



# ju hachi

JAPANESE CUISINE

## SMALL BITES

**Spicy Edamame 11** *Spicy*  
boiled soybeans sautéed with garlic and spices

**Pork Gyoza 10**  
choice of pan fried or deep fried dumplings served with ponzu

**Sesame Chicken 10**  
crispy fried chicken served with teriyaki sauce and sesame seeds

**Chicken Teriyaki 10**  
grilled chicken served with teriyaki sauce

**Chicken Katsu 10**  
panko fried chicken served with katsu sauce

**Salmon/Hamachi Kama 16/18**  
grilled salmon or yellowtail collar served with grated daikon, ponzu, and chili oil (limited stock, acquire with server)

**Ju Hachi Ribs 15**  
sweet bbq sauce with green onions

**Gyudon 20**  
beef and onions simmered with housemade sauce and sunny side-up egg over rice

**Oyakodon 18**  
chicken, egg, and onions simmered together with sweet soy sauce over rice

**Katsudon 18**  
panko fried pork cutlet, egg and onions simmered together with sweet soy sauce over rice

**Bacon Bit Tonkotsu 16**  
chashu, bacon bits, kizami nori, bean sprouts, green onions, and an egg

**Butter Corn Miso 15**  
butter, corn, dried garlic, tempura nori, bean sprouts, green onion, and an egg

**Ju Hachi Tan-Tan 16** *Spicy*  
spicy ground pork, jalapeño, cilantro, sprouts, green onion, and an egg

**Lomi Shoyu 16** *Spicy*  
dried onions, hot chili oil, seven spice, chashu, bean sprouts, green onions, and an egg

**Vegetable Udon 15**  
carrots, menma, broccoli, spinach, tofu green onions, and kizami nori

**Tempura Udon 16.5**  
fish cake, kizami nori, and green onion, served with a side of mixed tempura

**Chicken Yaki Udon 16**  
pan fried udon noodles, with zucchini, carrots, chicken, and green onions

**Vegetable Yaki Udon 15**  
pan fried udon noodles, with zucchini, carrots, and green onions

Served with mixed or vegetable tempura, soup, and sunomono salad

**Tekka Don \*** 35  
Maguro, sushi rice

**Mini Chirashi \*** 35  
Chef choice sashimi (10 pcs), sushi rice

**Unaju 35**  
Unagi, sushi rice

**Agedashi Tofu 8.5**  
fried tofu served with grated daikon, ginger, green onion, and tempura sauce

**Shrimp Tempura Sm: 10 Lg: 18**  
fried shrimp served with tempura sauce

**Vegetable Tempura Sm: 9 Lg: 18**  
seasonal vegetables served with tempura sauce

**Mixed Tempura Sm: 10 Lg: 18**  
fried shrimp and seasonal vegetables served with tempura sauce

**Tempura Shishito Peppers 9.5** *Spicy*  
fried shishito peppers served with tempura sauce

**Fried Calamari 10.5** *Spicy*  
fried calamari sautéed with jalapeños

**Stuffed Mushrooms 6.75**  
deep fried mushroom stuffed with crab mix, cream cheese, topped with spicy mayo teriyaki sauce, and sesame seeds

**Age Shumai 6**  
deep fried shrimp dumplings

**Salmon Tostada \*** 20  
salmon on a crispy tortilla, topped with spicy cream aioli, white onions, spicy garlic aioli, teriyaki sauce, green onion, and masago

**Geso Age 10**  
lightly seasoned and deep fried baby octopus legs

**Jalapeño Onion Kingfish 11** *Spicy*  
lightly fried fish sautéed with jalapeños and onions

**Spicy Garlic Shishito 9.5** *Spicy*  
shishito peppers sautéed with garlic and spices

**Fried Brussel Sprouts 9.5** *Spicy*  
served with spicy ponzu

**Fried Soft-Shell Crab 10**  
served with tempura sauce

**Chuka Kurage 10**  
marinated jellyfish

**Chuka Ika Sansai 10**  
marinated calamari

## RICE, RAMEN & UDON

## DELUXE SETS

## ENTRÉE PLATES

## SALADS & SIDES

Served with soup, salad, and a bowl of steamed rice

**Poultry or Pork 26**  
choice of chicken teriyaki, sesame chicken, chicken katsu, or tonkatsu

**Beef or Ribs 29**  
choice of beef teriyaki or bbq pork ribs

**Fish \* 25**  
choice of albacore or salmon with bbq cream sauce or teriyaki sauce

**Tempura 22**  
choice of mixed tempura or vegetable tempura

**Sushi and Sashimi \* 36**  
chef's choice of nigiri (5pc) and sashimi (5 pc)

**Chicken Salad 13**  
mixed greens, grilled chicken, tossed in a sweet tangy dressing

**Mixed Greens Seafood Salad \* 23**  
mixed greens, sea steak, shrimp, marinated calamari, tossed in mustard soy dressing

