Quick Dish Menu

焼き鳥 & 焼酎 Bar
Hachi
JAPANESE YAKITORI IZAKAYA

Garlic Edamame $3.75
ガーリックえだまめ

Cucumber Salad w/ Seaweed, & Mountain Yam
キュウリ,わかめ, 山芋の酢の物
$3.75

Seaweed Salad $3.95
海藻サラダ

とりあえず
メニュー

*SouthernNevada Health District Regulations 1996 Governing the Sanitation of Food Establishments 96.03.0800.2 "Thoroughly cooing 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."

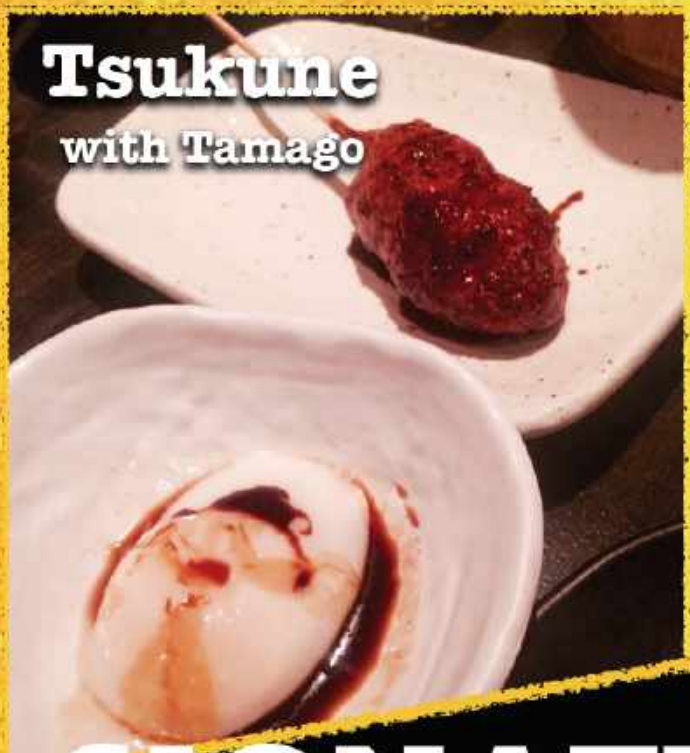
Chicken Karaage
with House Special Negi Sauce

