

**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

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

## BEER

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

## JAPANESE SAKE & WHISKEY

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

## SALADS

<b>Cucumber Salad</b> Cucumbers   carrots   onions   sweet & sour vinaigrette. 🌿 4.50	<b>House Salad</b> Mixed greens   red onion   lychee   cranberries   crispy noodles   sesame-miso dressing. 5.95	<b>Seaweed Salad</b> Six varieties of seaweed   fresh mixed greens   rice wine sesame vinaigrette. 6.75	<b>Tuna Avocado Salad</b> Tuna sashimi   avocado   greens   creamy spicy dressing. 9.75
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## SOUP & APPETIZERS

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

## 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. 11.95	<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. 11.95	<b>Chinese Fried Rice</b> Fried rice made eggs, onions, and bean sprouts combined with Chicken, flavored with a myriad of seasonings, and topped with green onions. 11.50	<b>Mandarin Orange Chicken</b> Deep-fried chicken breast combined with snow peas, carrots, bell peppers, pea-pods, and onions in a zesty orange sauce. 12.95	<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. 11.95
<b>General Tao Chicken</b> 🌶️ Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. 12.95	<b>Chardonnay Garlic Chicken</b> Flavorful chicken breast blended with baby corn and carrots in a devouring chardonnay garlic sauce, garnished with steamed broccoli. 11.95	<b>Hot Woks Fried Rice</b> 🌶️ Spicy Basil Fried Rice cooked with sausage, pineapples & browned with Thai spices & fragrant basil. 11.45	<b>Tuna Tataki</b> Lightly seared fresh tuna encrusted with black sesame. Served with a side seaweed salad and our own ginger ponzu sauce. 14.95	<b>Pad Kee Mao Noodles</b> Stir-fried wide rice noodles with chicken, shrimp, thai basil, carrots, jalapenos, tomatoes, baby corn, and bell peppers. 12.50
<b>Pepper Steak</b> A hearty dish made with beef sauteed with bell peppers, baby corn and onions in a rich black bean garlic sauce. 13.25	<b>Chicken &amp; Broccoli</b> Slices of tender chicken breast and ginger with broccoli prepared in a special delicate sauce. 12.25	<b>Szechuan Chicken</b> 🌶️ Chicken breast, bell pepper, carrots, onions, peanuts & special home made Szechuan Chili sauce 12.75	<b>Mango Chicken</b> (New) Deep-fried chicken breast combined with mango, carrots, bell peppers, pea-pods, and onions in a mango orange sauce. 13.50	<b>Yakisoba</b> 🌶️ 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
<b>Cashew Chicken</b> 🌶️ A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and pea-pods. 11.95	<b>Vegetable Delight</b> 🌿 A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce. 11.25	<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) 12.75	<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. 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 tobiko 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 tobiko, 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."