

★ Chef recommend

Soup

01 Miso soup	Japanese daily miso paste soup
02 Tonjiru	Pork and vegetables in miso soup
03 Asari butter	Clams cooked with butter and sake soup

Nibbles

04 Sausage	Japanese style crispy skin sausage (2pcs)
★05 Nasudengaku	Deep fried egg plant finish with sweet miso topping
06 Gyu suji nikomi	Slowly cooked beef tendon with sweet soy sauce
★07 Gyoza	Izakaya Hachibeh original Pan fried Japanese style dumpling
08 German Potato	Stick potatoes and bacon pan fried with garlic butter
09 Ebi Chilli	Light fry prawn with homemade garlic chilli sauce
10 Takoyaki	Ten small balls of pancake with octopus
11 Okonomiyaki	Japanese pan cake
★12 Gyutan shioyaki	Thinly sliced beef tongue grilled with salt and pepper
★13 Gyutan misoyaki	Tender marinated OX tongue skewers sweet miso flavour
★14 Koebi no kara age	Deep fried river prawn with japanese shiso powder
15 Ebi Fry	Deep fried prawn with homemade Japanese tar tar sauce
16 Geso Kara age	Deep fried squid tentacles served with mayonnaise
★17 Ebi Mayo	Fried prawn with Japanese mayonnaise sauce
★18 Spicy nasu soboro	Spicy pork meet sauce with deep fried egg plant
19 Korokke	Home made potato croquettes
★20 Teba	Deep fried chicken wings with original garlic soy sauce (4pcs)
21 Tori Kara age	Marinated chicken pieces deep fried with salad
22 Kani cream korokke	White sauce & crab meat croquettes (3pcs)
23 Hachibeh fry	Deep fried chips with hachibeh original spice

汁もの

味噌汁	\$3.80
豚汁	\$6.80
アサリバター	\$8.00

一品料理

あら引きソーセージ(2本)	\$6.40
なす田楽	\$8.90
牛すじ煮込み	\$6.50
ぎょうざ(6コ)	\$8.40
シャーマンポテト	\$8.90
えびチリ	\$12.00
たこ焼き(10コ)	\$9.60
お好み焼き	\$9.50
牛タン塩焼き	\$13.90
牛タンみそ焼き(2本)	\$14.80
小エビのから揚げ	\$7.50
エビフライ	\$8.80
げそから揚げ	\$9.20
えびマヨ	\$12.00
激辛ナスをぼろ	\$9.50
コロッケ(2コ)	\$7.60
鳥手羽先にんにく揚げ	\$8.80
鳥のから揚げ	\$12.00
カニクリームコロッケ(3コ)	\$9.00
はちべえチツミス	\$7.50

★ Chef recommend

Yaki zakana Simple grilled fish

- 24. Atka Mackerel (Hokke)
- 25. Japanese pike (Sanma)
- 26. Kama Yaki (Fish Chin)

焼き魚

- ほっけ \$9.80
- 秋刀魚 (さんま) \$9.80
- はまちカマ焼き \$7.90

Raw small dish

- 27 Gyu sashi Light grilled tender beef slices served with special sauce
- ★28 Yukke Fine sliced beef mixed with sauce served with raw egg

刺身

- 牛刺し \$11.00
- ユッケ \$11.00

Sashimi Platter Selected raw sliced fish served with Japanese shredded radish

- 29. Small 12 pieces
- 30. Large 18 pieces
- 31. Sashimi Special

刺身盛り合わせ

- 小 12切れ \$19.50
- 大 18切れ \$29.00
- デラックス \$53.00

- 32 Maguro sashimi Tuna sashimi (8pieces)
- 33 Ika sashimi Squid sashimi
- 34 Hamachi sashimi King fish sashimi (8pieces)
- Salmon sashimi Salmon sashimi

