

## COLD APPETIZERS

<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>Vegetable Spring Roll</b> <i>soy wrap . shiitake . avocado . somen noodles . cilantro</i>	7
<b>Oshinko Moriawase</b> <i>assorted japanese pickles</i>	7

## HOT APPETIZERS

<b>Rock Shrimp</b> <i>frisee . sweet and spicy glaze</i>	10
<b>Mushroom Tobanyaki</b> <i>asiago polenta . garlic . butter . sake</i>	10
<b>Crab Cake</b> <i>lump crab . wasabi cream sauce . mango salsa</i>	16
<b>Sautéed 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>Softshell Crab</b> <i>kara age style . ponzu</i>	10
<b>Breaded Oysters</b> <i>panko fried oysters . japanese bbq sauce</i>	9
<b>Asparagus</b> <i>grilled . miso butter</i>	4
<b>Shishito Pepper</b> <i>grilled</i>	5

## Dumplings

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

## Edamame

<b>Hot or Cold</b> <i>steamed soy bean pods</i>	5
<b>Spicy</b> <i>garlic . butter . chili oil</i>	6

## Tempura

<b>Green Beans</b> <i>honey wasabi dip</i>	7
<b>Vegetable</b> <i>tempura battered fresh vegetables</i>	10
<b>Shrimp and Vegetable</b> <i>tempura battered shrimp &amp; fresh vegetables</i>	12

## Kushiyaki Skewers

<b>Chicken</b> <i>bell pepper . onion . teriyaki sauce</i>	7
<b>Beef</b> <i>soy marinated grilled tenderloin . miso glazed shishito pepper</i>	10

## ENTREES

<b>Sukiyaki</b> <i>thin beef slices in broth . vegetables . clear noodles</i>	21
<b>Asian Lamb Chops</b> <i>5 pieces . ginger soy marinade . kabocha . farro</i>	24
<b>Asian Chimichurri Skirt Steak</b> <i>grilled . fingerlings . yuzu aioli</i>	20
<b>Fillet of Beef</b> <i>marinated &amp; grilled . fried onion . wasabi mashed potato . asian mushroom sauce</i>	25
<b>Chilean Sea Bass</b> <i>citrus-soy-sake marinade . grilled asparagus with miso butter .</i>	25
<b>Faroe Island Salmon</b> <i>butter ponzu sauce . seasonal vegetables . topped with fried shallot</i>	21

## Katsu

<b>Pork</b> <i>panko breaded fried pork tenderloin . japanese bbq sauce . white rice</i>	16
<b>Chicken</b> <i>panko breaded fried chicken breast . japanese bbq sauce . white rice</i>	16

## Teriyaki

<b>Chicken</b> <i>garlic ginger teriyaki . broccoli . white rice</i>	16
<b>Salmon</b> <i>atlantic salmon . teriyaki . sautéed vegetables . white rice</i>	18

## NOODLES

<b>Nabeyaki Udon</b> <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i>	14
<b>Tempura Udon</b> <i>thick noodles in soy broth . tempura shrimp &amp; vegetables</i>	12
<b>Tempura Soba</b> <i>buckwheat noodles in soy broth . tempura shrimp &amp; vegetables</i>	13
<b>Ten Zaru Soba</b> <i>chilled buckwheat noodles . shrimp &amp; vegetable tempura . soy-based dipping sauce</i>	13
<b>Yaki Soba</b> <i>pan fried japanese thin noodles . vegetables . soy flavored sauce</i>	9
<i>add chicken, beef or shrimp (\$3 each)</i>	12
<b>Truffle Soba Noodles</b> <i>sautéed buckwheat noodles . fresh shiitake . arugula . white truffle oil . grated parmesan cheese</i>	16

## STARTERS

<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>Tuna Tataki</b> <i>5 pieces seared tuna . avocado . chimichurri-ponzu</i>	12
<b>Chibi Sashimi</b> <i>6 pieces sashimi : 2 maguro, 2 sake, 2 hamachi</i>	18
<b>Hamachi Carpaccio</b> <i>thinly sliced yellowtail . jalapeno . grape tomato . cilantro vinaigrette</i>	18

## NIGIRI / SASHIMI

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

## MORIAWASE combinations . served with miso soup

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

## DONBURI – MONO sushi rice bowls . served with miso soup

<b>Chirashi</b> <i>assorted fillets of seafood</i>	26
<b>Sashimi Don</b> <i>choice of tuna, yellowtail or fresh salmon sashimi fillets</i>	28
<b>Sugoi Don</b> <i>chef's selection of Kamehachi's finest seasonal fish</i>	39

## MAKI MONO sushi rolls

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

## SIGNATURE MAKI specialty sushi rolls

<b>Blazing Red Dragon</b> <i>tempura shrimp . snow crab . jalapeno . avocado . tuna . blazing sauce . fried onion</i>	17
<b>White Heat</b> <i>escolar . wasabi tobiko . avocado . jalapeno . cilantro . chili paste . citrus soy</i>	17
<b>Crouching Tuna – Hidden Crab</b> <i>snow crab . cucumber . avocado . spicy tuna . citrus spicy sauce</i>	17
<b>Tales of Wasabi</b> <i>spicy snow crab . asparagus . wasabi tobiko . hamachi . citrus wasabi . micro greens</i>	17
<b>Deluxe Deluxe</b> <i>crab . scallions . crunch . tuna . spicy tuna . eel sauce . wasabi mayo . tobiko</i>	17
<b>Mayflower</b> <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.