

COCKTAILS \$12

Osaka Donkey - ch key lime gin, jasmine liqueur, lime, ginger beer

Jupiter - chicago classic cocktail: gin, sake, splash of yuzu, parfait amour

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

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

Nihon-groni - campari, sweet vermouthe, ki no bi kyoto dry gin

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

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

Edo Manhattan - nikka coffee-grain whisky, sweet vermouthe, bitter truth aromatic bitters, plum bitters, maraschino liqueur

Geisha Blue - tito's vodka, house blue berry basil syrup, topped with prosecco

Samurai Bullet - bulleit bourbon, orange bitters, lemon juice, house blue berry basil syrup, splash of sprite

Asian Pear Highball - bulleit bourbon, lemon bitters, Asian pear juice, agave, splash of soda

Tokyo 75 – empress 1908 butterfly pea blossom gin, yuzu citrus, topped with prosecco

WINE

glass *bottle*

BUBBLES

Fantinel prosecco doc. extra dry n.v. fuiuli, italy

9 32

Breban sparkling rose . france

9 32

Moët & Chandon brut champagne . france . 187ml split

26

Rotari sparkling rose . italy

40

Veuve Clicquot brut champagne . france

95

Dom Perignon vintage 2003 champagne . france

250

WHITE

Cliffhanger 2017 . pinot grigio . trentino doc . italy

10 36

Mt. Beautiful 2019 . sauvignon blanc . north canterbury, new zealand

10 36

Fleur de Cap 2017 . chenin blanc . south africa

10 36

Glazebrook 2017 . sauvignon blanc . marlborough, new zealand

11 40

Flint and Steel 2017 . sauvignon blanc . napa valley

11 40

Chateau Lamothe de Haux 2017 . white bordeaux

11 40

Gainey Vineyard 2016 . chardonnay . santa ynez valley, california

12 42

Conundrum 2016 . white blend . california

12 56 liter

Landmark 2017 . chardonnay . sonoma

13 46

Jordan 2016 . chardonnay . sonoma

75

Flowers 2016 . chardonnay . sonoma

99

RED

Disruption 2016 . cabernet sauvignon . washington state

9 32

Joel Gott 2012 . grenache . napa valley

40

Uno 2015 . malbec . argentina

10 36

Steelhead 2017 . pinot noir . sonoma

10 36

Benton Lane 2015 . pinot noir . oregon

12 42

Maverick 2017 . pinot noir . edna valley

14 49

Sasyr 2015 . tuscan red blend

11 40

Heritage 2017 . red blend . columbia valley, washington

12 44

20 Rows 2016 . cabernet sauvignon . napa valley

14 49

Glorit 2012 . bordeaux

40

Flowers 2016 . pinot noir . sonoma

99

ROSE

Fortant 2018 . grenache rose . france

10 36

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

Incognito blood orange ipa . saboo . IN

6

Apex Predator farmhouse ale . chicago . IL

6

Sofie belgian style farmhouse ale . goose island brewery . IL

7

Bodem ipa . half acre

8

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

6

Hell Kitty Kitty belgium style pale ale . whiner brewery

6

SAKE

	<i>Glass</i>	<i>300ml</i>	<i>720ml</i>
CLEAN			
Yuki No Kage <i>junmai</i>	8		
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		99
Kokuryu <i>black dragon . junmai ginjo</i>	16		110
RICH & BOLD			
Mizbashi <i>ginjo</i>	10		67
Narutotai <i>drunken snapper . nama genshu</i>	12		85
Sohomare <i>indigo . junmai ginjo</i>	14		99
AROMATIC			
Chobei <i>daiginjo</i>	10	33	
Dewazakura <i>green ridge . junmai ginjo</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
Kokuryu <i>gold dragon . junmai daiginjo</i>			210
SPECIALTY 'FUN' SAKE			
Crazy Milk <i>unfiltered nigori sake</i>	9	27	63
Dassai 50-fifty <i>unfiltered nigori sake</i>	13		95
SAKE FLIGHT			
Chiyonosono <i>junmai</i> . Takatenjin <i>honjozo</i> . Crazy Milk <i>nigori</i>	14		
HIGH FLIGHT			
Chobei <i>daiginjo</i> . Konteki <i>daiginjo</i> . Dassai 50-fifty <i>nigori</i>	20		
HOT SAKE			
Ozeki . <i>large</i>	10		
Ozeki . <i>small</i>	5		

