



BEVERAGES

House-made Yuzu Soda	4.25
Hot Green or Jasmine Tea	3.50
Thai Ice Coffee or Thai Iced Tea	4.25
Raspberry Jasmine Iced Tea	4.25
Passionfruit Jasmine Iced Tea	4.25
Unsweetened Iced Tea	3.25
Coke, Diet Coke or Sprite	2.50
San Pellegrino	
Sparkling fruit beverage	3.25

SIGNATURE DRINKS

Yuzu Shoga	9.95
Effen Yuzu Vodka Prosecco Yuzu Puree Ginger cherry garnish	
Kiwi Blossom	10.50
Tanqueray Gin Kiwi lime Sparkling Water	
Apricot Mai Tai	12.50
Myers Rum Gold Rum Fruit Juices Orgeat * Apricot Curacao	
Japanese Old Fashioned	12.95
Togouchi Japanese Whiskey Sweet Vermouth * Bitters	
Watermelon Cucumber Cooler	10.25
Effen Cucumber Vodka Watermelon Wine Bitters Lemon Splash	
Mango Madness	10.95
Mango puree Tequila Triple Sec.	
Lychee Mimosa	10.95
Sparkling Wine Lychee Juice Orange Juice	

BEER

Sapporo	6.50
Oberon (Summer Seasonal)	6.95
Asahi	6.75
Kirin Beer	6.95
Half Acre Waybird Hazy IPA	7.25
Haymarket Blood Orange Blonde	6.95
Kona Big Wave	6.95
Hominem Pale Ale Spiteful Brewing	7.25
Maplewood Son of Juice IPA	7.25
St. Bernardus Tokyo Belgian Ale	7.95
Northman Rose Cider	7.75
Blue Moon	6.95
Daisy Cutter Pale Ale 16 oz can	8.50
Stiegl Radler Grapefruit	6.95
Miller Lite	5.95

WINE

	Glass	Bottle
Maso Canali Pino Grigio	11	36
Decoy Sauvignon Blanc		40
Hess Sauvignon Blanc		
Shirrtail Ranch	11.5	38
Spellbound Chardonnay	12	37
La Jolie Fleur Rose	11.5	36
Reserve des Betrands		
Elegance Rosé		40
Amalaya Malbec Blend	11	38
Smith & Perry Pinot Noir		38
Mc Bride Red Blend		40
Augment Cabernet Sauvignon		42
Torresella Prosecco Brut	10	34
Taittinger Brut La Francaise		60

JAPANESE SAKE & WHISKEY

Traditional Junmai (Warm Sake) \$13.95 250ml	Nigori Kizakura Crisp and smooth milky nigori 16.95 300ml	Sakemoto Aromas & flavors of pineapple, apple & papaya. Satiny smooth with a bright, long finish. \$11 Glass or \$30/720ml btl
Nigori Junmai Unfiltered Sweet & creamy roughly filtered. 15.95 375ml	Draft Junmai Yaegaki Natural freshness & subtle sweetness a perfect pair with fresh fish 15.95 300ml	Suntory Whiskey \$7.95 Shots \$12.50 Bomb
Shibata Black Select Option of Junmai Ginjo, Yuzu or Cloudy \$18.00 300ml	Hana Kizakura Junmai Ginjo Sweet and fruity aroma \$16.75 300ml	Hakkaisan Tokubetsu Junmai Brewed with water from Mount Hakkai snow. Dry body mild & creamy texture. 16.95 300 ml
Shibata Sake Flight Try them all: Junmai Ginjo, Yuzu & Cloudy 19.99	Katana Hanamomai Sake Full bodied Junmai Ginjo US National Sake Silver Medal Award \$15.25 180ml	

SALADS

Cucumber Salad Cucumbers carrots onions sweet & sour vinaigrette. 4.75	House Salad Mixed greens red onion lychee cranberries crispy noodles sesame-miso dressing. 5.95	Seaweed Salad Six varieties of seaweed fresh mixed greens rice wine sesame vinaigrette. 6.75	Tuna Avocado Salad * Tuna sashimi avocado greens creamy spicy dressing. 10.50
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SOUP & APPETIZERS

