



SMALL PLATES

CUCUMBER SALAD [VG] \$6
WITH PICKLED GARLIC VINAIGRETTE

CHILLED STEAK SALAD* \$12
ASIAN GREENS, TOMATO, DAIKON, RICE FLOUR,
GINGER & CILANTRO DRESSING

STEAMED EGG \$6
TRADITIONAL STEAMED EGG WITH SOY SAUCE
AND SESAME OIL

FRIED TOFU [VG] \$9
SERVED WITH SWEET CHILI SAUCE

BUTTER MUSHROOMS [V] \$9
PAN-FRIED MUSHROOMS IN BUTTER

STIR FRIED BOK CHOY \$9
SAUTÉED IN FRESH GARLIC AND OYSTER SAUCE

STIR FRIED GREEN BEANS \$9
SAUTÉED WITH GROUND PORK IN CHILI OIL

TAPAS PLATES

SKEWERS (BEEF* OR CHICKEN) \$6
SERVED WITH GREEN SAUCE

GINGER CHICKEN DUMPLINGS
(STEAMED OR PAN-FRIED) \$12
SERVED WITH SWEET SOY VINAIGRETTE

PORK BELLY BAO \$10
PICKLED CABBAGE SLAW, CUCUMBER,
SWEET & SOUR WHITE BBQ SAUCE

DUCK ROLL \$12
WITH GREEN ONION, CUCUMBER
AND HOISIN SAUCE

TOKYO CRÊPE [V] \$12
SAUTÉED MUSHROOMS, FRIED TOFU,
CILANTRO CHIMICHURRI, KEWPIE MAYO
AND SOY GLAZE

MUSUBI BITES \$9
FURIKAKE RICE, SESAME HOLLANDAISE,
FRIED LEEKS WITH A SHOYU GLAZE

CARPACCIO* [N] \$13
GARLIC PEANUT, BABY TATSOI,
CITRUS WASABE CRÈME, POTATO CHIPS

TAPAS PLATES CONT.

SALT & SZECHUAN PEPPER CHICKEN WINGS..... \$12
DEEP-FRIED AND TOSSED IN OUR SECRET SZECHUAN RUB

CRISPY PORK BELLY BACON \$12
PORK BELLY SLOW COOKED 10 HOURS, LIGHTLY FRIED AND SERVED WITH TAMARIND SAUCE

CUMIN LAMB LOLLIPOPS* \$12
GRILLED LAMB CHOP SEASONED WITH CUMIN, SALT & PEPPER

SIZZLING SHRIMP [S] \$13
SAUTEED SHRIMP IN GARLIC, BUTTER AND THAI SEAFOOD SAUCE

FIVE SPICE NEW YORK STRIP* \$25
TRADITIONAL FIVE SPICE CONSISTING OF STAR ANISE, CLOVES, CHINESE CINNAMON, SZECHUAN PEPPERCORNS AND FENNEL SEEDS SERVED WITH BUTTERFALL SAUCE

ENTREES

SIZZLING NOODLE \$14
RIBBON NOODLES WITH CHOPPED GARLIC, GINGER, GROUND PORK, DRIZZLED WITH HOT SESAME OIL

BRISKET FRIED RICE \$16
BRISKET DICED AND STIR FRIED WITH FRESH GINGER, GARLIC, FISH SAUCE, GREEN ONION

LOBSTER FRIED RICE [S] \$MKT
WHOLE LOBSTER DICED AND STIR-FRIED WITH FRESH GINGER, GARLIC, FISH SAUCE, GREEN ONION

DAN DAN NOODLES [N] \$14
WITH STIR-FRIED GROUND PORK TOSSED WITH SZECHUAN SESAME SAUCE

8 EAST RAMEN* \$14
OSSO-BUCCO, WILD MUSHROOM, SOFT EGG, SHREDDED BOK CHOY, NORI, KIMCHI MIREPOIX

DESSERTS

THAI TEA CREME BRÛLÉE..... \$9
ASIAN TIRAMISU..... \$9

WELCOME TO 8 EAST!! DIVE INTO OUR OFF-THE-WALL FUSION CREATIONS INSPIRED BY OUR TRAVELS THROUGHOUT CHINA, JAPAN, TAIWAN, AND THAILAND, EACH OF OUR DISHES ARE PAIRED WITH SAUCES THAT HAVE BEEN METICULOUSLY CREATED BY OUR CHEFS. SIT BACK, RELAX, AND ENJOY A STIFF DRINK, GLASS OF WINE, OR A POT OF FINE TEA WITH YOUR DEAREST FRIENDS AND CLOSEST ENEMIES. GANBEI!!! KANPAI!!! CHIYO!!! CHEERS!!!

TEA

YELLOW MOUNTAIN GREEN TEA \$3.5
ANHUI PROVINCE, CHINA

WHITE CLOUD JASMINE \$3.5
SICHUAN PROVINCE, CHINA

SUNRISE KEEMUN BLACK TEA..... \$3.5
ANHUI PROVINCE, CHINA

PURPLE SPRING RAW PUER TEA..... \$3.5
YUNNAN PROVINCE, CHINA

EIGHT TREASURE HERBAL TEA..... \$3.5
VARIOUS PROVINCES, CHINA (HELPS BOOST ENERGY AND RECOVERY FROM ILLNESS)

TRADITIONAL TIE GUAN YIN WULONG TEA..... \$3.5
FUJIAN PROVINCE, CHINA

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.
ALLERGENS: ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

[S] SHELLFISH • [N] NUTS • [V] VEGETARIAN • [VG] VEGAN