



# KAMEHACHI

CHICAGO'S ORIGINAL SUSHI BAR

## HOT

- EDAMAME** steamed soy bean pods, sea salt (hot or cold) ... 6
- SPICY GARLIC EDAMAME** chili oil, garlic, butter, sea salt ... 7
- ROCK SHRIMP** tempura fried shrimps, sweet & spicy glaze ... 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 with miso dengaku glaze... 14
- PORK GYOZA** pan-fried pork filled potstickers ... 8
- VEGGIE GYOZA** flash-fried potstickers w/ soybean protein ... 8
- EBI SHUMAI** steamed shrimp dumplings ... 8
- SHRIMP & VEGETABLE TEMPURA**  
tempura battered shrimps & assorted vegetables ... 16
- VEGETABLE TEMPURA** tempura battered assorted vegetables ... 11
- GREEN BEAN TEMPURA** tempura battered, honey wasabi dip ... 8
- CHICKEN YAKITORI** skewered teriyaki chicken thighs, green pepper & onion ... 8
- BEEF YAKINIKU**  
skewers of marinated beef, shishito peppers, sweet soy glaze ... 11

## ENTRÉES

- TONKATSU** panko-breaded berkshire pork cutlet, cabbage, japanese bbq sauce, white rice ... 18
- CHICKEN KATSU** panko-breaded chicken breast cutlet, cabbage, 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, white rice ... 27
- CHILEAN SEA BASS**  
saikyo miso marinade, rainbow carrots, white rice ... 34
- CHICKEN TERIYAKI** broccolini, teriyaki sauce, white rice ... 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 tuna, 2 salmon, 2 yellowtail ... 19

## NOODLES

- NABEYAKI UDON** thick noodles in soy broth, soft egg, fish cake, chicken side of tempura shrimp ... 16
- TEMPURA UDON** thick noodles in soy broth, side of shrimp & vegetable tempura ... 14
- TEMPURA SOBA** buckwheat noodles in soy broth, side of shrimp & vegetable tempura ... 15
- TEN ZARU SOBA** chilled buckwheat noodles, side of shrimp & vegetable tempura, soy-based dipping sauce ... 15
- YAKI SOBA**  
pan fried thin noodles with vegetables, soy-based sauce ..11  
*add-on: chicken, beef or shrimp (+3 each)*
- TRUFFLE SOBA**  
pan fried buckwheat noodles, shiitake, arugula, garlic, 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>
snow crab claw	
<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	
<b>*WALU</b> .....	<b>4</b>
super white tuna	
<b>IKA</b> .....	<b>4</b>
squid	

## MORIAWASE\*

ASSORTMENTS SERVED WITH MISO SOUP

<b>SASHIMI ZEN</b> chef's 12-piece selection ...	32
<b>SASHIMI DEKAI</b> chef's 18-piece premium selection...	42
<b>NIGIRI MORIAWASE</b> chef's 8-piece selection of 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> chef assortment of sashimi ...	30
<b>SASHIMI DON</b> choice of tuna, yellowtail or fresh salmon ...	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>	super white tuna, wasabi tobiko, avocado, jalapeno, cilantro, chili paste, citrus soy with soy paper ...	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>SPICY TUNA DELUXE DELUXE</b>	snow crab, scallions, tempura 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// tempura shrimp, 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> snow crab, avocado, cucumber, tuna, yellowtail, salmon ...	17
<b>SAKEYU</b> fresh salmon, cucumber ...	8
<b>SPECIAL SALMON</b> smoked salmon, scallions, 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> snow crab, avocado, cucumber// fresh salmon, salmon roe, sweet miso sauce ...	15
<b>TEMPURA SHRIMP</b> tempura shrimp, scallions, mayo, cucumber ...	9
<b>UNAKYU</b> freshwater 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> tempura sweet potato, cucumber, avocado, asparagus, rolled in tempura crunch, sweet sauce ...	10



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