



Chicago's original Sushi Bar since 1967

Served Mon - Fri 11:30 -3:00

KITCHEN [キッチン]

COLD [冷たい]

| | |
|------------------------------|----|
| GOMA AE (v) | 6 |
| KYURI SU (v) | 5 |
| HIYASHI WAKAME (v) | 6 |
| HIJIKI | 7 |
| KAMEHACHI SALAD | 7 |
| w/ grilled chicken or salmon | 13 |

HOT [温かい]

| | |
|----------------------------|----|
| EDAMAME (v) | 5 |
| SPICY EDAMAME (v) | 6 |
| EBI SHUMAI | 6 |
| ROCK SHRIMP TEMPURA | 10 |
| SHRIMP & VEGETABLE TEMPURA | 13 |
| TORI KARA | 8 |
| GYOZA | 6 |

BENTO BOX [弁当]

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 teriyaki, 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, deep fried organic tofu with sautéed mushrooms, salad, edamame, goma ae, Japanese pickles. Served with white rice.

LUNCH [昼ごはん]

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.

GARLIC BOMBER RICE 11

Spicy 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.

CHICKEN TERIYAKI 16

Garlic ginger teriyaki, broccoli. Served with white rice and miso soup.

SALMON TERIYAKI 18

Atlantic salmon, teriyaki, sautéed vegetables.
Served with white rice and miso soup.

SUSHI BAR [寿司バー]

MORIAWASE [盛合せ]

| | |
|---|-----------|
| 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. | |

NIGIRI/SASHIMI [寿司 / 刺身]

| | | |
|-----------------|-------------------------|------|
| 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 | 4 |
| SAKE * | Faroe Island salmon | 3 |
| SMOKED SAKE * | Norwegian smoked salmon | 4 |
| SUZUKI * | Sea bass | 4 |
| IKA * | Squid | 3 |
| SABA * | Mackerel | 4 |
| WALU * | Escolar | 3 |
| HOTATE * | Scallop | 4 |
| TAKO * | Octopus | 3 |
| EBI * | Shrimp | 3 |
| BOTAN EBI * | Sweet raw shrimp | 5 |
| 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 | 4 |
| TAMAGO * | House made egg omelette | 3 |

MAKI MONO [巻物]

| | | |
|---------------------|---|----|
| CALIFORNIA | Snow crab, avocado, cucumber | 8 |
| AAC (v) | Avocado, asparagus, cucumber | 6 |
| EBI Q | Shrimp, cucumber | 7 |
| DRAGON | Freshwater eel, avocado, cucumber, crunch | 16 |
| FUTO MAKI | Egg omelette, spinach, gourd, Japanese pickles | 8 |
| 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 |
| RAINBOW * | Crab, tuna, yellowtail, salmon, shrimp, avocado | 16 |
| SHIITAKE (v) | Marinated shiitake mushroom, avocado | 6 |
| SPIDER * | Softshell crab, masago, scallion, cucumber | 10 |
| SPICY SALMON DLX * | Salmon, avocado, cucumber, spicy mayo | 8 |
| SPICY SCALLOP DLX * | Scallop, avocado, cucumber, spicy mayo | 8 |
| 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 |
| UNA KYU | Eel, cucumber | 9 |
| VEGGIE CRUNCH (v) | Sweet potato, cucumber, avocado, asparagus | 9 |

SIGNATURE MAKI [特製巻物]

| | | |
|--------------------|---|----|
| BLAZING RED DRAGON | Tempura shrimp, snow crab, tuna, jalapeno, avocado, blazing sauce | 17 |
| CHICAGO CRAZY * | Tuna, yellowtail, salmon, crabstick, masago, lettuce, cucumber | 12 |
| GREEN TURTLE * | Freshwater eel, ebi, tobiko, crunch, wasabi mayo | 16 |
| KAMEHACHI * | Tuna, avocado, cucumber, masago | 9 |
| SPICY TUNA DLX DLX | Spicy tuna, tuna, crunch, eel sauce, tobiko, wasabi mayo | 17 |
| 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 |

* Consuming raw and undercooked food items may increase your risk of foodborne illness.