

# Food Menu

Hachi Costa Mesa

## DAILY FRESH OYSTER

**RAW OYSTER 4\***  
HOMEMADE PONZU SAUCE, MOMIJI RADDISH, SCALLOP

**GRILLED OYSTER 4\***  
DASHI SOY SAUCE, SCALLION

**FRIED OYSTER 4\***  
PANKO, MAYO, WORCESTERSHIRE SAUCE

## SASHIMI

**ASSORTED SASHIMI 23\***

**PREMIUM ASSORTED SASHIMI 36\***

**BLUE FIN TUNA 18**

**BLUE FIN TORO 26**

**BLUE FIN O-TORO 38**

**RED SNAPPER 17**

**YELLOWTAIL 17**

**SALMON 17**

**SQUID 15**

**OCTOPUS 17**

## IZAKAYA COLD DISH

**BLUE FIN TUNA & AVOCADO TARTARE 16**  
BLUE FIN TUNA SASHIMI, AVOCADO, WASABI MAYO, SOY SAUCE

**UNI & US KOBE BEEF SASHIMI 27**  
US KOBE BEEF SASHIMI, SEA URCHIN, SHISO LEAF, SWEET SOY SAUCE

**SALMON TRUFFLE CARPACCIO 17**  
SALMON SASHIMI, TRUFFLE OIL, SASHIMI SOY SAUCE

**SNAPPER YUZU CARPACCIO 17**  
SNAPPER SASHIMI, YUZU PEPPER, OLIVE OIL SAUCE

**SEARED ALBACORE PONZU 16**  
SEARED ALBACORE SASHIMI, FRIED GARLIC, ONION, PONZU SAUCE

**CHOICE OF SUNOMONO 12**  
CUCUMBER, WAKAME SEAWEED, VINEGAR SAUCE,  
TOPPING (OCTOPUS, CRAB, UNAGI EEL)

**OCTOPUS & PLUM CUCUMBER 12**  
OCTOPUS, CUCUMBER, PLUM, BONITO FLAKES

**ASSORTED BEEF SASHIMI 22**  
CHEFS CHOICE OF THREE KINDS FRESH BEEF SASHIMI

**SPICY TOFU & DRIED ANCHOVY 8**  
TOFU, DRIED ANCHOVY, GREEN ONION, ORIGINAL SPICY SAUCE

## SALAD

**OCTOPUS & RADISH SALAD 14**  
OCTOPUS, MIZUNA LEAF, DAIKON RADISH, GINGER DRESSING

**BEEF BBQ YAKINIKU SALAD 12**  
US KOBE BEEF, CABBAGE, GARLIC SESAME DRESSING

**BAKED CRAB SALAD 14**  
BAKED CRAB, RADISH, CUCUMBER, KANI MISO DRESSING

**POTATO SALAD 8**  
POTATO, EGG, CUCUMBER, ONION, TOMATO, MAYO

## IZAKAYA WARM DISH

**GOBO CHIPS 8**  
FRIED BURDOCK ROOT, AO-NORI FLAKES

**CRISPY MAYO SHRIMP 12**  
SHRIMP TEMPURA, SWEET CHILI MAYO

**JIDORI OMELETTE 10**  
JIDORI CHICKEN EGGS, DASHI BROTH

**CORN KAKIAGE TEMPURA 9**  
CORN, TEMPRA FRITTER

**CRAB CROQUETTE 13**  
CRAB, PANKO, BECHAMEL SAUCE

**SHISHITO & MUSHROOM 8**  
PAN FRIED SHISHITO, MUSHROOM, BUTTER, SOY SAUCE

**JIDORI CHICKEN KARAAGE 10**  
FRIED MARINTED JIDORI CHICKEN THIGHT

**JIDORI CHICKEN WING 10**  
FRIED JIDORI CHICKEN WING, BBQ SAUCE

**AGEDASHI TOFU 8**  
FRIED TOFU, GRATED RADISH, DASHI BROTH