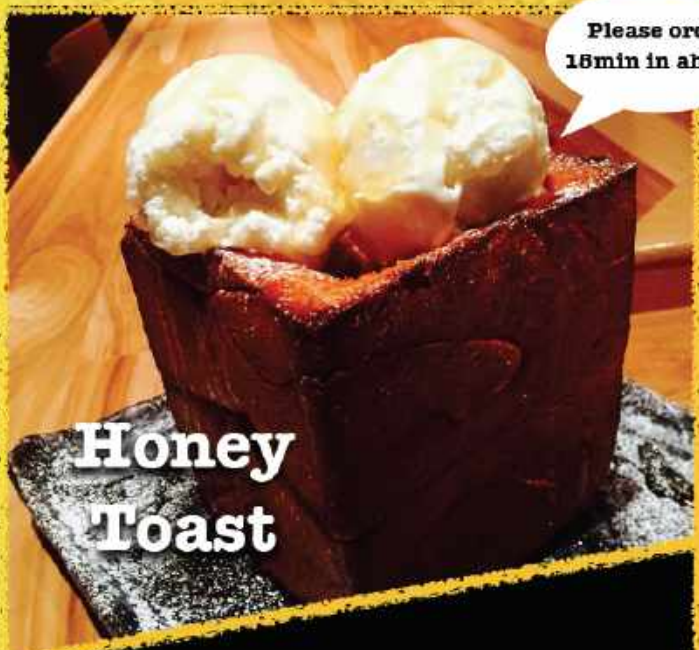
Jalapeño Yellow Tail

SIGNATURE DISHES

Hachi
JAPANESE YAKITORI IZAKAYA

Takoyaki





SIGNATURE DISHES

Hachi

*ASSORTED SASHIMI
刺身盛り合わせ

3 KINDS $17.95
6 KINDS $27.95

PREMIUM QUALITY

*BLUE FIN TUNA SASHIMI
本マグロ刺身

OTORO $22.95
CHU TORO $19.95
AKAMI $12.95

***SALMON SASHIMI**
サーモン刺身
$9.98

***HAMACHI SASHIMI**
はまち刺身
$10.98

***HALIBUT SASHIMI**
ヒラメ昆布締め刺身
$9.98

***SEARED MACKEREL**
炙りしめ鯖刺身
$7.25

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Our Famous Carpaccios

***JALAPENO YELLOWTAIL** **$11.50**

ハラペーニョイエローテール

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

***HALIBUT AND UNI CARPACCIO** **$12.50**

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** **$11.00**

シーフードカルパッチョ

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

⬅ Dine In Only*

***SEARED GARLIC TUNA SASHIMI** **$11.50**

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 Chives. Splashed with Garlic Ponzu.

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

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
Hachi Style Miso Soup
Bacon, Tofu, Cabbage, Enoki Mushroom & Corn in Miso Soup

SPECIALTY ROLLS

*SPIDER ROLL $12.50
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 $11.75
パッションロール

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

* SUPREME SALMON ROLL $11.75
スプリームサーモンロール

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

* JALAPENO YELLOWTAIL ROLL $11.75
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	$5.50	*Salmon	$3.40	*Mackerel	$2.65
*Blue Fin Chu Toro	$4.50	*Hamachi	$3.40	*Ikura	$3.65
*Blue Fin Akami	$4.00	*Halibut	$3.25	*Masago	$2.65
*Uni	$5.50	*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 **$3.75**
Deep Fried Eggplant in Chefs Special Broth
(Served Cold)

HIYA YAKKO 冷奴 **$3.85**
Cold Tofu

***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
Micro Greens

HANDROLLS

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

*Tuna	$5.00	California	$5.00	**EXTRAS**	
*Salmon	$5.00	*Spicy Tuna	$5.00	Avocado	$0.75
*Hamachi	$5.00	Natto	$3.50	*Masago	$1.00
*Scallop	$7.50			Cream Cheese	$1.50
				Jalapeno	$1.00

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HOT APPETIZERS

SUKIYAKI HOT POT $8.25
肉豆腐鍋

Sliced Beef and Tofu simmered in Sukiyaki soup.
Served in a Japanese hot pot.

EDAMAME $3.00
枝豆

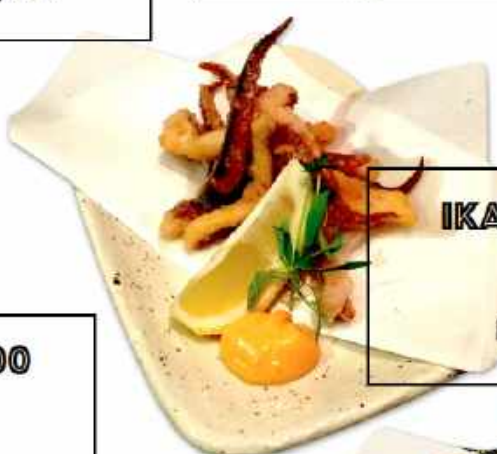
GARLIC EDAMAME $3.75
ガーリック枝豆

CRISPY CHIPS $3.00
鶏皮チップス

Deep Fried Chicken Skin Chips with House Seasoning

YAMAIMO CHIPS $3.00
山芋チップス

Japanese Mountain Yam Skin Fried Isobe Style



IKA KARAAGE $3.50
イカの唐揚げ

Deep Fried Squid

JUICY CHICKEN KARAAGE WITH HOUSE SPECIAL NEGI SAUCE $7.25
鶏の唐揚げ香味葱醤油がけ

JUICY CHICKEN KARAAGE $6.50
鶏のジューシー唐揚げ

Deep Fried Chicken Thigh. Crispy outside and Juicy inside (5pcs)