- まぐろ刺身 \$23.00
- いか刺身 \$15.00
- はまち刺身 \$19.00
- サーモン刺身

- 35. Small 8 pieces
- 36. Large 16pieces

- 小 8切れ \$21.50
- 大 16切れ \$42.00

- 37 Takosu Sliced octopus served w/ Jap radish and vinegar sauce
- 38 Takobutu Octopus (boiled) and served with Jap shredded radish
- 39 Takowasabi octopus sashimi mixed with wasabi
- ★40 Nanban zuke Deep fried white fish marinated with sweet sour soy sauce

- たこ酢 \$10.50
- たこぶつ \$10.50
- たこわさび \$8.80
- 白身魚の南蛮漬け \$8.00

★ Chef recommend

Vegetables small dish

サラダ、野菜

41 Yasai salad	Combination green salad	サラダ	\$6.80
42 Moro Kyu	Cucumber served with spicy miso paste (8pcs)	もろきゅう	\$5.50
43 Tsukemono	Combination Japanese daily pickles	漬物	\$6.50
★ 44 Edamame	Boiled soy bean in shells	枝豆	\$6.50
45 Wakame salad	Seaweed salad	わかめサラダ	\$7.00
46 Kimchi	Chilli Chinese cabbage	キムチ	\$6.00
47 Sashimi salad	Cold vegetable with variety of fish slice with homemade dressing	刺身サラダ	\$12.50

Bean curd dish

豆腐

★ 48 Agedashi tofu	Deep fried bean curd in beautiful tempura sauce (4pcs)	揚げだし豆腐	\$7.10
49 Atsuage	Plainly deep fried bean curd with bonito flakes	厚揚げ	\$6.50
50 Hiya yakko	Chilled bean curd served with ginger and spring onion	冷やし奴	\$6.50

Noodles in soup

うどん

Udon

Thick wheat noodles with vegetables in soup with

51. Kitsune	Fried bean curd	きつねうどん	\$11.00
52. Tsukimi	Raw egg	月見うどん	\$11.00
54. Tempura	Vegetable Tempura	かきあげうどん	\$13.00
55. Niku	Sliced beef	肉うどん	\$13.00
56. Wakame	Wakame seaweed	わかめうどん	\$11.00
57 Nabeyaki udon	Vegies, tempura prawn, egg, chicken & udon in tasty soup	鍋焼きうどん	\$15.00

★ Chef recommend

Hachibeh main course

58 Yakisoba	Pan fried thin egg noodles with beef and vegetables
59 Yakiudon	Pan fried white wheat noodles with beef and vegetables
60 Yasai itame	Vegetables pan fried w/ choice of beef or pork w/ garlic sauce
★61 Wafu steak	Grilled beef steak with beautiful teriyaki sauce
62 Teriyaki chicken	Chicken pieces cooked with tasty teriyaki sauce
64 Buta kimuchi	Pan fried spicy Chinese cabbage and pork
★65 Buta syoga yaki	Sliced pork pan fried w/sweet soy ginger sauce
66 Tonkatsu	Japanese style pork schnitzel

Donburi rice dish

67 Una don	Generous grilled eel fillet on rice with kabayaki sauce
68 Gyu don	Thinly sliced beef cooked in sukiyaki sauce on rice
69 Steak don	Beef steak on rice
70 Katsu don	Pork schnitzel cooked with egg and onion on rice
71 Oyako don	Chicken pieces cooked with egg and onion on rice
72 Teriyaki chicken don	Tasty chicken teriyaki on rice
73 Una Tama Don	Marinated eel cooked with egg on rice
74 Curry rice	Japanese style beef curry on rice
75 Katsu curry	Pork schnitzel on Japanese style beef curry
76 Buta shogayaki don	Pan fried pork with ginger sauce on rice

Ochazuke

- 77. Sake
- 78. Ume
- 79. Nori
- 80. Unagi

Rice in fish soup with

- Grilled salmon flakes
- Plum pickle
- dried seaweed
- Eel

81 Sake onigiri (1 piece)	Simply rice balls salmon flake inside
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Extras

