



**Note:** We can not ensure good weather throughout your patio dining time. Should there be rain during your meal, we can only provide you with disposable containers to take your meal home as we may not have interior tables available. Apologies in advance for any inconvenience.

## BEVERAGES

<b>Hot Green or Jasmine Tea</b>	2.50
<b>Thai Ice Coffee/Thai Iced Tea</b>	3.25
<b>Raspberry Jasmine Iced Tea</b>	3.25
<b>Unsweetened Iced Tea</b>	2.50
<b>Coke, Diet Coke or Sprite</b>	1.99
<b>Iced Green Tea</b>	2.95

## WINE

	Glass	Bottle
<b>Hess Sauvignon Blanc</b>	9	36
<b>Spellbound Chardonnay</b>	9	40
<b>Luna Nuda Pinot Grigio</b>	8.5	36
<b>Matua Rose</b>	8	32
<b>Caposaldo Prosecco</b>	8.5	34
<b>Taittinger Brut Prosecco</b>		60
<b>Amalaya Malbec</b>	9	34
<b>Ravenswood Cabernet</b>	9.5	36

## SIGNATURE DRINKS

<b>Pineapple Kiwi Blossom</b> Tanqueray Gin   Kiwi   Pineapple   lime	9.25
<b>Apricot Mai Tai</b> Myers Rum   Gold Rum   Fruit Juices   Orgeat * Apricot Curacao	9.50
<b>Japanese Old Fashioned</b> Togouchi Japanese Whiskey   Sweet Vermouth * Bitters	9.50
<b>Watermelon Cucumber Cooler</b> Effen Cucumber Vodka   Watermelon   Wine   Bitters   Lemon Splash	9.50
<b>Pear Breeze Cooler</b> Pear puree Absolute Pear Vodka, lemon	9.25
<b>Mango Madness</b> Mango puree   Tequila   Triple Sec.	9.75
<b>Lychee Martini</b> Lychee Juice   Tito's Vodka	9.50
<b>Pineapple Shandy</b>	7.50

## BEER

<b>Sapporo</b>	5.75
<b>Sapporo Pure</b>	6.25
<b>Stella Artois</b>	5.75
<b>Asahi</b>	6.00
<b>Blue Moon</b>	5.75
<b>Daisy Cutter Pale Ale</b> 16 oz can	6.75
<b>Anti-Hero</b> (Can)	6.25
<b>Miller Lite</b>	5.50
<b>Pabst</b>	4.50
<b>Begyle Blonde</b>	6.25
<b>Maplewood</b>	6.50

## JAPANESE SAKE & WHISKEY

<b>Traditional Junmai</b> (Warm Sake) \$12.95 250ml	<b>Hana Kizakura Junmai</b> Ginjo Sweet and fruity aroma \$14.50 300ml	<b>Kurasawa GinRei Daiginjo</b> Aromas of starfruit, lychee, & musk Dryish light body & a smooth finish 89 Silver Medal \$39.00 300ml
<b>Nigori Junmai Unfiltered</b> Sweet & creamy roughly filtered. \$13.95 375ml	<b>Katana Hanamomai Sake</b> Full bodied Junmai Ginjo US National Sake Appraisal Silver Medal Award \$13.50 180ml	<b>Sake Bomb Kit</b> 2 Sapporos, Katana Sake \$18.95
<b>Draff Junmai Yaegaki</b> Natural freshness & subtle sweetness a perfect pair with fresh fish \$14.95 300ml	<b>Okunomatsu Fukushima Ginjo</b> International Wine Challenge's Champion Sake award 2018 \$29.00/300ml	<b>Toughchi Japanese Whiskey</b> \$4.25 Shots \$9.25 Bomb

## SALADS

<b>Cucumber Salad</b> Cucumbers   carrots   onions   sweet & sour vinaigrette. 4.75	<b>Seaweed Salad</b> Six varieties of seaweed   fresh mixed greens   rice wine sesame vinaigrette. 7.00	<b>Tuna Avocado Salad</b> Tuna sashimi   avocado   greens   creamy spicy dressing. 9.50
---	---	---

