



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, w/ dengaku sauce miso ... 14
- PORK GYOZA** pan-fried pork filled potstickers ... 8
- VEGGIE GYOZA** flash-fried potstickers ... 8
- EBI SHUMAI*** steamed shrimp dumplings ... 8
- TEMPURA SHRIMP* + VEGETABLE**
panko-breaded shrimps + vegetables ... 16
- VEGETABLE TEMPURA** panko-breaded vegetables ... 11
- GREEN BEAN TEMPURA** 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

- TONKATSU** panko-breaded fried berkshire pork tenderloin, japanese bbq sauce, white rice ... 18
- CHICKEN KATSU*** 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, house 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

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

MORIAWASE*

// SERVED WITH MISO SOUP

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

DONBURI MONO*

// SUSHI RICE BOWL SERVED WITH MISO SOUP

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

KAMEHACHI MAKI*

// SPECIALTY SUSHI ROLLS

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

MAKI MONO*

// SUSHI ROLLS

CALIFORNIA snow crab, avocado, cucumber ...	13
CHICAGO CRAZY tuna, yellowtail, salmon, crabstick, cucumber, lettuce, masago ...	15
DRAGON freshwater eel, tempura crunch, cucumber// avocado, eel sauce ...	17
GREEN TURTLE freshwater eel, tempura crunch// ebi, tobiko, wasabi mayo ...	17
KAMEHACHI tuna, avocado, cucumber, masago ...	11
NEGI HAMACHI yellowtail, scallions ...	8
NEGI MAGURO tuna, scallions ...	8
RAINBOW crab, avocado, cucumber, tuna, yellowtail, salmon ...	17
SAKEYU fresh salmon, cucumber ...	8
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, scallions, masago, cucumber ...	11
SUMMER tuna, yellowtail, green pepper, avocado, masago, cilantro, sesame chili oil, lime ...	12
SUNSET crab, avocado, cucumber// fresh salmon, salmon roe, sweet miso sauce ...	15
TEMPURA SHRIMP tempura shrimp, scallions, mayo cucumber ...	9
UNAKYU fresh water eel, cucumber ...	10

MAKI MONO VEG

// VEGETARIAN SUSHI ROLLS

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



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