

HOT APPETIZERS

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| Gyoza <i>pork-filled potstickers</i> | 8 |
| Vegetable Gyoza | 8 |
| Ebi Shumai <i>steamed shrimp dumplings</i> | 8 |
| Edamame <i>steamed soybean pods . chilled upon request</i> | 6 |
| Spicy Edamame <i>garlic . butter . chili oil</i> | 7 |
| Tempura Green Bean <i>honey wasabi dip</i> | 8 |
| Vegetable Tempura <i>assorted fresh vegetables</i> | 11 |
| Shrimp Tempura <i>shrimp . assorted fresh vegetables</i> | 16 |
| Rock Shrimp Tempura <i>frisee . sweet & spicy glaze</i> | 14 |
| Mushroom Tobanyaki <i>asiago polenta . garlic . butter . sake</i> | 14 |
| Asparagus Beef Rolls <i>scallions . teriyaki</i> | 15 |
| Tatsuta Age <i>deep-fried chicken nuggets</i> | 8 |
| Dynamite <i>baked seafood . shiitake . masago . spicy mayo</i> | 13 |
| Agedashi Tofu <i>deep-fried tofu . seasoned soy broth</i> | 8 |
| Chicken Yakitori <i>marinated chicken thigh . teriyaki glazed</i> | 8 |
| Beef Yakiniku <i>grilled beef . shishito pepper with miso butter</i> | 11 |
| Softshell Crab <i>kara age style . ponzu</i> | 13 |
| Pork Belly Steam Buns (3) <i>open face bao . braised pork belly . red cabbage green cabbage . scallion . sesame seed</i> | 11 |

COLD APPETIZERS & SALADS

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| Oyster Shooter <i>quail egg . scallions . ponzu</i> | 7 |
| Uni Shooter <i>cucumber . tobiko . shiso</i> | mp |
| Seafood Sunomono <i>cooked crab . octopus . shrimp . seaweed . cucumber . rice vinegar dressing</i> | 15 |
| Crab Martini <i>soft shell crab . snow crab . asian vegetables . tobiko . spicy mayo</i> | 18 |
| Tuna Martini <i>maguro . walu . asian vegetables . tobiko . spicy mayo</i> | 18 |
| Tuna Tataki <i>seared tuna . avocado . chimichurri-ponzu</i> | 15 |
| Vegetable Spring Roll <i>rice wrap . shiitake . avocado . noodles . cilantro</i> | 10 |
| Hiyashi Wakame <i>marinated seaweed . red pepper flakes</i> | 7 |
| Goma Ae <i>boiled spinach . sweet sesame sauce</i> | 8 |
| Kamehachi Salad <i>romaine & vegetables . kamehachi dressing . small or large add chicken +5 / salmon +6 / tofu +4</i> | 6/10 |
| Sashimi Zen <i>chef's selection: 12 pieces assorted sashimi . rice</i> | 32 |
| Chibi Sashimi <i>6 pieces sashimi : 2 maguro, 2 sake, 2 hamachi</i> | 19 |

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.

ENTREES

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| Salmon Teriyaki <i>atlantic salmon . teriyaki . seasonal vegetables</i> | 20 |
| Chilean Sea Bass <i>citrus & sake marinade . grilled asparagus . miso butter</i> | 32 |
| Asian Chimichurri Skirt Steak <i>marinated & grilled . arugula . fingerlings . yuzu aioli</i> | 25 |
| Teriyaki New York <i>seasonal vegetable</i> | 25 |
| Chicken Teriyaki <i>orange-ginger teriyaki</i> | 16 |
| Chicken Katsu <i>panko breaded . japanese bbq sauce . vegetables</i> | 16 |
| Ton Katsu <i>panko breaded pork tenderloin . japanese barbecue sauce</i> | 18 |
| Bento Box <i>chick, beef or salmon teriyaki . shrimp & vegetable tempura . california roll</i> | 25 |

NOODLES & SOUPS

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| Sukiyaki <i>thin beef slices in broth . vegetables . clear noodles</i> | 24 |
| Nabeyaki Udon <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i> | 16 |
| Nagasaki Udon <i>thick noodle in spicy seafood broth . mussels . Squid prawn . vegetables</i> | 16 |
| Tempura Udon <i>thick noodles in soy broth . tempura shrimp & vegetables</i> | 15 |
| Tonkotsu Ramen <i>ramen noodle in pork broth . braised pork belly . bamboo shoot scallion . kamaboko . takana zuke</i> | 13 |
| Spicy Chicken Ramen <i>ramen noodle in chicken broth . ground chicken bamboo shoot . scallion . kamaboko</i> | 13 |
| Soba Soup <i>soba noodle in shio broth . bamboo shoot . scallion . wakame . spinach</i> | 13 |
| Ten Zaru Soba <i>chilled buckwheat noodles . shrimp & vegetable tempura soba dipping sauce</i> | 15 |
| Yaki Soba <i>pan-fried japanese thin noodles . vegetables . soy-flavored sauce add chicken, beef or shrimp</i> | 11 14 |
| Yaki Udon <i>pan-fried japanese thick noodles . vegetables . garlic-soy sauce add chicken, beef or shrimp</i> | 11 14 |

