

HOT APPETIZERS

GYOZA

Fried potstickers stuffed with seasoned vegetables & pork, with spicy sesame dipping sauce 5.95

SHUMAI

Today's selection of steamed dumplings with spicy sesame dipping sauce 5.95

SHRIMP TEMPURA

Shrimp and assorted fresh vegetables, battered and delicately deep-fried, with dipping sauce 8.95

VEGETABLE TEMPURA

Assorted fresh vegetables, battered and delicately deep-fried, with dipping sauce 7.95

YAKITORI

Skewers of chicken, green peppers & onions, grilled with teriyaki sauce 6.95

ASPARAGUS BEEF ROLLS

Sliced beef rolled with asparagus and scallions, broiled with teriyaki sauce 8.95

TORI KARA

Japanese spicy fried chicken wings 5.95

COLD APPETIZERS

EDAMAME

Boiled soybeans in the pod 4.95

GOMA AE

Boiled spinach served with sweet sesame sauce 4.95

OSHITASHI

Boiled spinach topped with dried bonito, served with a soy dressing 4.95

HIYA-YAKKO

Chilled squares of tofu, served on ice, with soy dipping sauce & seasonings 5.95

TATSUTA AGE

Deep-fried nuggets of chicken 5.95

SOFTSHELL CRAB

Seasonal crab prepared kara age style, lightly floured & fried, with lemon-soy dipping sauce 9.95

SAUTEED SCALLOPS

Sea scallops, lightly floured and pan-fried in lemon-soy butter 8.95

KAKI FRY

Breaded deep-fried oysters, served with Japanese barbecue sauce & lemon 6.95

DYNAMITE

Seafood baked in a spicy mayonnaise with shiitake mushroom & masago 10.95

AGEDASHI TOFU

Lightly battered, deep-fried tofu in a seasoned soy broth with grated ginger & bonito flakes 5.95

MUSHROOM MEDLEY

Exotic blend of mushrooms sauteed in sake wine and garlic butter 6.95

VEGETABLE SPRING ROLL

Colorful tofu wrappers filled with shiitake mushrooms, avocado, noodles & cilantro, served with spicy sesame dipping sauce 6.95

OSHINKO MORIAWASE

Colorful assortment of sweet, sour and salty Japanese pickled vegetables 4.95

SUGAKI

Fresh chilled oysters, served on ice, with ponzu (lemon-soy) sauce 8.95

SOUP, SALADS AND SUNOMONO (VINAIGRETTE)

MISO SHIRU

Soybean soup with scallions, seaweed & tofu 2.50

KYURI SU

Thinly sliced cucumber in a delicate rice vinegar dressing 4.95

KANI SU

Alaskan King Crab, seaweed & cucumber in a delicate rice vinegar dressing 10.95

TAKO SU

Octopus, seaweed & cucumber in a delicate rice vinegar dressing 8.95

EBI SU

Shrimp, seaweed & cucumber in a delicate rice vinegar dressing 6.95

DINNER ENTREES *The following are served with miso soup and rice*

CHICKEN TERIYAKI

Chicken breast grilled with teriyaki sauce 14.95

SALMON TERIYAKI

Filet of salmon grilled in teriyaki sauce or prepared shiroyaki style (salted) 17.95

STEAK TERIYAKI

New York Strip Steak grilled with teriyaki sauce 19.95

ASPARAGUS BEEF ROLLS

Sliced beef with asparagus & scallions, broiled with teriyaki sauce 16.95

SHRIMP TEMPURA

Shrimp and fresh vegetables, battered and delicately deep-fried, served with dipping sauce 15.95

VEGETABLE TEMPURA

Fresh vegetables, battered and delicately deep-fried, with dipping sauce 13.95

KAMEHACHI SALAD

Special mixed greens, served with Kamehachi house dressing 5.95

ASIAN CHICKEN SALAD

Mixed greens with marinated grilled chicken, scallions & crunchy noodles, sesame dressing 9.95

TRI-COLOR SEAWEED SALAD

Three varieties of crunchy sea vegetables with sesame dressing 5.95

HIYASHI WAKAME

Assorted seaweed marinated in a red pepper and sesame dressing 5.95

CHILEAN SEA BASS

Broiled sea bass marinated in a citrus and sake wine sauce 18.95

ASIAN LAMB CHOPS

Grilled French-cut lamb chops, marinated in garlic-sesame soy sauce 18.95

SUKIYAKI

Thin slices of beef simmering in broth with napa cabbage, tofu, onions, mushrooms and clear noodles 18.95

TON KATSU

Pork tenderloin, bread crumb battered & deep-fried, with barbecue sauce 14.95

CHICKEN KATSU

Chicken breast, bread crumb battered & deep-fried, with barbecue sauce 14.95

COMBINATION DINNER

Chicken, beef or salmon teriyaki with shrimp & vegetable tempura & a California roll 19.95

NOODLES

YAKI SOBA

Japanese thin noodles, stir-fried with vegetables in a tangy soy-flavored sauce 8.95
Add chicken, shrimp or beef 10.95