COLD APPETIZERS

Kyuri Su <i>sliced cucumber . rice vinegar dressing . sesame seed</i>	6
Hiyashi Wakame <i>marinated seaweed . red pepper flakes. sesame seed . cucumber</i>	6
Kamehachi Salad <i>seasonal greens & vegetables . kamehachi dressing</i>	8
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>	8
Vegetable Spring Roll <i>soy wrap . shiitake . avocado . somen noodles . cilantro</i>	9
Oshinko Moriawase <i>assorted japanese pickles</i>	8

HOT APPETIZERS

Edamame

Hot or Cold <i>steamed soy bean pods</i>	5
Spicy <i>garlic . butter . chili oil</i>	7

Tempura

Green Beans <i>honey wasabi dip</i>	8
Vegetable <i>tempura battered fresh vegetables</i>	10
Shrimp and Vegetable <i>tempura battered shrimp & fresh vegetables</i>	12

Kushiyaki

Chicken <i>bell pepper . onion . teriyaki sauce</i>	8
Beef <i>soy marinated grilled tenderloin . miso glazed shishito pepper</i>	12

Dumplings

Gyoza <i>pan-fried pork filled potstickers</i>	6
Ebi Shumai <i>steamed shrimp dumplings</i>	6

Rock Shrimp <i>frisee . sweet and spicy glaze</i>	12
Mushroom Tobanyaki <i>asiago polenta . garlic . butter . sake</i>	12
Crab Cake <i>lump crab . wasabi cream sauce . mango salsa</i>	16
Sautéed Scallops <i>pan-fried sea scallops . soy butter</i>	15
Asparagus Beef Rolls <i>scallions . teriyaki</i>	12
Tori Kara <i>japanese spicy chicken wings</i>	10
Eggplant Dengaku <i>japanese eggplant . den miso sauce . sesame seed</i>	8
Agedashi Tofu <i>deep fried tofu . seasoned soy broth</i>	8
Softshell Crab <i>kara age style . ponzu</i>	10
Breaded Oysters <i>panko fried oysters . japanese bbq sauce</i>	10
Asparagus <i>grilled . miso butter</i>	5
Shishito Pepper <i>grilled</i>	6

ENTREES

Sukiyaki <i>thin beef slices in broth . vegetables . clear noodles</i>	25
Asian Lamb Chops <i>5 pieces . ginger soy marinade . kabocha . farro</i>	25
Fillet of Beef <i>marinated & grilled . fried onion . wasabi mashed potato . asian mushroom sauce</i>	25
Chilean Sea Bass <i>citrus-soy-sake marinade . grilled asparagus with miso butter . white rice</i>	25

Katsu

Pork <i>panko breaded fried pork tenderloin . japanese bbq sauce . white rice</i>	18
Chicken <i>panko breaded fried chicken breast . japanese bbq sauce . white rice</i>	18

Teriyaki

Chicken <i>garlic ginger teriyaki . broccoli . white rice</i>	17
Salmon <i>atlantic salmon . teriyaki . sautéed vegetables . white rice</i>	19

NOODLES

Nabeyaki Udon <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i>	15
Tempura Udon <i>thick noodles in soy broth . tempura shrimp & vegetables</i>	14
Tempura Soba <i>buckwheat noodles in soy broth . tempura shrimp & vegetables</i>	14
Ten Zaru Soba <i>chilled buckwheat noodles . shrimp & vegetable tempura . soy-based dipping sauce</i>	14
Yaki Soba <i>pan fried japanese thin noodles . vegetables . soy flavored sauce</i>	11
<i>add chicken, beef or shrimp (\$3 each)</i>	14
Truffle Soba Noodles <i>sautéed buckwheat noodles . fresh shiitake . arugula . white truffle oil . grated parmesan cheese</i>	16

STARTERS

Oyster Shooter <i>fresh seasonal oyster . quail egg . scallions . ponzu</i>	8
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Uni Shooter <i>uni . cucumber . shiso</i>	10
Tuna Tataki <i>5 pieces seared tuna . avocado . chimichurri-ponzu</i>	14
Chibi Sashimi <i>6 pieces sashimi : 2 maguro, 2 sake, 2 hamachi</i>	18
Hamachi Carpaccio <i>thinly sliced yellowtail . jalapeno . grape tomato . cilantro vinaigrette</i>	18

