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Eight Sushi Lounge

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Menu Prices — October 25, 2026

Eight Sushi Lounge menu with prices in United States, updated August 2025:
89 items across 9 categories, prices from $3.00 to $120.00.

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Eight Sushi Lounge Menu with Prices (United States)

Eight Sushi Lounge menu with prices in United States, updated August 2025: 89 items across 9 categories, prices from $3.00 to $120.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/eight-sushi-lounge

Menu categories: Dinner - Bucket List · Dinner - To Share · Dinner - From Our Kitchen · Dinner - Nigiri/Sashimi · Dinner - Bruschetta · Dinner - Mind Boggling · Dinner - This Is how We Roll · Dinner - This & That · Soft Drinks

Dinner - Bucket List

ITEM	PRICE
Garlic Buttered Escolar Butter garlic sauce walu with, red tobiko, serrano pepper, Japanese rice crackers.	**$17.00**
Tuna Crisp Truffle aioli, slivers of sweet red onion, truffle oil.	**$16.00**
Tuna Tartare Avocado, spicy bluefin tuna, wasabi aioli, and sweet soy reduction.	**$19.00**
Eggs Benedict Bed of rice, spicy tuna, shiso leaf, sunny side up quail egg.	**$15.00**
Langoustine Crispy spicy tuna, crunchy baked scampi.	**$22.00**
Japanese Taco Fried seaweed taco shells, spicy tuna, avocado, seaweed salad, Japanese tartar, tobiko.	**$18.00**
Otoro Sando Bluefin otoro, foie gras, poached egg.	**$29.00**
Tuna Tartlets Spicy tuna, pine nuts, wasabi mayo, sweet soy reduction.	**$13.00**
Madai Carpaccio Thinly shaved Japanese snapper, splash of truffle oil, tonzazu reduction| optional sturgeon caviar on top for an additio...	**$19.00**
Bonnie and Clyde Spicy yellowtail and spicy salmon with creamy avocado lime.	**$17.00**

Dinner - To Share

ITEM	PRICE
Green Bean Fries French green bean tempura, truffle aioli.	**$13.00**
Vegetable Tempura Mixed seasonal vegetable tempura.	**$18.00**
Edamame Steamed and salted young soybeans in the pod, a classic and healthy appetizer.	**$6.00**
Gyoza Pan fried pork dumplings, house special made sauce.	**$10.00**
Vegetable Spring Rolls	**$9.00**
Shrimp Saku-Saku Battered and fried jumbo shrimp, tossed in sweet chili mayo sauce.	**$16.00**
Hamachi Kama Grilled yellowtail cheekbone with balsamic vinaigrette and ponzu served alongside hajikami.	**$17.00**

Dinner - From Our Kitchen

ITEM	PRICE
Chicken Teriyaki Grilled chicken teriyaki with sweet soy reduction served alongside seasonal vegetables.	**$24.00**
Pork “Award Winning Ramen” Thin egg noodles bathed in semi spicy broth, ground pork, chili oil, braised pork belly, farm raised soft boiled egg, sc...	**$21.00**
Miso Steak Ribeye steak glazed with miso compote served alongside seasonal vegetables.	**$37.00**
Seared Scallops Pan seared scallops alongside seasonal vegetables in simmering sesame dressing.	**$28.00**
Miso Sea Bass Miso glazed Chilean sea bass served alongside seasonal vegetables, sweet chili paste, on a bed of grilled rice.	**$37.00**
Salmon Teriyaki Grilled salmon with teriyaki glaze on a bed of grilled rice.	**$26.00**

Dinner - Nigiri/Sashimi

ITEM	PRICE
Rice to Meet You Chef’s choice of “eight’s” signature nigiri 2 Pieces each .individual pieces for an additional charge.	**$40.00**
Bluefin Maguro (Tuna) Sesame oil, fried leeks.	**$13.00**
Sake (Salmon) Yuzu, aonori.	**$12.00**
Sake Toro (Salmon Belly) Seared, capers, truffle sea salt.	**$14.00**
Hamachi (Yellowtail) Red jalapeño salsa, black lava salt.	**$13.00**
Sake Kunsei (Smoked Salmon) Truffle aioli, lotus chip.	**$11.00**
Walu (Escolar) Miso, garlic chip	**$12.00**
Madai (Japanese Snapper) Shiso leaf, yellow tomato reduction.	**$12.00**
Hirame (Flounder) Shiso, Shio kombu, lemon vinaigrette.	**$12.00**
Shima Aji (Striped Jack) Jalapeño sauce.	**$16.00**
Ika (Squid) Sesame oil, lightly seared, spicy caviar, shiso leaf.	**$11.00**
Saba (Mackerel) Lightly seared, wasabi, scallion.	**$11.00**
Kampachi (Baby Yellowtail) Grape tomato, yuzu.	**$13.00**
Tako (Octopus) Serrano pepper, jalapeño sauce.	**$11.00**