*3pcs is available only for Take out $4.50

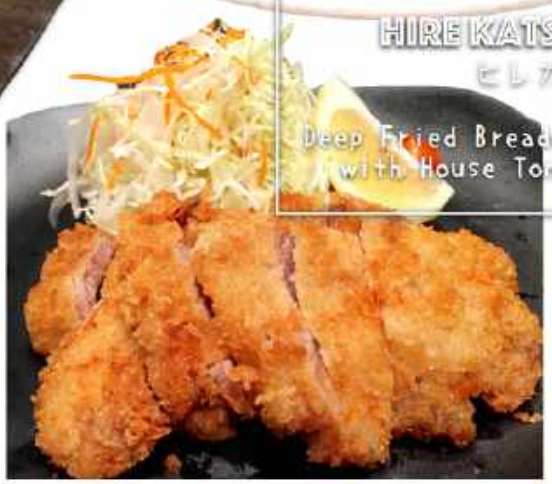
JUMBO MENCHI $6.25
メンチカツ
Deep Fried Breaded Tsukune Ground Pork with House Tonkatsu Sauce

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, Served with Ponzu Sauce

PAN FRIED GYOZA $4.65
餃子

AGEDASHI TOFU $5.35
揚げ出し豆腐

SEARED HOMEMADE PORK CHASHU $5.65
自家製炙りチャーシュー



HIRE KATSU $7.50
ヒレカツ
Deep Fried Breaded Pork Fillet with House Tonkatsu Sauce

CHEESE CHIKUWA TEMPURA $4.65

チーズ竹輪天ぷら

Mozzarella Cheese Wrapped with Fish Cake and Deep Fried with Tempura Butter

TAKOYAKI $6.25

たこ焼き

Served over Special Egg Mayo

BEEF KUSHI KATSU $3.98

牛串カツ

SHRIMP TEMPURA $6.75

エビの天ぷら

IKAYAKI $9.50

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

TEPPAN BEEF MISOZUKE $7.25

牛味噌漬け鉄板焼き

NY steak marinated in house special Miso and Sake Discards for half day, then Grilled and Served on a Teppan plate

BINCHO-TAN GRILLED NY STEAK $9.50

漬けダレ炭火焼ステーキ

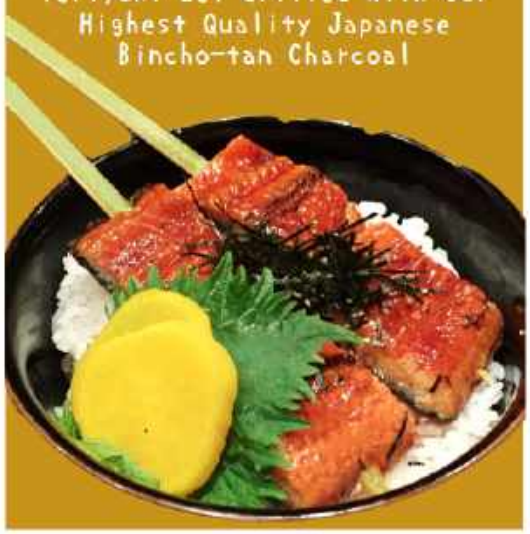
Marinated in Garlic Soy Sauce, then Grilled Over the Charcoal. Topped off with Japanese BBQ Sauce

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

*ASSORTED SASHIMI BOWL $14.50
海鮮丼

YAKITORI BOWL $7.35
焼き鳥丼
Binchotan Charcoal Grilled Teriyaki Chicken on top of Rice

UNAGI BOWL $11.70
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.

OCHA-ZUKE $5.25
お茶漬け
Salmon Flake and Rice in House Special Broth
Your Choice of Salmon or Plum

