



冷たい料理
COLD

ASPARAGUS GOMA-AE.....\$ 14

chilled jumbo asparagus, toasted sesame sauce

KAISO SALADA.....\$ 14

fresh seaweed, amaebi, cucumber, ponzu

TOMATO.....\$ 12

seasonal tomatoes, pearl onion, tosazu jelly, sea salt

SILKEN TOFU.....\$ 12

tofu, tomato dashi, trout roe, pickled shimeji mushrooms, crispy ginger

MAGURO*.....\$ 20

Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

BURI*.....\$ 16

sliced yellowtail, avocado, pickled turnip, ume vinaigrette

JIDORI KIMO.....\$ 14

chicken liver paté, soba toast, seasonal jam

SHISO SOBA.....\$ 15

house soba, shiso buds, bottarga, white tensuyu

暖かい料理
HOT

EDAMAME.....\$ 8

japanese sea salt

MISO SOUP.....\$ 8

house tofu, wakame, honshimeji mushrooms

TAKO SU.....\$ 18

Spanish octopus, cucumber seaweed salad, shiso mayo

SEA BREAM COLLAR.....\$ 14

crispy fried collar, lemon, sea salt, scallion

SCALLOP MOTOYAKI*.....\$ 16

lemon miso, daikon, scallion crust

SPAGHETTI.....\$ 15

spicy beef curry, scallion oroshi, black garlic oil

TSUKUNE DANGO*.....\$ 16

chicken dumpling, mochi rice, soft-poached egg, karashi miso (requires 15 minutes)

MAPO TOFU.....\$ 22

Japanese-style chili tofu, broad bean, roast pork (choice of rice or noodles)

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

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

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

北大路魯山人

器は料理の着物

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

器は料理の着物

江戸っ子の初もの食い

炉端焼き

ROBATA YAKI

SHISHITO.....\$ 8

green peppers, lemon, sea salt

SHIITAKE.....\$ 10

Japanese shiitake, Tokyo negi

GYUTAN*.....\$ 14

lemon, sea salt

BERKSHIRE PORK LOIN*.....\$ 16

shiso, scallion, mustard

NEGIMA (CHICKEN THIGH)\$ 12

shiso marinade

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

MISHIMA SKIRT STEAK.....\$ 15

seasoned with Japanese sea salt

ALASKAN KING CRAB.....\$ MP

shiso ginger mayo, fried shallots

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

目に青葉

山ほととぎす

初がつち

山

EXECUTIVE CHEF GENE KATO

江戸っ子の初もの食い

強火の遠火で炎を立てず

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

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

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

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

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

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

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

SHIO KOJI SAKE.....\$14
salmon, avocado yuzu mousse, salmon skin

MOMOMAKI**.....\$19
big eye tuna, spicy octopus, 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

CHEF'S SEASONAL NIGIRI SELECTION *.....\$68
CHEF'S SEASONAL SASHIMI SELECTION *.....\$64

FRESHLY GRATED WASABI ROOT.....\$6
(limited availability)

** This month, we will donate \$1 from every Momomaki sold to Asian Americans Advancing Justice Chicago, whose main focus is addressing the civil rights issues faced by Asian Americans and Pacific Islanders in Chicago through bystander intervention training, advocacy, and civic engagement.
<https://www.advancingjustice-chicago.org/what-we-do/bystander-intervention-trainings/>

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