



Single Use Menu

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 1.75
- Thai Ice Coffee/Thai Iced Tea 3.00
- Raspberry Jasmine Iced Tea 3.00
- Coke, Diet Coke or Sprite 1.75
- Iced Green Tea 2.75

MIXED COCKTAIL

- Passion Fruit Mai Tai Mix**
Passion Fruit Puree, Orgeat, Lime & Fun.
You pour your own rum. BYOB 4.95
- Pineapple Kiwi Blossom**
Pineapple, kiwi puree and lime.
Pour your own tequila. 4.95

SALADS

- Cucumber Salad**
Cucumbers | carrots | onions |
sweet & sour vinaigrette. 3.95
- Seaweed Salad**
Six varieties of seaweed | fresh
mixed greens | rice wine sesa-
me vinaigrette. 6.50
- Tuna Avocado Salad**
Tuna sashimi | avoca-
do | greens | creamy spicy
dressing. 8.50

SOUP

- Miso Soup**
Japanese soup consisting of a
stock called "dashi" which is
mixed with softened miso, scal-
lions, seaweed and tofu. 2.95
- Tom Yum Soup** 🌶️
Thai version of hot & sour soup
with chicken breast, white
mushrooms, tomato, lemon
grass, kaffir lime leaves and
lime juice. 6.50
- Vegetable Tofu** 🌿
Soup
Asian style vegetable soup
made with tofu and assorted
vegetables simmered in a clear
broth. 5.25

APPETIZERS

- Edamame** 🌿
Edamame soybean pods
harvested right before the
bean begins to harden are
lightly boiled and sea-
soned with sea salt. 4.25
- Chinese Egg Rolls** (2)
Asian spices | shrimp
| pork | cabbage | carrot |
caramelized onion
stuffing | sweet & sour
sauce 4.95
- Petite Egg Rolls** (8)
Thai egg roll | chicken
| shrimp | bean thread noo-
dles | sweet Thai chili
sauce. 6.35
- Fried Vegetable Pe-
tite Spring Rolls** (6)
Crisp veggie egg rolls
served with a savory &
lightly spicy sweet and
sour sauce. 4.95
- Crab Rangoon** (5)
Fried dumpling | diced
kana crab meat | chives
| cream cheese. Served
with sweet & sour sauce.
5.95
- Gyoza** (5)
Japanese pork dumplings
lightly steamed and then
pan-fried for added flavor.
Sesame chili sauce. 5.95
- Chicken Satay**
Seared Chicken breast
marinated in Thai spices is
served with a peanut dip-
ping sauce & balanced
with a cool cucumber sal-
ad. 7.25
- Spicy Chicken
Wings**
Six pieces of chicken wings
fried and then coated in a
spicy sweet sauce. 7.00
- Tempura Appetizer**
Tempura battered deep
fried shrimp & vegetables
served with a sweet mirin
dipping sauce. 8.00
- Soft Shell Crab**
Deep-fried crab served on
a bed of mixed greens and
served with ponzu sauce. 8.25
- The Tasting Platter**
Like variety? Try a sam-
pling of our favorite appe-
tizers: Petite Egg Rolls(4),
Chicken Satay(2) Gyoza(3)
and Edamame. 10.95

NOODLE DISHES


- Pad See Ewe
Noodles**
A popular Thai stir-fry
made with large rice noo-
dles, eggs, chicken &
broccoli finished in a rich
garlic and oyster sauce. 9.80
- Pad Thai Noodles**
A stir-fry chicken com-
bined with fresh thin rice
noodles, eggs, bean
sprouts, and scallions
topped with crushed pea-
nuts, carrots and cabbage. 9.75
- Pad Kee Mao
Noodles**
Stir-fried wide rice noo-
dles with chicken, shrimp,
thai basil, carrots, jala-
penos, tomatoes, baby
corn, and bell peppers. 9.95
- Yakisoba**
Yakisoba means "fried
noodles" in Japanese.
Our dish is made with
chicken, mushrooms, car-
rots, onions and seasoned
cabbage in a Japanese
Worcester sauce gar-
nished with a sprinkle of
shredded seaweed and
sesame seeds. 10.20
- Chicken Chow
Mein** Chicken breast
sautéed with shitake
mushrooms, peapods,
onions and bean sprouts
served over a bed of pan-
fried Chinese egg noodles
10.25
- HOT WOKS Noodles**
House Specialty. Stir fry
with chicken, shrimp,
noodles & mixed vegeta-
bles in sweet/tangy sauce.
Includes Jalapeno peppers
10.20
- Tempura Udon**
Popular shrimp and vege-
table tempura served on
the side with a noodle
soup made with hearty
Udon noodles 10.30
- Homestyle Ramen**
Ramen Noodle Soup with
roasted pork belly (3 pcs),
Baby Bok Choy, Shitake
mushrooms, bean
sprouts, Japanese fish
cakes, soft boiled egg
halved, garlic crisp, sesa-
me oil & red pepper
strings to garnish. 14.50

ENTREES

(SERVED WITH WHITE RICE)