YAKI UDON

Japanese thick noodles, stir-fried with vegetables in a garlic soy-flavored sauce 8.95
Add chicken, shrimp or beef 10.95

CHA SOBA

Chilled green tea noodles & soy dipping sauce 9.95

ZARU SOBA

Cold buckwheat noodles served with seasonings & a light soy dipping sauce 8.95

SUSHI BAR

OYSTER SHOOTER

Fresh chilled oyster served in a lemon-soy sauce, with a quail egg, scallions & dash of chili pepper 5.95

SASHIMI APPETIZER

Chef's selection of today's fresh fish filets 11.95

(•) BEGINNER'S SUSHI 101

(No raw seafood!) 1/2 California roll, 1/2 cucumber roll, with shrimp and egg omelette nigiri sushi 7.95

KAMEHACHI SUSHI A

Tuna, salmon, whitefish, shrimp, mackerel, egg omelette & cucumber roll, served with miso soup 15.95

KAMEHACHI SUSHI B

Tuna, yellowtail, whitefish, shrimp, mackerel, salmon, egg omelette & tuna roll, served with miso soup 18.95

KAMEHACHI COMBO

Tuna, yellowtail, salmon & shrimp sushi, a spicy tuna roll & a California roll, with miso soup 20.95

SUSHI DELUXE

Tuna, yellowtail, whitefish, shrimp, mackerel, salmon, fish roe & octopus, a California roll & miso soup 24.95

TEN ZARU SOBA

Cold buckwheat noodles served with shrimp & vegetable tempura with a light soy dipping sauce 11.95

TEMPURA SOBA

Buckwheat noodles in a seasoned hot broth with shrimp and vegetable tempura 11.95

TEMPURA UDON

Thick noodles in a seasoned hot broth with shrimp and vegetable tempura 11.95

NABEYAKI UDON

Thick noodles in hot broth topped with tempura shrimp, vegetables, egg, fishcake & chicken 12.95

SUSHI & SASHIMI COMBO

Tuna, salmon, shrimp and whitefish sushi, served with two pieces each of tuna, salmon & yellowtail sashimi, with miso soup 24.95

ALL TUNA SASHIMI

Tuna filets artfully prepared sashimi-style, with miso soup & rice 20.95

SASHIMI MORIAWASE

Chef's artistic presentation of today's freshest sashimi assortment (filets of seafood), with miso soup & rice 22.95

SASHIMI DELUXE

Chef's deluxe presentation of today's freshest sashimi assortment, served with miso soup & rice 29.95

CHIRASHI

Assorted filets of seafood on a bed of vinegared rice, with miso soup 20.95

TEKKA-DON

Tuna sashimi filets on a bed of vinegared rice, served with miso soup 20.95

SUSHI BOAT

(Allow up to 45 minutes for preparation)
Chef's beautiful array of sushi & sashimi (Serves 6-10 for an appetizer or 2-5 for an entrée) From 175.00 (deluxe) to 200.00 (supreme)

1400 NORTH WELLS STREET

312-664-3663

240 EAST ONTARIO STREET

312-587-0600

1320 SHERMER IN NORTHBROOK

847-562-0064

SUSHI A LA CARTE... MAKI-MONO (Seaweed Rolls) 6 pieces unless noted

(•) AAC MAKI
Asparagus, Avocado & Cucumber 5.25

(•) ALASKAN MAKI
King Crab, Avocado & Cucumber 7.95

(•) CALIFORNIA ROLL
Snow Crab, Avocado & Cucumber 5.95

CHICAGO CRAZY ROLL
Tuna, Yellowtail, Salmon, Crab, Cucumber, Lettuce, and Masago 9.95

(•) DRAGON ROLL
Freshwater Eel, Cucumber & Tempura Crunch rolled outside with Avocado, drizzled with Eel Sauce (8 pieces) 12.95

(•) EBIKYU DELUXE MAKI
Shrimp, Avocado & Cucumber 5.50

(•) FUTOMAKI
Spinach, Gourd, Shiitake Mushroom, Japanese Pickle, Cucumber & Egg Omelette (4 pieces) 7.95

GREEN TURTLE ROLL
Freshwater Eel & Tempura Crunch rolled outside with cooked Shrimp and Wasabi Tobiko, drizzled with creamy Wasabi Sauce (8 pieces) 12.95

KAMEHACHI ROLL
Tuna, Avocado & Cucumber rolled (inside out) in Masago 6.95

(•) KANIKAMA ROLL
Crabstick 4.25

(•) KAPPA MAKI
Cucumber 4.25

NEGI HAMACHI MAKI
Yellowtail & Scallions 5.95

NEGI MAGURO MAKI
Tuna & Scallions 5.95

(•) NEW YORK MAKI
Smoked Salmon, Cream Cheese & Scallion 6.95

RAINBOW ROLL
Crab, Avocado & Cucumber Wrapped outside with Tuna, Salmon, Whitefish & Shrimp (8 pieces) 12.95

