

COLD [冷たい]

KITCHEN [キッチン]

GOMA AE (v)	6
KYURI SU (v)	5
HIYASHI WAKAME (v)	6
HIJIKI	7

HOT [暖かい]

EDAMAME (v)	5
SPICY EDAMAME (v)	6
EBI SHUMAI	6
VEGETABLE TEMPURA	10
SHRIMP & VEGETABLE TEMPURA	13
CHICKEN KARA-AGE	8
GYOZA	6

COOK [クック]

OYAKO-DON 12

Chicken simmered in sweet soy dashi broth with eggs over rice.
Served with miso soup, Japanese pickles.

KURO-BUTA KATSU-DON 14

Deep fried Berkshire pork loin cutlet, onion simmered in sweet soy dashi broth with eggs over rice. Served with miso soup, Japanese pickles.

TEN-DON 13

Shrimp tempura, vegetable tempura over rice with sweet tempura sauce.
Served with miso soup, Japanese pickles.

GARLIC BOMBER RICE 11

For garlic lovers, stir-fried rice with bbq pork, kamaboko, onion, serrano pepper, cilantro, garlic chips, chives, fresh lime. Served with miso soup.

SABA SHIOYAKI 13

Grilled mackerel, grated daikon radish, lemon, hijiki.
Served with white rice and miso soup.

SHOYU TONKOTSU RAMEN 13

Soy & pork flavored broth, egg noodles, roasted pork, scallion, onion, menma, egg, spinach.



Kamehachi

Chicago's original Sushi Bar since 1967

BENTO BOX [弁当箱]

ICHIBAN / SAKANA 17

Faroe Island salmon shioyaki or teriyaki, vegetable tempura, ebi shumai, edamame, hijiki, salad, Japanese pickles. Served with white rice and miso soup.

NIBAN / TORINIKU 17

Chicken kara-age, vegetable tempura, ebi shumai, edamame, hijiki, salad, Japanese pickles. Served with white rice and miso soup.

SANBAN / YASAI (v) 15

Vegetable tempura with curry salt, deepfried organic tofu with sautéed mushrooms, salad, edamame, goma ae, Japanese pickles. Served with white rice.

SUSHI BAR [寿司バー]

TASTING [味わう]

SUSHI LUNCH * 18
Half tuna and half cucumber roll, california roll, nigiri sushi of tuna, salmon, white fish. Served with miso soup.

CHIRASHI LUNCH * 29
Tuna, salmon, yellowtail, white fish, mackerel, shrimp, squid, octopus, tamago. Served with miso soup.

SASHIMI LUNCH * 29
Two pieces each of tuna, salmon, yellowtail, white fish.
Served with white rice and miso soup.

PRICE PER PIECE [1個あたりの価格]

OTORO *	Fatty tuna	M.P.
CHUTORO *	Medium fatty tuna	M.P.
HON MAGURO *	Bluefin tuna	6
BACHI MAGURO *	Bigeye tuna	5
KONA KANPACHI *	Amberjack	5
HAMACHI *	Yellowtail	5
SAKE *	Faroe Island salmon	4
SMOKED SAKE *	Norwegian smoked salmon	4
SUZUKI *	Sea bass	4
IKA *	Squid	3
SABA *	Mackerel	4
WALU *	Escolar	3
HOTATE *	Scallop	5
TAKO	Octopus	4
EBI	Shrimp	4
BOTAN EBI *	Sweet raw shrimp	7
KANI	Alaskan snow crab	4
UNI *	Sea urchin	M.P.
MASAGO *	Smelt roe	4
TOBIKO *	Flying fish roe	4
IKURA *	Salmon roe	6
UNAGI	Freshwater eel	5
TAMAGO	House made egg omelette	3

MAKI MONO [マキモノ]

CALIFORNIA	Snow crab, avocado, cucumber	8
AAC (v)	Avocado, asparagus, cucumber	6
EBI Q	Shrimp, cucumber	7
KANPYO (v)	Pickled gourd	5
KAPPA (v)	Cucumber	5
NEGI HAMACHI *	Yellowtail, scallion	7
NEW YORK *	Smoked salmon, cream cheese, scallion	8
OSHINKO (v)	Pickled daikon radish, shiso, sesame seed	6
SHITTAKE (v)	Marinated shiitake mushroom, avocado	6
SPICY SALMON DLX *	Salmon, avocado, cucumber, spicy mayo	8
SPICY SCALLOP DLX *	Scallop, avocado, cucumber, spicy mayo	10
SPICY TUNA *	Tuna, spicy mayo	7
SPICY TUNA DLX *	Tuna, avocado, cucumber, spicy mayo	8
TEKKA *	Tuna	7
TEMPURA SHRIMP	Shrimp tempura, scallion, mayo, cucumber	7
UME SHISO KYURI (v)	Plum paste, shiso, sesame seed, cucumber	6
VEGGIE CRUNCH (v)	Sweet potato, cucumber, avocado, asparagus	9

SIGNATURE MAKI [署名マキ]

CHICAGO CRAZY *	Tuna, yellowtail, salmon, crabstick, masago, lettuce, cucumber	13
DRAGON	Freshwater eel, avocado, cucumber, crunch	16
GREEN TURTLE *	Freshwater eel, ebi, tobiko, crunch, wasabi mayo	16
KAMEHACHI *	Tuna, avocado, cucumber, masago	9
RAINBOW *	Crab, tuna, yellowtail, salmon, shrimp, avocado	16
SPIDER *	Softshell crab, masago, scallion, cucumber	10
SUMMER *	Tuna, yellowtail, masago, avocado, cilantro, jalapeno, spicy mayo	12
SUNSET *	Crab, salmon, salmon roe, avocado, cucumber	15
TORO TAKU *	Bluefin fatty tuna, takuan Japanese pickles	17

* Please be advised that consuming raw and undercooked food items may result in foodborne illness.