Miso Soup 3.50	Egg Rolls New! (2) Asian spices peanut sauce pork & shrimp cabbage carrot onion stuffing sweet & sour sauce 6.50	Fried Vegetable Petite Spring Rolls (6) Crisp veggie egg rolls served with a sweet and sour sauce. 5.95	Crab Rangoon (5) Fried dumpling diced kani crab meat chives cream cheese. Served with sweet & sour sauce. 7.25	Spicy Chicken Wings Five pieces of chicken wings fried and then coated in a spicy sweet sauce. 8.95
Vegetable Tofu Soup 6.50	Petite Egg Roll (8) Thai egg roll chicken shrimp bean thread noodles sweet Thai chili sauce. 7.25	Tempura Appetizer Two tempura battered deep-fried shrimp assorted tempura vegetables sweet Mirin dipping sauce. 8.50	Gyoza (5) Japanese pork dumplings lightly steamed and then pan-fried for added flavor. Sesame chili sauce. 6.95	
Chicken Tom Yum Soup 7.25				
Edamame 5.25				

ENTREES

(SERVED WITH WHITE RICE EXCEPT FOR NOODLE DISHES)

Spicy Basil One of the more well-known spicy Thai dishes is made with Thai sweet basil, chicken, bell peppers, mushrooms, onions, and jalapeño peppers. 12.75	Tofu Steak Lightly fried tofu steak smothered with fresh mushrooms in a savory garlic sauce prepared in a similar manner to a Hong Kong steak. Served with tempura onion rings and broccoli. 12.95	Chinese Fried Rice Fried rice made eggs, onions, and bean sprouts combined with Chicken, flavored with a myriad of seasonings, and topped with green onions. 11.95	Mandarin Orange Chicken Deep-fried chicken breast combined with snow peas, carrots, bell peppers, peapods, and onions in a zesty orange sauce. 13.75	Pad Thai Noodles A stir-fry ch13.50icken combined with fresh thin rice noodles, eggs, bean sprouts, and scallions topped with crushed peanuts, carrots and cabbage. 12.95
General Tao Chicken Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. 13.50	Chardonnay Garlic Chicken Flavorful chicken breast blended with baby corn and carrots in a delectable chardonnay garlic sauce, garnished with steamed broccoli. 12.50	Hot Woks Fried Rice Spicy Basil Fried Rice cooked with sausage, pineapples & browned with Thai spices & fragrant basil. 12.50	Tuna Tataki * Lightly seared fresh tuna encrusted with black sesame. Served with a side seaweed salad and our own ginger ponzu sauce. 14.95	Pad Kee Mao Noodles Stir-fried wide rice noodles with chicken, shrimp, thai basil, carrots, jalapenos, tomatoes, baby corn, and bell peppers. 13.50
Pepper Steak A hearty dish made with beef sauteed with bell peppers, baby corn and onions in a rich black bean garlic sauce. 14.25	Chicken & Broccoli Slices of tender chicken breast and ginger with broccoli prepared in a special delicate sauce. 12.75	Szechuan Chicken Chicken breast, bell pepper, carrots, onions, peanuts & special home made Szechuan Chili sauce 13.95	Mango Chicken (New) Deep-fried chicken breast combined with mango, carrots, bell peppers, peapods, and onions in a mango orange sauce. 14.50	Yakisoba Yakisoba means "fried noodles" in Japanese. Our dish is made with chicken, mushrooms, carrots, onions and seasoned cabbage in a Japanese Worcester sauce garnished with a sprinkle of shredded seaweed and sesame seeds. 13.50
Cashew Chicken A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and peapods. 12.50	Vegetable Delight A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce. 11.95	Panang Curry Chunks of tender chicken breast stewed in a rich Panang curry and coconut gravy with carrots, bell peppers, and basil leaves. (Ingredients include peanuts) 13.75	Pad See Ewe Noodles A popular Thai stir-fry made with large rice noodles, eggs, chicken & broccoli finished in a rich garlic and oyster sauce. 12.95	

MAKI *

Spicy Tuna (8) 🌶️
Diced fresh tuna with avocado, chili oil, mayo and masago. 7.25

Negi Hamachi (8)
Yellow Tail with scallions encased in seaweed. 6.50

California (8)
Cucumber, avocado, and kana crab meat (with masago outside add'l \$1) 5.95

