

HOT APPETIZERS

Gyoza <i>pork-filled pot stickers</i>	6
Vegetable Gyoza	6
Ebi Shumai <i>steamed shrimp dumplings</i>	6
Edamame <i>steamed soybean pods . chilled upon request</i>	5
Spicy Edamame <i>garlic . butter . chili oil</i>	6
Tempura Green Bean <i>honey wasabi dip</i>	7
Vegetable Tempura <i>assorted fresh vegetables</i>	10
Shrimp Tempura <i>shrimp . assorted fresh vegetables</i>	12
Rock Shrimp Tempura <i>frisee . sweet & spicy glaze</i>	10
Mushroom Tobanyaki <i>garlic . butter . sake</i>	7
Sauteed Scallops <i>sea scallops . soy butter</i>	12
Asparagus Beef Rolls <i>scallions . teriyaki</i>	10
Tori Kara <i>japanese spicy chicken wings</i>	8
Tatsuta Age <i>deep-fried chicken nuggets</i>	6
Eggplant Dengaku <i>japanese eggplant . den miso sauce</i>	8
Dynamite <i>baked seafood . shiitake . masago . spicy mayo</i>	12
Agedashi Tofu <i>deep-fried tofu . seasoned soy broth</i>	6
Chicken Yakitori <i>bell pepper . onion . teriyaki sauce</i>	7
Beef Yakiniku <i>grilled tenderloin .</i>	10
Softshell Crab <i>kara age style . ponzu</i>	10
Pork Belly Steam Buns (3) <i>open face bao . braised pork belly . red cabbage</i>	
<i>green cabbage . scallion . sesame seed</i>	9
Bacon Crab Rangoon <i>crispy fried dumpling . crab . bacon . cream cheese</i>	
<i>mango sweet & sour dip</i>	6

COLD APPETIZERS & SALADS

Oyster Shooter <i>quail egg . scallions . chili pepper . ponzu</i>	7
Uni Shooter <i>cucumber . tobiko . shiso</i>	8
Kyuri Su <i>sliced cucumber . rice vinegar dressing</i>	5
Seafood Sunomono <i>assorted seafood . seaweed . cucumber . rice vinegar dressing</i>	12
Crab Martini <i>soft shell crab . snow crab . asian vegetables . tobiko . spicy mayo</i>	15
Tuna Martini <i>maguro . walu . asian vegetables . tobiko . spicy mayo</i>	15
Tuna Tataki <i>seared tuna . avocado . chimichurri-ponzu</i>	12
Vegetable Spring Roll <i>soy wrap . shiitake . avocado . noodles . cilantro</i>	7
Oshinko Moriawase <i>assorted japanese pickles</i>	7
Hiyashi Wakame <i>marinated seaweed . red pepper flakes</i>	6
Goma Ae <i>boiled spinach . sweet sesame sauce</i>	6
Kamehachi Salad <i>romaine & vegetables . kamehachi dressing . small or large</i>	5/9
	+3
Sashimi Zen <i>chef's selection: 5 pieces assorted sashimi</i>	15

Chef Recommendations:

Hamachi Jalapeno <i>hamachi . citrus ponzu . sliced jalapeno</i>	12
Hawaiian Tuna Tacos <i>big-eye tuna, avocado, cilantro, scallions, Japanese spicy mayo</i>	9

ENTREES

Salmon Teriyaki <i>atlantic salmon . teriyaki . seasonal vegetables</i>	18
Chilean Sea Bass <i>citrus & sake marinade . grilled asparagus . miso butter</i>	25
Asian Chimichurri Skirt Steak <i>marinated & grilled . arugula . fingerlings . yuzu aioli</i>	20
Teriyaki New York <i>seasonal vegetable</i>	19
Chicken Teriyaki <i>orange-ginger teriyaki</i>	16
Chicken Katsu <i>panko breaded . japanese bbq sauce . vegetables</i>	15
Ton Katsu <i>panko breaded pork tenderloin . japanese barbecue sauce</i>	16
Bento Box <i>chick, beef or salmon teriyaki . shrimp & vegetable tempura . california roll</i>	20

