



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	BLUEBERRY GALETTE	16
brûlée banana, pineapple, strawberry, candied nuts, whipped cream		lavender, mascarpone ice cream	

EIGHT BAR

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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

COOL INTENTIONS

milagro silver, watermelon, makrut lime, sea salt, aloe

frozen cocktail

20

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

Drappier Carte D’Or Brut NV	32 128
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35 140
Bollinger Special Cuvée Brut NV	50 200
Perrier-Jouët Blason Brut Rosé NV	67 268
Gosset Grand Rosé Brut NV	230

WHITE & ROSÉ

ROSÉ Tormaresca Calafuria, Salento 2023	18 72
ROSÉ Sainte Marguerite Fantastiques, Provence 2023	31 124
RIESLING Max Ferd. Richter, Mosel 2023	15 60
GRÜNER VELTLINER Esterhazy, Wachau 2023	17 68
PINOT BLANC Winkler-Hermaden, Austria 2023	16 64
SAUVIGNON BLANC Tokara, Stellenbosch 2023	17 68
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104
CHARDONNAY Bezel, San Luisa Obispo Coast 2023	17 68
CHARDONNAY Domaine Laroche Saint Martin, Chablis 2023	30 120
ROSÉ Flowers, Sonoma Coast 2023	60
ROSÉ The Language of Yes Les Fruits Rouge, Central Coast 2023	57
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120
CHÂTEAUNEUF-DU-PAPE BLANC Domaine de la Solitude 2021	130
CHARDONNAY Matthiasson “Linda Vista”, Napa Valley 2022	95
CHARDONNAY Armand Heitz, Bourgogne 2021	95

BUBBLES

Bouvet-Ladubay, Crémant de Loire Brut 2021	16 64
Veuve-Olivier Rosé, Vin de France Brut NV	16 64
Ceretto Moscato d’Asti 2022	18 72
Schramsberg Brut Rosé, North Coast 2020	145

RED

PINOT NOIR Illahe Cuvée Miette, Willamette Valley 2023	17 68
PINOT NOIR Merry Edwards, Sonoma Coast 2020	30 120
GRENACHE+ Domaine Beaurenard, Côte du Rhône 2020	19 76
NEBBIOLO Gianfranco Alessandria, Barolo 2020	28 112
CABERNET SAUVIGNON Maddalena, Paso Robles 2022	17 68
CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	25 100
CABERNET SAUVIGNON Samara ML No.1, Red Hills 2022	45 180
BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	22 88
MALBEC Terrazas de los Andes Reserve, Mendoza 2022	16 64
PINOT NOIR Evesham Wood “Le Puits Sec”, Eola-Amity Hills 2021	145
PINOT NOIR Peay Vineyards Scallop Shelf, Sonoma Coast 2021	250
SANGIOVESE Il Poggione, Brunello di Montalcino 2018	260
SYRAH+ L’Aventure Optimus, Paso Robles 2021	200
CABERNET SAUVIGNON Hendry “Hendry”, Napa Valley 2019	195

SAKÉ

GINJO NAMA GENSHU

Narutotai “Red Snapper”, Tokushima	32 128
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TOKUBETSU JUNMAI

Tentakata “Hawk in the Heavens”, Tochigi	1800ml	14 170
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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

ABSTINENT SPRITZ

vibrante, dry-secco, fizz, orange

THE ITALIAN COUSIN

elderflower, seasonal botanicals, dry-secco, fizz

DESIGNATED DRIVER

jalapeño infused ritual, orange cordial, agave, lime, foam, tajin

EIGHT BAR

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