TAPAS SAKE LOUNGE

oninstagram.com/808tapas

SOUPS

ASARI MISO - Miso broth with fresh manila clams ---- 4.0
SHIRO MISO - White miso broth ---- 1.5

SALADS

808 TAPAS CRAB STACK - Assortment of vegetables and mango with snow crab in a ginger lime dressing ---- 10.0
BEET SALAD - Marinated red beets in a special marinade with spring mix greens in a balsamic dressing ---- 8.0
CELERY TAKO - Poached octopus and celery in a lemon soy dressing ---- 5.0
POKE SALAD – Marinated tuna with white onions and avocado on a bed of spring mix in balsamic dressing ---- 6.5
SASHIMI SALAD – Ahi tuna, salmon and hamachi in a ginger onion dressing ---- 7.5
SPINACH TAKO - Sliced tako with fresh baby spinach tossed in a miso dressing ---- 6.5
UMEBOSHI DAIKON - Daikon (radish) in a refreshing palate cleansing dish ---- 4.5

COLD DISHES

808 CEVICHE - Our version of ceviche with rock shrimp, bay scallops, and mango, served with taro chips ---- 8.0
ALBACORE TWIST - Albacore topped with crispy onions and garlic ponzu sauce ---- 7.0
BEEF TATAKI - USDA Prime grade tenderloin seared in a garlic ponzu sauce ---- 9.0
CHAWAN MUSHI – A traditional Japanese chilled seafood custard ---- 5.0
KAKI SHOOTERS 3 Pcs. - Oysters on the half shell with spicy grated daikon and ponzu sauce ---- 7.5
LOMI LOMI SALMON CAPRESE - Traditional caprese salad with a Hawaiian twist ---- 7.5
POKE NACHOS - Ahi tuna poke on top of crispy lotus root chips ---- 6.5
SALMON CARPACCIO - Salmon topped with avocado and white onions in a lemon soy dressing ---- 7.0
SALMON TRIFECTA – Miso marinated salmon in spoons to tease your palate ---- 4.5
SASHIMI 5 Pcs. – Your choice of tuna, salmon, hamachi (yellowtail), hirame (halibut), tako (octopus) or super white ---- 8.0
SASHIMI DELUXE 21 Pcs. - Tuna, hamachi, salmon, hirame, tako, super white, uni, amaebi ---- 25.0
SCREAMING DA KINE - Seared tuna engulfed in yum-yum garlic ponzu sauce. "Spoon optional, nuff said!" ---- 8.0
SPICY TUNA CRACKERS – Crispy wasabi crackers with ahi tuna in our special sauce ---- 6.5
SQUID PASTA - Poached sliced squid in a ginger soy topped with red caviar ---- 6.5
TENSAI HAMACHI SHOOTERS - Executive Chef Kojima selects the most prized flesh from the hamachi for this dish, which he infuses with his own special ponzu sauce and white truffle oil. This dish is an absolute must at 808 Tapas! ---- 3 each/6 for 15.0
TUNA TATAKI - Seared tuna with grated ginger and house made garlic ponzu sauce ---- 8.0
USUZUKURI - Fresh sashimi grade hirame (halibut) in a special ponzu sauce ---- 6.5
YELLOWTAIL JALAPENO - Sashimi grade hamachi (yellowtail) with a yuzu cilantro sauce ---- 7.0

HOT DISHES

808 TAPAS DYNAMITE - A baked seafood mix and mushrooms in our special sauce ---- 7.0
808 TAPAS LAMB POPS - Lamb marinated in red wine with an asian twist ---- 8.5
808 TAPAS NASU FRIES - Panko crusted eggplant served with a wasabi lime dipping sauce ---- 5.0
808 TAPAS SLIDERS - Wagyu beef and marinated shiitake mushrooms with Hawaiian ginger wasabi mayo ---- 7.5
AGEDASHI TOFU - Fried tofu topped with Japanese mushrooms ---- 5.5
ASARI SAKAMUSHI - Fresh manila clams steamed in sake ---- 7.5
BAKED MUSSELS - Mussels baked with a spicy mayo sauce and wasabi caviar ---- 7.0
BUTA HARA SAUTEE - Pork belly and asparagus sauteed with garlic sweet soy ---- 5.0
CHICKEN KATSU - Panko crusted chicken thighs served with tonkatsu sauce ---- 4.5
FISH TACOS - Panko crusted tilapia filet topped with blood orange slaw ---- 6.0
GARLIC CHICKEN - Crispy chicken thighs infused in our garlic sauce ---- 4.5
HAMACHI KAMA - Tender yellowtail collar broiled with ponzu sauce ---- 9.0
HONOLULU SHRIMP ROLL - A whole shrimp with our crab mix in a spring roll wrapper cooked to a perfect crisp and accompanied with a sweet chili sauce for dipping ---- 6.0

808 Tapas Favorite

(Continued on back)

***Please ask your server about menu items if you have a food allergy or any special dietary needs.**
Dishes can be created or modified to meet your personal dietary and health requirements.