SIDES & SAUCES

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| White Rice | 2 |
| Brown or Black Rice | 3 |
| Hijiki <i>seaweed . sweet soy . chicken . peas</i> | 4 |
| Teriyaki Sauce <i>per ounce</i> | 1 |
| Kamehachi Dressing <i>per ounce</i> | 1 |
| Miso Soup <i>traditional japanese soup</i> | 3 |

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NIGIRI

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| Botan Ebi <i>sweet raw shrimp</i> | 5 | Namasake <i>fresh salmon</i> | 5 |
| Maguro <i>tuna</i> | 6 | Saba <i>mackerel</i> | 4 |
| Ebi <i>shrimp</i> | 4 | Smoked Salmon | 5 |
| Hamachi <i>yellowtail</i> | 5 | Suzuki <i>sea bass</i> | 5 |
| Hirame <i>fluke</i> | 5 | Tamago <i>egg omlette</i> | 3 |
| Hotate <i>scallop</i> | 6 | Tako <i>octopus</i> | 5 |
| Ika <i>squid</i> | 5 | Tobiko <i>flying fish roe</i> | 7 |
| Ikura <i>salmon roe</i> | 7 | Unagi <i>freshwater eel</i> | 5 |
| Inari <i>soybean pocket</i> | 4 | Uni <i>sea urchin</i> | mp |
| Kani <i>alaskan snow crab</i> | 7 | Walu <i>escolar</i> | 5 |
| White Tuna <i>albacore</i> | 5 | | |

MORIWASE combinations . served with miso soup

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| Sashimi Deluxe <i>chef's selection: 15 pieces assorted sashimi . rice</i> | 42 |
| Nigiri Moriawase <i>chef's selection: 9 pieces assorted nigiri</i> | 30 |
| 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> | 38 |
| Sushi A <i>tuna . salmon . whitefish . shrimp . mackerel . tamago . cucumber roll</i> | 24 |
| Sushi B <i>tuna . yellowtail . whitefish . shrimp . mackerel . salmon . tamago . tuna roll</i> | 29 |
| Kamehachi Combo <i>tuna . yellowtail . salmon . shrimp . spicy tuna roll . california roll</i> | 28 |

DONBURI-MONO sushi rice bowls . served with miso soup

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| Chirashi <i>assorted filets of seafood</i> | 30 |
| Sashimi Don <i>choice of tuna, yellowtail or fresh salmon sashimi filets</i> | 32 |
| Kow Haku Don <i>five pieces tuna and five pieces yellowtail</i> | 32 |
| Sashimi Salad <i>tuna, salmon, yellowtail, seasonal greens and vegetables spicy sauce or house dressing</i> | 17 |



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MAKI MONO *sushi rolls*

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| California <i>snow crab . avocado . cucumber</i> | 10 |
| Calikama <i>Kanikama Crab stick . avocado . cucumber</i> | 7 |
| *A.A.C. <i>avocado . cucumber . asparagus</i> | 7 |
| Chicago Crazy <i>tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago</i> | 15 |
| Dragon <i>fresh water eel . tempura crunch . cucumber . avocado . eel sauce</i> | 17 |
| Ebikyu Deluxe <i>shrimp . cucumber . avocado</i> | 9 |
| *Futo <i>spinach . shiitake mushroom . gourd . egg omelet . japanese pickle</i> | 9 |
| Green Turtle <i>freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo</i> | 17 |
| Kamehachi <i>tuna . avocado . cucumber . masago</i> | 11 |
| *Kampyo <i>japanese pickled gourd</i> | 6 |
| *Kappa <i>cucumber</i> | 5 |
| *Oshinko <i>. pickled radish</i> | 6 |
| Negi Hamachi <i>yellowtail . scallions</i> | 8 |
| Negi Maguro <i>tuna . scallions</i> | 8 |
| New York <i>smoked salmon . cream cheese . scallion</i> | 9 |
| Rainbow <i>crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp</i> | 17 |
| Sakekyu <i>fresh salmon . cucumber</i> | 8 |
| *Shiitake <i>shiitake mushroom . avocado</i> | 7 |
| Special Salmon <i>smoked salmon . scallion . cucumber . crunch . masago . mayo . eel sauce</i> | 11 |
| Spicy Salmon Deluxe <i>fresh salmon . avocado . cucumber . spicy mayo</i> | 10 |
| Spicy Scallop Deluxe <i>scallop . avocado . cucumber . spicy mayo</i> | 10 |
| Spicy Tuna <i>tuna . spicy mayo</i> | 8 |
| Spicy Tuna Deluxe <i>tuna . avocado . cucumber . spicy mayo</i> | 10 |
| Spider <i>soft shell crab . scallion . masago . cucumber</i> | 11 |
| Summer <i>tuna . yellowtail . gr pepper . avocado . masago . cilantro . spicy mayo . sesame chili oil . lime</i> | 12 |
| Sunset <i>crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce</i> | 15 |
| Sweet Potato Roll <i>tempura-fried sweet potato . sweet sauce</i> | 7 |
| Tekka <i>tuna</i> | 8 |
| Tempura Shrimp <i>shrimp tempura . scallion . mayonnaise . cucumber</i> | 9 |
| Unakyu <i>fresh water eel . cucumber</i> | 10 |
| *Veggie Crunch <i>sweet potato . cucumber . avocado . asparagus . tempura . sweet sauce</i> | 10 |
| *Vegetable Rolls | |