ITEM	PRICE
Hotate (Wild Scallops) Seared, spicy caviar.	**$16.00**
Tamago (Sweet Egg) Baked, furikake.	**$11.00**
Foie Gras (Foie Gras) Seared, uni on top.	**$21.00**
Bluefin Chutoro (Medium Fatty Tuna) Gold flakes, caviar.	**$19.00**
Bluefin Otoro (Fatty Tuna) Seared, truffle oil. Optional sturgeon caviar on top for an additional charge.	**$24.00**
Wagyu Beef (A5 Japanese Wagyu, Miyazaki, Japan) Seared.	**$25.00**
Bincho Maguro (Albacore) Seared, fried shallot, balsamic vinaigrette.	**$11.00**
Kinmedai (Golden Eyes Red Snapper) Jalapeño sauce.	**$21.00**
Unagi (Eel) Sweet soy reduction, sesame seed.	**$16.00**
Amaebi (Sweet Shrimp) Caviar, with fried head.	**$15.00**
Ebi (Shrimp) Spicy miso.	**$10.00**
Hokkigai (Surf Clam) Lemon vinaigrette.	**$11.00**
Spicy conch Spicy aioli, tobiko, scallion.	**$15.00**
Ikura (Salmon Roe) Salmon roe, available as nigiri or sashimi, both served in pairs.	**$12.00**
Sturgeon Platter 1 oz sturgeon caviar with bluefin maguro, chutoro and otoro.	**$120.00**
Soy Cute Gold/diamond. Chef’s choice of sashimi platter made to perfection. Optional 1 oz sturgeon caviar for an additional charg...	**$100.00**

Dinner - Bruschetta

ITEM	PRICE
King Crab Bruschetta King crab, mayo, peppers.	**$23.00**
Veggie Bruschetta Arugula, lychee, peppers.	**$15.00**
Walu Bruschetta Walu, butter garlic, serrano peppers.	**$16.00**
Wagyu Sando A5 wagyu, mushroom, sturgeon caviar.	**$32.00**
Maguro Bruschetta Maguro, red onion, truffle mayo.	**$16.00**
Kunsei Bruschetta Sake kunsei, cream cheese, honey, capers.	**$16.00**

Dinner - Mind Boggling

ITEM	PRICE
Kampachi Serrano Baby yellowtail, slivers of serrano, jalapeño and cilantro sauce, iced ponzu.	**$20.00**
Salmon Tataki Slightly seared king salmon, miso glazed, serrano pepper, black caviar.	**$15.00**
Crispy Tuna Taru Crispy rice, spicy tuna, serrano pepper, truffle.	**$18.00**
Ceviche Ocean trout, tomatoes, sweet red onion, avocado, yuzu dressing.	**$16.00**
Orange Is the New Black Salmon, truffle salt, Jalapeño sauce, cilantro oil.	**$18.00**

Dinner - This Is how We Roll

ITEM	PRICE
Island Breeze Roll Spicy salmon and crunch inside, seared tuna, avocado, serrano pepper,sliced mango, mango purée, tobiko.	**$18.00**
Hashtags Roll Spicy toro, shrimp tempura, topped with seared crab stick and smoked salmon, sesame, tobiko, scallions.	**$22.00**
Velvet Roll Soft shell crab tempura and cucumber rolled with avocado and spicy tuna topped with tobiko crunch.	**$18.00**
Red Samurai Roll Spicy tuna and cucumber rolled with layers of avocado, fresh tuna, grape tomato, and serrano pepper dipped in sweet ponz...	**$18.00**
Dynasty Roll Jumbo prawns tempura rolled with seared tuna, avocado, and tobiko.	**$18.00**
Burlesque Roll Spicy yellowtail and crunch, topped with escolar, tuna, miso, rice pearl and serrano pepper.	**$21.00**
Manhattan Roll Fried sweet cream cheese filling rolled with spicy tuna drizzled with wasabi infused mayo and sweet soy reduction.	**$16.00**
Casanova Roll Shrimp tempura and crab salad inside, topped with seared scallops in butter garlic sauce, yuzu wasabi, serrano pepper.	**$21.00**
Shinobi Roll Crab salad and tempura crunch topped with marinated seared filet mignon, masago, scallions.	**$18.00**
Roaring 20’s Roll Salmon, escolar and cucumber inside, topped with salmon, mango, avocado, wasabi aonori, fried serrano pepper, tobiko.	**$19.00**
Explosion Roll Pressed sushi rice, spicy salmon, tuna and yellowtail slight seared. Topped with tempura crunch, masago, tobiko and scal...	**$18.00**
Kings Roll Spicy tuna and shrimp tempura, topped with baked king crab, fried onion.	**$23.00**
Langoustine Roll Pressed sushi rice, baby lobster, shrimp, crunch, masago, scallion, serrano pepper, truffle aioli, yuzu wasabi.	**$21.00**

Dinner - This & That

ITEM	PRICE
Eight "Madame" Salad Romaine lettuce, mix springs, crab salad, spicy conch, and slices of spicy Thai chili, topped with salmon skin chips.	**$21.00**

ITEM	PRICE
Miso Soup Steamed tofu, seaweed, & scallions in miso broth.	**$5.00**
Green Salad Ginger dressing.	**$5.00**
Seaweed Salad Delightful mix of fresh seaweed, tossed in a savory dressing.	**$6.00**
Fresh Wasabi Grated wasabi root.	**$18.00**
Kani Sunomono Cucumber topped with kanikama and sweet ponzu sauce.	**$8.00**
Mori Sunomono Cucumber topped with kanikama, ebi, tako and sweet ponzu sauce.	**$10.00**

Soft Drinks

ITEM	PRICE
Sprite Crisp, Refreshing Lemon-Lime Carbonated Drink	**$3.00**
Ginger Ale Refreshing, crisp ginger-flavored carbonated soft drink.	**$3.00**
Fever Tree Ginger Beer	**$5.00**
Coke Classic, refreshing carbonated beverage.	**$3.00**
Diet Coke	**$3.00**