



# KAMEHACHI

CHICAGO'S ORIGINAL SUSHI BAR

## HOT

- EDAMAME** steamed soy bean pods (hot or cold) ... 6
- SPICY GARLIC EDAMAME** chili oil, garlic butter ... 7
- ROCK SHRIMP\*** fried shrimps, sweet+spicy glaze, frisée ... 14
- MUSHROOM TOBANYAKI** asiago polenta, garlic, butter, sake ... 12
- AGEDASHI TOFU** deep-fried tofu, seasoned soy broth ... 8
- SHISHITO PEPPERS** ponzu, bonito flakes ... 10
- EGGPLANT DENGAKU** oven-baked eggplant, aka dark miso ... 14
- GYOZA PORK** pan-fried pork filled potstickers ... 8
- GYOZA VEGGIE** flash-fried potstickers ... 8
- EBI SHUMAI\*** steamed shrimp dumplings ... 8
- TEMPURA SHRIMP\* + VEGETABLE**  
panko-breaded shrimps + vegetables ... 16
- TEMPURA VEGETABLE** panko-breaded vegetables ... 11
- TEMPURA GREEN BEANS** panko-breaded, honey wasabi dip ... 8
- CHICKEN YAKITORI\*** skewered teriyaki chicken thighs ... 8
- BEEF YAKINIKU\***  
skewered tender steak, shishito peppers, sweet soy glaze ... 11

## ENTRÉES

- KATSU BERKSHIRE PORK** panko-breaded fried pork tenderloin, japanese bbq sauce, white rice ... 18
- KATSU CHICKEN\*** panko-breaded fried chicken breast, japanese bbq sauce, white rice ... 16
- GINGER LAMB CHOPS\***  
ginger-soy marinade, kabocha, farro ... 36
- NY STRIP\*** marinated & grilled, fried onion, mushroom sauce, rainbow fingerling potatoes ... 44
- HANGER STEAK\***  
roasted fingerling potatoes, sweet ginger soy ... 32
- SALMON TERIYAKI\***  
broccolini, marinated cucumbers, teriyaki glaze ... 27
- CHILEAN SEA BASS\***  
saikyo miso marinade, rainbow carrots ... 34
- CHICKEN TERIYAKI\*** broccolini, teriyaki sauce ... 18

## COLD

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

## NOODLES

- NABEYAKI UDON** thick noodles in soy broth, tempura shrimp, egg, fish cake, 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\***  
sautéed thin noodles with vegetables, soy-based sauce ... 11  
*add-on: chicken, beef or shrimp (+3 each)*
- TRUFFLE SOBA\***  
sautéed buckwheat noodles, fresh shiitake, arugula, white truffle oil, grated parmesan ... 16  
*add-on: chicken, beef or shrimp (+3 each)*

NO SUBSTITUTIONS, PLEASE. MENU ITEMS SUBJECT TO AVAILABILITY + PRICE CHANGE.

\*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\*

// SUBJECT TO AVAILABILITY

<b>BOTAN EBI</b> .....	<b>5</b>
sweet raw shrimp	
<b>EBI</b> .....	<b>4</b>
cooked shrimp	
<b>TAKO</b> .....	<b>5</b>
octopus	
<b>KANI</b> .....	<b>7</b>
alaskan snow crab	
<b>HAMACHI</b> .....	<b>6</b>
yellowtail	
<b>HIRAME</b> .....	<b>6</b>
fluke	
<b>HOTATE</b> .....	<b>6</b>
scallop	
<b>SUZUKI</b> .....	<b>5</b>
sea bass	
<b>INARI</b> .....	<b>4</b>
soybean pocket	
<b>TAMAGO</b> .....	<b>3</b>
egg omelet	
<b>MAGURO</b> .....	<b>6</b>
tuna	
<b>AKAMI</b> .....	<b>8</b>
lean bluefin tuna	
<b>CHU TORO</b> .....	<b>MP</b>
medium fatty tuna belly	
<b>OTORO</b> .....	<b>MP</b>
fatty tuna belly	
<b>SAKE</b> .....	<b>5</b>
fresh salmon	
<b>SMOKED SALMON</b> .....	<b>5</b>
wood smoked salmon	
<b>UNI</b> .....	<b>MP</b>
sea urchin	
<b>UNAGI</b> .....	<b>5</b>
barbecued freshwater eel	
<b>SABA</b> .....	<b>3</b>
mackerel	
<b>IKURA</b> .....	<b>7</b>
marinated salmon roe	
<b>TObIKO</b> .....	<b>4</b>
flying fish roe	

