

COLD APPETIZERS

Oyster Shooter <i>fresh seasonal oyster . quail egg . scallions . ponzu</i>	7
Uni Shooter <i>uni . cucumber . shiso</i>	8
Kyuri Su <i>sliced cucumber . rice vinegar dressing . sesame seed</i>	5
Hiyashi Wakame <i>marinated seaweed . red pepper flakes . sesame seed . cucumber</i>	6
Kamehachi Salad <i>seasonal greens & vegetables . kamehachi dressing</i>	6
Asian Chicken Salad <i>seasonal greens . chicken . orange . almonds . rice noodle . fried wonton . water chestnut . plum dressing</i>	9
Seafood Sunomono <i>assorted seafood . seaweed . cucumber . sesame seed . rice vinegar dressing</i>	12
Goma Ae <i>boiled spinach . sweet sesame sauce . sesame seed</i>	6
Tuna Tataki <i>5pc seared tuna . avocado . chimichurri-ponzu</i>	12
Vegetable Spring Roll <i>soy wrap . shiitake . avocado . somen noodles . cilantro</i>	7
Hachi Ceviche <i>whitefish . tomato . basil . cashew . avocado kizame wasabi puree . plantain chips</i>	12
Oshinko Moriawase <i>assorted japanese pickles</i>	7
Chibi Sashimi <i>6 pieces sashimi : 2 maguro, 2 namasake, 2 hamachi</i>	18

HOT APPETIZERS

Gyoza <i>pan-fried pork filled potstickers</i>	6
Ebi Shumai <i>steamed shrimp dumplings</i>	6
Edamame <i>steamed soy bean pods</i>	5
Spicy Edamame <i>garlic . butter . chili oil</i>	6
Tempura Green Beans <i>honey wasabi dip</i>	7
Vegetable Tempura <i>tempura battered fresh vegetables</i>	10
Shrimp Tempura <i>tempura battered shrimp & fresh vegetables</i>	12
Rock Shrimp Tempura <i>frisee . sweet and spicy glaze</i>	10
Mushroom Tobanyaki <i>asiago polenta . garlic . butter . sake</i>	10
Crab Cakes <i>lump crab . wasabi mayo. mango salsa</i>	14
Sauteed Scallops <i>pan-fried sea scallops . soy butter</i>	12
Asparagus Beef Rolls <i>scallions . teriyaki</i>	10
Tori Kara <i>japanese spicy chicken wings</i>	8
Eggplant Dengaku <i>japanese eggplant . den miso sauce . sesame seed</i>	8
Tofu Dengaku <i>deep fried tofu . yuzu, green tea & den miso sauces</i>	9
Dynamite <i>baked seafood . shiitake . masago . spicy mayo . butter</i>	12
Agadashi Tofu <i>deep fried tofu . seasoned soy broth</i>	6
Chicken Yakitori <i>bell pepper . onion . teriyaki sauce</i>	7
Beef Yakiniku <i>soy marinated grilled tenderloin . miso glazed shishito pepper</i>	10
Softshell Crab <i>kara age style . ponzu</i>	10
Breaded Oysters <i>panko fried oysters . japanese bbq sauce</i>	9

NIGIRI / SASHIMI

Botan Ebi <i>sweet raw shrimp</i>	5	Namasake <i>fresh salmon</i>	3
Chu Toro <i>medium fatty tuna</i>	mp	Otoro <i>fatty tuna</i>	mp
Ebi <i>shrimp</i>	3	Suzuki <i>sea bass</i>	4
Hamachi <i>yellowtail</i>	4	Saba <i>mackerel</i>	3
Hirame <i>fluke</i>	4	Sake <i>smoked salmon</i>	4
Hotate <i>scallop</i>	4	Tako <i>octopus</i>	3
Ika <i>squid</i>	3	Tamago <i>egg omelette</i>	3
Ikura <i>salmon roe</i>	5	Tobiko <i>flying fish roe</i>	4
Inari <i>soybean pocket</i>	3	Unagi <i>freshwater eel</i>	4
Kani <i>alaskan snow crab</i>	4	Uni <i>sea urchin</i>	6
Maguro <i>tuna</i>	4	Walu <i>escolar</i>	4
Masago <i>smelt roe</i>	4	White tuna <i>albacore</i>	3

MORIAWASE combinations . served with miso soup

Sashimi Zen <i>10-12 pieces of assorted fresh sashimi</i>	27
Sashimi Dekai <i>chef's presentation of 15-18 pieces of sashimi</i>	38
Nigiri Moriawase <i>chef's selection of 8 different kinds of nigiri</i>	25
Sushi & Sashimi Moriawase <i>chef's assortment of sushi and sashimi</i>	34
Sushi A <i>tuna . salmon . whitefish . shrimp . mackerel . tamago . cucumber roll</i>	19
Sushi B <i>tuna . yellowtail . whitefish . shrimp . mackerel . salmon . tamago . tuna roll</i>	24
Kamehachi Combo <i>tuna . yellowtail . salmon . shrimp . spicy tuna . california roll</i>	24

DONBURI – MONO sushi rice bowls . served with miso soup

Chirashi <i>assorted fillets of seafood</i>	26
Sashimi Don <i>choice of tuna, yellowtail or fresh salmon sashimi fillets</i>	28
Sugoi Don <i>chef's selection of Kamehachi's finest seasonal fish</i>	39

