

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

Hot Green or Jasmine Tea	2.95
Thai Ice Coffee or Thai Iced Tea	3.95
Raspberry Jasmine Iced Tea	3.95
Unsweetened Iced Tea	2.95
Coke, Diet Coke or Sprite	1.95
San Pellegrino	
Sparkling fruit beverage	3.25

WINE

	Glass	Bottle
Luna Nuda Pino Grigio	9	36
Decoy Sauvignon Blanc		40
Hess Sauvignon Blanc		
Shirtail Ranch	11	38
Spellbound Chardonnay	12	37
Kiona Riesling		34
Matua Rose	10	36
Reserve des Betrands		
Elegance Rosé		40
Amalaya Malbec Blend	9.5	38
Trivento Malbec		38
Smith & Perry Pinot Noir		38
Mc Bride Red Blend		40
Augment Cabernet Sauvignon	42	
Caposaldo Prosecco Brut	9	34
Taittinger Brut La Francaise		60

SIGNATURE DRINKS

Kiwi Blossom Tanqueray Gin Kiwi lime Sparkling Water	9.95
Apricot Mai Tai Myers Rum Gold Rum Fruit Juices Orgeat * Apricot Curacao	10.95
Japanese Old Fashioned Togouchi Japanese Whiskey Sweet Vermouth * Bitters	10.95
Watermelon Cucumber Cooler Effen Cucumber Vodka Watermelon Wine Bitters Lemon Splash	9.95
Pear Breeze Cooler Pear puree Absolute Pear Vodka lemon	9.95
Mango Madness Mango puree Tequila Triple Sec.	10.25
Lychee Mimosa Sparkling Wine Lychee Juice Orange Juice	10.25
Pineapple Shandy	8.50

BEER

Leinenkugle Summer Shandy	6.25
Sapporo	6.25
Asahi	6.75
Kirin Beer	6.75
Blueberry Maple Stout	6.50
Maplewood Son of Juice IPA	6.95
Begyle Blonde	6.75
Blue Moon	6.50
Daisy Cutter Pale Ale 16 oz can	7.95
Anti-Hero (Can)	7.25
Stiegl Radler Grapefruit	6.95
Miller Lite	5.95

JAPANESE SAKE & WHISKEY

Traditional Junmai (Warm Sake) \$13.50 250ml	Hana Kizakura Junmai Ginjo Sweet and fruity aroma \$15.50 300ml	Kurasawa Ginrei Daiginjo Aromas of starfruit, lychee, & musk Dryish light body & a smooth finish 89 Silver Medal \$16 glass or \$39 300ml
Nigori Junmai Unfiltered Sweet & creamy roughly filtered. 14.50 375ml	Katana Hanamomai Sake Full bodied Junmai Ginjo US National Sake Appraisal Silver Medal Award \$14.50 180ml	Hakkaisan Tokubetsu Junmai Brewed with water from Mount Hakkai snow. Dry body mild & creamy texture. 15.95 300 ml
Nigori Kizakura Crisp and smooth milky nigori 15.95 300ml	Sakemoto Aromas & flavors of pineapple, apple & papaya. Satiny smooth with a bright, long finish. \$11 Glass or \$30/720ml btl	
Draft Junmai Yaegaki Natural freshness & subtle sweetness a perfect pair with fresh fish 15.75 300ml	Suntory Whiskey \$4.75 Shots \$10.50 Bomb	

SALADS

Cucumber Salad Cucumbers carrots onions sweet & sour vinaigrette. 🌿 4.50	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. 9.75
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SOUP & APPETIZERS

