



# Eight Sushi Lounge

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



**US Fast Food Restaurant Market Research**

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

**Fast Food Industry →**



**The 2025 US Pizza Restaurants & Industry Trends Report**

**Pizza Industry →**



**The U.S. Fast-Casual Restaurant Industry**

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

**Fast Casual Industry →**



**2025 US Dining Restaurants & Industry**

MARKET RESEARCH

**Casual Dining Industry →**

**Competitor Price Intelligence →**

Dinner - Bucket List

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

Dinner - To Share

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

Dinner - From Our Kitchen

| ITEM                                                                                                                                                                                | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Chicken Teriyaki</b></div> <div>Grilled chicken teriyaki with sweet soy reduction served alongside seasonal vegetables.</div>                                               | <b>\$24.00</b> |
| <div><b>Pork “Award Winning Ramen”</b></div> <div>Thin egg noodles bathed in semi spicy broth, ground pork, chili oil, braised pork belly, farm raised soft boiled egg, sc...</div> | <b>\$21.00</b> |

| ITEM                                                                                                                                    | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Miso Steak</b><br>Ribeye steak glazed with miso compote served alongside seasonal vegetables.                                        | <b>\$37.00</b> |
| <b>Seared Scallops</b><br>Pan seared scallops alongside seasonal vegetables in simmering sesame dressing.                               | <b>\$28.00</b> |
| <b>Miso Sea Bass</b><br>Miso glazed Chilean sea bass served alongside seasonal vegetables, sweet chili paste, on a bed of grilled rice. | <b>\$37.00</b> |
| <b>Salmon Teriyaki</b><br>Grilled salmon with teriyaki glaze on a bed of grilled rice.                                                  | <b>\$26.00</b> |

Dinner - Nigiri/Sashimi

| ITEM                                                                                                                              | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Rice to Meet You</b><br>Chef’s choice of “eight’s” signature nigiri 2 Pieces each .individual pieces for an additional charge. | <b>\$40.00</b> |
| <b>Bluefin Maguro (Tuna)</b><br>Sesame oil, fried leeks.                                                                          | <b>\$13.00</b> |
| <b>Sake (Salmon)</b><br>Yuzu, aonori.                                                                                             | <b>\$12.00</b> |
| <b>Sake Toro (Salmon Belly)</b><br>Seared, capers, truffle sea salt.                                                              | <b>\$14.00</b> |
| <b>Hamachi (Yellowtail)</b><br>Red jalapeño salsa, black lava salt.                                                               | <b>\$13.00</b> |
| <b>Sake Kunsei (Smoked Salmon)</b><br>Truffle aioli, lotus chip.                                                                  | <b>\$11.00</b> |
| <b>Walu (Escolar)</b><br>Miso, garlic chip                                                                                        | <b>\$12.00</b> |
| <b>Madai (Japanese Snapper)</b><br>Shiso leaf, yellow tomato reduction.                                                           | <b>\$12.00</b> |
| <b>Hirame (Flounder)</b><br>Shiso, Shio kombu, lemon vinaigrette.                                                                 | <b>\$12.00</b> |
| <b>Shima Aji (Striped Jack)</b><br>Jalapeño sauce.                                                                                | <b>\$16.00</b> |
| <b>Ika (Squid)</b><br>Sesame oil, lightly seared, spicy caviar, shiso leaf.                                                       | <b>\$11.00</b> |
| <b>Saba (Mackerel)</b><br>Lightly seared, wasabi, scallion.                                                                       | <b>\$11.00</b> |
| <b>Kampachi (Baby Yellowtail)</b><br>Grape tomato, yuzu.                                                                          | <b>\$13.00</b> |
| <b>Tako (Octopus)</b><br>Serrano pepper, jalapeño sauce.                                                                          | <b>\$11.00</b> |
| <b>Hotate (Wild Scallops)</b><br>Seared, spicy caviar.                                                                            | <b>\$16.00</b> |
| <b>Tamago (Sweet Egg)</b><br>Baked, furikake.                                                                                     | <b>\$11.00</b> |
| <b>Foie Gras (Foie Gras)</b><br>Seared, uni on top.                                                                               | <b>\$21.00</b> |
| <b>Bluefin Chutoro (Medium Fatty Tuna)</b><br>Gold flakes, caviar.                                                                | <b>\$19.00</b> |

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

Dinner - Bruschetta

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

Dinner - Mind Boggling

| ITEM                                                                                                     | PRICE          |
|----------------------------------------------------------------------------------------------------------|----------------|
| <b>Kampachi Serrano</b><br>Baby yellowtail, slivers of serrano, jalapeño and cilantro sauce, iced ponzu. | <b>\$20.00</b> |
| <b>Salmon Tataki</b><br>Slightly seared king salmon, miso glazed, serrano pepper, black caviar.          | <b>\$15.00</b> |

| ITEM                                                                                  | PRICE          |
|---------------------------------------------------------------------------------------|----------------|
| <b>Crispy Tuna Taru</b><br>Crispy rice, spicy tuna, serrano pepper, truffle.          | <b>\$18.00</b> |
| <b>Ceviche</b><br>Ocean trout, tomatoes, sweet red onion, avocado, yuzu dressing.     | <b>\$16.00</b> |
| <b>Orange Is the New Black</b><br>Salmon, truffle salt, Jalapeño sauce, cilantro oil. | <b>\$18.00</b> |

Dinner - This Is how We Roll

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

Dinner - This & That

| ITEM                                                                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Eight "Madame" Salad</b><br>Romaine lettuce, mix springs, crab salad, spicy conch, and slices of spicy Thai chili, topped with salmon skin chips. | <b>\$21.00</b> |
| <b>Miso Soup</b><br>Steamed tofu, seaweed, & scallions in miso broth.                                                                                | <b>\$5.00</b>  |
| <b>Green Salad</b><br>Ginger dressing.                                                                                                               | <b>\$5.00</b>  |
| <b>Seaweed Salad</b><br>Delightful mix of fresh seaweed, tossed in a savory dressing.                                                                | <b>\$6.00</b>  |

| ITEM                                                                                                       | PRICE          |
|------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Fresh Wasabi</b></div> <div>Grated wasabi root.</div>                                              | <b>\$18.00</b> |
| <div><b>Kani Sunomono</b></div> <div>Cucumber topped with kanikama and sweet ponzu sauce.</div>            | <b>\$8.00</b>  |
| <div><b>Mori Sunomono</b></div> <div>Cucumber topped with kanikama, ebi, tako and sweet ponzu sauce.</div> | <b>\$10.00</b> |

Soft Drinks

| ITEM                                                                                             | PRICE         |
|--------------------------------------------------------------------------------------------------|---------------|
| <div><b>Sprite</b></div> <div>Crisp, Refreshing Lemon-Lime Carbonated Drink</div>                | <b>\$3.00</b> |
| <div><b>Ginger Ale</b></div> <div>Refreshing, crisp ginger-flavored carbonated soft drink.</div> | <b>\$3.00</b> |
| <div><b>Fever Tree Ginger Beer</b></div>                                                         | <b>\$5.00</b> |
| <div><b>Coke</b></div> <div>Classic, refreshing carbonated beverage.</div>                       | <b>\$3.00</b> |
| <div><b>Diet Coke</b></div>                                                                      | <b>\$3.00</b> |