RICE ごはん
(S)$1.50/ (L)$2.50

Dinner Combination

Choose One

A) *3 KINDS ASSORTED SASHIMI $17.95
刺身３点盛り

D) JUICY CHICKEN KARAAGE $6.50
からあげ

C) SUKIYAKI HOT POT $8.25
肉豆腐なべ

E) BINCHOTAN-GRILLED NY STEAK $9.50
漬けタレ炭火焼ステーキ

B) HIRE-KATSU $7.50
ヒレカツ

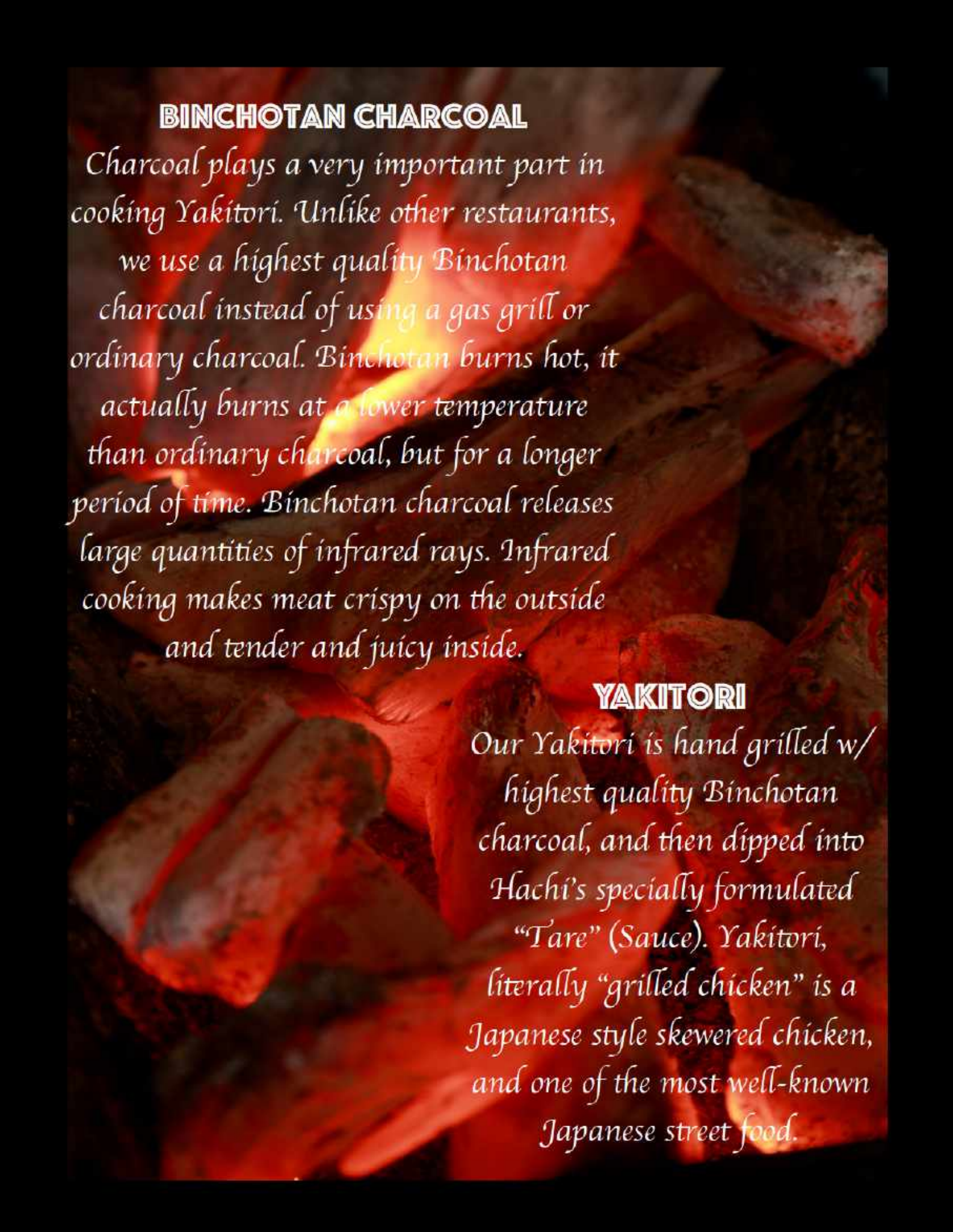
F) *TEPPAN MISOZUKE $7.25
鉄板味噌ずけ

+ $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

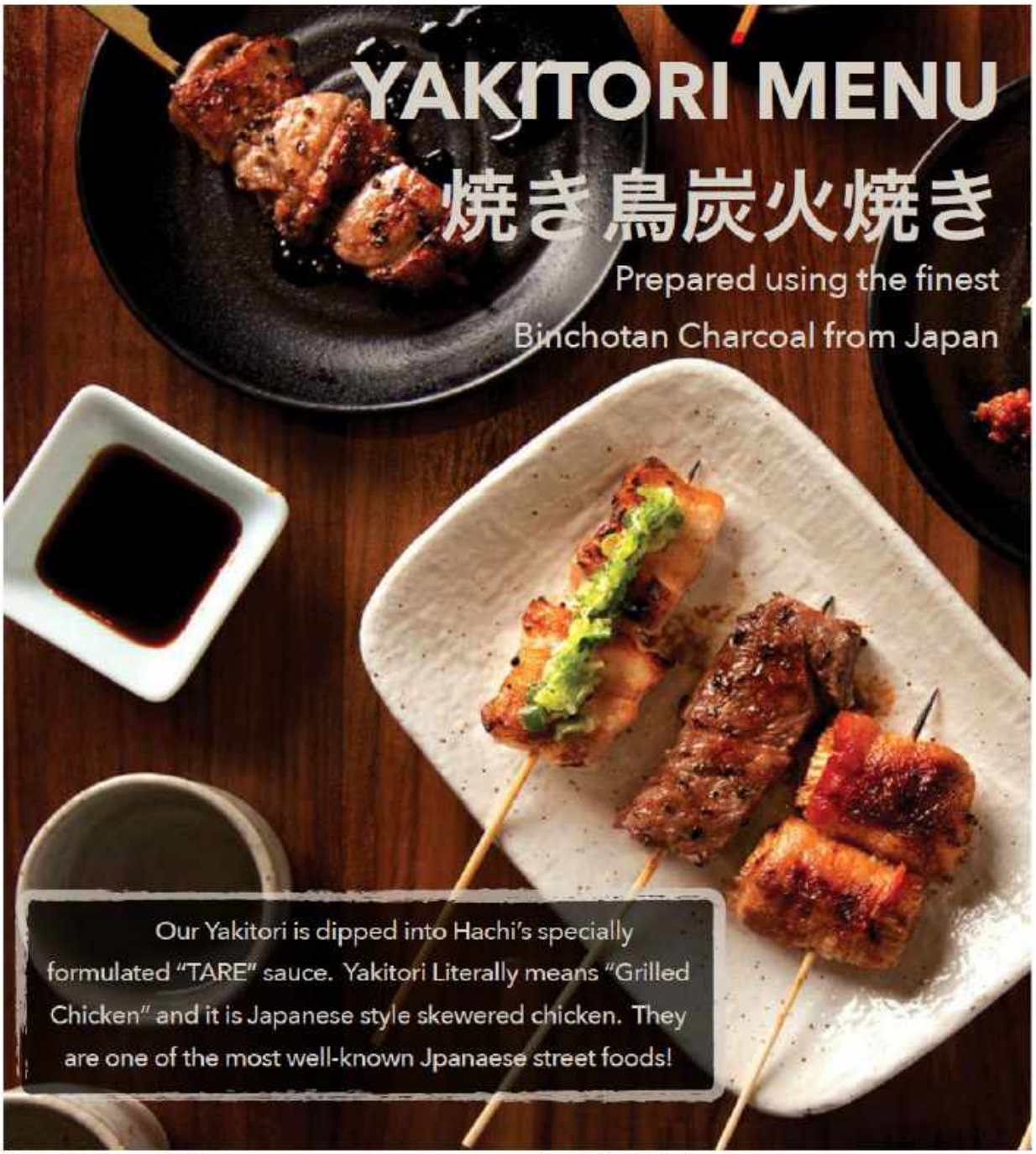


BINCHOTAN CHARCOAL

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.



Chicken 鶏

All Made w/
"Jidori" Organic Chicken

- **Chicken Thigh 若どり $2.35**
  Choice of TARE or SALT
- **Chicken Thigh w/ Citron Pepper**
  若どり柚子胡椒 $2.60
- **Ume Shiso Yaki $2.70**
  梅しそ焼き
  Sour plum & Japanese basil
- **Cheese Yaki $2.70**
  チーズ焼き
- **Teba Wing 手羽先 $1.95**
- **Chicken Thigh Steak $6.25**
  若どりのもも一枚
  1 whole thigh grilled crispy on the outside & juicy inside

Beef 牛

- ***Premium Wagyu Tongue $3.85**
  特上厚切り牛タン
- **Wagyu Tongue Misozuke $3.35**
  牛タン味噌漬け
  Tongue tip marinated in Miso
- **Beef Misozuke $3.25**
  牛味噌漬け
  Sirloin Steak marinated in Miso
- **Beef Intestine $2.85**
  もつ焼き
- ***Premium Wagyu Beef $7.95**
  特選和牛ロース
  A1 Grade Short Rib

