



RAW & CHILLED		
HIRAMASA CRUDO	32	
spicy citrus ponzu, crispy ginger		
SASHIMI PONZU	28	
ahi tuna, hamachi, ora king salmon		
SHRIMP COCKTAIL	35 70	
garlic aioli, cocktail sauce		
OYSTERS ON THE HALF SHELL	30 60	
thai chile mignonette		
TUNA TARTARE	24	
sweet-soy, sesame, wonton chips		
GOLDEN NIGIRI FLIGHT 7pc	63	
chef's special selection of nigiri		
TORO NIGIRI 2pc	28	
perigord black truffle, kaluga caviar		
TUNA TATAKI	26	
aji amarillo, pickled chilies, avocado		
MIYAZAKI WAGYU NIGIRI 2pc	38	
caviar, sweet soy		

SUSHI		
KING CRAB ROLL	34	
truffle, togarashi aioli, drawn butter		
SALMON MISO ROLL	21	
bubu arare, eel sauce, avocado		
SPICY TUNA ROLL	21	
togarashi aioli, avocado, crispy shallot		
HAMACHI AVOCADO ROLL	21	
pickled chilies, cilantro, cucumber		
TUNA CRAB ROLL	34	
togarashi, serrano, ponzu		
WAGYU JALAPEÑO ROLL	41	
grilled asparagus, avocado, scallion		

CRISPY BUSINESS		
CRISPY RICE	7	
tuna, avocado, truffle		
wagyu, foie gras, lime		
TEMPURA FRIED SHRIMP	24	
coconut furikake, sweet & sour		
CAVIAR MOZZARELLA STICK	32	
kaluga, crème fraîche, chive		

EIGHT BAR

PURE GOLD IN GOLD COAST

STARTERS & SALADS

WHIPPED FETA DIP	18	
spicy olives, cucumber, grilled ciabatta		
OCTOPUS SKEWERS	26	
golden potatoes, herb salsa, chili crunch, rouille		
LAMB LOLLIPOPS	21	
salsa verde, serrano, lemon		
GREEN SALAD	16	
shallot, fine herbs, creamy lemon vinaigrette		
EIGHT BAR SALAD	18	
cucumber, pickled pepper, marinated tomato, olive, feta		
TUNA POKE SALAD	24	
avocado, pickled radish, edamame, seaweed		
ROASTED OYSTERS	25	
bone marrow, herb butter, pickled shallot		

GOLDEN OMAKASE

150 per person

trust us. let our chef's select their favorites while you sit back, relax and enjoy

add drink pairings for 75 per person (available inside only)

ENTRÉES

CHICKEN MILANESE	40	
little gem, pepperoncini, caeser		
FILET MIGNON	72	
8oz, maître d'hôtel butter, bordelaise		
ANOLINI AL LIMONE	32	
pine nut, mint pesto, parmesan		
NEW ZEALAND KING SALMON	48	
golden potato tapenade, artichoke, lemon aioli		
SPICY VODKA GNOCCHETTI	34	
burrata, basil, chili oil		
STEAK FRITES AU POIVRE	58	
12oz new york strip, pommes frites, sansho peppercorn sauce		
EIGHT BAR BURGER	22	
cheddar, pickle, onion, dijonaise, frites		

ACCOMPANIMENTS

HAND-CUT FRITES	10	MAC & CHEESE	14
salt, pepper, garlic aioli		gruyere, savory sprinkles, black pepper	
ASPARAGUS	12	SHISHITO PEPPERS	14
almonds, garlic aioli, orange, mint		garlic, banyuls vinegar, summer herbs	
WHIPPED POTATOES	12	BROCCOLINI & CAULILINI	14
french butter, chives		lemon, garlic chili crunch	

DESSERTS

CAMPFIRE S'MORES	8pp	COCONUT CREAM PIE	16
marshmallow, milk chocolate, graham crackers		graham crust, coconut custard, rum chantilly	
THE CHOCOLATE CAKE	16	PHOTO FINISH	12pp
coffee mousse, candied hazelnuts, vanilla ice cream		end (or start) with a celebration shot and a Polaroid to capture the moments.	

AVAILABLE AFTER 4PM

BANANA SPLIT SUNDAE	24	RHUBARB GALETTE	16
brûlée banana, pineapple, strawberry, candied nuts, whipped cream		strawberry, mascarpone ice cream	

EIGHT BAR

*Please be advised that a 3.5% staff benefit surcharge will be added to all guest checks. If you would like this removed, please let your server know. Thank you.

