

Food Menu

Hachi Torrance

DAILY FRESH OYSTER

- Raw Oyster 4***
HOMEMADE PONZU SAUCE, MOMIJI RADISH, SCALLION
- Grilled Oyster 4***
DASHI SOY SAUCE, SCALLION
- Fried Oyster 4***
PANKO, MAYO, WORCESTERSHIRE SAUCE

SASHIMI

- Assorted Sashimi 22***
- Blue Fin Tuna 18**
- Blue Fin Toro 25**
- King Salmon 18**
- Stripe Jack 22**
- Red Snapper 18**
- Amber jack 18**
- Octopus 18**
- Halibut 18**

IZAKAYA COLD DISH

- 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
- Salmom & Ikura Carpaccio 17**
SALMON, SALMON ROE, SASHIMI SOY SAUCE
- Snapper Yuzu Carpaccio 17**
SNAPPER, YUZU PEPPER, OLIVE OIL SAUCE
- Octopus Mozuku Seaweed 6**
OCTOPUS, MOZUKU SEAWWED, VINEGAR SAUCE
- Gobo & Pickles Coleslaw 6**
BURDOCK ROOT, RAKKYO PICKLE, MAYO
- Seafood Natto Beans 7**
NATTO SOY BEANS, SEAFOOD, QUAIL EGG, DASHI BROTH
- Assorted Beef Sashimi 20**
CHEFS CHOICE OF THREE KINDS FRESH BEEF SASHIMI
- Roasted Duck 9**
DUCK, ONION, SWEET SOY SAUCE
- Baby Abalone w/ Sumiso 12**
BABY ABALONE, GREEN ONION, VINEGAR MISO SAUCE
- Vinaigrette Pork Intestine 7**
PORK INTESTINE, ONION, VENEGAR SAUCE
- Oshinko Pickeles 6**
JAPANESE PICKLED VEGETABLES

IZAKAYA WARM DISH

- Galic Edamamae 5**
EDAMAME, GARLIC, SOY SAUCE
- Gobo Chips 7**
FRIED BURDOCK ROOT, AO-NORI FLAKES
- Jidori Omelet 9**
FRIED MARINTED JIDORI CHICKEN THIGHT
- Crab Croquette 10**
CRAB, PANKO, BECHAMEL SAUCE
- Fried Mayo Shrimp 12**
SHRIMP TEMPURA, SWEET CHILI MAYO
- Jidori Chicken Karaage 9**
FRIED MARINTED JIDORI CHICKEN THIGHT
- Jidori Chicken Wing 10**
FRIED JIDORI CHICKEN WING, BBQ SAUCE
- Shishito & Mushroom 7**
SHISHITO, MUSHROOM, BUTTER, SOY SAUCE
- Agedashi Tofu 7**
FRIED TOFU, GRATED RADISH, DASHI BROTH
- Chicken Dumpling 9**
- Spicy Miso Beef Intestine 13**
PAN FRIED BEEF INTESTINE, CABBAGE, SPICY MISO

ROBATA CHARCOAL GRILL

- Beef Tongue 20**
- US Wagyu Outside Skirt Tataki 20**
- Ponzu Ribeye Steak 20**
- Spicy Pork Sausage 8**
- Yuzu Pork Cheek 12**
- Lamb Chop 14**
- Whole Squid 19**
- US Wagyu Hanger Steak Skewer 16**
- Chicken Meatball Skewer 7**
- Chicken Thigh Skewer 7**

SALAD

- Octopus & Radish Salad 13**
OCTOPUS, DAIKON RADISH, MIZUNA LEAF, GINGER DRESSING
- Beef BBQ Salad 11**
CABBAGE, US KOBE BEEF, GARLIC SESAME DRESSING
- Baked Crab Salad 13**
BAKED CRAB, RADISH, CUCUMBER, KANI MISO DRESSING
- Tofu & Dried Anchovy Salad 7**
TOFU, ANCHOVY, MIZUNA, HOUSE SPICY SOY SAUCE DRESSING
- Mentaiko Patato Salad 6**
POTATO, EGG, CUCUMBER, TOMATO, SPICY COD ROE, MAYO
- Salmon Skin Salad 9**
SALMON SKIN, PICKLED BURDOCK, LETTUCE, PONZU DRESSING

SUSHI

- Blue Fin Tuna 8**
- Blue Fin Toro 12**
- Halibut 8**
- Red Snapper 7**
- Striped Jack 10**
- Amber Jack 8**
- King Salmon 8**
- Saba Mackerel 6**
- Crab 11**
- Salmon Roe 9**
- Sea Urchin 22**
- Negi-Toro Roll 13**
- Toro-Taku Roll 13**
- Tuna Roll 10**

PRESSED SUSHI

- Saba Mackerel 13**
- Sea Eel 15**
- Salmon 16**

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

RICE, NOODLE, SOUP

- Chazuke 7**
RICE, DASHI BROTH, TOPPING (SALMON, MENTAIKO, PLUM)
- Rice Ball 4**
RICE, TOPPING (SALMON, MENTAIKO, BONITO FLAKES, PLUM)
- Inaniwa Cold Udon 11**
INANIWA UDON, DASHI BROTH
- Shrimp Tempura Udon 15**
SHRIMP TEMPURA, UDON, DASHI BROTH
- Beef Sukiyaki Udon 16**
US KOBE BEEF, POACHED EGG, UDON, DASHI BROTH
- Miso Soup 4**

DESSERT

- Pumpkin Zenzai 8**
- Strawberry Galace" 8**
- Ice Cream 4**

* Items are 2 ordered minimum

Drink Menu

Hachi Torrance

BEER

- On Tap -

Sapporo Premium on Tap

Glass 6 / Pitcher 19

Asahi Super Dry on Tap

Glass 7 / Pitcher 23

-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 7 / B 50

-Barley- Oita

Kannoko G 8 / B 55

-Barley- Kagoshima

Kuro Kirishima G 7 / B 50

-Sweet Popato- Miyazaki

Tomino Hozan G 9 / B 68

-Sweet Popato- Kagoshima

FRUIT SAKE

Choya Umeshu 8

Choya Yuzushu 9

JIZAKE

- Glass -

Kubota Senju -Junmai Ginjo- Niigata 15

Dassai 45 -Junmai Daiginjo- Yamaguchi 15

- Hot Sake 10oz -

Asahiyama -Junmai- Niigata 18

Hakushika -Junmai- Hyogo 13

- Bottle 10oz -

Harada 80 -Junmai- Gifu 29

Hakkaisan -Junmai Ginjo- Niigata 40

Dassai 23 -Junmai Daiginjo -Yamaguchi 68

Dassai Nigori -Unfiltered -Yamaguchi 28

- Bottle 24oz -

Kunimare Ginpu -Junmai- Hokkaido 75

Kuzuryu -Junmai- Fukui 78

Denshu -Junmai- Aomori 80

Dewazakura Oka -Ginjo- Yamagata 84

Kubota -Junmai Daiginjo- Niigata 75

Dassai 39 -Junmai Daiginjo -Yamaguchi 89

Kitaya Kansansui -Junmai Daiginjo- Fukuoka 133

Tedorigawa -Yamahai Daiginjo- Ishikawa 105

Kuzuryu Daiginjo -Daiginjo- Fukui 168

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 12 / B 45

-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 580

-Red Blend- Napa Valley