NOODLES & SOUPS

Sukiyaki <i>thin beef slices in broth . vegetables . clear noodles</i>	21
Nabeyaki Udon <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i>	14
Nagasaki Udon <i>thick noodles in spicy seafood broth . mussels . clams . squid prawn . vegetables</i>	14
Tempura Udon <i>thick noodles in soy broth . tempura shrimp & vegetables</i>	12
Tonkotsu Ramen <i>ramen noodle in pork broth . braised pork belly . bamboo shoot scallion . kamaboko . takana zuke</i>	10
Spicy Chicken Ramen <i>ramen noodle in chicken broth . ground chicken bamboo shoot . scallion . kamaboko</i>	10
Soba Soup <i>soba noodle in shio broth . bamboo shoot . scallion . wakame . spinach</i>	10
Miso Soup <i>traditional japanese soup</i>	3
Ten Zaru Soba <i>chilled buckwheat noodles . shrimp & vegetable tempura soba dipping sauce</i>	13
Yaki Soba <i>pan-fried japanese thin noodles . vegetables . soy-flavored sauce</i>	9
<i>add chicken, beef or shrimp</i>	12
Yaki Udon <i>pan-fried japanese thick noodles . vegetables . garlic-soy sauce</i>	9
<i>add chicken, beef or shrimp</i>	12

SIDES & SAUCES

White Rice	2
Brown or Black Rice	3
Asparagus <i>grilled . miso butter</i>	4
Hijiki <i>seaweed . sweet soy . chicken . peas</i>	4
Renkon <i>lotus root</i>	3
Teriyaki Sauce <i>per ounce</i>	1
Kamehachi Dressing <i>per ounce</i>	1

Complimentary ginger and wasabi. Substitutions, modifications and house-made sauces are an additional charge (please allow extra time). Due to Kamehachi's standards of quality and freshness, some menu items may not always be available.

NIGIRI

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

MORIAWASE combinations . served with miso soup

Sashimi Deluxe <i>chef's selection: 15-18 pieces assorted sashimi . rice</i>	30
Nigiri Moriawase <i>chef's selection: 8 pieces assorted nigiri</i>	25
Sushi & Sashimi Combo <i>9 pieces sashimi (3 maguro, 3 namasake, 3 hamachi) & 4 pieces nigiri (1 maguro, 1 namasake, 1 ebi, 1 whitefish)</i>	25
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 roll . california roll</i>	21

DONBURI-MONO sushi rice bowls . served with miso soup

Chirashi <i>assorted filets of seafood, 11pc</i>	22
Sashimi Don <i>choice of tuna, yellowtail or fresh salmon sashimi filets, 11pc</i>	20
Kow Haku Don <i>five pieces tuna and five pieces yellowtail</i>	21
Sashimi Salad <i>tuna, salmon, yellowtail, seasonal greens and vegetables spicy sauce or house dressing</i>	16

Complimentary ginger and wasabi. Substitutions, modifications and house-made sauces are an additional charge (please allow extra time). Due to Kamehachi's standards of quality and freshness, some menu items may not always be available.