KAHANA CHICKEN - Chicken thighs marinated in our special sauce ---- 4.5
KAHUKU SHRIMP - Shrimp cooked with shell on and sautéed with garlic, jalapeno and spices ---- 7.0
KALBI SHORT RIBS – Hawaiian style marinated barbeque short ribs ---- 8.0
KONGO TEMPURA - Tempura shrimp, asparagus, eggplant, Okinawan sweet potato and carrot served with tempura sauce ---- 7.0
SAIKYO-ZUKE - Black cod marinated for 48 hours in miso and broiled to perfection ---- 9.0
SALMON KAMA - Broiled tender salmon collar in a miso marinade ---- 8.0
SHRIMP CURRY - Japan style curry served with tempura shrimp over white rice ---- 7.0
SOFT SHELL CRAB - Soft shell crab cooked to a perfect crisp and served with a ponzu dipping sauce ---- 8.5
SPICY GARLIC EDAMAME - Edamame sautéed with garlic to the perfect balance of spiciness ---- 4.0
STEAMED MUSHROOM TRIO – Shimeji and enoki mushrooms steamed with hirame in a vinegar soy ---- 5.0
STEAMED MUSSELS - Mussels steamed in miso and sake ---- 8.0
TAKO KARAAGE - Marinated tako (octopus) cooked in a light batter ---- 6.0
TEMPURA MUSSELS - Tempura mussels in spicy mayo with wasabi caviar ---- 7.5
UNI PASTA - Pasta infused with uni (sea urchin) topped with orange caviar ---- 10.0
UNI TEMPURA – Uni (sea urchin) wrapped in shiso and prepared tempura style, topped with orange caviar ---- 10.0
WHITE FISH SHISO TEMPURA – White fish infused in peppered yuzu wrapped in shiso leaf and nori ---- 6.0

SKEWERS

MENTAIKO BACON - Mentaiko (cod roe) and scallions wrapped in bacon ---- 4.5
PORK BELLY - Grilled sliced seasoned pork belly ---- 4.0

SUSHI

Albacore	5.0	Ikura (Salmon Roe)	6.0	Tako (octopus)	5.0
Amaebi (Sweet Shrimp)	8.0	Kani (Crab)	6.0	Tenderloin	6.0
Ebi (Shrimp)	4.0	Natto	4.0	Tobiko (Flying Fish roe)	4.0
Hamachi (Yellowtail)	5.5	Scallop Mayo	4.0	Tuna	6.0
Hirame (Halibut)	5.0	Salmon	4.0	Unagi (Eel)	5.0
Ika (Squid)	4.0	Super white	5.0	Uni (Sea Urchin)	8.0

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

SUSHI ROLLS

808 SPECIAL - Spicy soft shell crab, spicy tuna, unagi sauce, spicy mayo ---- 12.0
BANZAI PIPELINE – Snow crab, avocado and cucumber topped with assorted fish ---- 12.0
CHEF YOSHI'S ROLL - Shrimp tempura, yellowtail, cucumber, jalapeno, cilantro, yuzu soy, sriracha ---- 14.0
CHUN'S REEF - Spicy albacore, cucumber, cajun albacore, mango sauce ---- 12.0
DA CALI - Snow crab, avocado, cucumber ---- 7.0
DA FRIED CALI - Deep fried California roll ---- 7.5
DIAMOND HEAD - Avocado, cucumber, gobo, shiso, kaiware, scallions ---- 9.0
HALEIWA - Marinated tuna on top of shiso, furikake rice ---- 11.0
HONOLUA - Shrimp tempura, avocado, cream cheese, tempura crunchies, unagi sauce ---- 10.0
HOOKIPA - Shrimp tempura, spicy tuna, avocado, cucumber, unagi sauce ---- 12.0
KAISER BOWLS - Snow crab with yum yum mayo, ahi tuna, mango, ichimi ponzu ---- 14.0
LANIKAI - Salmon skin, kaiware, gobo, avocado, cucumber, bonito flakes, unagi sauce ---- 8.0
MAKAHA - Super white, sweet miso, cucumber, scallions, red caviar ---- 12.0
MAKAPUU - Sauteed rock shrimp with garlic, seared USDA beef, fried onions, spicy ponzu ---- 15.0
SANDY'S – Snow crab, avocado, cream cheese, yum yum mayo, baked ---- 10.0
SUNSET – Marinated shiitake mushrooms ---- 7.0
UFC - Cubed assorted fish with spiced furikake, shrimp tempura, avocado, cucumber, red caviar ---- 15.0
VELZYLAND - Shrimp tempura, snow crab, unagi, avocado, unagi sauce ---- 13.0
VICTORINO ROLL - Spicy tuna, cucumber, topped with garlic tuna ---- 13.0
WAIKIKI - Salmon, cream cheese, avocado ---- 8.5
WAIMEA - Soft shell crab, gobo, avocado, cucumber, kaiware, unagi sauce ---- 10.0
YOKOHAMA - Cucumber wrap, salmon, avocado, snow crab, lemon, kaiware, ichimi ponzu ---- 12.0

DESSERTS

DA 808 FRITTER- Apple and banana wrapped and cooked to perfect crispness, served with vanilla ice cream and fresh seasonal fruits ---- 5.0
TEMPURA GREEN TEA ICE CREAM - Our version of fried ice cream. Green tea ice cream fried in tempura batter ---- 5.0

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*An 18% gratuity will be automatically added for parties of 6 or more.