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SIGNATURE MAKI specialty sushi rolls

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| Blazing Hamachi <i>spicy tuna mix . cucumber //</i> <i>hamachi . red tobiko . jalapeno . ponzu</i> | 19 |
| Crouching Tuna-Hidden Crab <i>snow crab . cucumber . avocado //</i> <i>spicy tuna . citrus spicy sauce</i> | 19 |
| Double Spider Roll <i>fried soft shell crab . avocado . scallion //</i> <i>asian chili sauce . fried shallot</i> | 19 |
| Dynamite Roll <i>scallop . shrimp . masago . broiled with spicy mayo . avocado</i> <i>asparagus . unagi</i> | 20 |
| May Flower <i>tempura shrimp . snow crab . avocado . scallion //</i> <i>spicy tuna . seared sweet chili aioli</i> | 19 |
| Negi Albacore <i>spicy tuna . jalapeno . avocado . crunch //</i> <i>torched albacore . shiitake . onion</i> | 19 |
| Northbrook Roll <i>fried soft-shell crab . masago . cucumber //</i> <i>unagi . avocado . choice of sweet or spicy</i> | 20 |
| Ocean Drive <i>tuna . salmon . hamachi . jalapeno . cilantro . asparagus . spicy mayo //</i> <i>soy wrapper . ginger dressing . chili oil</i> | 19 |
| Red Dragon <i>snow crab . shrimp tempura . avocado //</i> <i>eel sauce . spicy sauce . fried onion</i> | 19 |
| Spicy Tuna Crunch <i>crab stick . cucumber . tempura crunch // spicy tuna . potato crunch</i> <i>unagi & wasabi sauces</i> | 19 |
| Spicy Tuna Dlx Dlx <i>crab . scallion . crunch . tuna // spicy tuna . eel sauce</i> <i>wasabi mayo . tobiko</i> | 19 |
| Tales of Wasabi <i>spicy snow crab . asparagus . wasabi tobiko // hamachi</i> <i>citrus wasabi . micro green</i> | 19 |
| White Heat <i>escolar . wasabi tobiko . avocado . jalapeno . cilantro // chili paste . citrus soy</i> | 19 |
| Wonderful Roll <i>tempura shrimp . crab // spicy scallop . avocado . potato crunch</i> <i>chef's special sauce</i> | 19 |



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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.

POKE BOWLS! **Small bowl 16oz \$12** **Large Bowl 24oz \$16**

CHOOSE YOUR BASE:

*White Rice, Brown Rice, Sushi Rice or
Mixed Greens*

CHOOSE YOUR PROTEIN (marinated or plain)

Vegetarian, Tofu, Tuna, Salmon

CHOOSE A SIGNATURE PRESENTATION:

Hachi Classic Bowl

*cucumber, carrot, avocado, scallion, seaweed salad, edamame, furikake,
pickled ginger, Kamehachi dressing*

Fire Bowl

*scallion, tobiko, jalapeno, edamame, furikake, avocado, cilantro,
pickled ginger, wasabi mayo,
spicy red sauce, Kamehachi dressing*

Luau Bowl

pineapple, shiitake, scallion, fried onion, cucumber, avocado, pickled ginger, spicy mayo & teriyaki sauce

OR

BUILD YOUR OWN:

Toppings

*cucumber, avocado, jalapeno, tobiko,
ginger, seaweed salad, cilantro, carrot, shiitake, pineapple, pickled ginger*

Sauces

*spicy mayo, sweet miso, wasabi mayo, teriyaki, spicy red sauce, chili oil, wasabi vinaigrette, Kamehachi
dressing*

