

冷たい料理
COLD

GOBO.....\$12
braised burdock, shungiku, goma dare

SALADA*.....\$12
mizuna, tea poached quail egg, seasonal vegetables, carrot-citrus dressing

TOFU (add uni* +\$8).....\$12
ikura, scallion, crispy ginger

MOMOTARO OYSTER*.....\$14
Calvisius caviar, cucumber, tosazu jelly, wasabi

MAGURO*....\$20
Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

IKE MIZUDAKO*.....\$18
Hokkaido octopus sashimi, wasabi, our shoyu

ABURI BURI*.....\$19
shiso vinaigrette, wakame tosazu, aka kosho, puffed buckwheat

JIDORI KIMO.....\$14
chicken liver paté, soba toast, Asian pear

WAGYU TARTARE*.....\$26
kaiware, pickled pear, miso-shoyu

暖かい料理
HOT

EDAMAME.....\$8
japanese sea salt

MISO SOUP.....\$9
house tofu, wakame, honshimeji mushrooms

HANETSUKI CHICKEN "GOLDEN WING GYOZA".....\$16
laced chicken wing stuffed with gyoza filling, lemon, chive, sesame sauce

TSUKUNE DANGO*.....\$16
chicken dumpling, mochi rice, soft-poached egg, karashi miso (requires 15 minutes)

MAPO TOFU.....\$19 
Japanese-style chili tofu, broad bean, roast pork (choice of rice or noodles)

SCALLOP MOTOYAKI*.....\$16
lemon miso, daikon, scallion crust

SPAGHETTI.....\$15
spicy beef curry, scallion oroshi, black garlic oil

TAKO SU.....\$18
Spanish octopus, cucumber seaweed salad, shiso mayo

ZUKE MASU (WHOLE FISH)*.....\$26
crispy pickled Riverence steelhead trout, wasabi leaf, smoked roe

米
RICE

YAKITORI DON*.....\$14
grilled chicken thigh, chicken tare, soft-poached egg

CHAHAN*.....\$22
stone bowl beef fried rice, wild maitake, soft-poached egg

OCHAZUKE*....\$12
miso-marinated tuna, fukamushi, house furikake, wasabi

TAMAKI GOLD SHORT GRAIN STEAMED RICE.....\$5

強火の遠火で炎を立てず

旬の品をさりげなく出し、
主人自ら調理して、もてなす事である。

伊達政宗

器は料理の着物

北大路魯山人

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北大路魯山人

江戸っ子の初もの食い



強火の遠火で炎を立てず

炉端焼き

ROBATA YAKI

SHISHITO.....\$8
green peppers, lemon, sea salt

SHIITAKE.....\$10
Japanese shiitake, Tokyo negi

GYUTAN*.....\$14
lemon, sea salt

TONTORO (BERKSHIRE PORK JOWL)*.....\$15
karashi, sea salt

UZURA (QUAIL)*.....\$14
French quail, quail egg, quail tare

NEGIMA (CHICKEN THIGH)\$12
shiso marinade

JIDORI CHICKEN OYSTERS.....\$12
tender back muscle, yuzu kosho

TSUKUNE*.....\$12
ground chicken meatball, soft-poached egg, tare

BEEF TSUKUNE "SLIDERS"*.....\$16
ground wagyu, miso mustard, bao bun

KOHITSUJI (LAMB)*.....\$24
2pc bone-in chop, spicy miso

TAKO (SPANISH OCTOPUS).....\$12
black pepper, lime

MEAGRE.....\$16
stone bass, daikon oroshi, soy, lemon

ALASKAN KING CRAB.....MP
shiso ginger mayo, fried shallots

MISHIMA STRIP*.....\$20
2 oz steak, wasabi ponzu

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK*....\$100
5 oz steak, mushroom, yuzu kosho

IMPERIAL STRIP*.....\$75
10 oz wagyu strip steak, grilled market vegetables, yuzu kosho