**SPICY MISO BEEF INTESTINE 13**  
PAN FRIED BEEF INTESTINE, CABBAGE, SPICY MISO

## ROBATA GRILL

**RIBEYE PONZU 21**

**BEEF TONGUE 22**

**YUZU PORK CHEEK 13**

**SPICY PORK SAUSAGE 9**

**SAIKYO MISO SALMON 17**

**WHOLE SQUID 19**

**US WAGYU KALBI SKEWER 20**

**US WAGYU HANGER STEAK SKEWER 18**

**AIGAMO DUCK BREAST SKEWER 14**

**CHICKEN MEATBALL SKEWER 8**

**CHICKEN THIGH SKEWER 8**

**CHICKEN CARTILAGE SKEWER 8**

## RICE, NOODLE , SOUP

**BARA CHIRASHI BOWL 19**  
CHEF CHOICE OF MIXED SASHIMI, CUCMBER, EGG, RICE

**ZUKE MAGURO BOWL 22**  
MARINATED BLUE FIN TUNA SASHIMI, RICE

**SALMON IKURA BOWL 19**  
SALMON SASHIMI, IKURA, RICE

**RICE BALL 4**  
RICE, TOPPING (SALMON, MENTAIKO, BONITO FLAKES , UME PLUM)

**SHRIMP TEMPRA UDON 15**  
SHRIMP TEMPURA, UDON NOODLE, DASHI BROTH

**BEEF SUKIYAKI UDON 16**  
BBQ BEEF, EGG YOLK , UDON NOODLE, DASHI BROTH

**MISO SOUP 4**

## NIGIRI SUSHI

**BLUE FIN TUNA (HON MAGURO) 9**

**BLUE FIN TORO (CHU-TORO) 13**

**BLUE FIN O-TORO (O-TORO) 19**

**SALMON (SAKE) 8**

**RED SNAPPER (MADAI) 8**

**SWEET SHRIMP (AMAEBI) 16**

**ALBACORE (BINCHO-MAGURO) 7**

**YELLOWTAIL (HAMACHI) 8**

**YELLOWTAIL BELLY (HAMACHI TORO) 10**

**SQUID (IKA) 7**

**OCTOPUS (TAKO) 8**

**SALMON ROE (IKURA) 10**

**SEA URCHIN (UNI) 25**

**FRESH WATER EEL (UNAGI) 9**

## ROLL SUSHI

**NEGI TORO 13**  
BLUE FIN TORO, SCALLION

**TORO TAKU 13**  
BLUE FIN TORO, TAKUAN RADHISH

**TUNA 10**  
BLUE FIN TUNA

**NEGI HAMA 10**  
YELLOWTAIL, SCALLION

**SALMON SKIN 9**  
SALMON SKIN, CUCUMBER, BURDOCK ROOT

**BAKED CRAB 12**  
BAKED CRAB, AVOCADO, CUCUMBER

## PRESSED SUSHI

**SABA MACKEREL 14**

**FRESH WATER EEL 22**

**SALMON 18**

## HOT POT

**MOTSU NABE M 45 / L 63**  
BEEF INTESTINE, CABAGGE, NIRA CHIVE, GARLIC,  
HOUSE SOY DASHI BROTH, RICE OR NOODLE

**BUTA SHABU M 50 / L 72**  
PORK BELLY, PORK LOIN, NAPA CABAGGE, SPINACH,  
MIZUNA LEAF, HOUSE TONKOTSU PORK BROTH,  
RICE OR NOODLE

\*M=2-3ppl L=3-4ppl

## DESSERT

**PUMPKIN ZENZAI 9**

**GREEN TEA MOUSSE 9**

**ICE CREAM 4**

**HACHI**  
JAPANESE IZAKAYA

\*Consuming raw or undercooked meats, shellfish and seafood may increase your risk of food borne illness.

