 35 *
Blue Fin Tuna 18
Blue Fin Toro 26
Blue Fin O-Toro 32
Salmon 14
Yellowtail 16
Red Snapper 16
Squid 14
Octopus 16

IZAKAYA COLD DISH

Crab Sunomono 12
CRAB, CUCUMBER, WAKAME SEAWEEED, VINEGAR SAUCE
Uni & Kobe Beef Sashimi 21
US KOBE BEEF, SEA URCHIN, SHISO LEAF, SWEET SOY SAUCE
Tuna & Avocado Tartare 16
BLUE FIN TUNA, AVOCADO, WASABI MAYO, WASABI SOY SAUCE
Seared Albacore Ponzu 15
SEARED ALBACORE, FRIED GARLIC, ONION, PONZU SAUCE
Salmon & Ikura Carpaccio 17
SALMON, SALMON ROE, SASHIMI SOY SAUCE
Snappaer Yuzu Carpaccio 17
SNAPPER, YUZU PEPPER, OLIVE OIL SAUCE
Assorted Beef Sashimi 20
CHEFS CHOICE OF THREE KINDS FRESH BEEF SASHIMI
Octopus & Plum Cucumber 10
OCTOPUS, CUCUMBER, PLUM, BONITO FLAKES
Baby Abalone w/ Sumiso 12
BABY ABALONE, GREEN ONION, VINEGAR MISO SAUCE
Oshinko Pickles 6
JAPANESE PICKLED VEGETABLES

ROBATA CHARCOAL GRILL

Beef Tongue 20
Ribeye Steak Ponzu 20
Whole Squid 19
Saikyo Miso Salmon 14
Yuzu Pork Cheek 12
Spicy Pork Sausage 8
US Kobe Chuck Short Rib Skewer 18
US Kobe Hanger Steak Skewer 16
Jidori Meatball Skewer 7
Jidori Thigh Skewer 7
Jidori Carlitage Skewer 7

IZAKAYA WARM DISH

Garlic Edamame 5
EDAMAME, GARLIC, SOY SAUCE
Gobo Chips 7
FRIED BURDOCK ROOT, AO-NORI FLAKES
Jidori Chicken Karaage 9
FRIED MARINTED JIDORI CHICKEN THIGHT
Jidori Chicken Wing 10
FRIED JIDORI CHICKEN WING, BBQ SAUCE
Crispy Mayo Shrimp 12
SHRIMP TEMPURA, SWEET CHILI MAYO
Agedashi Tofu 7
FRIED TOFU, GRATED RADISH, DASHI BROTH
Fresh Corn Butter 7
CORN, BUTTER, BBQ SAUCE
Creamy Crab Croquette 12
CRAB, PANKO, BECHAMEL SAUCE
Jidori Egg Omelet 9
JIDORI CHICKEN EGGS, DASHI BROTH
Shishito Pepper & Mushroom 7
SHISHITO, MUSHROOM, BUTTER, SOY SAUCE
Simmered Beef & Tofu 12
SIMMERED BEEF, TOFU, DAIKON RADISH, DASHI BROTH
Spicy Miso Beef Intestine 13
PAN FRIED BEEF INTESTINE, CABBAGE, SPICY MISO
NIGIRI SUSHI
Blue Fin Tuna 9
Blue Fin Toro 13
Blue Fin O-Toro 16
Albacore 7
Salmon 7
Yellowtail 8
Yellowtail Belly 9
Red Snapper 8
Squid 7
Octopus 8
Sweet Shrimp 15
Salmon Roe 9
Sea Urchin 22

SALAD

Octopus & Radish Salad 13
OCTOPUS, DAIKON RADISH, MIZUNA LEAF, GINGER DRESSING
BBQ Beef Salad 11
CABBAGE, US KOBE BEEF, GARLIC SESAME DRESSING
Baked Crab Salad 13
BAKED CRAB, RADISH, CUCUMBER, KANI MISO DRESSING
Potato Salad 6
POTATO, EGG, CUCUMBER, TOMATO, MAYO

HOT POT

Motsu Nabe M 40 / L56
BEEF INTESTINE, CABBAGE, NIRA CHIVE, GARLIC,
HOUSE SOY DASHI BORTH
Pork Shabu Shabu M 48 / L 68
PORK BELLY, PORK LOIN, NAPA CABBAGE, SPINICH,
MIZUNA LEAF, HOUSE TONKOTSU PORK BROTH
*M=for 2-3ppl L=for 3-4ppl

