

## COOL SUSHI

### Makimono

<b>Spicy Tuna (6)</b> 🌶️ Diced fresh tuna with chili oil, mayo, masago, and smelt eggs.	5.95
<b>California (6)</b> Cucumber, avocado, and crab stick with masago outside.	5.45
<b>Crunchy Spicy Tuna (6)</b> 🌶️ Spicy tuna with tempura crumb outside.	6.95
<b>Alaskan (6)</b> Fresh salmon, avocado, and crab stick with black tobikko outside.	5.95
<b>Philly (6)</b> Smoked salmon and cream cheese.	5.95
<b>Tempura Shrimp (6)</b> Shrimp tempura, mayo, and masago, topped with a marinated sweet soy sauce.	6.95
<b>Salmon-Avocado (6)</b> Fresh salmon sashimi and avocado.	5.25
<b>Unagi-Cucumber (6)</b> Grilled eel with cucumber topped with a marinated sweet soy sauce.	5.95
<b>Tuna-Avocado (6)</b> Fresh tuna sashimi and avocado.	5.50
<b>Super White Creamy (6)</b> Super White Tuna, avocado, mayo, and masago.	6.45
<b>Spicy Salmon (6)</b> 🌶️ Fresh salmon and spicy mayo.	5.95
<b>Spicy Shrimp (6)</b> 🌶️ Fresh cooked shrimp, chili oil, mayo, masago, scallions surrounded by red tobikko.	7.95
<b>Spicy Scallop (6)</b> 🌶️ Seared scallop, spicy mayo, avocado, and masago.	6.95
<b>Spicy Tako (6)</b> 🌶️ Diced octopus mixed with scallions, masago, mayo, a spicy sauce, and chili oil.	6.45
<b>Smoked Salmon Maki (6)</b> Smoked salmon with a hint of hickory flavor.	4.95
<b>Spider (5)</b> Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce.	7.95
<b>Salmon Skin Maki (5)</b> Salmon skin, avocado, cucumber, and masago topped with a sweet soy sauce.	5.95
<b>Tekka Maki (Tuna) (6)</b> Fresh tuna encased in seaweed.	4.95
<b>Negi Hamachi (6)</b> Yellow Tail with scallions encased in seaweed.	5.25

### Vegetable Maki 🌱

<b>Cucumber Maki (6)</b> Made with slices of cucumber. A beginner's favorite.	3.75
<b>Avocado Maki (6)</b> Made with slices of avocado.	3.75
<b>Sweet Potato Tempura Maki (6)</b> Sweet potato tempura, mayo, and topped with a marinated sweet soy sauce.	4.95
<b>Asparagus Tempura Maki (6)</b> Made with asparagus tempura and mayo.	3.95

🌱 Vegetarian    🌶️ Spicy  
\* Gluten-free soy sauce is available upon request

### Signature Rolls

<b>Obama-Nami (10)</b> 🌶️ The Obama-nami roll is made with a diverse group of ingredients which includes unagi, avocado, and cream cheese with a hint of green pepper, smoke salmon, and spicy mayo rolled in sushi rice and covered with red tobikko.	13.95
<b>Fukudome (10)</b> 🌶️ Jumbo Roll: Shrimp tempura, mayo, masago, avocados, chili sauce, tobikko, cream cheese, and scallions, with a tempura crumb outside and topped with wasabi mayo and a sweet soy sauce.	13.95
<b>Mega Vega (Hearty Vegetarian) (8)</b> Jumbo Roll: The Mega Vega is packed with tempura sweet potato and broccoli which gives it a slight nutty flavor. It also includes beets and thinly sliced cucumbers which gives more texture. Thinly sliced avocados on top drizzled with wasabi mayo and sweet soy sauce.	9.95
<b>Oceano (8)</b> 🌶️ Fresh octopus rolled in cilantro, avocado, and jalapeños topped with nicely seared white tuna and served with spicy mayo and lime garnish.	11.95
<b>Akira (10)</b> 🌶️ Jumbo Roll: Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce.	12.95
<b>Harajuku (10)</b> 🌶️ Jumbo Roll: Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobikko outer covering.	12.95
<b>Dragon (8)</b> Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce.	9.95
<b>Rainbow (8)</b> Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago.	10.95
<b>Caterpillar (8)</b> Eel, cucumber, crab stick, and avocado lightly coated with red and black tobikko.	10.95
<b>Mount Fuji (8)</b> 🌶️ Cooked shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell.	10.95



