

COLD APPETIZERS • **Vegetarian items** * **Raw**

• HIYASHI WAKAME <i>marinated seaweed . sesame seed . cucumbers</i>	7
• KAMEHACHI SALAD <i>spring mix . carrot . cucumber . lotus root . kamehachi dressing</i>	10
• GOMA AE <i>boiled spinach . sweet sesame sauce . sesame seed</i>	8
• VEGETABLE SPRING ROLL <i>soy wrap . shiitake . avocado . somen noodles . cilantro</i>	10
* HAMACHI CARPACCIO <i>8 pc yellowtail . yuzu vinaigrette . tomato . jalapeno.</i>	22
* OYSTER SHOOTER <i>fresh seasonal oyster . quail egg . scallions . ponzu</i>	MP
* UNI SHOOTER <i>uni . cucumber . shiso</i>	MP
* TUNA TATAKI <i>5 pc seared tuna . avocado . chimichurri ponzu</i>	22
* CHIBI SASHIMI <i>6 pc sashimi : 2 maguro, 2 sake, 2 hamachi</i>	19

HOT APPETIZERS

ROCK SHRIMP <i>frisee sweet and spicy glaze</i>	14
MUSHROOM TOBANYAKI <i>asiago polenta . garlic . butter . sake</i>	12
AGEDASHI TOFU <i>deep fried tofu . seasoned soy broth</i>	8
SHISHITO PEPPER <i>grilled . ponzu . bonito flakes</i>	10
EGGPLANT DENGAKU <i>oven baked eggplant w/ aka dark miso sauce</i>	14

DUMPLING

GYOZA <i>pan-fried pork filled potstickers</i>	8
• VEGGIE GYOZA <i>flash-fried potstickers</i>	8
EBI SHUMAI <i>steamed shrimp dumplings</i>	8

TEMPURA

GREEN BEANS <i>honey wasabi dip</i>	8
• VEGETABLE <i>battered fresh vegetable</i>	11
SHRIMP AND VEGETABLE <i>Battered shrimp & fresh vegetables</i>	16

EDAMAME

• HOT OR COLD <i>steamed soy bean pods</i>	6
• SPICY GARLIC <i>butter . chili oil</i>	7

KUSHIYAKI SKEWERS

CHICKEN YAKITORI <i>marinated chicken thigh . teriyaki glazed</i>	8
BEEF YAKINIKU <i>Tender steak . shishito pepper . sweet soy glaze</i>	11

ENTREE

GINGER LAMB CHOPS <i>4 pieces . ginger soy marinade . kabocha . farro</i>	36
HANGER STEAK <i>grilled . fingerlings . sweet ginger soy</i>	32
NY STRIP <i>marinated & grilled . fried onion . mushroom sauce . rainbow fingerling potatoes</i>	44
SALMON TERIYAKI <i>broccolini . marinated cucumbers . teriyaki glaze</i>	27
CHILEAN SEA BASS <i>saikyo miso marinade . rainbow carrots</i>	34
CHICKEN TERIYAKI <i>broccolini . teriyaki sauce</i>	18

KATSU

PORK <i>panko breaded fried pork tenderloin . Japanese BBQ sauce . white rice</i>	18
CHICKEN <i>panko breaded fried chicken breast . Japanese BBQ sauce . white rice</i>	16

NOODLES

NABEYAKI UDON <i>thick noodles in soy broth . tempura shrimp . egg . fishcake . chicken</i>	16
TEMPURA UDON <i>thick noodles in soy broth . tempura shrimp & vegetables</i>	14
TEMPURA SOBA <i>buckwheat noodles in soy broth . tempura shrimp & vegetables</i>	15
TEN ZARU SOBA <i>chilled buckwheat noodles . shrimp & vegetable tempura . soy-based dipping sauce</i>	15
• YAKI SOBA <i>pan fried Japanese thin noodles . vegetables . soy flavored sauce</i> add chicken, beef or shrimp (\$3 each)	11
• TRUFFLE SOBA NOODLES <i>sautéed buckwheat noodles . fresh shiitake . arugula . white truffle oil . grated parmesan</i> add chicken, beef or shrimp (\$3 each)	16

* PLEASE NOTE 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.

NIGIRI / SASHIMI

* BOTAN EBI <i>sweet raw shrimp</i>	5	INARI <i>soybean pocket</i>	4	SMOKED SALMON	5
* TAKO <i>octopus</i>	5	* EBI <i>shrimp</i>	4	* MAGURO <i>tuna</i>	6
KANI <i>alaskan snow crab</i>	7	TAMAGO <i>egg omelet</i>	3	* IKURA <i>salmon roe</i>	7
* HAMACHI <i>yellowtail</i>	6	* AKAMI <i>lean 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	* CHU TORO <i>fatty tuna</i>	MP	* SABA <i>mackerel</i>	3

*MORIAWASE combinations . served with miso soup

SASHIMI ZEN <i>chef's presentation of 12 pieces of fresh sashimi</i>	32
SASHIMI DEKAI <i>chef's presentation of 18 pieces of fresh sashimi</i>	42
NIGIRI MORIAWASE <i>chef's selection of 8 pieces of fresh 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 fillets of seafood</i>	30
SASHIMI DON <i>choice of tuna, yellowtail or fresh salmon sashimi fillets</i>	32
SUGOI DON <i>chef's selection of Kamehachi's finest seasonal fish</i>	42

MAKI MONO sushi rolls ● **Vegetarian item**

● AAC <i>avocado . asparagus . cucumber</i>	7
CALIFORNIA <i>snow crab . avocado . cucumber</i>	13
* 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
* SAKEYU <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 . microgreens</i>	19
* TUNA 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

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 Kamehachi