Rice

- 84 Extra wasabi
- 85 Mayonnaise
- 86 Gari (Pickled ginger)

お食事

(ご飯は、別オーダーとなります)

焼きそば	\$13.00
焼きうどん	\$13.00
牛肉か豚肉の野菜炒め	\$11.50
和風ステーキ	\$19.00
とり焼きチキン	\$16.00
豚キムチ	\$13.70
豚しょうが焼き	\$16.00
とんかつ	\$15.50

ご飯物

うなどん	\$17.00
牛どん	\$12.80
ステーキどん	\$15.50
かつどん	\$12.80
おやこどん	\$12.80
チキンとり焼きどん	\$12.80
うな玉どん	\$14.00
カレーライス	\$13.50
かつカレー	\$16.80
豚しょうが焼きどん	\$12.80

お茶漬け

さけ茶漬け	\$7.40
梅茶漬け	\$7.40
のり茶漬け	\$7.40
うなぎ茶漬け	\$8.40

しゃけおにぎり (1コ)	\$4.50
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その他

ご飯 82. Small	\$2.00
83. Large	\$3.00
わさび	\$1.00
マヨネーズ	\$1.00
ガリ	\$2.00

Vegetarian

No Fish Stock

V05 Nasudengaku	Egg plant deep fried and delicious miso topping	\$8.90
V41 Yasai salad	Combination green salad	\$6.80
V42 Moro Kyu	Cucumber served with spicy miso paste	\$5.50
V43 Tsukemono	Combination Japanese daily pickles	\$6.50
V44 Edamame	Boiled soy bean in shells	\$6.50
V45 Wakame salad	Seaweed salad	\$7.00
V46 Kimuchi	Chilli Chinese cabbage	\$6.00
V49 Atsuage	Plainly deep fried bean curd	\$6.50
V50 Hiyayakko	Chilled bean curd served with ginger and spring onion	\$6.50
V58 Veg Yakisoba	Pan fried thin egg noodles with vegetables	\$13.00
V59 Veg Yakiudon	Pan fried white wheat noodles with vegetables	\$13.00
V60 Yasai itame	Pan fried vegetables w/ garlic soy sauce	\$11.50
V214 Avocado Nigiri	Avocado over sushi rice	\$6.00
V215 Inari	Sweet bean curd pocket filled with sushi rice	\$6.00
V218 Cucumber roll	6 pieces per serve	\$7.50
V219 Avocado roll	6 pieces per serve	\$7.50
V220 Pickled radish roll	6 pieces per serve	\$7.50
V226 Vegetable roll	8 pieces per serve (Carrot, cucumber, lettuce, avocado)	\$14.30

With Fish Stock

V01 Miso soup	Japanese daily miso paste soup	\$3.80
V48 Agedashi tofu	Deep fried bean curd in beautiful tempura sauce	\$7.10

Udon noodle

	Thick wheat noodles with vegetables in soup with	
V51 Kitsune	Fried bean curd	\$11.00
V54 Veg Tempura	Vegetable tempura	\$13.00
V56 Wakame	Wakame seaweed	\$11.00

Sushi Menu

Nigiri sushi a la carte **2 pieces per serve**

200 Maguro	Tuna
201 Sake	Salmon
202 Ika	Squid
203 Tako	Octopus
204 Ebi	Prawn
205 Hotate	Scallop
206 Hokki	Arctic surf clams
207 Akagai	Red clam
208 Hamachi	Yellow tail
209 Ikura	Salmon roe
210 Tobiko	Flying fish roe
211 Unagi	Eel
212 Shiromi	Seasonal white fish
213 Tamago	Egg
214 Avocado	Avocado
215 Inari	Sweet bean curd pocket filled with sushi rice