### Sushi Combinations

(Served with Miso Soup – No Substitutions Please)

<b>Sushi Gold</b> 8 pieces sushi (2 Tuna, 2 Salmon, 1 Yellow Tail, 1 Tako, 1 Shrimp, and 1 Fresh Water Eel) with choice spicy tuna maki or California maki.	19.95
<b>Sushi Silver</b> 5 pieces sushi (1 Tuna, 1 Salmon, 1 Yellow Tail, 1 Shrimp, and 1 Fresh Water Eel) with choice of spicy tuna maki or California maki.	14.95

### Sashimi (Served with Miso Soup & Sushi Rice)

<b>Sashimi Gold Platter</b> 12 pieces of assorted seafood Chef's Selection.	19.95
<b>Sashimi Silver Platter</b> 9 pieces of assorted seafood Chef's Selection.	16.95
<b>Sashimi Platter (Tuna or Salmon)</b>	12.95
<b>Sashimi Platter (Yellowtail)</b>	14.95

### Sashimi or Sushi (A la Carte)

(By the Piece)

<b>Maguro Tuna</b>	2.50
<b>Hamachi Yellow Tail</b>	2.50
<b>Namasake Fresh Salmon</b>	2.25
<b>Sake Smoked Salmon</b>	2.25
<b>Escolar Super White Tuna</b>	2.25
<b>Seared White Tuna Seared White Tuna</b>	2.25
<b>Unagi Fresh Water Eel</b>	2.25
<b>Ebi Cooked Shrimp</b>	1.95
<b>Tako Octopus</b>	1.95
<b>Tamago Cooked Egg</b>	1.75
<b>Ikura Salmon Roe</b>	2.25
<b>Masago Smelt Egg</b>	2.25
<b>Tobikko</b>	2.25

(Red, Black, or Orange) Flying Fish Roe



### Bento Boxes

Our Bento Boxes are served with Vegetable Tempura, 6 pieces of California Maki, and your choice of one of the following Teriyaki dishes. Asian Coleslaw made with miso dressing, and rice also accompany your meal.

<b>Chicken Teriyaki Bento Box</b> with mushroom, asparagus.	11.95
<b>Beef Teriyaki Bento Box</b> with mushroom.	12.95
<b>Salmon Teriyaki Bento Box</b> with mushroom.	13.95

### Desserts

<b>Cheesecake - Raspberry</b>	5.95
<b>Mango Pudding</b>	3.95
<b>Chocolate Cake</b>	5.95

### Drinks

<b>Soft Drinks</b> Coke, Diet Coke, Sprite.	1.75
<b>Hot Tea</b> Green tea or jasmine tea.	1.75
<b>Thai Iced Coffee</b> Sweet iced coffee with sweet cream.	2.50
<b>Thai Iced Tea</b> Thai iced tea with sweet cream.	2.50
<b>Raspberry Jasmine</b> Fragrant jasmine iced tea combined with fruity raspberry.	2.75

### Side Orders

<b>Jasmine Rice</b>	2.00
<b>Sushi Rice</b>	2.00
<b>Shrimp Substitutions</b>	2.00
<b>Beef Substitutions</b>	1.00
<b>Noodles</b> Choice of Thin or Wide	2.00
<b>Peanut Sauce</b>	1.50
<b>Extra Sauces</b>	0.50
<b>Hand Roll (Temaki) Extra Charge</b>	1.00

🌱 Vegetarian    🌶️ Spicy  
\* Gluten-free soy sauce is available upon request

“Recently recommended by **Metromix.com** as one of 12 fresh restaurants to order from in Chicago.”

