

HOT APPETIZERS

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
Tori Kara Japanese spicy chicken wings	10
Tatsuta Age <i>deep-fried chicken nuggets</i>	8
Eggplant Dengaku Japanese eggplant . den miso sauce	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
Soft Shell Crab <i>kara age style . ponzu</i>	13
Pork Belly Steam Buns (3) <i>open-faced bao . braised pork belly . red cabbage green cabbage . scallion . sesame seed</i>	11

COLD APPETIZERS & SALADS

Oyster Shooter <i>quail egg . scallions . ponzu</i>	7
Uni Shooter <i>cucumber . tobiko . shiso</i>	mp
Kyuri Su sliced cucumber . rice vinegar dressing	5
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 of assorted sashimi .</i>	32
Chibi Sashimi <i>6 pieces sashimi : 2 maguro, 2 sake, 2 hamachi</i>	19

ENTREES

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

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 . scallion . kamaboko . takana zuke</i>	13
Spicy Chicken Ramen <i>ramen noodle in chicken broth . ground chicken scallion . kamaboko</i>	13
Soba Soup <i>soba noodle in shio broth .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

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

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>	5
Maguro <i>tuna</i>	6	Saba <i>mackerel</i>	4
Ebi <i>shrimp</i>	4	Smoked Salmon	5
Hamachi <i>yellowtail</i>	5	Madai <i>red sea bream</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

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

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

Chef Recommendations:

Hamachi Jalapeno <i>Hamachi . citrus ponzu . sliced jalapeno</i>	16
Hawaiian Tuna Tacos <i>big-eye tuna . avocado . cilantro . scallions . spicy mayo</i>	14

Cha Han (Japanese Fried rice)

12

Japanese fried rice dish prepared with rice as a primary ingredient and a myriad of additional ingredients and seasonings

Add Chicken / Beef / Shrimp

3

MAKI MONO sushi rolls

California <i>snow crab</i> . avocado . cucumber	13
Calikama Crab stick . avocado . cucumber	9
*A.A.C. avocado . cucumber . asparagus	7
Chicago Crazy tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago	15
Dragon fresh water eel . tempura crunch . cucumber . avocado . eel sauce	17
Ebikyū Deluxe shrimp . cucumber . avocado	9
*Futo spinach . shiitake mushroom . gourd . egg omelet . japanese pickle	9
Green Turtle freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo	17
Kamehachi tuna . avocado . cucumber . masago	11
*Kampyo japanese pickled gourd	6
*Kappa cucumber	5
*Oshinko . pickled radish	6
Negi Hamachi yellowtail . scallions	8
Negi Maguro tuna . scallions	8
New York smoked salmon . cream cheese . scallion	9
Rainbow crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp	17
Sakekyū fresh salmon . cucumber	8
*Shiitake shiitake mushroom . avocado	7
Special Salmon smoked salmon . scallion . cucumber . crunch . masago . mayo . eel sauce	11
Spicy Salmon Deluxe fresh salmon . avocado . cucumber . spicy mayo	10
Spicy Scallop Deluxe scallop . avocado . cucumber . spicy mayo	10
Spicy Tuna tuna . spicy mayo	8
Spicy Tuna Deluxe tuna . avocado . cucumber . spicy mayo	10
Spider soft shell crab . scallion . masago . cucumber	11
Summer tuna . yellowtail . gr pepper . avocado . masago . cilantro . spicy mayo . sesame chili oil . lime	12
Sunset <i>snow crab</i> . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce	15
Sweet Potato Roll tempura-fried sweet potato	7
Tekka tuna	8
Tempura Shrimp shrimp tempura . scallion . mayonnaise . cucumber	9
Unakyu fresh water eel . cucumber	10
*Veggie Crunch sweet potato . cucumber . avocado . asparagus . tempura . sweet sauce	10
*Vegetable Rolls	



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SIGNATURE MAKI specialty sushi rolls

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
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>snow crab . scallion . crunch . tuna // spicy tuna . eel sauce</i> <i>wasabi mayo . tobiko</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*

Luuu 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*