MAKI MONO sushi rolls

California <i>snow crab . avocado . cucumber</i>	7
*A.A.C. <i>avocado . cucumber . asparagus</i>	6
Chicago Crazy <i>tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago</i>	12
Dragon <i>fresh water eel . tempura crunch . cucumber . avocado . eel sauce</i>	14
Ebikyu Deluxe <i>shrimp . cucumber . avocado</i>	7
*Futo <i>spinach . shiitake mushroom . gourd . egg omelet . japanese pickle</i>	8
Green Turtle <i>freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo</i>	14
Kamehachi <i>tuna . avocado . cucumber . masago</i>	9
*Kampyo <i>japanese pickled gourd</i>	6
*Kappa <i>cucumber</i>	5
*Oshinko <i>. pickled radish</i>	6
Negi Hamachi <i>yellowtail . scallions</i>	7
Negi Maguro <i>tuna . scallions</i>	7
New York <i>smoked salmon . cream cheese . scallion</i>	7
Rainbow <i>crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp</i>	14
Sakekyu <i>fresh salmon . cucumber</i>	7
*Shiitake <i>shiitake mushroom . avocado</i>	6
Special Salmon <i>smoked salmon . scallion . cucumber . crunch . masago . mayo . eel sauce</i>	9
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>	7
Spicy Tuna Deluxe <i>tuna . avocado . cucumber . spicy mayo</i>	8
Spider <i>soft shell crab . scallion . masago . cucumber</i>	10
Summer <i>tuna . yellowtail . jalapeno . avocado . masago . cilantro . spicy mayo . sesame chili oil . lime</i>	11
Sunset <i>crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce</i>	13
Sweet Potato Roll <i>tempura-fried sweet potato</i>	6
Tekka <i>tuna</i>	6
Tempura Shrimp <i>shrimp tempura . scallion . mayonnaise . cucumber</i>	7
Unakyu <i>fresh water eel . cucumber</i>	8
*Veggie Crunch <i>sweet potato . cucumber . avocado . asparagus . tempura . sweet sauce</i>	8
*Vegetable Rolls	

Complimentary ginger and wasabi. Substitutions, modifications and house-made sauces are an additional charge (please allow extra time). Due to Kamehachi's standards of quality and freshness, some menu items may not always be available.

SIGNATURE MAKI specialty sushi rolls

Blazing Hamachi <i>spicy tuna mix . cucumber // hamachi . red tobiko . jalapeno . ponzu</i>	17
Crouching Tuna-Hidden Crab <i>snow crab . cucumber . avocado // spicy tuna . citrus spicy sauce</i>	17
Double Spider Roll <i>fried soft shell crab . avocado . scallion // asian chili sauce . fried shallot</i>	17
Dynamite Roll <i>scallop . shrimp . masago . broiled with spicy mayo . avocado asparagus . unagi</i>	20
May Flower <i>tempura shrimp . snow crab . avocado . scallion // spicy tuna . seared sweet chili aioli</i>	17
Negi Albacore <i>spicy tuna . jalapeno . avocado . crunch // torched albacore . shiitake . onion</i>	17
Northbrook Roll <i>fried soft-shell crab . masago . cucumber // unagi . avocado . choice of sweet or spicy</i>	20
Ocean Drive <i>tuna . salmon . hamachi . jalapeno . cilantro . asparagus . spicy mayo // soy wrapper . ginger dressing . chili oil</i>	17
Red Dragon <i>snow crab . shrimp tempura . avocado // eel sauce . spicy sauce . fried onion</i>	17
Spicy Tuna Crunch <i>crab stick . cucumber . tempura crunch // spicy tuna . potato crunch unagi & wasabi sauces</i>	17
Spicy Tuna Dlx Dlx <i>crab . scallion . crunch . tuna // spicy tuna . eel sauce wasabi mayo . tobiko</i>	17
Tales of Wasabi <i>spicy snow crab . asparagus . wasabi tobiko // hamachi citrus wasabi . micro green</i>	17
White Heat <i>escolar . wasabi tobiko . avocado . jalapeno . cilantro // chili paste . citrus soy</i>	17
Wonderful Roll <i>tempura shrimp . crab // spicy scallop . avocado . potato crunch chef's special sauce</i>	17
Lobster maki <i>lobster tempura, cucumber, avocado// spicy mayo, multi color tobiko</i>	14
Eight volcanoes <i>tempura shrimp . ginger, scallions, masago, //avocado, scallop mix, unagi sauce</i>	17

Complimentary ginger and wasabi. Substitutions, modifications and house-made sauces are an additional charge (please allow extra time). Due to Kamehachi's standards of quality and freshness, some menu items may not always be available.

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 foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.