江戸っ子の初もの食い

江戸っ子の初もの食い

目に青葉

山ほととぎす

初がつち山

EXECUTIVE CHEF GENE KATO
CHEF ISAAC HIGASHIHARA

握りと刺身

NIGIRI/SASHIMI *

{subject to availability}

KAMPACHI.....\$5
wild amber jack

HAMACHI.....\$5
yellowtail

SHIMA AJI.....\$5
striped jack

MADAI.....\$5
snapper

ISHIDAI.....\$7
striped beakfish

HIRAME.....\$5
ikejime flounder

SAKE.....\$4
faroe islands salmon

AKAMI.....\$6
bluefin tuna loin

CHUTORO.....\$9
medium fat bluefin belly

OTORO.....\$11
fatty bluefin belly

KOHADA.....\$6
gizzard shad

SABA.....\$5
mackerel

AJI.....\$5
horse mackerel

BOTAN EBI.....\$5
spot prawn

YARI IKA.....\$5
Japanese Hokkaido squid

BAJA UNI.....\$8
purple sea urchin

HOKKAIDO UNI.....\$10
bahun urchin

IKURA.....\$4
marinated salmon roe

UNAGI.....\$5
barbecued freshwater eel

TAMAGO.....\$3
sweet omelet

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DONBURI *

CHIRASHI.....\$24
scattered sashimi, tamago, ikura

TUNA DONBURI.....\$26
avocado, Japanese omelette, marinated ikura

CHEF SHIGERU KITANO

握り寿司

NIGIRIZUSHI *

CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$12
sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$6
salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$11
daikon, yuzu, sudachi ponzu

ABURI SABA TORO.....\$6
with daikon shoga ponzu

ABURI BOTAN EBI.....\$6
with ebi miso

HOKKAIDO HOTATE.....\$9
scallop, uni, ikura

KUMAMOTO BEEF TO HOTATE.....\$12
garlic sauce, fried shiso

AKAMI TO NEGI TORO.....\$8
toro tartare, kizami wasabi

EDOMAE ANAGO.....\$6
Tokyo Bay saltwater eel, nitsume sauce

IKA TO SAKE.....\$8
spear squid, ikura, smoked salmon

巻き寿司

MAKIMONO * SUSHI ROLLS

SABA GARI.....\$12
karashi miso, wa yakumi

ZUKE SALMON.....\$16
citrus soy, ginger, salmon skin, smoked ikura

CHILI TUNA.....\$15
bigeye tuna, sesame cucumbers, pickled radish

UNA-KYU.....\$14
barbecued eel, cucumber, unagi sauce

KANPYO ROLL.....\$8
traditional sweet braised gourd

MOMOMAKI**.....\$19
big eye tuna, spicy tako, pickled daikon

KANI JOMAKI.....\$16
snow crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, tokyo scallions

NEGI HAMACHI.....\$12
chopped yellowtail hamachi, tokyo scallion

BABY SHIITAKE MAKI.....\$11
baby Washington state shiitake tempura, togarashi

A5 EBI UNI MAGURO.....\$35
charred A5 Miyazaki beef, botan ebi, uni, bigeye tuna maki (limit ten per evening)

CHEF'S SEASONAL NIGIRI SELECTION *.....\$59
CHEF'S SEASONAL SASHIMI SELECTION *.....\$55

SUSHI to SASHIMI *.....\$67
five pieces seasonal nigiri and eight slices of seasonal sashimi

FIVE PIECE VEGETARIAN NIGIRI SELECTION.....\$18

FRESHLY GRATED WASABI ROOT.....\$6

**For the month of March, we are donating \$1 for every Momomaki sold to the National MS Society of Greater Illinois, working to improve the quality of life for people affected by MS in Illinois and to raise funds for critical MS research.

*Please be advised that consuming raw and undercooked food items may result in food-borne illness.

March 10, 2020