## SOUP & APPETIZERS

<b>Miso Soup</b> 2.95	<b>Egg Rolls New(2)</b> Asian spices   peanut sauce   pork & shrimp   cabbage   carrot   onion stuffing   sweet & sour sauce 5.95	<b>Fried Vegetable Petite Spring Rolls (6)</b> Crisp veggie egg rolls served with a savory & lightly spicy sweet and sour sauce. 5.25	<b>Crab Rangoon (5)</b> Fried dumpling   diced kana crab meat   chives   cream cheese. Served with sweet & sour sauce. 6.25	<b>Tempura Appetizer</b> Two tempura battered deep-fried shrimp   assortment of tempura vegetables   sweet Mirin dipping sauce. 8.00
<b>Vegetable Tofu Soup</b> 5.50	<b>Chop Stick Roll (5)</b> Thai egg roll   chicken   shrimp   bean thread noodles   sweet Thai chili sauce. 6.50	<b>Vietnamese Spring Roll (2 rolls)</b> (Fresh not Cooked) Shrimp   bean sprouts   vegetables   Basil rice paper. 6.25	<b>Gyoza (5)</b> Japanese pork dumplings lightly steamed and then pan-fried for added flavor. Sesame chili sauce. 6.15	<b>Spicy Chicken Wings</b> Five pieces of chicken wings fried and then coated in a spicy sweet sauce. 6.95
<b>Tom Yum Soup</b> 5.95				
<b>Edamame</b> 4.95				
<b>Chicken Satay</b> 7.25				

## ENTREES

(SERVED WITH WHITE RICE EXCEPT FOR NOODLE DISHES)

<b>Spicy Basil</b> One of the more well-known spicy Thai dishes is made with Thai sweet basil, chicken, bell peppers, mushrooms, onions, and jalapeño peppers. 10.00	<b>Tofu Steak</b> 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. 10.25	<b>Rama Chicken</b> Traditional Thai dish made with sautéed chicken in a flavorful peanut sauce garnished with steamed broccoli. 10.00	<b>Szechuan Chicken</b> Chicken breast, bell pepper, carrots, onions, peanuts & special home made Szechuan Chili sauce 12.50	<b>Pad Kee Mao Noodles</b> Stir-fried wide rice noodles with chicken, shrimp, thai basil, carrots, jalapenos, baby corn, and bell peppers. 9.95
<b>General Tao Chicken</b> Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. 10.75	<b>Chardonnay Garlic Chicken</b> Flavorful chicken breast blended with baby corn and carrots in a devouring chardonnay garlic sauce, garnished with steamed broccoli. 10.25	<b>Panang Curry</b> Chunks of tender chicken breast stewed in a rich Panang curry and coconut gravy with carrots, bell peppers, and basil leaves. (Ingredients include peanuts) 10.50	<b>Tuna Tataki</b> Lightly seared fresh tuna encrusted with black sesame. Served with a side seaweed salad and our own ginger ponzu sauce. 14.75	<b>Yakisoba</b> Japanese Fried Noodles made with chicken, mushrooms, carrots, onions and seasoned cabbage in a Japanese Worcester sauce garnished with a sprinkle of shredded seaweed and sesame seeds. 10.25
<b>Pepper Steak</b> A hearty dish made with beef sautéed with bell peppers, baby corn and onions in a rich black bean garlic sauce. 10.95	<b>Chicken &amp; Broccoli</b> Slices of tender chicken ginger with broccoli prepared in a special delicate sauce. 10.25	<b>Shrimp Lobster Sauce</b> Shrimp stir-fried with ground chicken in black bean garlic gravy topped with scallions & sesame seeds. 11.25	<b>Pad See Ewe Noodles</b> A popular Thai stir-fry made with large rice noodles, eggs, chicken & broccoli finished in a rich garlic and oyster sauce. 9.75	<b>Chicken Chow Fun</b> Rice noodles stir-fried Chinese style with chicken, bean sprouts and green onions. 10.50
<b>Cashew Chicken</b> A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and peapods. 10.00	<b>Roasted Pork Fried Rice</b> Chinese fried rice made with our own roasted pork, bean sprouts and onions. 9.95	<b>Vegetable Delight</b> A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce. 9.75	<b>Pad Thai Noodles</b> A stir-fry chicken combined with fresh thin rice noodles, eggs, bean sprouts, and scallions topped with crushed peanuts, carrots and cabbage. 9.75	<b>Chicken Chow Mein</b> Chicken breast sautéed with shitake mushrooms, peapods, onions and bean sprouts served over a bed of pan-fried Chinese egg noodles 10.75

