

## COCKTAILS \$12

**Osaka Donkey** - *CH key lime gin, jasmine liqueur, lime and ginger beer*

**Jupiter** - *Chicago classic cocktail: gin, sake, splash of yuzu and parfait amour*

**Mai-Tai** - *light rum, dark rum, cherry brandy, amaretto, pineapple, orange*

**Dragon Lady** - *vodka, pama liqueur, orange-pineapple juice and soda*

**Nihon-groni** – *campari, sweet vermouth, Ki No Bi Kyoto dry gin*

**Hachi-tini** - *vodka, tyku citrus liqueur, soho lychee liqueur and fresh lemon juice*

**Migi-tiny** - *gin, lemon, fresh cucumber, pink peppercorn, touch of sweetness*

**Edo Manhattan** - *Nikka coffee-grain whisky, sweet vermouth, bitter truth aromatic bitters, plum bitters and maraschino liqueur*

**Geisha Blue** – *Tito's Vodka, house blue berry basil syrup, topped with prosecco*

**Samurai Bullet** – *Bullet Bourbon, orange bitters, lemon juice, house blue berry basil syrup, splash of sprite*

## BEER

**Sapporo** *lager . 20.3oz* 9

**Sapporo Light** *lager* 5

**Asahi** *superdry . 21.4oz* 9

**Kirin Ichiban** *20.3oz* 9

**Hitachino White** *ale . 11oz* 10

**Hitachino Red Rice** *ale . 11oz* 10

**Incognito** *blood orange ipa . saboo . IN* 6

**Apex Predator** *farmhouse ale . chicago . IL* 6

**Sofie** *belgian style farmhouse ale . goose island brewery . IL* 7

**Tuna** *extra pale ale . half acre* 8

**Gone Away** *ipa . half acre* 8

**Dragon's Milk** *bourbon-aged barrel stout . new holland brewery . MI* 8

**Totally Roasted** *gluten free . hard cider . grand rapids, MI* 6

**Hell Kitty Kitty** *belgium style pale ale* 6

[Type here]

[Type here]

## WINE BUBBLES

	<i>glass</i>	<i>bottle</i>
<b>Fantinel</b> <i>prosecco doc. extra dry n.v. friuli, italy</i>	9	32
<b>Breban</b> <i>sparkling rose . france</i>	9	32
<b>Moët &amp; Chandon</b> <i>brut rose . france . 187ml split</i>		26
<b>Moët &amp; Chandon</b> <i>brut champagne . france . 187ml split</i>		26
<b>Veuve Clicquot</b> <i>brut champagne . france</i>		95
<b>Dom Perignon</b> <i>vintage 2003 champagne . france</i>		250

## WHITE WINES

<b>Seaglass</b> 2016 . <i>pinot grigio . santa Barbara</i>	9	32
<b>Fantinel</b> 2015 . <i>pinot grigio . friuli, italy</i>	10	36
<b>Allan Scott</b> 2014 . <i>sauvignon blanc . marlborough, new zealand</i>	10	36
<b>Richter</b> 2014 . <i>riesling . mosel, germany</i>	10	36
<b>Mulderbosch</b> 2015 . <i>chenin blanc . south africa</i>	10	36
<b>Glazebrook</b> 2015 . <i>sauvignon blanc . marlborough, new zealand</i>	11	40
<b>Flint and Steel</b> 2014 . <i>sauvignon blanc . napa valley</i>	11	40
<b>Chateau Lamothe de Haux</b> 2014 . <i>white Bordeaux</i>	11	40
<b>Zaco</b> 2015 . <i>albarino . spain</i>	11	40
<b>Gainey Vineyard</b> 2014 . <i>chardonnay . santa ynez valley, california</i>	12	42
<b>Landmark</b> 2016 . <i>chardonnay . sonoma</i>	13	46
<b>Mondavi</b> 2013 . <i>fume blanc . Oakville</i>		46
<b>Jordan</b> 2015 . <i>chardonnay. Sonoma</i>		75
<b>Flowers</b> 2015 . <i>chardonnay. Sonoma</i>		99

## RED WINES

<b>Ontañón Tempranillo</b> 2013 . <i>rioja</i>	9	32
<b>Disruption</b> 2014 . <i>cabernet sauvignon . washington state</i>	9	32
<b>Joel Gott</b> 2012 . <i>grenache . napa valley</i>		40
<b>Uno</b> 2015 . <i>malbec . argentina</i>	10	36
<b>Steelhead</b> 2013 . <i>pinot noir . &amp; sonoma, california</i>	10	36
<b>Benton Lane</b> 2014 . <i>pinot noir . oregon</i>	12	42
<b>Maverick</b> 2017 . <i>pinot noir . edna valley</i>	14	49
<b>Heritage</b> 2015 . <i>red blend . columbia valley, washington</i>	12	44
<b>20 Rows</b> 2015 . <i>cabernet sauvignon . napa valley</i>	14	49
<b>Glorit</b> 2012 . <i>Bordeaux</i>		40
<b>Flowers</b> 2015 . <i>pinot noir . sonoma</i>		99

## ROSE

<b>Fortant</b> 2014 . <i>grenache rose . france</i>	10	36
---	----	----

[Type here]

