



BEVERAGES

- Hot Green or Jasmine Tea 2.50
- Thai Ice Coffee/Thai Iced Tea 3.95
- Passion Fruit Jasmine Iced Tea 3.95
- Coke, Diet Coke or Sprite 2.25

SALADS

- Cucumber Salad**
Cucumbers | carrots | onions | sweet & sour vinaigrette. 4.50
- Seaweed Salad**
Six varieties of seaweed | fresh mixed greens | rice wine sesame vinaigrette. 6.95
- Tuna Avocado Salad ***
Tuna sashimi | avocado | greens | creamy spicy dressing. 8.75

SOUP

- Miso Soup**
Japanese soup consisting of a stock called "dashi" which is mixed with softened miso, scallions, 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. 7.50
- Vegetable Tofu Soup**
Asian style vegetable soup made with tofu and assorted vegetables simmered in a clear broth. 6.25

APPETIZERS

- Edamame**
Edamame soybean pods harvested right before the bean begins to harden are lightly boiled and seasoned with sea salt. 4.75
- Chinese Egg Rolls** (2)
Asian spices | shrimp | pork | cabbage | carrot | caramelized onion stuffing | sweet & sour sauce 5.75
- Petite Egg Rolls** (8)
Thai egg roll | chicken | shrimp | bean thread noodles | sweet Thai chili sauce. 7.60
- Fried Vegetable Petite 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. 6.75
- 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 dipping sauce & balanced with a cool cucumber salad. 7.95
- Tempura Appetizer**
Tempura battered deep fried shrimp & vegetables served with a sweet mirin dipping sauce. 8.50
- Soft Shell Crab**
Deep-fried crab served on a bed of mixed greens and served with ponzu sauce. 9.50
- The Tasting Platter**
Like variety? Try a sampling of our favorite appetizers: Petite Egg Rolls(4), Chicken Satay(2) Gyoza(3) and Edamame. 12.95

NOODLE DISHES

- 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. 11.50
- Pad Thai Noodles**
A stir-fry chicken combined with fresh thin rice noodles, eggs, bean sprouts, and scallions topped with crushed peanuts, carrots & cabbage. 10.95
- Pad Kee Mao Noodles**
Stir-fried wide rice noodles with chicken, shrimp, thai basil, carrots, jalapenos, tomatoes, baby corn, and bell peppers. 11.50
- 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. 11.25
- Chicken Chow Mein**
Chicken breast sautéed with shitake mushrooms, peapods, onions & bean sprouts served over a bed of pan-fried egg noodles 12.50
- HOT WOKS Noodles**
House Specialty. Stir fry with chicken, shrimp, noodles & mixed vegetables in sweet/tangy sauce. Includes Jalapeno peppers 11.75
- Homestyle Ramen**
Ramen Noodle Soup with roasted pork belly (3 pcs), Baby Bok Choy, Shitake mushrooms, bean sprouts, Japanese fish cakes, boiled egg halved, garlic crisp, sesame oil & red pepper strings to garnish. 15.25

ENTREES

Beef & Shrimp substitutions available

(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. 11.25
- General Tao Chicken**
Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions. 11.95
- Pepper Steak**
A hearty dish made with beef sautéed with bell peppers, baby corn and onions in a rich black bean garlic sauce. 13.50
- Cashew Chicken**
A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and peapods. 11.50
- 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. 10.95
- 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. 11.25
- Vegetable Delight**
A vegetarian feast prepared with tofu and vegetables in a garlic gravy 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 peanut 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, carrots, onions, chili peppers, peanuts and special home made Szechuan pepper sauce. A new best seller. 13.50
- Shrimp Lobster Sauce**
Shrimp stir-fried with ground chicken & eggs in black bean garlic gravy topped with scallions & sesame seeds. 13.50
- Tuna Tataki***
Lightly seared fresh tuna encrusted with black sesame. Served with a side seaweed salad and our own ginger ponzu sauce. 14.95
- Green Curry Chicken**
Aroma green curries paste blending with coconut milk, chicken breast, bamboo shoot, sweet pea, bell pepper and basil. 12.25
- Mandarin Orange Chicken**
Deep-fried chicken breast combined with snow peas, carrots, bell peppers, peapods, and onions in a zesty orange sauce. 12.95
- Mongolian Beef**
Tender chunks of flank steak sautéed in rich black bean gravy with baby corn and scallions. 13.95

MAKI *

Spicy Tuna (8) 🌶️
Diced fresh tuna with avocado, chili oil, mayo and masago. 8.25

Negi Hamachi (8)
Yellow Tail with scallions encased in seaweed. 7.50

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. 7.95

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. 9.50

Unagi-cucumber (8)
Grilled eel with cucumber topped with a marinated sweet soy sauce. 7.95

Salmon-avocado (8)
Fresh salmon sashimi and avocado. 7.50

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. 7.50

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. 7.95

Tekka Maki (8)
Fresh tuna encased in seaweed. 7.25

Spicy Salmon (8) 🌶️
Fresh salmon and spicy mayo. 8.10

*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. 14.95

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. 15.25

Harajuku (10) * 🌶️
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 15.25

Dragon (8) *
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 14.25

Rainbow (8) *
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 13.95

Firecracker
Lightly tempura battered & fried with kana crab, unagi, avocado and cream cheese, drizzled with unagi sauce, spicy mayo & wasabi mayo 14.95

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

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 19.95

| Sushi / Sashimi * | | |
|-------------------|-------------------|--|
| A la Carte | Seared White Tuna | Tamago |
| Namasake | 3.25 | 2.75 |
| Fresh Salmon | 3.10 | Cooked Egg |
| Maguro | 3.10 | Ikura |
| Tuna | Unagi | 3.75 |
| Hamachi | 3.10 | Salmon Roe |
| Yellow Tail | 3.10 | Masago |
| Sake | 2.95 | 2.95 |
| Smoked Salmon | Cooked Shrimp | Smelt Egg |
| | 2.95 | Tobiko |
| | Octopus | 2.95 |
| | | (Red, Black or Orange) 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 15.95

Beef Teriyaki Bento 17.50

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

*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."

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. 12.50

Smokin Vegan (8) Shiitake, cucumber & cilantro, topped with sweet potato, spicy mayo, unagi sauce & seared for a slightly smokey finish 11.50

Cucumber Maki (8)
Made with slices of cucumber. A beginner's favorite. 5.25

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. 6.25

Asparagus Tempura Maki (8)
Made with asparagus tempura and mayo. 5.50

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. 13.50

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.* 14.95

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.* 15.25

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. 13.95*