ENTREES

Asian Lamb Chops <i>5pc ginger soy marinade . kabocha . farro</i>	24
Fillet of Beef <i>marinated & grilled . fried onion . wasabi mashed potato . asian mushroom sauce</i>	25

Asian Chimichurri Skirt Steak <i>marinated & grilled . arugula . fingerlings . yuzu aioli</i>	20
Ton Katsu <i>panko breaded fried pork tenderloin . japanese bbq sauce . white rice</i>	16
Chicken Teriyaki <i>garlic ginger teriyaki . broccoli . white rice</i>	16
Salmon Teriyaki <i>atlantic salmon . teriyaki . sautéed vegetables . white rice</i>	18
Chilean Sea Bass <i>citrus-soy-sake marinade . grilled asparagus with miso butter . white rice</i>	25
Black Cod <i>miso glazed . grilled asparagus with miso butter . white rice</i>	30

NOODLES & SOUPS

Sukiyaki <i>thin beef slices in broth . vegetables . clear noodles</i>	21
Nabeyaki Udon <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i>	14
Tempura Udon <i>thick noodles in soy broth . tempura shrimp & vegetables</i>	12
Tempura Soba <i>buckwheat noodles in soy broth . tempura shrimp & vegetables</i>	13
Zaru Soba <i>chilled buckwheat noodles . soy-based dipping sauce</i>	9
Ten Zaru Soba <i>chilled buckwheat noodles . shrimp & vegetable tempura . soy-based dipping sauce</i>	13
Truffle Soba Noodles <i>sautéed buckwheat noodles . fresh shiitake . arugula . white truffle oil . grated parmesan cheese</i>	16
Yaki Soba <i>pan fried japanese thin noodles . vegetables . soy flavored sauce</i> <i>add chicken, beef or shrimp (\$3 ea)</i>	9 12
Yaki Udon <i>pan fried japanese thick noodles . vegetables . garlic soy sauce</i> <i>add chicken, beef or shrimp (\$3 ea)</i>	9 12

SIDES

White Rice	2
Black or Brown Rice	3
Renkon <i>lotus root</i>	3
Asparagus <i>grilled . miso butter</i>	4
Shishito Pepper <i>grilled</i>	5
Fingerling Potatoes	4
Farro	4
Miso Soup	3

MAKI MONO sushi rolls

California <i>snow crab . avocado . cucumber</i>	7
*AAC <i>avocado . asparagus . cucumber</i>	6

Alaskan <i>alaskan snow crab . avocado . cucumber</i>	9
Chicago Crazy <i>tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago</i>	12
Dragon <i>fresh water eel . tempura crunch . cucumber . avocado . eel sauce</i>	14
Ebikyū Deluxe <i>shrimp . cucumber . avocado</i>	7
*Futo <i>spinach . gourd . egg omelet . japanese pickle</i>	8
Green Turtle <i>freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo</i>	14
Kamehachi <i>tuna . avocado . cucumber . masago</i>	9
*Kampyo Oshinko <i>japanese pickled gourd . pickled radish</i>	8
*Kappa <i>cucumber</i>	5
Negi Hamachi <i>yellowtail . scallions</i>	7
Negi Maguro <i>tuna . scallions</i>	7
Rainbow <i>crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp</i>	14
Sakekyū <i>fresh salmon . cucumber</i>	7
*Shiitake <i>marinated shiitake mushroom . avocado</i>	6
Special Salmon <i>smoked salmon . scallion . cucumber . crunch . masago . mayo . eel sauce</i>	9
Spicy Salmon Deluxe <i>fresh salmon . avocado . cucumber . spicy mayo</i>	8
Spicy Scallop Deluxe <i>scallop . avocado . cucumber . spicy mayo</i>	8
Spicy Tuna <i>tuna . spicy mayo</i>	7
Spicy Tuna Deluxe <i>tuna . avocado . cucumber . spicy mayo</i>	8
Spider <i>soft shell crab . scallions . masago . cucumber</i>	10
Summer <i>tuna . yellowtail . green pepper . avocado . masago . cilantro . sesame chili oil . lime</i>	11
Sunset <i>crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce</i>	13
Tempura Shrimp <i>shrimp tempura . scallions . mayonnaise . cucumber</i>	7
Unakyu <i>fresh water eel . cucumber</i>	8
*Veggie Crunch <i>sweet potato , cucumber . avocado . asparagus . tempura . sweet sauce</i>	7
*Yasaiya <i>green bean . oshinko . mixed green . carrot . avocado . lemon curry sauce . chili pepper paste</i>	10
*vegetable rolls	

SIGNATURE MAKI specialty sushi rolls

Blazing Red Dragon <i>tempura shrimp . snow crab . jalapeno . avocado . tuna . blazing sauce . fried onion</i>	17
---	----

White Heat	<i>escolar . wasabi tobiko . avocado . jalapeno . cilantro . chili paste . citrus soy</i>	17
Crouching Tuna – Hidden Crab	<i>snow crab . cucumber . avocado . spicy tuna . citrus spicy sauce</i>	17
Tales of Wasabi	<i>spicy snow crab . asparagus . wasabi tobiko . hamachi . citrus wasabi . micro greens</i>	17
Spicy Tuna Deluxe Deluxe	<i>crab . scallions . crunch . tuna . spicy tuna . eel sauce . wasabi mayo . tobiko</i>	17
Mayflower	<i>tempura shrimp . snow crab . avocado . scallions . spicy tuna . seared sweet chili aioli</i>	17

Many of our menu items contain raw product.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

