

COLD APPETIZERS

| | |
|---|----|
| Hiyashi Wakame seaweed . red pepper flakes. sesame . cucumber | 7 |
| Kamehachi Salad spring mix . carrot . cucumber . lotus root . kamehachi dressing | 10 |
| Goma Ae tender spinach . sweet sesame sauce . sesame seed | 8 |
| Vegetable Spring Roll soy wrap . shiitake . avocado . somen noodles . cilantro | 10 |
| Tuna Tataki 5 pcs seared tuna . avocado . sesame soy | 15 |
| Yellowtail Hamachi yellowtail . jalapeno . grape tomato. cilantro vinaigrette | 22 |

HOT APPETIZERS

| | |
|---|-------|
| Rock Shrimp frisee . sweet and spicy glaze | 14 |
| Mushroom Tobanyaki asiago polenta . garlic . butter . sake | 12 |
| Agedashi Tofu deep fried tofu . seasoned soy broth | 8 |
| Shishito Pepper grilled . ponzu . bonito flakes | 10 |
| Edamame steamed or spicy | 6 / 7 |

Dumplings

| | |
|--|---|
| Gyoza pan-fried pork potstickers | 8 |
| Veggie Gyoza | 8 |
| Ebi Shumai steamed shrimp dumplings | 8 |

Tempura

| | |
|--|----|
| Green Beans honey wasabi dip | 8 |
| Vegetable assorted fresh vegetables | 11 |
| Shrimp and Vegetable battered shrimp & fresh vegetables | 16 |

Kushiyaki Skewers

| | |
|---|----|
| Chicken Yakitori marinated chicken thigh . teriyaki glazed | 8 |
| Beef Yakiniiku tender steak . shishito pepper. sweet soy glaze | 11 |

ENTREES

| | |
|--|----|
| Ginger Lamb Chops 4 pieces . ginger soy marinade . eggplant . cucumber | 36 |
| Skirt Steak grilled . fingerlings . yuzu aioli | 32 |
| Prime Filet marinated & grilled . fried onion . wasabi mashed potato . asian mushroom sauce | 44 |
| Salmon Teriyaki marinated cucumber. shisho. teriyaki glaze | 27 |
| Chilean Sea Bass saikyo miso marinade . rainbow carrots | 34 |
| Teriyaki Chicken shiitake . broccolini . teriyaki sauce | 18 |

Katsu

| | |
|---|----|
| Pork panko breaded fried pork tenderloin . Japanese BBQ sauce . white rice | 18 |
| Chicken panko breaded fried chicken breast . Japanese BBQ sauce . white rice | 16 |

NOODLES

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

STARTERS

| | |
|---|----|
| Oyster Shooter fresh seasonal oyster . quail egg . scallions . ponzu | MP |
| Uni Shooter uni . cucumber . shiso | MP |
| Chibi Sashimi 6 pieces sashimi : 2 maguro, 2 sake, 2 hamachi | 19 |

NIGIRI / SASHIMI

| | | | | | |
|--|----|--------------------------------------|----|--------------------------------------|----|
| Botan Ebi <i>sweet raw shrimp</i> | 5 | Inari <i>soybean pocket</i> | 4 | Smoked Salmon | 5 |
| Chu Toro <i>medium fatty tuna</i> | mp | Kani <i>alaskan snow crab</i> | 7 | Tako <i>octopus</i> | 5 |
| Ebi <i>shrimp</i> | 4 | Maguro <i>tuna</i> | 6 | Tamago <i>egg omelette</i> | 3 |
| Hamachi <i>yellowtail</i> | 6 | Akami <i>bluefin tuna</i> | 8 | Tobiko <i>flying fish roe</i> | 4 |
| Hirame <i>fluke</i> | 6 | Sake <i>fresh salmon</i> | 5 | Unagi <i>freshwater eel</i> | 5 |
| Hotate <i>scallop</i> | 6 | Otoro <i>fatty tuna</i> | mp | Uni <i>sea urchin</i> | mp |
| Suzuki <i>sea bass</i> | 5 | Ikura <i>salmon roe</i> | 7 | Saba <i>mackerel</i> | 3 |

MORIAWASE combinations . served with miso soup

| | |
|---|----|
| Sashimi Zen <i>12 pieces of assorted fresh sashimi</i> | 32 |
| Sashimi Dekai <i>chef's presentation of 18 pieces of sashimi</i> | 42 |
| Nigiri Moriawase <i>chef's selection of 8 different kinds of nigiri</i> | 30 |
| Sushi & Sashimi Moriawase <i>chef's assortment of sushi and sashimi</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 . california roll</i> | 28 |

DONBURI – MONO sushi rice bowls . served with miso soup

| | |
|--|----|
| Chirashi <i>assorted selection of seafood</i> | 30 |
| Sashimi Don <i>choice of tuna, yellowtail or fresh salmon sashimi</i> | 32 |
| Sugoi Don <i>chef's selection of Kamehachi's finest seasonal fish</i> | 42 |

MAKI MONO sushi rolls *vegetarian rolls

| | |
|---|----|
| *AAC <i>avocado . asparagus . cucumber</i> | 7 |
| California <i>snow crab . avocado . cucumber</i> | 10 |
| Calikama <i>Kanikama . avocado . cucumber</i> | 7 |
| Chicago Crazy <i>tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago</i> | 15 |
| Dragon <i>freshwater eel . tempura crunch . cucumber . avocado . eel sauce</i> | 17 |
| *Futo <i>spinach . 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 |
| *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> | 17 |
| Sakekyu <i>fresh salmon . cucumber</i> | 8 |
| *Shiitake <i>marinated 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 . scallions . masago . cucumber</i> | 11 |
| 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> | 15 |
| Tempura Shrimp <i>shrimp tempura . scallions . 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 |

SIGNATURE MAKI specialty sushi rolls

| | |
|---|----|
| Blazing Red Dragon <i>tempura shrimp . snow crab . jalapeno . avocado . tuna . blazing sauce . fried onion</i> | 21 |
| White Heat <i>escolar . wasabi tobiko . avocado . jalapeno . cilantro . chili paste . citrus soy</i> | 19 |
| Crouching Tuna – Hidden Crab <i>snow crab . cucumber . avocado . spicy tuna . citrus spicy sauce</i> | 20 |
| Tales of Wasabi <i>spicy snow crab . asparagus . wasabi tobiko . hamachi . citrus wasabi . micro greens</i> | 19 |
| Deluxe Deluxe <i>crab . scallions . crunch . tuna . spicy tuna . eel sauce . wasabi mayo . tobiko</i> | 19 |
| Mayflower <i>tempura shrimp . snow crab . avocado . scallions . spicy tuna . seared sweet chili aioli</i> | 20 |

Many of our menu items contain raw products. 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.