Alaskan (8)
Fresh salmon, avocado, and kana crab meat with black tobiko outside. 6.95

Philly (8)
Smoked salmon and cream cheese. 6.95

Spicy Shrimp (8) 🌶️
Fresh shrimp, chili oil, mayo, masago, scallions surrounded by red tobiko. 8.25

Tempura Shrimp (8)
Shrimp tempura, mayo, and masago, topped with a marinated sweet soy sauce. 7.95

Smoked Salmon (8)
Smoked salmon with a hint of hickory flavor. 7.50

Spider (5)
Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce. 9.50

Unagi-cucumber (8)
Grilled eel with cucumber topped with a marinated sweet soy sauce. 7.25

Salmon-avocado (8)
Fresh salmon sashimi and avocado. 6.25

Tuna-avocado (8)
Fresh tuna sashimi and avocado. 6.50

Crunchy Spicy Tuna (8)
Spicy tuna | avocado | tempura crumb outside. 8.00

Spicy Scallop (8) 🌶️
Seared scallop, spicy mayo, avocado, and masago. 9.50

Salmon Bacon Maki (5)
Salmon skin, avocado, cucumber, and masago topped with a sweet soy sauce. 7.25

Super White Creamy (8)
Super White Tuna, avocado, mayo, and masago. 7.50

Spicy Tako (8) 🌶️
Diced octopus mixed with masago, mayo, a spicy sauce, and chili oil. 7.95

Tekka Maki (8)
Fresh tuna encased in seaweed. 6.50

Spicy Salmon (8) 🌶️
Fresh salmon and spicy mayo. 7.25

SIGNATURE MAKI

Black Dragon (8)
Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato 15.25

South of the Border (8) *
Shrimp tempura, kana crab, jalapeno topped with unagi and tobiko lightly coated with a special seared mole mayo sauce and zest of lime 14.95

The Bitcoin Jumbo Roll (10) *
Own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed. 16.95

Fukudome (10) *
Shrimp tempura, mayo, masago, avocados, chili sauce, red tobiko, cream cheese, and scallions, with a tempura crumb outside and topped with wasabi mayo and a sweet soy sauce. 16.25

Spicy Crab *
Soft shell crab, spicy crabmeat, cucumbers, avocado, tobiko and masago. 15.95

Akira (10) *
Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce. 14.95

Harajuku (10) *
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 14.95

Dragon (8) *
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 14.25

Rainbow (8) *
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 13.95

Caterpillar (8) *
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 13.95

Mount Fuji (8) *
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 13.95

Firecracker
Lightly tempura battered and fried with kana crab, unagi, avocado and cream cheese, drizzled with unagi sauce, spicy mayo and wasabi mayo 14.95

Sushi / Sashimi Combinations (Served with Miso Soup) No Substitutions Please *

Sushi Gold
8 pieces of sushi with, 2 Tuna, 2 Salmon, 1 Yellow Tail, 1 Tako, 1 Shrimp, and 1 Unagi, and a choice of a California maki, Spicy Salmon, or Salmon avocado maki. (Spicy Tuna maki.-additional \$1.50) 22.95

Sushi Silver
5 pieces of sushi with 1 Tuna, 1 Salmon, 1 Yellow Tail, 1 Shrimp, and 1 Unagi, and a choice of a California maki, Spicy Salmon, or Salmon avocado maki. (Spicy Tuna maki.-additional \$1.50) 19.50

Sashimi Gold Platter
12 pieces of assorted seafood Chef's selection 23.75

Sashimi Silver Platter
9 pieces of assorted seafood Chef's selection 18.95

Sushi / Sashimi *
A la Carte

Namasake	2.75	Escolar	2.95	Tamago	2.25
Fresh Salmon		Super White Tuna		Cooked Egg	
Maguro	2.95	Unagi	3.25	Ikura	3.25
Tuna		Fresh Water Eel		Salmon Roe	
Hamachi	2.95	Ebi	2.75	Masago	3.00
Yellow Tail		Cooked Shrimp		Smelt Egg	
Sake	2.95	Smoked Salmon		Tobiko	3.00
Seared White Tuna	2.95	Tako Octopus	2.75	(Red, Black or Orange) Flying Fish Roe	

BENTO BOXES

Our Bento Boxes are served with Vegetable Tempura and a shrimp tempura, California Maki, and your choice of one of the following Teriyaki dishes. Miso soup, Asian coleslaw made with Miso dressing, and rice also accompany your meal.