- 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. 9.95
- General Tao Chicken** 🌶️
Breast of chicken deep fried
in a light batter, stir-fried with
broccoli, bell peppers, carrots and
onions. 10.30
- Pepper Steak**
A hearty dish made with beef
sauteed with bell peppers, baby
corn and onions in a rich black
bean garlic sauce. 10.25
- Cashew Chicken**
A spicy Thai dish made with roast-
ed cashew nuts, combined with
hearty bell peppers, mushrooms,
onions, pineapples, and peapods.
9.95
- 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. 10.00
- Chardonnay Garlic
Chicken**
Flavorful chicken breast blended
with baby corn and carrots in a
devouring chardonnay garlic
sauce, garnished with steamed
broccoli. 10.00
- Chicken & Broccoli**
Slices of tender chicken ginger
with broccoli prepared in a special
delicate sauce. 10.50
- Vegetable Delight** 🌿
A vegetarian feast prepared with
tofu and vegetables in a garlic gra-
vy sauce. 9.75
- Chinese Fried Rice Chicken**
Chinese fried rice made with our
Chicken breast, bean sprouts and
onions. 9.60
- Rama Chicken**
Traditional Thai dish made with
sauteed chicken in a flavorful pea-
nut sauce garnished with steamed
broccoli. 9.95
- Panang Curry** 🌶️
Chunks of tender chicken
breast stewed in a rich Panang
curry and coconut gravy with car-
rots, bell peppers, and basil leaves.
(Ingredients include peanuts)
10.00
- Szechuan Chicken**
Chicken breast, bell peppers, car-
rots, onions, chili peppers, peanuts
and special home made Szechuan
pepper sauce. A new best seller.
12.20
- Shrimp Lobster Sauce**
Shrimp stir-fried with ground
chicken in black bean garlic gravy
topped with scallions & sesame
seeds. 11.50
- Tuna Tataki** 🌶️
Lightly seared fresh tuna
encrusted with black sesa-
me. Served with a side sea-
weed salad and our own ginger
ponzu sauce. 14.25
- Green Curry Chicken**
Aroma green curries paste blend-
ing with coconut milk, chicken
breast, bamboo shoot, sweet pea,
bell pepper and basil. 9.95
- Mandarin Orange
Chicken**
Deep-fried chicken breast com-
bined with snow peas, carrots, bell
peppers, peapods, and onions in a
zesty orange sauce. 10.25

MAKI *


Spicy Tuna (8) 
Diced fresh tuna with avocado, chili oil, mayo and masago. 7.75

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) 5.75

Alaskan (8)
Fresh salmon, avocado, and kana crab meat with black tobiko outside. 7.25

Philly (8)
Smoked salmon and cream cheese. 7.25

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. 7.50

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. 8.75


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

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


Tuna-avocado (8)
Fresh tuna sashimi and avocado. 7.50

Crunchy Spicy Tuna (8) 
Spicy tuna | avocado | tempura crumb outside. 8.25


Spicy Scallop (8)
Seared scallop, spicy mayo, avocado, and masago. 7.50

Salmon Bacon Maki (5) 
Salmon skin, avocado, cucumber, and masago topped with a sweet soy sauce. 7.00


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. 7.75

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 14.25

Confusion (8)
Asparagus and sweet potato tempura folded in a maki with topped with an array of diced super white tuna, salmon, tuna drizzled in a mandarin orange aioli. 14.25

The Bitcoin Jumbo Roll (10) *
Own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed. 16.20

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. 14.95


Akira (10) * 
Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce. 14.20

Harajuku (10) * 
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 14.20

Dragon (8) *
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 12.75

Rainbow (8) *
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 12.95

Caterpillar (8) *
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 12.65

Mount Fuji (8) * 
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 12.50

*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."

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) 21.50

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) 15.95

Sashimi Gold Platter
12 pieces of assorted seafood Chef's selection 21.50

Sashimi Silver Platter
9 pieces of assorted seafood Chef's selection 18.25

Sushi / Sashimi *		
A la Carte	Seared White Tuna	Tamago 2.50
Namasake 2.95	Escolar 2.95	Cooked Egg
Fresh Salmon	Super White Tuna	Ikura 2.95
Maguro 2.95	Unagi 2.95	Salmon Roe
Tuna	Fresh Water Eel	Masago 2.75
Hamachi 2.95	Ebi 2.75	Smelt Egg
Yellow Tail	Cooked Shrimp	Tobiko 2.75
Sake 2.95	Tako 2.85	(Red, Black or Orange) Flying Fish Roe
Smoked Salmon	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 10.25

Cucumber Maki (8)
Made with slices of cucumber. A beginner's favorite. 4.75

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. 5.65

Asparagus Tempura Maki (8)
Made with asparagus tempura and mayo. 5.00

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. 12.50
Additional sandwich \$3.00

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 14.75
Beef Teriyaki Bento 15.75
Salmon Teriyaki Bento 16.75

DESSERT

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

Limoncello Mascarpone Cake 5.95

Mochi Ice Cream
Favorite Japanese dessert made of ice cream enclosed in a sweet rice pocket. 4.50

Chocolate Cake
Rich chocolate tart cake 5.95

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. 13.75

Ocean Trio Poke Sushi grade Tuna, Salmon, and White tuna, seasoned Japanese rice, crunchy noodles, sweet pepper, red onion, cucumber, avocado, other vegetables, white miso dressing and Kizami Nori. 13.95

Black Pearl Tuna Poke
Sushi grade tuna, black rice (white rice optional), crunchy noodles, sweet pepper, red onion, cucumber, avocado, other vegetables, sesame, togarashi and kizami nori. 15.50

Tropical Shrimp
Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, vegetables, honey spicy mayo, ponzu sauce. 12.95