Maki sushi roll

216 Tuna roll	6 pieces per serve
217 Eel roll	6 pieces per serve
218 Cucumber roll	6 pieces per serve
219 Avocado roll	6 pieces per serve
220 Pickled radish roll	6 pieces per serve
221 Futomaki BIG ROLL	8 pieces per serve
	Avocado, crab, Salmon, Cucumber, Pickled radish, Egg, and Japanese mayonnaise

California roll

	avocado, crab, cucumber, Japanese mayonnaise and fish roe on top
222. small roll	4 pieces per serve
223. large roll	8 pieces per serve

すしメニュー

にぎり (一皿2カン)

まぐろ	\$8.00
サーモン	\$7.20
いか	\$6.40
たこ	\$6.50
えび	\$6.60
ほたて	\$9.40
ほっき貝	\$8.00
赤貝	\$8.00
はまち	\$7.20
いくら	\$9.40
とびこ	\$6.60
うなぎ	\$9.40
白身	\$7.00
卵 (たまご)	\$6.00
アボカド	\$6.00
いなり	\$6.00

巻き

鉄火巻き	\$8.80
うなぎ巻き	\$9.60
かっぱ巻き	\$7.50
アボカド巻き	\$7.50
おしんこ巻き	\$7.50
太巻き	\$16.00

アボカド, カニカマボコ, きゅうり, 卵, せけ, たくあん, マヨネーズ

カリフォルニアロール

アボカド, カニカマボコ, きゅうり, とびこ	
小 4コ	\$7.80
大 8コ	\$15.00

Special sushi roll

その他の巻き

8 pieces per serve

224	Ebi Tempura roll	Prawn tempura, avocado, cucumber & lettuce	えび天ロール	\$16.00
225	Salmon Skin roll	Crispy grilled salmon skin, cucumber, avocado and salmon	サーモンスキンロール	\$16.00
226	Vegetable roll	Carrot, cucumber, lettuce, avocado	ベジタブルロール	\$14.30

Sushi Combination

すしの盛り合わせ

227	Small	3 pieces sushi roll & 5 pieces of nigiri sushi	小 巻き3コ, にぎり5かん	\$19.60
228	Large	6 pieces sushi roll & 8 pieces of nigiri sushi	大 巻き6コ, にぎり8かん	\$27.50
229	Sushi Special	6 pieces sushi roll & 12 pieces of nigiri sushi	上 巻き6コ, にぎり12かん	\$39.00
230	Chirashizushi	Variety of sashimi, egg on rice	ちらし寿司	\$20.50

Sushi & Sashimi Special

すしと刺身の盛り合わせ

231	Standard	3 pcs sushi roll, 5 pcs nigiri sushi, 12 slices sashimi	小 巻き3コ, にぎり5かん, 刺身11切れ	\$38.00
232	Deluxe Selection	6 pcs sushi roll, 8 pcs nigiri sushi, 18 slices sashimi	大 巻き6コ, にぎり8かん, 刺身18切れ	\$53.00

If you have any special requests please do not hesitate to introduce yourself to our sushi chef

Dessert

デザート

Ogura	Sweetened red beans	小倉	
100. with vanilla ice-cream		小倉付きバニラアイス	\$6.50
101. with green tea ice-cream		小倉付きまっ茶アイス	\$8.00
102 Green tea ice-cream	Very delicate flavour	まっ茶アイス	\$7.50
103 Ice-cream	Plain vanilla ice cream	バニラアイス	\$6.00
104 Taiyaki	Waffle pancake with sweetened red beans with vanilla ice cream	たいやきとバニラアイス	\$9.50
105 Kurogoma ice-cream	Black Sesame ice-cream	黒ごまアイスクリーム	\$7.50

Information

その他

☆ Credit Card minimum \$30.00

クレジットカードは、\$30.00よりお使いいただけます。

☆Corkage BYO お一人様 \$4.50

☆ BYO wine only

☆ BYOは、ワインのみとなっております。

☆ We would appreciate if all customers order at least one small or main size dish

お一人様最低一品以上のオーダーをいただきます。

Thank you,

IZAKAYA Hachibeh