



RAW & CHILLED		
HAMACHI CRUDO*	28	
yuzu ponzu, pickled chilies		
SASHIMI PONZU*	28	
ahi tuna, hiramasa, 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		
TUNA NIGIRI* 2pc	14	
wasabi, shiso		
TORO NIGIRI* 2pc	28	
perigord black truffle, kaluga caviar		
HAMACHI NIGIRI* 2pc	14	
pickled chilies		
KING SALMON NIGIRI* 2pc	14	
chili crunch, ginger		
MIYAZAKI WAGYU NIGIRI* 2pc	38	
caviar, sweet soy		

SUSHI		
KING CRAB ROLL	34	
truffle, togarashi aioli, drawn butter		
TUNA AJI PONZU ROLL*	28	
avocado, yuzu tobiko		
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		
TIGER PRAWN TEMPURA ROLL	24	
avocado, shiso, spicy aioli		
WAGYU JALAPEÑO ROLL*	41	
grilled asparagus, avocado, scallion		

CRISPY BUSINESS		
CRISPY RICE*		
tuna, avocado, truffle		7
a5 wagyu, sweet-soy, cured egg yolk		14
TEMPURA FRIED SHRIMP	24	
coconut furikake, sweet & sour		
CAVIAR MOZZARELLA STICK	32	
kaluga, crème fraîche, chive		

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, dijonnaise, frites	

ACCOMPANIMENTS

HAND-CUT FRITES	10	MAC & CHEESE	14
salt, pepper, garlic aioli		white cheddar, savory sprinkles	
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	GALETTE	16
brûlée banana, pineapple, strawberry, candied nuts, whipped cream		roasted blueberry, mascarpone ice cream	

*these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.
*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

- BIG PAPI**
dobel silver, watermelon, grapefruit oleo, rosemary, citrus
- TINA’S TINI**
tito’s, orange agave, lychee cordial, lime, tri-berry dusted rim
- HOME BY 8**
grey goose, st-germain, pineapple, coffee, citrus, vanilla
- MAGIC MARIO**
400 conejos, aperol, saffron, coconut chai, lime

- PERSONALITY CRISIS**
tito’s, nigori, honeydew, jasmine, lemon
- SET IN STONE**
hendrick’s, genepy, ume plum sake, shiso honey, lemon-lime
- MIXED EMOTIONS**
knob creek, santa teresa 1796, china-china, spiced pear, chocolate bitters
- THE DEVIL WEARS PRADA**
del maguey vida, pamplemousse, pomegranate dream, citrus water, strawberry foam



**EIGHT BAR
OLD FASHIONED**
blanton’s m&a barrel, amaro montenegro, murakami sugar, old fashioned bitters
40

THE SUMMER AFFAIR
código blanco, st germain, herbal liqueur, prickly pear, citrus frozen cocktail
18

WINE

CHAMPAGNE		BUBBLES	
Drappier Carte D’Or Brut NV	32 128	Veuve Amiot <i>Cuvée Elisa</i> , Crémant de Loire Brut NV	18 72
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35 140	Bouvet-Ladubay, Crémant de Loire Brut Rosé 2023	16 64
Bollinger Special Cuvée Brut NV	50 200	Prunotto, Moscato d’Asti 2024	18 72
Perrier-Jouët Blason Brut Rosé NV	67 268	Oddbird <i>Liberated from Alcohol</i> BDB, Languedoc NV	16 64
WHITE & ROSÉ		RED	
ROSÉ Chateau D’Estoublon Roseblood, Provence 2025	18 72	PINOT NOIR Carmel Road, Monterey County 2023	18 72
ROSÉ Sainte Marguerite <i>Fantastiques</i> , Provence 2023	31 124	PINOT NOIR Ex Post Facto, Santa Barbara 2024	25 100
RIESLING Max Ferd. Richter, Mosel 2024	16 64	NEBBIOLO Gianfranco Alessandria, Barolo 2021	28 112
GRÜNER VELTLINER Esterhazy, Wachau 2024	17 68	TEMPRANILLO Bodegas Campillo Reserva 2020	22 88
PINOT BLANC Winkler-Hermaden, Austria 2023	17 68	CABERNET SAUVIGNON Maddalena, Paso Robles 2023	18 72
SAUVIGNON BLANC Better Half, Marlborough 2025	18 72	CABERNET SAUVIGNON Iconoclast, Napa Valley 2023	26 104
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104	BORDEAUX Madame de Beaucaillou, Haut-Médoc 2021	25 100
CHARDONNAY Heron, Mendocino 2024	18 72	SUPER TUSCAN Tenuta Guado al Tasso <i>Il Bruciato</i> , Bolgheri 2024	30 120
CHARDONNAY Stag’s Leap <i>KARIA</i> , Napa Valley 2024	25 100	MALBEC Terrazas de los Andes Reserve, Mendoza 2023	16 64
CHARDONNAY Domaine Laroche <i>Saint Martin</i> , Chablis 2023	30 120	PINOT NOIR Evesham Wood “Le Puits Sec”, Eola-Amity Hills 2021	145
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120	SYRAH+ L’Aventure Optimus, Paso Robles 2022	200
CHARDONNAY Matthiasson “Linda Vista”, Napa Valley 2023	95	CABERNET SAUVIGNON Hendry “Hendry”, Napa Valley 2021	205

SAKÉ

CRISP & REFRESHING Taka “Noble Arrow” Tokubetsu Junmai	21 104
FRUITY & FLORAL Kawatsuru “Olive” Junmai Ginjoi	22 110
SAVORY & COMPLEX Shiokawa “Cowboy” Yamahai Junmai Ginjo Genshu	21 104
NIGORI (unfiltered) Rihaku “Dreamy Clouds” Tokubetsu Junmai	20 100
Fukucho “Seaside” Junmai Sparkling (500ml)	70
Ginga Shizuku “Divine Droplets” Junmai Daiginjo	200
Tentak “Silent Stream” Junmai Daiginjo	320
IWA 5 “Assemblage 5” Junmai Daiginjo Genshu	535

BEER

MICHELOB ULTRA	Light Lager - 6.4% ABV	10
STELLA ARTOIS	European Lager - 5.0% ABV	10
SPITEFUL	American Lager - 4.5% ABV	10
ALLAGASH WHITE	Belgian Wheat - 5.2% ABV	12
LIGHT BEAM	Hazy IPA - 6.3% ABV	12
HEINEKEN 0.0		10

ZERO-PROOF 15

- PHONY NEGRONI**
floral, citrus, bitter
- ABSTINENT SPRITZ**
giffard spritz, dry-secco, fizz, orange
- NO PROOF NEEDED**
the pathfinder, elderflower, berries, lime
- DESIGNATED DRIVER**
jalapeño-infused ritual, orange cordial, agave, lime, foam, tajin

EIGHT BAR

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