## MORIAWASE\*

// SERVED WITH MISO SOUP

<b>SASHIMI ZEN</b> chef's presentation of 12 pieces of fresh sashimi ...	32
<b>SASHIMI DEKAI</b> chef's presentation of 18 pieces of fresh sashimi...	42
<b>NIGIRI MORIAWASE</b> chef's selection of 8 pieces of fresh nigiri ...	30
<b>SUSHI &amp; SASHIMI MORIAWASE</b> chef's assortment of sushi and sashimi...	38
<b>SUSHI A</b> tuna, salmon, whitefish, shrimp, mackerel, tamago, cucumber roll ...	24
<b>SUSHI B</b> tuna, yellowtail, whitefish, shrimp, mackerel, salmon, tamago, tuna roll ...	29
<b>KAMEHACHI COMBO</b> tuna, yellowtail, salmon, shrimp, spicy tuna, california roll ...	28

## DONBURI MONO\*

// SUSHI RICE BOWL SERVED WITH MISO SOUP

<b>CHIRASHI DON</b> assorted fillets of seafood ...	30
<b>SASHIMI DON</b> choice of tuna, yellowtail or fresh salmon sashimi fillets ...	32
<b>SUGOI DON</b> chef's selection of kamehachi's finest seasonal fish ...	42

## KAMEHACHI MAKI\*

// SPECIALTY SUSHI ROLLS

<b>BLAZING RED DRAGON</b>	tempura shrimp, snow crab, jalapeno, avocado, tuna, blazing sauce fried onion ...	21
<b>WHITE HEAT</b>	escolar, wasabi tobiko, avocado, jalapeno, cilantro, chili paste, citrus soy ...	19
<b>CROUCHING TUNA, HIDDEN CRAB</b>	snow crab, cucumber, avocado, spicy tuna, citrus spicy sauce ...	20
<b>TALES OF WASABI</b>	spicy snow crab, asparagus, wasabi tobiko, hamachi, citrus wasabi, microgreens ...	19
<b>TUNA DELUXE</b>	crab, scallions, crunch, tuna, spicy tuna, eel sauce, wasabi mayo, tobiko ...	19
<b>MAYFLOWER</b>	tempura shrimp, snow crab, avocado, scallions, spicy tuna, sweet chili aioli ...	20

## MAKI MONO\*

// SUSHI ROLLS

<b>CALIFORNIA</b> snow crab, avocado, cucumber ...	13
<b>CHICAGO CRAZY</b> tuna, yellowtail, salmon, crabstick, cucumber, lettuce, masago ...	15
<b>DRAGON</b> freshwater eel, tempura crunch, cucumber, avocado, eel sauce ...	17
<b>GREEN TURTLE</b> freshwater eel, tempura crunch, ebi, tobiko, wasabi mayo ...	17
<b>KAMEHACHI</b> tuna, avocado, cucumber, masago ...	11
<b>NEGI HAMACHI</b> yellowtail, scallions ...	8
<b>NEGI MAGURO</b> tuna, scallions ...	8
<b>RAINBOW</b> crab, avocado, cucumber, tuna, yellowtail, salmon ...	17
<b>SAKEYU</b> fresh salmon, cucumber ...	8
<b>SPECIAL SALMON</b> smoked salmon, scallion, cucumber, crunch, masago, mayo, eel sauce ...	11
<b>SPICY SALMON DELUXE</b> fresh salmon, avocado, cucumber, spicy mayo ...	10
<b>SPICY SCALLOP DELUXE</b> scallop, avocado, cucumber, spicy mayo ...	10
<b>SPICY TUNA</b> tuna, spicy mayo ...	8
<b>SPICY TUNA DELUXE</b> tuna, avocado, cucumber, spicy mayo ...	10
<b>SPIDER</b> soft shell crab, scallions, masago, cucumber ...	11
<b>SUMMER</b> tuna, yellowtail, green pepper, avocado, masago, cilantro, sesame chili oil, lime ...	12
<b>SUNSET</b> crab, avocado, cucumber, fresh salmon, salmon roe, sweet miso sauce ...	15
<b>TEMPURA SHRIMP</b> tempura shrimp, scallions, mayo cucumber ...	9
<b>UNAKYU</b> fresh water eel, cucumber ...	10

## MAKI MONO VEG

// VEGETARIAN SUSHI ROLLS

<b>AAC</b> avocado, asparagus, cucumber ...	7
<b>FUTO</b> spinach, gourd, egg omelet, japanese pickle ...	9
<b>KAPPA</b> cucumber ...	5
<b>SHIITAKE</b> marinated shiitake mushroom, avocado ...	7
<b>VEGGIE CRUNCH</b> sweet potato, cucumber, avocado, asparagus, tempura, sweet sauce ...	10



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