CUT ROLL SUSHI

Negi-Toro Roll 13
BLUE FIN TORO, SCALLION
Toro-Taku Roll 13
BLUE FIN TORO, TAKUAN PICKLED
Tuna Roll 10
BLUE FIN TUNA
Negi-Hama 10
YELLOWTAIL, SCALLION

HAND ROLL SUSHI

Baked Crab 9
Salmon Skin 7
Eel Cucumber 8
Salmon Ikura 9

PRESSED SUSHI

Saba Mackerel 13
Salmon 16
Fresh Water Eel 19

RICE, NOODLE, SOUP

Shrimp Tempura Hot Udon 14
SHRIMP TEMPURA, UDON, DASHI BROTH
Beef Sukiyaki Cold Udon 16
US KOBE BEEF, UDON, POACHED EGG, DASHI BROTH
Rice Ball 4
RICE, TOPPING (SALMON, MENTAIKO, PLUM)
Miso Soup 4

DESSERT

Ginger Milk Pudding 8
Green Tea Mousse 8
Ice Cream 4

* Items are 2 ordered minimum

Drink Menu

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BEER

- On Tap -

Sapporo Premium on Tap
Glass 7 / Pitcher 23 / Tower 29

Asahi Super Dry on Tap

Glass 7 / Pitcher 23

-Bottled Craft-

Kawaba Snow Wizen 12
Kawaba Pearl Pilsner 12
Kawaba Sunrise Ale 12
Sapporo Black 9
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 7 / B 52
-Barley- Oita
Kuro Kirishima G 7 / B 52
-Sweet Popato- Miyazaki
Tomino Hozan G 9 / B 68
-Sweet Popato- Kagoshima

FRUIT SAKE

Choya Umeshu 8
Choya Yuzushu 9

JIZAKE

- Glass -

Kurosawa Kimoto -Junmai- Nagano 13
Kuzuryu -Junmai - Fukui 18

- Hot Sake 10oz -

Hakutsuru -Junmai- Hyogo 13
Asahiyama -Junmai- Niigata 19

- Bottle 10oz -

Masumi Okuden Kanzukuri -Junmai- Nagano 35
Dewazakura Dewasansan -Junmai Ginjo- Yamagata 40
Kubota -Junmai Daiginjo- Yamaguchi 35
Dassai 23 -Junmai Daiginjo- Yamaguchi 68
Dassai Nigori -Unfiltered- Yamaguchi 30

- Bottle 17oz -

Koshino Kanbai Tokusen -Ginjo- Niigata 68
Kamoizumi Nigori -Unfiltered- Hiroshima 68

- Bottle 24oz -

Harada 80 -Junmai- Yamaguchi 60
Shichida -Junmai- Saga 77
Hakkaisan -Junmai Ginjo- Niigata 80
Mizubasho -Ginjo- Gunma 69
Kokuryu -Junmai Ginjo- Fukui 98
Gasanyu Kisaragi -Daiginjo- Yamagata 77
Tedorigawa -Yamahai Daiginjo- Ishikawa 105
Kitaya Kansansui - Junmai Dainginjo- Fukuoka 133
Seasonal Premium Sake *Ask Server

WINE

- White -

Rotari G 12
-Sparkling Brut- Italy
Ferrari Carano G 12 / B 45
-Fume Blanc- Sonoma
Belles Cotes Sancerre B 60
-Sauvignon Blanc- France
Elouan G 12 / B 45
-Chardonnay- Oregon
Stag's Leap Karia B 66
-Chardonnay - Napa Valley
Simonnet Febvre Chablis B 58
-Chardonnay - France
Dreaming Tree G 12 / B 45
-Rose- California

- Red -

Inscription G 13 / B 50
-Pinot Noir- Oregon
Sanford B 65
-Pinot Noir- Santa Rita Hills
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 75
-Red Blend- Napa Valley
Overture B 250
-Red Blend- Napa Valley

NON-ALCHOLIC

Coke, Diet Coke, Sprite 3
Lemonade, Calpico 4
Green Tea, Oolong Tea 3
Bottled Spring Water 5
Bottled Sparkling Water 5