

冷たい料理
COLD

SALADA*.....\$12

mizuna, tea poached quail egg, seasonal vegetables, carrot-citrus dressing

TOFU (add uni* +\$8).....\$12

ikura, scallion, crispy ginger

MOMOTARO OYSTER*.....\$16

Calvisius caviar, cucumber, tosaizu jelly, wasabi

MAGURO*.....\$20

Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

ABURI BURI*.....\$19

shiso vinaigrette, wakame tosaizu, aka kosho, puffed buckwheat

JIDORI KIMO.....\$14

chicken liver paté, soba toast, seasonal jam

暖かい料理
HOT

EDAMAME.....\$8

japanese sea salt

MISO SOUP.....\$9

house tofu, wakame, honshimeji mushrooms

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

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

器は料理の着物
北大路魯山人

器は料理の着物

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

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

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

目に青葉

山ほととぎす

初がつち

山

江戸っ子の初もの食い

EXECUTIVE CHEF GENE KATO

**A 3% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full-time team members.

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

丼
DONBURI *

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

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

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

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

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

**The Greater Chicago Food Depository is at the center of a network of more than 700 partner organizations and programs – food pantries, soup kitchens, shelters, mobile distributions and other partners – working to bring food, dignity and hope to our neighbors across Chicago and Cook County. Every \$1 donated can help provide three meals to those in need in our community. For the month of August, we will donate \$1 from every Momomaki sold to the 86 Hunger Campaign. Find out more at <https://www.chicagosfoodbank.org>.

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

CHEF SHIGERU KITANO

September 1, 2020