

COLD APPETIZERS

Fresh Seasonal Oysters <i>mignotti. cocktail sauce . ½ dozen/dozen</i>	mp
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
Seafood Sunomono <i>assorted seafood . seaweed . cucumber . sesame seed rice vinegar dressing</i>	14
Goma Ae <i>boiled spinach . sweet sesame sauce . sesame seed</i>	6
Vegetable Spring Roll <i>soy wrap . rice paper . shiitake . avocado . somen noodles cilantro</i>	8
Oshinko Moriawase <i>assorted japanese pickles</i>	7

HOT APPETIZERS

Shishito Peppers <i>grilled</i>	7
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
Vegetable Tempura <i>tempura battered fresh vegetables</i>	10
Shrimp Tempura <i>tempura battered shrimp . assorted 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>	17
Asparagus Beef Rolls <i>scallions . teriyaki</i>	10
Tori Kara <i>japanese spicy chicken wings</i>	8
Agadashi Tofu <i>deep fried tofu . seasoned soy broth</i>	6
Chicken Yakitori <i>bell pepper . onion . teriyaki sauce</i>	7
Softshell Crab <i>kara age style . ponzu</i>	10
Breaded Oysters <i>panko fried oysters . japanese bbq sauce</i>	9

SUSHI APPETIZERS

Oyster Shooter <i>fresh seasonal oyster . quail egg . scallions . ponzu</i>	7
Uni Shooter <i>uni . cucumber . shiso</i>	8
Tuna Tataki <i>5pc seared tuna . avocado . chimichurri – ponzu</i>	12
Chibi Sashimi <i>6 pieces sashimi : 2 maguro, 2 namasake, 2 hamachi</i>	18

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

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

MORIAWASE combinations . served with miso soup

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

ENTREES

Asian Lamb Chops 5pc ginger soy marinade . kabocha . farro	24
Fillet of Beef marinated & grilled . fried onion . wasabi mashed potato . asian mushroom sauce	25
Asian Chimichurri Skirt Steak marinated & grilled . arugula . fingerlings . yuzu aioli	20
Ton Katsu panko breaded fried pork tenderloin . japanese bbq sauce . white rice	17
Chicken Teriyaki garlic ginger teriyaki . broccoli . white rice	17
Salmon Teriyaki atlantic salmon . teriyaki . sautéed vegetables . white rice	18
Chilean Sea Bass citrus-soy-sake marinade . grilled asparagus with miso butter . white rice	25
Black Cod miso glazed . grilled asparagus with miso butter . white rice	30
Sukiyaki thin beef slices in broth . vegetables . clear noodles	21

NOODLES & SOUPS

Nabeyaki Udon thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken	14
Tempura Udon thick noodles in soy broth . tempura shrimp & vegetables	12
Tempura Soba buckwheat noodles in soy broth . tempura shrimp & vegetables	13
Ten Zaru Soba chilled buckwheat noodles . shrimp & vegetable tempura . soy-based dipping sauce	13
Truffle Soba Noodles sautéed buckwheat noodles . fresh shiitake . arugula white truffle oil . grated parmesan cheese	16
Yaki Soba or Yaki Udon pan fried japanese noodles . vegetables . soy flavored sauce	12
add chicken, beef or shrimp (\$3 ea)	15

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
Ebiky 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
Takekyu <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</i>	10
<i>chili pepper paste</i>	

***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.