# SAKE

	<i>Glass</i>	<i>300ml</i>	<i>720ml</i>
<b>CLEAN</b>			
Yuki No Kage . <i>junmai</i>	8		
Mukansa . <i>extra dry . honjozo</i>	10		67
Takatenjin . <i>sword of the sun . honjozo</i>	10	33	67
Chiyonosono . <i>shared promise . junmai</i>	10	33	67
Koshi No Kanbai . <i>blue river . junmai ginjo</i>	15		95
Kokuryu . <i>black dragon . junmai ginjo</i>	16		110
<b>RICH &amp; BOLD</b>			
Yuki No Boshu . <i>cabin in the snow . junmai ginjo</i>	10		
Mizbashi . <i>ginjo</i>	10		67
Tamagawa . <i>red label . heirloom yamahai genshu</i>	11		70
Narutotai . <i>drunken snapper . nama genshu</i>	12		85
Sohomare . <i>indigo . junmai ginjo</i>	13		95
<b>AROMATIC</b>			
Chobei <i>daiginjo</i>	10	33	
Masumi . <i>mirror of truth . junmai</i>	10	33	
Dewazakura . <i>green ridge . junmai ginjo</i>	12	36	85
Horin . <i>daiginjo</i>	12	36	85
Konteki . <i>tears of dawn . daiginjo</i>	12		85
Watari Bune 55 . <i>ginjo</i>			85
Dassai 50 . <i>daiginjo</i>			95
Dassai 39 . <i>daiginjo</i>			135
Watari bune . <i>ferry boat . junmai daiginjo</i>			195
<b>SPECIALTY 'FUN' SAKE</b>			
Crazy Milk . <i>unfiltered nigori sake</i>	9	27	63
Himezen . <i>ume sake</i>	10		67
Okunomatsu . <i>deep pine forest . sparkling junmai daiginjo</i>	12	36	
Dassai 50-fifty . <i>unfiltered nigori sake</i>	13		95
<b>SAKE FLIGHT</b>			
Chiyonosono <i>junmai</i> . Takatenjin . <i>honjozo</i> . Crazy Milk . <i>nigori</i>	14		
<b>HIGH FLIGHT</b>			
Chobei <i>daiginjo</i> . Konteki . <i>daiginjo</i> . Dassai 50-fifty . <i>nigori</i>	20		
<b>HOT SAKE</b>			
Ozeki . <i>large</i>	10		
Ozeki . <i>small</i>	5		
<b>SHOCHU</b>			
Ginza No Suzume . <i>barley kuro</i>	11		
Aka Maoh . <i>sweet potato</i>	12		95

[Type here]

**COLD APPETIZERS**

<b>*Oyster Shooter</b> <i>fresh seasonal oyster . quail egg . scallions . ponzu</i>	7
<b>*Uni Shooter</b> <i>uni . cucumber . shiso</i>	8
<b>Kyuri Su</b> <i>sliced cucumber . rice vinegar dressing . sesame seed</i>	5
<b>Hiyashi Wakame</b> <i>marinated seaweed . red pepper flakes . sesame seed . cucumber</i>	6
<b>Kamehachi Salad</b> <i>seasonal greens &amp; vegetables . kamehachi dressing</i>	6
<b>Seafood Sunomono</b> <i>assorted seafood . seaweed . cucumber . sesame seed . rice vinegar dressing</i>	12
<b>Goma Ae</b> <i>boiled spinach . sweet sesame sauce . sesame seed</i>	6
<b>*Tuna Tataki</b> <i>5pc seared tuna . avocado . chimichurri – ponzu</i>	12
<b>Vegetable Spring Roll</b> <i>soy wrap . shiitake . avocado . somen noodles . cilantro</i>	7
<b>Oshinko Moriawase</b> <i>assorted japanese pickles</i>	7
<b>*Chibi Sashimi</b> <i>6 pieces sashimi : 2 tuna, 2 salmon, 2 hamachi</i>	18

[Type here]

## HOT APPETIZERS

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

[Type here]

**Breaded Oysters** *panko fried oysters . japanese bbq sauce* 9

## 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* 16

**Chicken Teriyaki** *garlic ginger teriyaki . broccoli . white rice* 16

**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

## NOODLES & SOUPS

**Sukiyaki** *thin beef slices in broth . vegetables . clear noodles* 21

**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

**Zaru Soba** *chilled buckwheat noodles . soy-based dipping sauce* 9

**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** *pan fried japanese thin noodles . vegetables . soy flavored sauce* 9  
*add chicken, beef or shrimp (\$3 ea)* 12

**Yaki Udon** *pan fried japanese thick noodles . vegetables . garlic soy sauce* 9  
*add chicken, beef or shrimp (\$3 ea)* 12

## SIDES

**White Rice** 2

**Black or Brown Rice** 3

**Asparagus** *grilled . miso butter* 4

**Shishito Pepper** *grilled* 5

**Fingerling Potatoes** 4

[Type here]

Farro		4
Miso Soup		3

## NIGIRI / SASHIMI

*Botan Ebi <i>sweet raw shrimp</i>	5	*Otoro <i>fatty tuna</i>	mp
*Chu Toro <i>medium fatty tuna</i>	mp	*Sake <i>fresh salmon</i>	3
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	Smoked salmon	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

[Type here]



## **MAKI MONO** sushi rolls

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

[Type here]

## **SIGNATURE MAKI** specialty sushi rolls

- \*Blazing Red Dragon** *tempura shrimp . snow crab . jalapeno . avocado . tuna .blazing sauce .  
fried onion* 17
- \*White Heat** *escolar . wasabi tobiko . avocado . jalapeno . cilantro . chili paste . citrus soy* 17
- \*Crouching Tuna – Hidden Crab** *snow crab . cucumber . avocado . spicy tuna .  
citrus spicy sauce* 17
- \*Tales of Wasabi** *spicy snow crab . asparagus . wasabi tobiko . hamachi . citrus wasabi .  
micro greens* 17
- \*Spicy Tuna Deluxe Deluxe** *crab . scallions . crunch . tuna . spicy tuna . eel sauce .  
wasabi mayo . tobiko* 17
- \*Mayflower** *tempura shrimp . snow crab . avocado . scallions . spicy tuna . seared sweet chili aioli* 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.**

[Type here]