

冷たい料理  
**COLD**

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

**SALADA\***.....\$12  
*Iron Creek Heirloom tomatoes, pea shoots, tea poached quail egg, mizuna, 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*

**BURI (HAMACHI)\***.....\$19  
*shiro shoyu-yuzu vinaigrette, avocado, shiso, aka kosho*

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

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

**KAMO NO ZARU UDON**.....\$16  
*chilled udon, tea-smoked duck breast, myoga-shiso salad, wasabi, kizami nori, tentsuyu*

暖かい料理  
**HOT**

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

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

**ONSEN TAMAGO\***.....\$14  
*soft-poached jidori egg, uni, white truffle, wasabi*

**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*

**EBI FRY**.....\$18  
*panko-crusted Pacifico shrimp, ginger mayo, lemon*

**SAKE NO TERIYAKI\***.....\$26  
*Faroe Island salmon, shichimi oroshi*

**YAKINIKU\***.....\$36  
*tasting of A5 strip, Mishima strip, and gyutan cooked tableside*

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

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



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*

**AWABI (ABALONE)**.....\$24  
*ohba butter (ask for availability)*

**ALASKAN KING CRAB**.....MP  
*shiso ginger mayo*

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

炭焼き

**FROM THE COALS**

**A5 MIYAZAKI STEAK\***.....\$100  
*5 oz steak, mushroom, black pepper 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

**EXECUTIVE CHEF GENE KATO**  
**CHEF ISAAC HIGASHIHARA**

初  
が  
つ  
ち  
山

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 \***

**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  
smoked aji, sugi (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 September, BRG will donate \$1 of every Momomaki sold to support The Greater Chicago Food Depository's 86 Hunger campaign.

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