## MAKI \*

**Spicy Tuna (8)** 🌶️  
Diced fresh tuna with avocado, chili oil, mayo and masago. 7.50

**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) 6.50

**Alaskan (8)**  
Fresh salmon, avocado, and kana crab meat with black tobiko outside. 7.75

**Philly (8)**  
Smoked salmon and cream cheese. 7.50

**Spicy Shrimp (8)** 🌶️  
Fresh shrimp, chili oil, mayo, masago, scallions surrounded by red tobiko. 7.95

**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. 6.95

**Spider (5)**  
Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce. 8.95

**Unagi-cucumber (8)**  
Grilled eel with cucumber topped with a marinated sweet soy sauce. 7.80

**Salmon-avocado (8)**  
Fresh salmon sashimi and avocado. 7.25

**Tuna-avocado (8)**  
Fresh tuna sashimi and avocado. 7.25

**Crunchy Spicy Tuna (8)** 🌶️  
Spicy tuna | avocado | tempura crumb outside. 8.50

**Spicy Scallop (8)** 🌶️  
Seared scallop, spicy mayo, avocado, and masago. 7.95

**Salmon Bacon Maki (5)**  
Salmon skin, avocado, cucumber, and masago topped with a sweet soy sauce. 🌶️ 6.75

**Super White Creamy (8)**  
Super White Tuna, avocado, mayo, and masago. 7.25

**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. 7.50

## SIGNATURE MAKI

**Black Dragon (8)**  
Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato 14.50

**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 14.25

**The Bitcoin Jumbo Roll (10) \***  
Own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed. 16.25

**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. 14.95

**Spicy Crab \*** 🌶️  
Soft shell crab, spicy crabmeat, cucumbers, avocado, tobiko and masago. 14.50

**Akira (10) \*** 🌶️  
Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce. 14.50

**Harajuku (10) \***  
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 14.50

**Dragon (8) \***  
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 13.25

**Rainbow (8) \***  
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 13.00

**Caterpillar (8) \***  
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 12.95

**Mount Fuji (8)** 🌶️ \*  
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 12.95

**Firecracker**  
Lightly tempura battered and fried with kana crab, unagi, avocado and cream cheese, drizzled with unagi sauce, spicy mayo and wasabi mayo 14.25

**Crispy Maine Lobster Maki**  
Maine lobster tail, red tobiko, mild citrus seasoning. 16.25

### 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 \$1.00 ) 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 \$1.00) 18.95

**Sashimi Gold Platter**  
12 pieces of assorted seafood Chef's selection 23.50

**Sashimi Silver Platter**  
9 pieces of assorted seafood Chef's selection 20.50

### Sushi / Sashimi \* A la Carte

Namasake 2.95	Escolar 2.95	Tamago 2.50
Fresh Salmon	Super White Tuna	Cooked Egg
Maguro Tuna 3.00	Unagi 3.00	Ikura 3.50
Hamachi 3.00	Fresh Water Eel	Salmon Roe 3.25
Yellow Tail	Ebi 2.50	Masago 3.25
Sake 3.00	Cooked Shrimp	Smelt Egg
Smoked Salmon	Tako 2.50	Tobiko (Red, Black or Orange) 3.25
Seared White Tuna 2.95	Octopus	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** 13.95

**Beef Teriyaki Bento** 14.95

**Salmon Teriyaki Bento** 15.95

## RAMEN BOWLS

**Tonkotsu Ramen**  
Rich creamy pork broth, topped with our own slow roasted pork belly, wood ear mushroom, Japanese fishcake, seaweed, marinated egg, baby bok choy, cured beansprouts and scallions. 14.25

**Spicy Garlic Ramen** 🌶️  
Spicy garlic broth with roasted pork belly, wood ear mushroom, Japanese fishcake, seaweed, marinated egg, baby bok choy, beansprouts and scallions. 14.25

**Karage Ramen** 🌶️  
Shoyu broth, topped with Karage Japanese fried chicken, marinated shiitake mushrooms, marinated molten egg, Japanese fishcakes, baby bok choy, bean sprouts, garlic crisps, sesame oil and red pepper strings. 14.50

## DESSERT

**Mango Pudding**  
A delicate pudding with a rich and creamy texture is made with real mangoes. 3.95

**Mochi Ice Cream**  
Favorite Japanese dessert made of ice cream enclosed in a sweet rice pocket 4.75

**Limoncello Cake** 6.25

**Cheese Cake** 6.25

**Chocolate Cake** 6.25

## 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. 11.25

**Smokin Vegetarian (8)** Shiitake, cucumber & cilantro, topped with sweet potato, spicy mayo, unagi sauce & seared for a slightly smokey finish 10.25

**Cucumber Maki (8)**  
Made with slices of cucumber. A beginner's favorite. 4.95

**Avocado Maki (8)**  
Made with slices of avocado. 6.25

**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. 4.95

**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. 12.95

## POKE BOWLS

**Mango Salmon Poke** 🌶️  
Fresh salmon, seasoned Japanese rice, crunchy noodles, sweet peppers, cucumbers, avocado, other vegetables, honey spicy mayo and sweet soy sauce. 14.00

**Ocean Trio Poke**  
Sushi grade yellow fin tuna, salmon and white tuna, seasoned Japanese rice, crunchy noodles, sweet peppers, cucumbers, avocado, and other vegetables, white miso dressing and 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, shoyu, sesame oil, togarashi and kizami nori. 15.25

**Tropical Shrimp**  
Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, other vegetables, honey spicy mayo, ponzu sauce. 13.95

\*Contains 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."