\* Items are 2 ordered minimum

# Drink Menu

Hachi Costa Mesa

## BEER

### - On Tap -

**Sapporo Premium on Tap**  
Glass 7 / Pitcher 23 / Tower 30

**Asahi Super Dry on Tap**  
Glass 8 / Pitcher 27

### -Bottled Craft-

**Kawaba Snow Wizen** 12  
**Kawaba Pearl Pilsner** 12  
**Kawaba Sunrise Ale** 12  
**Sapporo Black** 9  
**Suntory All Free** 5

## CHU-HI

**Fresh Lemon Chu-Hi** 8  
**Green Tea Chu-Hi** 8  
**Oolong Tea Chu-Hi** 8

## SHO-CHU

**Ichiko** G 8 / B 54  
-Barley- Oita  
**Kuro Kirishima** G 8 / B 54  
-Sweet Popato- Miyazaki  
**Aka Kirishima** G 8 / B 54  
-Sweet Popato- Kagoshima  
**Tomino Hozan** G 10 / B 68  
-Sweet Popato- Kagoshima

## FRUIT SAKE

**Choya Umeshu** 9  
**Choya Yuzushu** 9

## JIZAKE

### - Glass -

**Kubota Senju** -Junmai Ginjo- Niigata 15  
**Kuzuryu** -Junmai - Fukui 18

### - Hot Sake 10oz -

**Hakutsuru** -Junmai- Hyogo 14  
**AsahiYama** -Junmai- Niigata 19

### - Bottle 10oz -

**Masumi Okuden Kanzukuri** 35  
-Junmai- Nagano  
**Dewazakura Dewasansan** 40  
-Junmai Ginjo- Yamagata  
**Kubota** 35  
-Junmai Daiginjo-Yamaguchi  
**Dassai 23** 68  
-Junmai Daiginjo- Yamaguchi  
**Dassai Nigori** 30  
-Unfiltered- Yamaguchi

### - Bottle 17oz -

**Koshino Kanbai Tokusen** 68  
-Ginjo- Niigata  
**Kamoizumi Nigori** 68  
-Unfiltered- Hiroshima

### - Bottle 24oz -

**Harada 80** 63  
-Junmai- Yamaguchi  
**Hakkaisan** 80  
-Junmai Ginjo- Niigata  
**Kokuryu** 98  
-Junmai Ginjo- Fukui  
**Gasanyu Kisaragi** 77  
-Daiginjo- Yamagata  
**Tedorigawa** 105  
-Yamahai Daiginjo- Ishikawa  
**Kitaya Kansansui** 133  
-Junmai Danginjo- Fukuoka  
**Seasonal Premium Sake** \*Ask Server

## WINE

### - White -

**Rotari** G 12  
-Sparkling Brut- Italy  
**Ferrari Carano** G 12 / B 45  
-Fume Blanc- Sonoma  
**Belles Cotes Sancerre** B 60  
-Sauvignon Blanc- France  
**Elouan** G 13 / B 50  
-Chardonnay- Oregon  
**Stag's Leap Karia** B 66  
-Chardonnay - Napa Valley  
**Simonnet Febvre Chablis** B 58  
-Chardonnay - France  
**Dreaming Tree** G 12 / B 45  
-Rose- California

### - Red -

**Inscription** G 13 / B 50  
-Pinot Noir- Oregon  
**Sanford** B 65  
-Pinot Noir- Santa Rita Hills  
**Joseph Phelps Free Stone** B 99  
-Pinot Noir- Sonoma  
**Ferrari Carano** B 50  
-Merlot- Sonoma  
**JaM** G 13 / B 50  
-Cabernet Sauvignon- California  
**Justin** B 60  
-Cabernet Sauvignon- Paso Robles  
**Stag's Leap Artemis** B 145  
-Cabernet Sauvignon- Napa Valley  
**The Prisoner** B 87  
-Red Blend- Napa Valley  
**Overture** B 250  
-Red Blend- Napa Valley