



\*\*\*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 2.25
- Thai Ice Coffee/Thai Iced Tea 3.75
- Raspberry Jasmine Iced Tea 3.75
- Coke, Diet Coke or Sprite 2.00

## MIXED COCKTAIL

- Passion Fruit Mai Tai Mix**  
Passion Fruit Puree, Orgeat, Lime & Fun.  
You pour your own rum. BYOB 5.25
- Pineapple Kiwi Blossom**  
Pineapple, kiwi puree and lime.  
Pour your own tequila. 5.25

## SALADS

- Cucumber Salad**  
Cucumbers | carrots | onions |  
sweet & sour vinaigrette. 4.50
- Seaweed Salad**  
Six varieties of seaweed | fresh  
mixed greens | rice wine sesa-  
me vinaigrette. 6.75
- 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. 3.50
- Tom Yum Soup**   
Thai version of hot & sour soup  
with chicken breast, white  
mushrooms, tomato, lemon  
grass, kaffir lime leaves and  
lime juice. 6.95
- Vegetable Tofu Soup**   
Asian style vegetable soup  
made with tofu and assorted  
vegetables simmered in a clear  
broth. 5.95

## APPETIZERS

- Edamame**   
Edamame soybean pods  
harvested right before the  
bean begins to harden are  
lightly boiled and sea-  
soned with sea salt. 4.50
- Chinese Egg Rolls** (2)  
Asian spices | shrimp  
| pork | cabbage | carrot |  
caramelized onion  
stuffing | sweet & sour  
sauce 5.50
- Petite Egg Rolls** (8)  
Thai egg roll | chicken |  
shrimp | bean thread noo-  
dles | sweet Thai chili  
sauce. 6.95
- Fried Vegetable Pe-  
tite Spring Rolls** (6)  
Crisp veggie egg rolls  
served with a savory &  
lightly spicy sweet and  
sour sauce. 5.50
- Crab Rangoon** (5)  
Fried dumpling | diced  
kana crab meat | chives  
| cream cheese. Served  
with sweet & sour sauce. 6.50
- Gyoza** (5)  
Japanese pork dumplings  
lightly steamed and then  
pan-fried for added flavor.  
Sesame chili sauce. 6.50
- Chicken Satay**  
Seared Chicken breast  
marinated in Thai spices is  
served with a peanut dip-  
ping sauce & balanced  
with a cool cucumber sal-  
ad. 7.95
- Spicy Chicken  
Wings**  
Six pieces of chicken wings  
fried and then coated in a  
spicy sweet sauce. 7.55
- Tempura Appetizer**  
Tempura battered deep  
fried shrimp & vegetables  
served with a sweet mirin  
dipping sauce. 8.25
- Soft Shell Crab**  
Deep-fried crab served on  
a bed of mixed greens and  
served with ponzu sauce. 8.95
- 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. 12.75

## 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. 11.50
- 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 & cabbage. 10.95
- Pad Kee Mao  
Noodles**  
Stir-fried wide rice noo-  
dles with chicken, shrimp,  
thai basil, carrots, jala-  
penos, tomatoes, baby  
corn, and bell peppers. 11.50
- 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. 10.95
- Chicken Chow  
Mein** Chicken breast  
sautéed with shitake  
mushrooms, peapods,  
onions & bean sprouts  
served over a bed of pan-  
fried egg noodles 11.95
- HOT WOKS Noodles**  
House Specialty. Stir fry  
with chicken, shrimp,  
noodles & mixed vegeta-  
bles in sweet/tangy sauce.  
Includes Jalapeno peppers 11.25
- 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. 14.95


## ENTREES

### Beef & Shrimp substitutions available

(SERVED WITH WHITE RICE)