SAKEYYU
Fresh or Smoked Salmon & Cucumber 5.95

(•) SALMON SKIN MAKI
Broiled Smoked Salmon Skin & Cucumber 5.95

(•) SHIITAKE MAKI
Shiitake Mushroom & Avocado 5.50

SPECIAL SALMON ROLL
Baked Smoked Salmon, Scallions, Cucumber, Tempura Crunch, Masago & Mayonnaise, drizzled with Eel Sauce (5 pieces) 7.95

(•) SPICY CALIFORNIA ROLL
Snow Crab, Avocado, Cucumber & Spicy Mayonnaise 6.25

SPICY SALMON DELUXE
Spicy Salmon Roll with Avocado & Cucumber 6.25

SPICY SCALLOP ROLL
Scallops & Spicy Mayonnaise 6.50

SPICY TUNA ROLL
Tuna & Spicy Mayonnaise 5.95

SPICY TUNA DELUXE
Spicy Tuna Roll with Avocado & Cucumber 6.50

(•) SPIDER ROLL
Fried Softshell Crab & Cucumber (5 pieces) 9.95

SUMMER ROLL
Tuna, Yellowtail, Green Pepper, Avocado, Masago, Cilantro, Spicy Mayonnaise, Sesame Oil & Lime (5 pieces) 9.95

SUNSET ROLL
Crab, Avocado, Cucumber wrapped outside with Fresh Salmon, with Salmon Roe & Sweet Miso Sauce (8 pieces) 11.95

TEKKA MAKI
Tuna 5.50

TEKKYU MAKI
Tuna & Cucumber 5.95

(•) TEMPURA SHRIMP ROLL
Shrimp Tempura, Scallions, Mayonnaise & Cucumber (5 pieces) 6.95

(•) UNAKYU MAKI
Freshwater Eel & Cucumber 6.25

SUSHI A LA CARTE... NIGIRI SUSHI (Pressed on Rice) 1 piece

(•) ANAGO Sea Eel 3.00

BOTAN EBI Sweet Raw Shrimp 5.00

(•) EBI Shrimp 2.50

CHU TORO Medium Fatty Tuna M.P.

GREEN TOBIKO Wasabi Tobiko 3.50

HAMACHI Yellowtail 3.50

HIRAME Flounder 3.00

HOTATEGAI Scallop 3.50

IKA Squid 2.75

IKURA Salmon Roe 3.50

(•) INARI Soybean Pocket 2.50

KAKI Oyster 3.00

(•) KANI Crab 4.00

(•) KANIKAMA Crabstick 2.50

MAGURO Tuna 3.00

MASAGO Smelt Roe 3.25

MIRUGAI Giant Clam M.P.

NAMASAKE Salmon 2.75

O TORO Fatty Tuna M.P.

SABA Mackerel 2.50

(•) SAKE Smoked Salmon 3.00

SUPER WHITE TUNA Escolar 4.00

SUZUKI Sea Bass 2.75

TAI Red Snapper 2.75

(•) TAKO Octopus 3.00

(•) TAMAGO Egg Omelette 2.50

(•) UNAGI Freshwater Eel 3.00

UNI Sea Urchin Roe 4.50

WHITE TUNA Albacore Tuna 3.00

(•) Indicates these items contain no raw seafood!

Ask for today's specialty rolls • Hand rolls are available upon request • Add tobiko or masago \$2.00

Additional charge for other ingredients & substitutions, extra sauces & garnishes

Our chefs may not always be able to honor your special requests during peak hours

1400 NORTH WELLS STREET 312-664-3663

HOURS Monday - Saturday 11:30am - 1:30am & Sunday 4:30 pm - Midnight

Note: Carryout and Delivery Orders Taken up to 30 Minutes before Closing

Minimum Order \$20.00 Delivery Charge \$3.00

DELIVERY ZONE 600 South to 3200 North and Lake Michigan to 2000 West

240 EAST ONTARIO STREET 312-587-0600

HOURS Sunday - Thursday 11:30am - 10pm, Friday & Saturday 11:30am - Midnight

Note: Carryout and Delivery Orders Taken up to 30 Minutes before Closing

Minimum Order \$20.00 Delivery Charge \$3.00

DELIVERY ZONE 1200 South to 900 North and Lake Michigan to 1600 West

1320 SHERMER, NORTHBROOK 847-562-0064

HOURS Mon - Thurs 11:30am - 10pm, Fri & Sat 11:30am - 11pm, Sunday 4:30pm - 9:30pm

Note: Carryout and Delivery Orders Taken up to 30 Minutes before Closing

Minimum Order \$20.00 Delivery Charge \$3.00 in 60062 and \$4.00 in Other Zip Codes

DELIVERY ZONE North (Clavey Road) to South (Lake Avenue) and East (Lake Michigan) to West (294 / Toll Road)

ORDER ONLINE AT WWW.KAMEHACHI.COM

KAMEHACHI

Japanese Restaurant & Sushi Bar

DINNER

DELIVERY & CARRYOUT MENU

WWW.KAMEHACHI.COM