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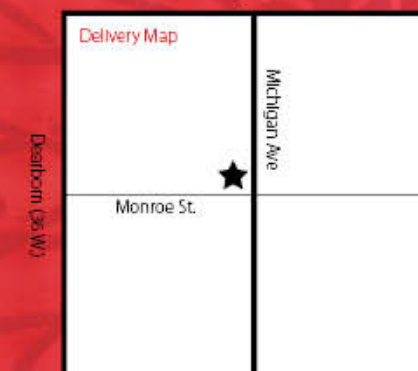


### Delivery Information

Delivery Charge - \$2.50 Minimum Order - \$15

At Hot Woks Cool Sushi, we're doing our best to move toward eco-friendly takeout packaging. Although they may look like plastic, our cups, containers, forks, spoons and some sushi containers are actually plastic substitutes made from starch or sugar. We're not finished yet. But, we're getting there.

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## HOT WOK

### Appetizers

- Untraditional Egg Rolls (2)** 4.25  
Many Asian countries lay claim to a variety of egg roll styles. More than 50 years ago, the only egg roll you could easily order was the Cantonese Style Egg Roll that was found in many Chinese restaurants. Ours is a bit untraditional. We incorporate Asian spices, peanut sauce, and an Italian sausage, cabbage, carrot, and caramelized onion stuffing, which is served with sweet & sour sauce and wasabi mayo.
- Petite Egg Roll (8)** 5.75  
The small bite-sized egg rolls originate from Thailand and contain chicken, shrimp, and bean thread noodles. We serve it with a sweet sour sauce.
- Chicken Satay (4)** 6.50  
Seared chicken breast marinated in Thai spices is served with a peanut dipping sauce and balanced with a cool cucumber salad.
- Spring Roll (12)** 5.75  
Our vegetable spring rolls are made with avocados, bean sprouts, and eggs lightly seasoned with our own tamarind vinaigrette and rolled in rice paper. So good, you will forget it's good for you. Served with a rich tamarind sauce.
- Crab Rangoon (5)** 5.25  
A deep fried dumpling containing diced crab stick, chives, and cream cheese. Served with sweet & sour sauce.
- Gyoza (5)** 4.95  
Delicate Japanese pork dumplings lightly steamed and then pan-fried for added flavor. Served in our own sesame chili sauce.
- Edamame** ♡ 3.95  
Edamame soybean pods harvested right before the beans begin to harden are lightly boiled and seasoned with sea salt.
- Tempura Appetizer** 7.25  
Two tempura battered deep-fried shrimp and an assortment of tempura vegetables served with a sweet Mirin dipping sauce.
- Spicy Chicken Wings** 🌶️ 5.75  
Six pieces of chicken wings fried in a spicy coating served with wasabi mayo and a sweet & sour chili sauce.
- The Tasting Platter** 9.95  
Like variety? Try a sampling of our favorite appetizers: Petite Egg Roll (4), Chicken Satay (2), Gyoza (3), and Edamame.

### Salads

- Cucumber Salad** ♡ 3.45  
Sliced cucumbers, red onions, carrot, and scallion dressed in a sweet & sour vinaigrette, which is served as a salad but can also make a refreshing side dish as well.
- Seaweed Salad** ♡ 5.95  
A salad made of six different types of seaweed and tossed in light rice wine and sesame oil vinaigrette.
- Tuna Avocado Salad** 7.75  
Sliced tuna sashimi served over a bed of tossed avocado and mixed green vegetables with a creamy spicy soy dressing.
- House Salad** 6.95  
Lettuce, red onion, lychee and cranberries sprinkled with crunchy wonton chips and sesame-miso dressing.

### Soups

- Miso Soup** 2.50  
A Japanese soup consisting of a stock called 'dashii', which is mixed with softened miso, scallions, seaweed, and tofu.
- Tom Yum Soup** 🌶️ 5.25  
The Thai version of Hot & Sour soup with chicken breast, white mushrooms, tomatoes, bell peppers, lemon grass, Kaffir lime leaves, and lime juice.
- Vegetable Tofu Soup** ♡ 4.75  
An Asian style vegetable soup made with tofu, assorted vegetables, and noodles simmered in a clear broth.