NIGIRI / SASHIMI

Botan Ebi <i>sweet raw shrimp</i>	6	Inari <i>soybean pocket</i>	3	Smoked Salmon	4
Chu Toro <i>medium fatty tuna</i>	mp	Kani <i>alaskan snow crab</i>	4	Tako <i>octopus</i>	3
Ebi <i>shrimp</i>	3	Maguro <i>tuna</i>	4	Tamago <i>egg omelette</i>	3
Hamachi <i>yellowtail</i>	4	Masago <i>smelt roe</i>	4	Tobiko <i>flying fish roe</i>	4
Hirame <i>flake</i>	4	Sake <i>fresh salmon</i>	3	Unagi <i>freshwater eel</i>	4
Hotate <i>scallop</i>	4	Otoro <i>fatty tuna</i>	mp	Uni <i>sea urchin</i>	7
Ika <i>squid</i>	3	Suzuki <i>sea bass</i>	4	Walu <i>escolar</i>	4
Ikura <i>salmon roe</i>	5	Saba <i>mackerel</i>	3	White tuna <i>albacore</i>	3

MORIAWASE combinations . served with miso soup

Sashimi Zen <i>10-12 pieces of assorted fresh sashimi</i>	28
Sashimi Dekai <i>chef's presentation of 15-18 pieces of sashimi</i>	40
Nigiri Moriwase <i>chef's selection of 8 different kinds of nigiri</i>	26
Sushi & Sashimi Moriwase <i>chef's assortment of sushi and sashimi</i>	35
Sushi A <i>tuna . salmon . whitefish . shrimp . mackerel . tamago . cucumber roll</i>	22
Sushi B <i>tuna . yellowtail . whitefish . shrimp . mackerel . salmon . tamago . tuna roll</i>	26
Kamehachi Combo <i>tuna . yellowtail . salmon . shrimp . spicy tuna . california roll</i>	26

DONBURI – MONO sushi rice bowls . served with miso soup

Chirashi <i>assorted fillets of seafood</i>	28
Sashimi Don <i>choice of tuna, yellowtail or fresh salmon sashimi fillets</i>	30
Sugoi Don <i>chef's selection of Kamehachi's finest seasonal fish</i>	42

MAKI MONO sushi rolls

*AAC <i>avocado . asparagus . cucumber</i>	6
California <i>snow crab . avocado . cucumber</i>	8
Chicago Crazy <i>tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago</i>	14
Dragon <i>fresh water eel . tempura crunch . cucumber . avocado . eel sauce</i>	15
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>	15
Kamehachi <i>tuna . avocado . cucumber . masago</i>	10
*Kappa <i>cucumber</i>	5
Negi Hamachi <i>yellowtail . scallions</i>	8
Negi Maguro <i>tuna . scallions</i>	8
Rainbow <i>crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp</i>	15
Sakekyū <i>fresh salmon . cucumber</i>	8
*Shiitake <i>marinated shiitake mushroom . avocado</i>	6
Special Salmon <i>smoked salmon . scallion . cucumber . crunch . masago . mayo . eel sauce</i>	10
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>	8
Spicy Tuna Deluxe <i>tuna . avocado . cucumber . spicy mayo</i>	9
Spider <i>soft shell crab . scallions . masago . cucumber</i>	10
Summer <i>tuna . yellowtail . green pepper . avocado . masago . cilantro . sesame chili oil . lime</i>	12
Sunset <i>crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce</i>	14
Tempura Shrimp <i>shrimp tempura . scallions . mayonnaise . cucumber</i>	8
Unakyu <i>fresh water eel . cucumber</i>	9
*Veggie Crunch <i>sweet potato , cucumber . avocado . asparagus . tempura . sweet sauce</i>	8

*vegetable rolls

SIGNATURE MAKI specialty sushi rolls

Blazing Red Dragon <i>tempura shrimp . snow crab . jalapeno . avocado . tuna . blazing sauce . fried onion</i>	18
White Heat <i>escolar . wasabi tobiko . avocado . jalapeno . cilantro . chili paste . citrus soy</i>	18
Crouching Tuna – Hidden Crab <i>snow crab . cucumber . avocado . spicy tuna . citrus spicy sauce</i>	18
Tales of Wasabi <i>spicy snow crab . asparagus . wasabi tobiko . hamachi . citrus wasabi . micro greens</i>	18
Deluxe Deluxe <i>crab . scallions . crunch . tuna . spicy tuna . eel sauce . wasabi mayo . tobiko</i>	18
Mayflower <i>tempura shrimp . snow crab . avocado . scallions . spicy tuna . seared sweet chili aioli</i>	18

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.