COCKTAILS 20

LITTLE PAPI
patrón silver, sotol, blood orange, hoja
santa, alma finca, lime

TINA’S TINI
tito’s, orange agave, lychee cordial, saline,
lime, tri-berry dusted rim

SEE RIGHT THROUGH YOU
grey goose, bergamot, eucalyptus, citrus
peel, lime

APOLOGY TOUR
400 conejos, dobel blanco, amaro nonino,
palo santo, citrus, salt, orange bitters

PILLOW TALK
haku vodka, aloe, yuzu, cucumber,
canadian maple, hibiscus

SECRET CALLER
hendrick’s, rose vermouth, jasmine,
lemon

VELVET TEDDY
santa teresa, d’usse, hazelnut, greek
yogurt, fig leaf

THE DEVIL WEARS PRADA
dos hombres, pamplemousse,
pomegranate dream, citrus water,
strawberry foam



EIGHT BAR

OLD FASHIONED

blanton’s m&a barrel, amaro montenegro,
murakami sugar, old fashioned bitters

35



APEROL SPRITZ

16

APEROL SPRITZ

F*@K IT BUCKET

75

serves 5



WINE

CHAMPAGNE		BUBBLES	
Drappier Carte D’Or Brut NV	32 128	Bouvet-Ladubay, Crémant de Loire Brut 2021	16 64
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35 140	Veuve-Olivier Rosé, Vin de France Brut NV	16 64
Bollinger Special Cuvée Brut NV	240	Ceretto Moscato d’Asti 2022	18 72
Gosset Grand Rosé Brut NV	230	Schramsberg Brut Rosé, North Coast 2020	145
WHITE & ROSÉ		RED	
ROSÉ Tormaresca Calafuria, Salento 2023	16 64	PINOT NOIR Illahe Cuvée Miette, Willamette Valley 2023	17 68
RIESLING Max Ferd. Richter, Mosel 2023	15 60	PINOT NOIR Merry Edwards, Sonoma Coast 2020	30 120
GRÜNER VELTLINER Esterhazy, Wachau 2023	17 68	GRENACHE+ Domaine Beaurenard, Côte du Rhône 2020	19 76
PINOT BLANC Winkler-Hermaden, Austria 2023	16 64	NEBBIOLO Gianfranco Alessandria, Barolo 2020	28 112
SAUVIGNON BLANC Tokara, Stellenbosch 2023	17 68	CABERNET SAUVIGNON Maddalena, Paso Robles 2022	17 68
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104	CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	25 100
CHARDONNAY Bezel, San Luisa Obispo Coast 2023	17 68	CABERNET SAUVIGNON Samara ML No.1, Red Hills 2022	45 180
CHARDONNAY Domaine Laroche Saint Martin, Chablis 2023	30 120	BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	22 88
ROSÉ Flowers, Sonoma Coast 2023	60	MALBEC Terrazas de los Andes Reserve, Mendoza 2022	16 64
ROSÉ The Language of Yes Les Fruits Rouge, Central Coast 2023	57	PINOT NOIR Evesham Wood “Le Puits Sec”, Eola-Amity Hills 2021	145
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120	PINOT NOIR Peay Vineyards Scallop Shelf, Sonoma Coast 2021	250
CHÂTEAUNEUF-DU-PAPE BLANC Domaine de la Solitude 2021	130	SANGIOVESE Il Poggione, Brunello di Montalcino 2018	260
CHARDONNAY Matthiasson “Linda Vista”, Napa Valley 2022	95	SYRAH+ L’Aventure Optimus, Paso Robles 2021	200
CHARDONNAY Armand Heitz, Bourgogne 2021	95	CABERNET SAUVIGNON Hendry “Hendry”, Napa Valley 2019	195

SAKÉ

GINJO NAMA GENSHU	
Narutotai “Red Snapper”, Tokushima	32 128
TOKUBETSU JUNMAI	
Tentakata “Hawk in the Heavans”, Tochigi	1800ml 14 170
JUNMAI-DAIGINJO	
Ginga Shizuku “Divine Droplets”, Yamagata	38 190
Tentakata “Silent Stream”, Tochigi	300
Toko “Ultraluxe”, Yamagata	350
IWA 5 “Assemblage 5”, Toyama	515

BEER 10

HOPEWELL LIGHTBEAM	Hazy IPA- 6.3% ABV
SPITEFUL	American Lager - 4.7% ABV
ALLAGASH WHITE	Belgian Wheat- 5.2% ABV
DAISY CUTTER	Pale Ale- 5.2% ABV
MOODY TONGUE	Toasted Rice Lager- 5.5% ABV
GUMBALL HEAD	American Wheat- 5.6% ABV
HEINEKEN 0.0	10
ASAHI SUPER DRY 0.0	10

ZERO-PROOF 15

PHONY NEGRONI floral, citrus, bitter	THE ITALIAN COUSIN elderflower, seasonal botanicals, dry-secco, fizz
ABSTINENT SPRITZ vibrante, dry-secco, fizz, orange	DESIGNATED DRIVER jalapeño infused ritual, orange cordial, agave, lime, foam, tajin

EIGHT BAR

**Please be advised that a 3.5% staff benefit surcharge will be added to all guest checks. If you would like this removed, please let your server know. Thank you.*