Chicken Teriyaki Bento 15.95

Beef Teriyaki Bento 17.95

Salmon Teriyaki Bento 18.95

RAMEN BOWLS

Tonkotsu Ramen
Rich creamy pork broth, topped with our own slow roasted pork belly, wood ear mushroom, Japanese fishcake, seaweed, soft boiled egg, baby bok choy, cured bamboo shoots, sweet corn, beansprouts and scallions. 15.25

Spicy Garlic Ramen 🌶️
Spicy garlic broth with karage fried chicken, wood ear mushroom, Japanese fishcake, seaweed, soft boiled egg, baby bok choy, cured bamboo shoots, sweet corn, beansprouts and scallions. 14.95

Tom Yum Ramen 🌶️
Thai hot and sour soup with chicken breast, fresh mushrooms, tomatoes, peppers, lemongrass, kaffir lime leaves, and halved soft boiled egg 14.25

DESSERT

Chinese Chiffon Sponge Cake with Blueberry
Light pillowy cake served with rich blueberry sauce 6.95

Mango Pudding
A delicate pudding with a rich and creamy texture is made with real mangoes. 4.95

Chocolate Tart
Chocolate tart with a molten chocolate middle served with whipped cream. 6.95

Lemon Mascarpone Cake
Lemon cake with a lemony mascarpone frosting and filling. Delicious! 6.95

VEGETARIAN

Mega Vega (10) (Hearty Vegetarian) Is Mega Vega is packed with tempura sweet potato and broccoli which gives it a slight nutty flavor. It also includes beets & thinly sliced cucumbers which gives it more texture. Thinly sliced avocados on top, drizzled with wasabi mayo & sweet soy sauce. 11.50

Smokin Vegan (8) Shiitake, cucumber & cilantro, topped with sweet potato, spicy mayo, unagi sauce & seared for a slightly smokey finish 10.50

Cucumber Maki (8)
Made with slices of cucumber. A beginner's favorite. 3.95

Avocado Maki (8)
Made with slices of avocado. 4.95

Sweet Potato Tempura Maki (8)
Sweet potato tempura, and topped with a marinated sweet soy sauce. 5.50

Asparagus Tempura Maki (8)
Made with asparagus tempura 4.75

Sushi Sandwich Onigirazu Bento Box
Vegan friendly. Sushi sandwich filled with marinated shiitake, avocados, tempura sweet potatoes, pickled onions drizzled with sweet soy and toasted sesame seeds. Veggie egg rolls & cucumber salad accompany your bento box. 13.50
Additional sandwich \$4.00

POKE BOWLS

Mango Salmon Poke Fresh salmon, seasoned rice, crunchy noodles, sweet peppers, cucumbers, avocado, vegetables, honey spicy mayo and sweet soy sauce. 14.95

Ocean Trio Poke Yellow fin tuna, salmon & white tuna, seasoned Japanese rice, crunchy noodles, sweet peppers, cucumbers, avocado, vegetables, white miso dressing & kizami nori. 14.95

Black Pearl Tuna Poke
Sushi grade yellow fin tuna, seasoned black rice (white rice optional), crunchy noodles, sweet peppers, cucumbers, avocado, mixed greens, with ponzu sauce, sesame oil, togarashi and kizami nori. 15.95

Tropical Shrimp
Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, other vegetables, honey spicy mayo, ponzu sauce. 14.50

SUSHI DONUTS *

Fun New Way of Enjoying Sushi

Drizzled—Salmon and avocado topped with sweet potato crisp and drizzled with spicy mayo and unagi sauce. 8.95

Triple Tuna, Salmon, Super white tuna, avocado topped with spicy mayo. 8.95

Sprinkles
Spicy tuna, avocado, sprinkled with tobiko 8.95

Crunch
Spicy tuna, topped with tempura crunch and kizami seaweed. 8.95

(8.95 each or two for 14.95)
Substitute black rice for additional \$1 each

* **Sushi** raw or under-cooked ingredients "The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."