**Mixed Greens 5**  
served with lemongrass dressing

**Gomae 6**  
chilled steamed spinach, grated sesame, and sweet sesame dressing

**Sunomono 6**  
cucumber tossed in rice vinegar and sesame seeds

**Wakame Salad 8**  
seaweed salad

**Miso Soup 4.50**  
served with tofu and green onions

**Gohan 3.5**  
steamed rice with sesame seeds

**Sushi Rice 3.5**

\* Served raw, undercooked, or contains raw or undercooked ingredients.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

\$15 Corkage Fee — Split Checks Maximum 2 Checks Per Party/Table

20% gratuity will be added for parties of eight (8) or more

## NIGIRI (1pc)

- Ankimo (Monkfish Liver) \* 5
- Amaebi (Sweet Raw Prawn)\* 6
- Ebi (Shrimp) 3.75
- Hamachi (Yellowtail) \* 4.25
- Hotate Gai (Scallop) \* 4.75
- Hotate Gai Mix \* 6.25
- Ika (Squid) \* 3.75
- Ikura (Salmon Roe) \* 4.75
- Inari (Fried Tofu Skin) 3.25
- Kani (Snow Crab Mix) 4.25
- Maguro (Red Tuna) \* 4.50
- Masago (Smelt Roe) \* 3.50
- Saba (Mackerel) \* 3.25
- Sea Steak (Seared Red Tuna) \* 4.25
- Shake (Fresh Salmon) \* 4.25
- Lomi Shake \* 4.75
- Smoked Shake \* 4.75
- Shiro Maguro (Albacore) \* 4.25
- Madai (Seabream/Tai) \* 6
- Tako (Octopus) \* 3.25
- Tamago (Sweet Omelette) 3.75
- Tobiko (Flying Fish Roe) \* 4.25
- Unagi (Fresh Water Eel) 4.25
- Uni (Sea Urchin) \* 10.50
- A5 Wagyu Beef\* 12

## SASHIMI

- Maguro (Red Tuna) \* 18
- Shiro Maguro (Albacore) \* 18
- Sake (Fresh Salmon) \* 18
- Hamachi (Yellowtail) \* 18
- Tako (Octopus) \* 15
- Sea Steak (Seared Red Tuna) \* 18
- Saba (Mackerel) \* 13  
no substitutions
- Medium Sashimi Mix \* 33  
12 pieces chef choice sashimi
- Large Sashimi Mix \* 40  
16 pieces chef choice sashimi
- Chirashi Deluxe \* 35  
12 pieces chef choice sashimi served on top of sushi rice

## DESSERTS

- Tempura Cheesecake \*\* 12  
served with a scoop of green tea ice cream, caramel drizzle, and raspberry sauce
- Single Scoop Ice Cream \*\* 4.50  
matcha green tea
- Mochi Ice Cream \*\* 6  
two choices of mango, strawberry vanilla, chocolate, green tea, coffee, or plum wine

## RAW BITES

- Red Balls \* 16 **Spicy**  
spicy crab mix, wrapped with maguro topped with spicy garlic aioli, sriracha, scallions, and apple
- Pepperfin \* 18 **Spicy**  
sliced shiro maguro, jalapeños, chili oil, sesame oil, and ponzu
- Sakefin \* 18 **Spicy**  
sliced salmon, jalapeños, chili oil, sesame oil, and ponzu
- Hamachi Carpaccio \* 20 **Spicy**  
sliced hamachi, jalapeños, micro cilantro, truffle oil, and ponzu
- Tuna Tataki \* 20  
seared tuna, kimchi ponzu

## STANDARD ROLLS

- California Roll \* 10 Temaki: 7  
crab mix, cucumber, avocado and sesame seeds
- Spicy Tuna Roll \* 12 Temaki: 8 **Spicy**  
spicy tuna, cucumber and sesame seeds
- Shrimp Tempura Roll 12  
deep fried shrimp and cucumber topped with teriyaki sauce and sesame seeds
- Rock and Roll 13  
unagi, avocado, cucumber, topped with teriyaki sauce and sesame seeds
- Madonna Roll 12  
sesame chicken, cucumber, topped with garlic aioli and sesame seeds
- Tekka Maki \* 8 GF  
tuna, nori
- Kappa Maki 7 **Vegan/GF**  
cucumber, nori