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Pork 豚

- **Pork Belly 豚バラ $2.25**
  Choice of TARE or SALT
- **Pork Cheek とんとろ $2.25**
  Choice of TARE or SALT
- **Pork w/ Negi Shio $2.85**
  ネギ塩焼きとん
- **Pork w/ Wasabi & Soy Sauce**
  豚バラわさび醤油焼き $2.85
- **Tsukune 生つくね $2.85**
  Unlike ordinary Tsukune (meat ball), it is made w/ specially hand mixed ground pork. It's so juicy, you will see the difference!
- **Cheese Tsukune $3.70**
  チーズつくね
- **Oroshi Ponzu Tsukune $3.70**
  おろしポン酢つくね
  Grated Daikon radish and Ponzu sauce
- **Ume Shiso Tsukune $3.70**
  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 $2.60**
  チーズ竹輪
  Fish cake filled w/ Mozzarella cheese
- **Fresh Water Eel ウナギ $4.60**
- **Grilled Smelt ししゃも $1.95**
- **Grilled Shrimp w/ Tartar Sauce**
  エビ炭火焼タルタル添え $2.60
- **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 $9.50**
- **Salmon Collar (Limited Item)**
  サーモンかま $6.35
- **Yellowtail Collar (Limited Item)**
  ハマチかま $14.25

Side Topping

Citron Pepper 柚子胡椒 $0.50

Negi Shio ネギ塩 $0.50

Duck 鴨

- **Duck w/ Hachi Salt $3.35**
  鴨の塩焼き
- **Duck w/ Balsamic Vinegar $3.85**

Bacon Wrap ベーコン巻き

- **Tomato Bacon $2.60**
  トマトベーコン
- **Enoki Mushroom w/ Bacon**
  えのきベーコン $2.60
- **Mochi Cheese Bacon $2.85**
  もちチーズベーコン

Vegetable 野菜

- **Sweet Corn $2.00**
  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 $1.85**
  椎茸バター醤油焼き
  Shiitake Mushrooms w/ butter & soy sauce
- **Shishito Pepper $1.50**
  シシトウ

HACHI LATE NIGHT SPECIALTIES

10PM TO 2AM
EVERY NIGHT

HOUSE SAKE
~~$7~~ $5.98

SAPPORO DRAFT
GLASS: ~~$4.95~~ $3.50
PITCHER: ~~$19~~ $12.50

COORS LIGHT BUCKET
$12.50 (5)

*FRESH OYSTER
$1/PC

WASABI & GREEN ONIONS TOPPED W/ PONZU SAUCE.
MUST ORDER DRINK (OR FOOD) PER 12 PIECES.

*** Dine In Only***

Sweets

MOCHI ICE CREAM (2PC)
$3.25
餅アイスクリーム

VANILLA ICE CREAM WITH SWEET RED BEAN & MATCHA POWDER $3.50
宇治金時アイスクリーム

HONEY TOAST
$7.98
ハニートースト

Takes 15min to make

VANILLA ICE CREAM $2.25
バニラアイスクリーム

IzaCasa 晩酌BOX $24.45

Variety of Japanese Tapas
To Go
To Enjoy With Your Brew
At Home

Tuna Sashimi 3pcs	鮪刺身
Salmon Sashimi 3pcs	鮭刺身
Aori Ika Sashimi	アオリイカ刺身
Hiyashi Nasu*	冷やし茄子
Lotus Salad*	蓮根サラダ
Bok Choy w/YuzuMiso sause*	チンゲン菜柚子味噌
Tamago Yaki	玉子焼き
Kurobuta Sausage	黒豚ソーセージ
Chicken Karaake 2pcs	唐揚げ
Beef Tataki	牛のたたき

*Spacial' s Today, Items change daily.

*FOR TAKE OUT ONLY

Deluxe Sushi Combination

$23.95

Sushi Nigiri 6pcs; Blue Fin Toro Tuna,

Blue Fin Akami, Salmon, Seared Salmon, Yellow Tail,

Halibut,with 8pcs California Roll

Special 3 kind Sashimi

$17.95

Sashimi Combination of

Blue FinTuna, Salmon, and Yellow Tail
(3pcs each)