♡ Vegetarian    🌶️ Spicy  
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### Noodle Dishes

- Pad See Ewe** 7.75  
A popular Thai stir-fry made with large flat rice noodles, eggs, beef, and broccoli finished in a rich garlic and oyster sauce.
- Chicken Chow Mein (Cantonese Style)** 8.45  
Delightful blend of chicken breast sauteed with shitake mushrooms, peapods, green onions and bean sprouts served over a bed of pan-fried Chinese egg noodles.
- Pad Thai** 7.50  
A stir-fry noodle dish made with chicken combined with fresh thin rice noodles, eggs, bean sprouts, and green onions tossed in a sweet and tangy sauce topped with crushed peanuts, carrot, cabbage, and lime.
- Pad Kee Mao** 🌶️ 7.95  
Stir-fried wide rice noodles with chicken, shrimp, basil leaves, carrots, tomatoes, baby corn, jalapeno pepper and bell peppers.
- Hot Woks Noodles** 8.25  
Indulge yourself with a combination stir-fry containing chicken, shrimp, green spinach noodles, and mixed vegetables in a sweet and tangy sauce. Includes Jalapeno peppers. A House specialty.
- Yakisoba** 8.50  
Yakisoba means "fried noodles" in Japanese. Our dish is made with chicken, mushrooms, and seasoned cabbage in a Japanese Worcester sauce garnished with a sprinkle of shredded seaweed and sesame seeds.
- Mongolian Noodles** 8.95  
Tender chunks of beef sauteed in a rich black bean gravy with baby corn and scallions topped with light crispy noodles.
- Tempura Udon** 8.50  
Popular shrimp and vegetable tempura served on the side with a noodle soup made with hearty Udon noodles.

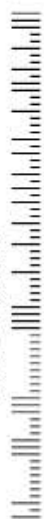


### Entrees (Served with Rice)

- General Tao Chicken** 🌶️ 8.95  
Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. A favorite among Chinese food lovers.
- Pepper Steak** 8.95  
A hearty dish made with beef sauteed with bell peppers, baby corn and onions in a rich black bean garlic sauce.
- Cashew Chicken** 🌶️ 8.25  
A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, white mushrooms, onions, pineapples, and peapods.
- Garlic Chicken** 7.95  
Flavorful chicken breast blended with ginger, baby corn, and carrots in a devouring chardonnay garlic sauce, garnished with steamed broccoli.
- Beef and Broccoli** 8.25  
Slices of tender beef and ginger with broccoli prepared in a special delicate sauce.
- Vegetable Delight** ♡ 7.45  
A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce.
- Chinese Fried Rice** 7.75  
Chinese fried rice made with our own beef, bean sprouts and onions.
- Hot Woks Fried Rice** 🌶️ 7.75  
Our Spicy Basil Fried Rice is cooked with diced Italian sausage and pineapples and browned with Thai spices, and fragrant basil.
- Rama Chicken** 8.25  
Traditional Thai dish made with sauteed chicken in a flavorful peanut sauce garnished with steamed broccoli.
- Panang Curry** 🌶️ 8.25  
Choice of noodles or rice with chunks of tender chicken breast stewed in a rich Panang curry and coconut gravy with carrots, bell peppers, and basil leaves. (note: one of the ingredients in the panang curry is peanuts)
- Firecracker Shrimp** 🌶️ 9.95  
Our firecracker shrimp is deep fried and covered with a spicy sweet and sour sauce made with a tropical blend of peppers, mangoes, pineapples and onions.
- Spicy Basil** 🌶️ 7.95  
One of the more well-known spicy Thai dishes is made with Thai sweet basil, chicken, bell peppers, mushrooms, onions, and jalapeno peppers.
- Mandarin Orange Chicken** 9.50  
Deep fried chicken breast combined with snow peas, carrots, bell peppers, and onions in a zesty orange sauce.

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