## SPECIAL ROLLS

- Ebikyū 9 Temaki: 5.5 GF  
shrimp, cucumber
- Ziggy Roll \* 18 Temaki: 10  
deep fried soft shell crab, avocado, green apple, scallions, masago, spicy garlic aioli, soy wrap
- Spicy Maria \* 18 **Spicy**  
shrimp tempura, crab mix, avocado, lemon, topped with jalapenos, salmon, white onions, chili oil, ponzu, & 7 spices
- Twin Shake Roll \* 18  
cream cheese, cucumber, fresh salmon topped with smoked salmon, spicy aioli, and garlic aioli
- Caterpillar Roll 17  
cucumber, fried shrimp, topped with avocado, unagi, teriyaki sauce, and sesame seeds
- Corbett Roll \* 17  
avocado, shrimp tempura, topped with smoked salmon, lemon, and spicy aioli
- Ahi Ahi Roll \* 17 **Spicy**  
spicy tuna, cucumber, topped with maguro, spicy sauce, spicy aioli, and scallions
- Sunrise Roll \* 17  
crab mix, cucumber, fried shrimp, topped with scallop, avocado, spicy aioli, teriyaki sauce, and masago
- Hot Mama Roll \* 18 **Spicy**  
fried shrimp, crab mix, spicy tuna, topped with sea steak, jalapeño, teriyaki sauce, spicy aioli, scallions, avocado and masago
- Fireman Roll \* 17 **Spicy**  
spicy tuna, crab mix, cucumber, topped with torched tuna, kochi jan, and fried onions
- Shelly Roll \* 17  
fried shrimp, crab mix, cucumber, topped with shrimp, avocado, spicy aioli, garlic aioli, scallions, and masago
- Cindy Roll \* 17 **Deep Fried/Spicy**  
maguro, crab mix, jalapeños, soy wrap, topped with spicy garlic aioli, teriyaki sauce, spicy aioli, scallions, and masago

- Scallop Wraps \* 18  
seared scallops, seared red snapper, chili glaze, ponzu, with garlic aioli, and scallions
- Poki Salad \* 18  
maguro, wakame, cucumber, avocado, soy sauce, and chili oil,
- BBQ Salmon Sm: 9 Lg: 18  
grilled, served with red cream sauce
- BBQ Albacore \* Sm: 9 Lg: 18  
grilled, served with red cream sauce

- Spider Roll \* 14 Temaki: 9.5  
deep fried soft shell crab, avocado, cucumber, and masago
- Vegetable Tempura Roll 12 **Vegetarian**  
deep fried yam, carrot, zucchini, topped with teriyaki sauce and sesame seeds
- Vegetable Roll \* 11 **Vegan/GF**  
cucumber, apple, daikon sprouts, topped with avocado and sesame seeds
- Salmon Skin Roll \* 12 Temaki: 8  
deep fried salmon skin, bonito flakes, scallions, and masago
- Negihama \* 8 Temaki: 7 GF  
hamachi and green onion
- Unakyū 11 Temaki: 7  
fresh water eel, cucumber and sesame seeds
- Avokyū 7 Temaki: 5.5 **Vegan/GF**  
avocado and cucumber

- Philadelphia Roll \* 15  
smoked salmon, avocado, cucumber, cream cheese and sesame seeds.
- Orange Roll \* 18  
deep fried soft shell crab, cream cheese, cucumber, topped with fresh salmon, shrimp, chili glaze, white onions, hot chili oil, and soy sauce
- Yellow Roll \* 17 GF  
daikon sprouts, cucumbers, avocado, topped with yellowtail and lemon
- Green Roll 15 **Vegetarian**  
green bean tempura, grilled yam, avocado, topped with shiso and wakame
- Rainbow Roll \* 17  
snow crab mix, cucumber, avocado, topped with six chef choice fish and nikiri
- Spicy D Roll \* 17 **Spicy**  
spicy tuna, cucumber, fried shrimp, topped with sea steak, avocado, spicy sauce, spicy aioli, teriyaki sauce, masago, and scallions
- Kohaku Roll \* 17  
avocado, cucumber, shrimp tempura, topped with maguro, shiro maguro, garlic aioli, and scallions
- Chubby Andy Roll \* 19  
shrimp tempura, snow crab mix, spicy tuna, topped with sea steak, avocado, unagi, spicy cream sauce, teriyaki sauce, masago, and scallions
- Capitol Roll \* 18  
fried shrimp, topped with avocado, fresh salmon, tuna, hamachi, spicy aioli, teriyaki sauce, masago, and scallions
- Ju Hachi Roll \* 30  
lobster tempura, crab mix, cucumber, daikon sprouts, topped with sea steak, avocado, salmon, lemon, teriyaki sauce, sriracha and spicy mayo