Miso Soup 2.95	Egg Rolls New! (2) Asian spices peanut sauce pork & shrimp cabbage carrot onion stuffing sweet & sour sauce 5.95	Fried Vegetable Petite Spring Rolls (6) Crisp veggie egg rolls served with a savory & lightly spicy sweet and sour sauce. 5.95	Crab Rangoon (5) Fried dumpling diced kana crab meat chives cream cheese. Served with sweet & sour sauce. 6.95	Spicy Chicken Wings Six pieces of chicken wings fried and then coated in a spicy sweet sauce. 🌶️ 7.75
Vegetable Tofu Soup 🌿 5.95	Petite Egg Roll (8) Thai egg roll chicken shrimp bean thread noodles sweet Thai chili sauce. 6.95	Tempura Appetizer Two tempura battered deep-fried shrimp assortment of tempura vegetables sweet Mirin dipping sauce. 8.25	Gyoza (5) Japanese pork dumplings lightly steamed and then pan-fried for added flavor. Sesame chili sauce. 6.75	
Chicken Tom Yum Soup 🌶️ 7.25				
Edamame 🌿 4.95				

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. 11.95	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. 11.95	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. 11.50	Mandarin Orange Chicken Deep-fried chicken breast combined with snow peas, carrots, bell peppers, pea-pods, and onions in a zesty orange sauce. 12.95	Pad Thai Noodles A stir-fry chicken combined with fresh thin rice noodles, eggs, bean sprouts, and scallions topped with crushed peanuts, carrots and cabbage. 11.95
General Tao Chicken 🌶️ Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. 12.95	Chardonnay Garlic Chicken Flavorful chicken breast blended with baby corn and carrots in a devouring chardonnay garlic sauce, garnished with steamed broccoli. 11.95	Hot Woks Fried Rice 🌶️ Spicy Basil Fried Rice cooked with sausage, pineapples & browned with Thai spices & fragrant basil. 11.45	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. 12.50
Pepper Steak A hearty dish made with beef sauteed with bell peppers, baby corn and onions in a rich black bean garlic sauce. 13.25	Chicken & Broccoli Slices of tender chicken breast and ginger with broccoli prepared in a special delicate sauce. 12.25	Szechuan Chicken 🌶️ Chicken breast, bell pepper, carrots, onions, peanuts & special home made Szechuan Chili sauce 12.75	Mango Chicken (New) Deep-fried chicken breast combined with mango, carrots, bell peppers, pea-pods, and onions in a mango orange sauce. 13.50	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. 12.25
Cashew Chicken 🌶️ A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and pea-pods. 11.95	Vegetable Delight 🌿 A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce. 11.25	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) 12.75	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. 11.95	

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. 6.30

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 14.95

South of the Border (8) 🌶️
Shrimp tempura, kana crab, jalapeno topped with unagi and tobikko lightly coated with a special seared mole mayo sauce and zest of lime 14.50

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 tobikko, cream cheese, and scallions, with a tempura crumb outside and topped with wasabi mayo and a sweet soy sauce. 15.95

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. 14.50

Dragon (8) *
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 13.75

Rainbow (8) *
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 13.50

Caterpillar (8) *
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 13.50

Mount Fuji (8) * 🌶️
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 13.50

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 \$1.00) 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) 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
Smoked Salmon	Tako 2.75	(Red, Black or Orange) Flying Fish Roe
Seared White Tuna 2.95	Octopus	

🌿 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 4.50

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. 12.75
Additional sandwich \$4.00

Shiitaki Mushroom Maki (8) 4.95

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, marinated egg, baby bok choy, cured bamboo shoots, sweet corn, beansprouts and scallions. 14.95

Spicy Garlic Ramen 🌶️
Spicy garlic broth with karage fried chicken, wood ear mushroom, Japanese fishcake, seaweed, marinated 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

Mango Pudding
A delicate pudding with a rich and creamy texture is made with real mangoes. 4.50

Chocolate Tart
Chocolate tart with a molten chocolate middle drizzled with Raspberry sauce, served with whipped cream. 6.50

Lemon Mascarpone Cake
Lemon cake with a lemony mascarpone frosting and filling. Delicious! 6.50

* POKE BOWLS

Mango Salmon Poke Fresh salmon, seasoned rice, crunchy noodles, sweet peppers, cucumbers, avocado, other vegetables, honey spicy mayo and sweet soy sauce. 14.50

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. 14.50

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 rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, vegetables, honey spicy mayo, ponzu sauce. 14.00

* 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

*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."