- Mongolian Beef**  
Tender chunks of flank steak  
sauteed in rich black bean gravy  
with baby corn and scallions. 13.95
- 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. 10.95
- General Tao Chicken**  
Breast of chicken deep fried in a  
light batter, stir-fried with broccoli,  
bell peppers, carrots and onions. 11.75
- Pepper Steak**  
A hearty dish made with beef  
sauteed with bell peppers, baby  
corn and onions in a rich black  
bean garlic sauce. 12.95
- Cashew Chicken**  
A spicy Thai dish made with roast-  
ed cashew nuts, combined with  
hearty bell peppers, mushrooms,  
onions, pineapples, and peapods. 11.25
- 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. 10.75
- Chardonnay Garlic  
Chicken**  
Flavorful chicken breast blended  
with baby corn and carrots in a  
devouring chardonnay garlic  
sauce, garnished with steamed  
broccoli. 10.95
- Chicken & Broccoli**  
Slices of tender chicken ginger  
with broccoli prepared in a special  
delicate sauce. 10.95
- Vegetable Delight**  
A vegetarian feast prepared with  
tofu and vegetables in a garlic gra-  
vy sauce. 10.25
- Chinese Fried Rice  
Chicken**   
Chinese fried rice made with our  
Chicken breast, bean sprouts and  
onions. 10.75
- Rama Chicken**  
Traditional Thai dish made with  
sautéed chicken in a flavorful pea-  
nut sauce garnished with steamed  
broccoli. 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) 11.50
- Szechuan Chicken**   
Chicken breast, bell peppers, car-  
rots, onions, chili peppers, peanuts  
and special home made Szechuan  
pepper sauce. A new best seller. 12.95
- Shrimp Lobster Sauce**  
Shrimp stir-fried with ground  
chicken & eggs in black bean garlic  
gravy topped with scallions & sesa-  
me seeds. 13.25
- Tuna Tataki**  
Lightly seared fresh tuna encrust-  
ed with black sesame. Served with  
a side seaweed salad and our own  
ginger ponzu sauce. 14.95
- Green Curry Chicken**  
Aroma green curries paste blend-  
ing with coconut milk, chicken  
breast, bamboo shoot, sweet pea,  
bell pepper and basil. 11.50
- Mandarin Orange  
Chicken**   
Deep-fried chicken breast com-  
bined with snow peas, carrots, bell  
peppers, peapods, and onions in a  
zesty orange sauce. 11.95

## MAKI \*


**Spicy Tuna (8)**   
Diced fresh tuna with avocado, chili oil, mayo and masago. 7.95

**Negi Hamachi (8)**  
Yellow Tail with scallions encased in seaweed. 7.25

**California (8)**  
Cucumber, avocado, and kana crab meat (with masago outside add'l \$1) 6.25

**Alaskan (8)**  
Fresh salmon, avocado, and kana crab meat with black tobiko outside. 7.50

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

**Spicy Shrimp (8)**   
Fresh shrimp, chili oil, mayo, masago, scallions surrounded by red tobiko. 8.95

**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. 7.75

**Spider (5)**  
Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce. 9.25


**Unagi-cucumber (8)**  
Grilled eel with cucumber topped with a marinated sweet soy sauce. 7.75

**Salmon-avocado (8)**  
Fresh salmon sashimi and avocado. 7.75


**Tuna-avocado (8)**  
Fresh tuna sashimi and avocado. 7.95

**Crunchy Spicy Tuna (8)**   
Spicy tuna | avocado | tempura crumb outside. 8.75


**Spicy Scallop (8)**  
Seared scallop, spicy mayo, avocado, and masago. 8.25

**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. 7.75

**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. 7.25

**Spicy Salmon (8)**   
Fresh salmon and spicy mayo. 7.95

## SIGNATURE MAKI

**Black Dragon (8)**   
Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato 14.75

**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. 14.75

**The Bitcoin Jumbo Roll (10) \***  
Own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed. 16.75

**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. 15.50

**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. 13.95

**Rainbow (8) \***  
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 13.75

**Firecracker**  
Lightly tempura battered & fried with kana crab, unagi, avocado and cream cheese, drizzled with unagi sauce, spicy mayo & wasabi mayo 14.50

**Caterpillar (8) \***  
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 13.25

**Mount Fuji (8) \***  
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 13.25

\*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 ) 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 22.95

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

Sushi / Sashimi *		
A la Carte	Seared White Tuna	Tamago 2.50
Namasake 2.95	Escolar 2.95	Cooked Egg 3.25
Fresh Salmon	Super White Tuna	Ikura 3.25
Maguro 2.95	Unagi 2.95	Salmon Roe
Tuna	Fresh Water Eel	Masago 2.75
Hamachi 2.95	Ebi 2.75	Smelt Egg 2.75
Yellow Tail	Cooked Shrimp	Tobiko (Red, Black or Orange) Flying Fish Roe
Sake 2.95	Tako 2.85	
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. 11.95

**Smokin Vegan (8)** Shiitake, cucumber & cilantro, topped with sweet potato, spicy mayo, unagi sauce & seared for a slightly smokey finish 10.95

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

**Avocado Maki (8)**  
Made with slices of avocado. 5.75

**Sweet Potato Tempura Maki (8)**  
Sweet potato tempura, and topped with a marinated sweet soy sauce. 5.95

**Asparagus Tempura Maki (8)**  
Made with asparagus tempura and mayo. 5.25

**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. 13.00  
Additional sandwich \$3.50

## 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** 14.95  
**Beef Teriyaki Bento** 16.50  
**Salmon Teriyaki Bento** 18.50

## DESSERT

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

**Limoncello Mascarpone Cake** 6.25

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

**Chocolate Cake**  
Rich chocolate tart cake 6.50

## 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. 14.50

**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. 14.95

**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. 15.95

**Tropical Shrimp**  
Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, vegetables, honey spicy mayo, ponzu sauce. 13.25