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**SAKE**

**Honjozo/Junmai**

- Kenbishi Kuromatsu Honjozo (180 mL) 17
- Funaguchi Nama Genshu Honjozo (200 mL) 12
- Sho Chiku Bai Fushimizujitate (1.8 L) 60
- Koshu Masamune Junmai Hot Sake (4 oz/8 oz) 9 / 15

**Ginjo/Junmai Ginjo**

- Sho Chiku Bai Ginjo (300 mL) 20
- Tamanohikari Box Ginjo (300 mL) 16

**Daiginjo/Junmai Daiginjo**

- Kamotsuru Tokusei Gold Daiginjo (180 mL) 21
- Shirakabegura Junmai Daiginjo (300 mL) 32
- Makiri Junmai Daiginjo Extra Dry (300 mL) 25
- Shinsei Junmai Daiginjo (720 mL) 60
- Oze No Yukidoke Natsugin Junmai Daiginjo (720) 75

**Special Sakes**

- Sho Chiku Bai Nigori (375 mL) 15
- Ozeki Nigori Strawberry (300 mL) 15
- Ikezo Sake Jelly Shot Peach (180 mL) 9
- Shirakabegura Mio Sparkling (300 mL) 23
- Yuki Nigori Peach, Lychee, Strawberry, Mango 22

**SOFT DRINK**

- Sierra Mist 3.5
- Root Beer 3.5
- Pepsi 3.5
- Diet Pepsi 3.5
- Pink Lemonade 3.5
- Iced Tea 2.5
- Ramune Marble Soda 4.5

**BEER**

**Canned - Small**

- Orion (11.8 oz) 5
- Koshihikari Echigo (11.8 oz) 5.5

**Bottled - Large**

- Sapporo (22 oz) 10
- Koshihikari Echigo (17 oz) 10
- Asahi (22 oz) 10
- Orion (22 oz) 10

**Canned - Large**

- Sapporo Black (22 oz) 10

**WINE**

**Fellow Wines**

- Sauvignon Blanc 8 / 26  
Tropical with lemon zest
- Chardonnay 9 / 28  
Dry with notes of pear and mango

- Rose Wine 9/28  
Pink wine with notes of strawberry and raspberry

- Pinot Noir 9/28  
Notes of strawberry jam

- Cabernet Sauvignon 9/28  
Notes of strawberry and raspberry

- Merlot 9/28  
Notes of cherry and tobacco

Glass/Bottle  
Clarksburg, CA



## LUNCH BENTO

Monday-Saturday served from  
11:30 am–3:00 pm

Served with soup, salad, a bowl of steamed rice  
no substitutions

Select TWO items 19.95

Chicken Teriyaki

Sesame Chicken

Chicken Katsu

Beef Teriyaki

Mixed Tempura

Vegetable Tempura

Agedashi Tofu

Tonkatsu

BBQ Salmon (3 PC)

BBQ Albacore (3 PC) \*

Chef Choice Nigiri\* (3 PC)

Chef Choice Sashimi\* (5 PC)

## SEASONAL MENU

### SUSHI ROLLS

Hamachi Tempura Roll \* 18  
shrimp tempura, avocado, topped with  
hamachi, teriyaki sauce, spicy cream sauce,  
scallions and masago

Lobster Handroll\* 15 **Spicy**  
lobster tempura, masago, green onions,  
spicy garlic aioli, soy wrap

Charlie's BBQ Roll \* 18  
shrimp tempura, avocado, bbq albacore,  
topped with spicy lemongrass cream sauce,  
scallions, and masago

Vanessa Madness \* 20 **Spicy**  
shrimp tempura, spicy tuna, lemon, apple,  
topped with seared albacore, jalapeños, ziggy  
sauce, spicy mayo, teriyaki sauce, tempura  
flakes, and scallions.

### SPECIALS

Chef's Special 10 pc Nigiri \* 45

Wagyu Fried Rice 25

Lamb Lollipops 15

Charlie's BBQ Salad \* 19  
bbq albacore, bacon served on iceberg  
lettuce, dressed with a spicy lemongrass  
cream sauce

Mack's Calamari 20 **Spicy**  
grilled, deep fried, or stir fried in spicy  
secret sauce

Sushi Nachos 2/3 piece \* 12/18 **Spicy**  
Assorted fish mixed with jalapenos,  
scallions, tomato, masago, mixed with  
our secret sauce on top of a deep fried nori  
chip, and micro cilantro for garnish

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