



Hachi Maki
ハチマキ



Zensai Starters

Nori Everything Chips \$9

caramelized onion tuna dip

Sunomono Salad \$7

Japanese seaweed, cucumber, onion, tosazu vinaigrette

Sashimi Parfait \$14

tuna, salmon, onion ponzu, avocado wasabi puree, lotus crisps

Sashimi \$17

2 tuna, 2 salmon, 2 kanpachi, 1 chef choice

Kanpachi Crudo \$13

Korean pear, jalapeno, yuzu soy vinaigrette

Agedashi Tofu \$9

homemade pressed tofu, radish, bonito flakes, soba dashi

Japanese Potato Salad \$7

karashi mayo, pickled radish, wakame seaweed

Furikake Fries \$7

fries with Japanese seasoning, mentaiko mayo dip

Wagyu Beef Tataki \$19

umami soy, Korean pear, charred scallions



Ramen All ramen are available as vegetarian

Miso Ramen \$18

pork chashu, house miso blend, house double stock, bean sprouts, Chinese chives, butter corn, garlic puree, 6 min ramen egg

Shoyu Ramen \$18

beef sukiyaki, shoyu tare, house double stock, blanched mizuna, nori, 6min ramen egg

Mazemen (Brothless) \$16

pork chashu tossed in ginger oil, diced white scallions, shiso, nori, 6min ramen egg

Midnight (aka Hangover) Ramen \$16

instant shin ramen with spam, kimchi, topped with a fried egg, and furikake



Mēnkōsu Mains

Miso Cod \$22

braised daikon and mizuna

Hamburg Steak \$18

onion and demiglace

Karaage \$15

Japanese fried chicken “nuggets” with dipping sauce



Happiawā DAILY 4PM – 6PM HAPPY HOUR

Sushikin's \$1 each

round sushi bombs

Edamame \$4

Nori Everything Chips \$5

Beef Sando \$9

Karaage \$8

Furikake Fries \$4

Drinks

draft beer \$6

brooklyn kura sake on tap \$7

select wine \$7

specialty cocktails \$9



Temaki-Sushi

(sets or create your own, minimum 3 pieces)

Classic \$25

Tuna Cucumber \$5.5

shiso, salted cucumber, yuzu salt

Salmon Avocado \$6.5

lemon zest, avocado wasabi puree, fried ginger

Negi Kanpachi \$6.5

scallions thread, shiso, jalapeno yuzu soy

Tuna Takuan \$5.5

scallions, ginger scallions oil

Negi Toro \$7.5

tuna belly, scallions, umami soy

Spicy \$26

Tuna \$5.5

scallions, masago, chili oil

Scallop \$7

scallions, masago, gochujang, sea salt

Shrimp \$6

sake poached shrimp, scallions, chili oil, kewpie mayo

Kanpachi Serrano \$6.5

preserved serrano, spicy soy, crispy garlic

Mackerel \$5.5

pickled Fresno chili, garlic ginger puree, sesame oil

Specialty \$27

Hokkaido \$8

scallop, gobo, cilantro, scallions

Smoked Kanpachi \$7

pickled red onion, kanpachi, scallions, pickled plum

Kabayaki Shrimp \$7

crisp garlic momiji oroshi, pickled garlic

Mackerel \$5.5

pickled ginger, scallions, fried ginger

Miso Cod \$6.5

oroshi garlic, daikon, and charred scallions

Veggie \$23

Asparagus \$5

grilled asparagus, caramelized onion, wasabi mayo

Mushroom \$5.5

crispy maitake, and seasoned shiitake

Eggplant Miso \$5

miso, caramelized eggplant, rice cracker, crispy garlic

Avocado \$5.5

wakame, dashi spinach, sesame sauce

Cauliflower \$5.5

toasted tri-colored cauliflower, miso, joshua tree spice

Premium \$MP

ingredients based on availability

Uni Caviar \$MP

seafood soy

Uni Toro Wagyu \$MP

tuna belly, scallions thread

King Crab \$MP

karashi mayo, orange tobiko

Wagyu Beef Tartare \$MP

caper, shiso, fried shallot

Scallop \$MP

seared scallop, yuzu salt, dried shrimp infused egg yolk



Dezāto Dessert

Cream Puff \$5.5

choice of yuzu or matcha cream, brown sugar crust

Miso Cheesecake \$8

blood orange granita, caramel soy

Uni Ice Cream \$9

with caramel soy brittle



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Cocktails

Johnny in Tokyo 17

jw black, talisker, lemon juice, ginger syrup

Tokyo Drift 13

midori, lemongrass mizu shochu, yuzu sake, triple sec

Sleepless Ny 14

vanilla vodka, amaretto, frangelico, lemon grass shochu

St. Kami 13

lemongrass Sochu, St.Germaine, lime, muddled cucumber, pineapple

Ramen Joy 15

cucumber infused grey goose, coconut, pineapple , club soda

OG Toki 15

suntori toki, club soda, orange blossom water

Harajuku Tea 16

sake, rum, tequila, gin, triple sec, sprite , yuzu juice



Sake

Yukikage- Cup 14 btl 44

Kimi Noi emperors row - cup 14

kirizan classic- can 16

Ten to Chi - cup 16

Cityscape - can 15

Maneki wanko lucky dog -cup 13



Sake on Tap

Brooklyn Kura - 13



Bottled Beer

Heineken 10

Sapporo 10



Beer Draft

Sapporo 9

Allagash White 9



Wine

Red Glass

Malbec-Taymente, Bodegas y Vinedos Huarpe , Argentina 13

Cabernet Sauvignon- Roto Valle Del Maule, Chile 14

Red on Tap

The Pinot Project, Pinot Noir California 11

White Glass

Pinot Grigio- Vigneti Del Sole, Delle Venezi, Italy 12

White on Tap

Pacific Standard, Chardonnay Santa Barbara County 11

Other Wines by the Glass

Cava Sparkling- Conquilla 14

J&H Selbach, Riesling Incline Dry 12

Chenin Blanc- Joostenberg 13

Plum Wine 12