

## DINNER

### TSUMAMI

**HAMACHI CARPACCIO 18**

YELLOWTAIL, YUZU GELEE, OLIVE OIL, JALAPENO, RADISH

**UNAGI TEMPURA 17**

EEL, SHISO TEMPURA, KABAYAKI SAUCE

**UPSTAIRS WRAP 14**

TORTILLA, SHRIMP, PAPRIKA SAUCE, ROMAINE LETTUCE, MINT,  
RED ONION, MAYONNAISE, TOMATO, JALAPENOS

**FRIED CALAMARI 12**

SQUID, WASABI COCKTAIL SAUCE, MIXED GREENS

**HACHIBEI'S FRIED CHICKEN 10**

CHICKEN THIGH, SALT AND PEPPER

**TAKO WASA 7**

OCTOPUS, WASABI

**FRENCH FRIES 7**

### MAINS

**RIBEYE STEAK 42**

RIBEYE STEAK, PINEAPPLE ONION SAUCE, MANGO MUSTARD  
ROMAINE LETTUCE, YUZU KOSHO CAESAR DRESSING

**SALMON MEUNIERE 30**

SALMON, PAPRIKA BUTTER SAUCE, ROASTED CARROTS,  
GRILLED LEMON, OLIVES, ENDIVE, DILL

**UPSTAIRS BURGER 20**

BEEF AND PORK PATTY, SAUTEED MUSHROOM AND ONION, TOMATO,  
BACON AND TOMATO JAM, JALAPENO AIOLI, BRIOCHE BUN, FRENCH FRIES

**OVEN ROASTED MUSTARD CHICKEN 29**

CHICKEN, RED KIDNEY BEANS, MUSHROOM, CHICKPEA, TOMATO,  
ITALIAN PARSLEY, PINEAPPLE, HONEY, GARLIC  
\*WILL TAKE 25 - 30 MINUTES TO PREPARE\*

**HACHIBEI'S TORIMOMO 16**

SPICED ROASTED CHICKEN THIGH, CHICKEN OIL, TAWARA NIGIRI  
\*WILL TAKE 20 MINUTES TO PREPARE\*

### SALADS

**UPSTAIRS SALAD 16**

ASSORTED GREENS AND VEGETABLES, CARROT DRESSING

**GREEN SALAD 18**

KALE, AVOCADO, CUCUMBER, SEASONAL GREEN VEGETABLES, QUINOA  
- PEANUT BASIL SAUCE, CREAM CHEESE SAUCE -

**RED SALAD 18**

BEEFS, TOMATO, RADISH, SEASONAL RED VEGETABLES AND FRUITS  
- BEET SAUCE, CREAM CHEESE SAUCE -

### NOODLES & RICE

**SPAGHETTI POMODORO 17**

TOMATO, GARLIC, BASIL, OLIVE OIL, GRATED PARMESAN  
ADD SHRIMP 6

**MENTAIKO PASTA 23**

MENTAIKO (COD ROE), SHISO, KIZAMI NORI, CREAM

**HACHIBEI'S OYAKODON 17**

CHICKEN, EGG, WHITE ONION, GREEN ONION, DASHI, RICE, TSUKEMONO

**HACHIBEI'S CHICKEN RAMEN 16**

CHICKEN, EGG (TAMAGO-YAKI), GREEN ONION, NORI,  
YUZU KOSHO, PICKLED GINGER, SESAME SEED

### DESSERTS

**GELATO 6**

ALL NATURAL GELATO

**MILK PUDDING AND MATCHA WARABIMOCCHI 12**

MILK PUDDING, SALTED KUROMITSU SAUCE, WARABI MOCHI,  
RED BEAN PASTE, VANILLA GELATO, CREAM, MATCHA

**STRAWBERRY GRANITA 10**

STRAWBERRY GRANITA, STRAWBERRY COMPOTE, VANILLA  
GELATO, CONDENSED MILK

# UPSTAIRS

RESTAURANT & SAKE

---

## BREAKFAST

8AM - 2PM

### UPSTAIRS FRENCH TOAST 14

BRIOCHE, WHIPPED BUTTER, HONEY  
ADD FRUIT COMPOTE, CHEESE CREAM 4

### BUTTERMILK HOTCAKES 15

BUTTERMILK HOTCAKES, WHIPPED BUTTER, MAPLE SYRUP  
ADD PINEAPPLE, PAPAYA, BLUEBERRIES, COCONUT SYRUP 4

### BREAKFAST PLATE 18

SCRAMBLED EGGS, BACON, SAUSAGE  
CRISP POTATOES, TOMATOES, GREENS, BAGUETTE

### UPSTAIRS BUDDHA BOWL 19

TOFU NUGGETS, BEET HUMMUS, AVOCADO,  
ASSORTED VEGETABLES, MULTIGRAIN RICE

### AVOCADO TOAST 13

AVOCADO, TOMATO, SHALLOT, BAGUETTE, BALSAMIC

### ACAI BOWL 14

ACAI, STRAWBERRY, BLUEBERRY, BANANA, HONEY, GRANOLA, COCONUT MILK

### GRANOLA 10

GRANOLA, FRUIT, YOGURT

---

## LUNCH

11AM - 2PM

### UPSTAIRS BURGER 20

BEEF AND PORK PATTY, SAUTEED MUSHROOM AND ONION, TOMATO,  
BACON AND TOMATO JAM, JALAPENO AIOLI, BRIOCHE BUN, FRENCH FRIES

### SPAGHETTI POMODORO 17

TOMATO, GARLIC, BASIL, OLIVE OIL, GRATED PARMESAN  
ADD SHRIMP 6

### UPSTAIRS SALAD 18

ASSORTED GREENS AND VEGETABLES, CARROT DRESSING

### SALMON SALAD 18

SEARED SALMON, GREENS AND VEGETABLES, CLIANTRO,  
PEANUT, MINT, LIME CHILI CARAMEL, ASIAN DRESSING

### FRIED CALAMARI 12

CALAMARI, WASABI COCKTAIL SAUCE, MIXED GREENS

---

## SWEETS

### STRAWBERRY GRANITA 10

STRAWBERRY GRANITA, STRAWBERRY COMPOTE  
GELATO, CONDENSED MILK

### GELATO 6

---

## SIDES

FRENCH FRIES 6

BACON 4

BANANA 6

POTATOES 6

SAUSAGE 5

MIXED BERRIES 6

EGGS 6

PASTRY 6

AVOCADO 6

Consuming raw or undercooked food may increase your risk of foodborne illness

A 20% gratuity will be added for parties of seven (7) or more