

LUNCH ENTRÉES

Served with miso soup and house salad.

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| <p>*SUSHI SPECIAL 5 pieces of sushi and a California Maki</p> | 19 | <p>*MAKI and TEMPURA SPECIAL 2 shrimp and 5 veggie tempura with your choice of one maki: *Boston *Philadelphia *Tekka *California *Spicy Tuna East</p> | 15 |
| <p>*SASHIMI-SUSHI SPECIAL Tuna and salmon sashimi with sea bass, shrimp, and crabstick sushi</p> | 23 | <p>CHICKEN TERIYAKI Grilled all-natural chicken breast, sliced and topped with teriyaki sauce, with a side of rice and steamed veggies</p> | 14 |
| <p>*YOUR CHOICE SPECIAL 3 pieces of sushi with your choice of one maki: *Boston *Philadelphia *Tekka *California *Spicy Tuna East</p> | 18 | <p>STEAK TERIYAKI Grilled NY strip steak, sliced and topped with teriyaki sauce, with a side of rice and steamed veggies</p> | 28 |
| <p>*MAKI SPECIAL California, Kappa, and Tekka Maki</p> | 17 | <p>CHICKEN KATSU Panko-breaded all-natural chicken breast, deep fried and drizzled with creamy katsu sauce, a side of rice, and steamed veggies</p> | 14 |
| <p>*SASHIMI SPECIAL Tuna, salmon, and yellowtail sashimi (no tempura veggies)</p> | 24 | <p>TON KATSU Panko-breaded pork cutlet, deep fried and drizzled with creamy katsu sauce, a side of rice, and steamed veggies</p> | 14 |
| <p>*CHIRASHI Sashimi variety over a bowl of hot sushi rice (no tempura veggies)</p> | 25 | <p>VEGGIE YAKI UDON Thick udon noodles stir fried with veggies in a sweet teriyaki-style sauce</p> | 12.5 |

BUILD YOUR OWN RICE BOWL (Starting at \$9) [LUNCH ONLY]

Your choice of protein with fresh veggies and your choice of sauce

- | | |
|--------------------------------|---|
| 1. CHOOSE YOUR RICE: | White Rice (+0) Brown Rice (+2) |
| 2. CHOOSE YOUR PROTEIN: | Veggie (+0) Tofu (+2) Chicken (+3) Beef (+6) Shrimp (+6) Pork (+4) |
| 3. CHOOSE YOUR SAUCE | Sweet 'n Spicy Classic Brown Stirfry |

**indicates at least one raw protein ingredient*

PLEASE ALERT YOUR SERVER TO **ANY FOOD SENSITIVITIES OR ALLERGIES BEFORE ORDERING**

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APPETIZERS

| | |
|---|-----|
| EDAMAME | 5 |
| Steamed soybeans, salt | |
| HARU MAKI | 5 |
| Deep fried spring rolls | |
| GYOZA | 6.5 |
| Pork and veggie-filled dumplings (6), steamed or fried | |
| SHUMAI | 6.5 |
| Shrimp-filled dumplings (8), steamed or fried | |
| YAKITORI | 9 |
| Grilled all-natural chicken breast skewers (2), teriyaki sauce | |
| SALMON-YAKI | 13 |
| Sushi-grade grilled salmon skewers (2), teriyaki sauce | |
| AGEDASHI TOFU | 7 |
| Fried tofu, shoyu sauce, bonito flakes | |
| SHRIMP TEMPURA | 14 |
| Large shrimp (4), tempura-battered and fried | |
| VEGETABLE TEMPURA | 13 |
| Assorted veggies (10), tempura-battered and fried | |
| SHRIMP AND VEGETABLE TEMPURA | 18 |
| Large shrimp (2) and vegetable (10) tempura combination | |
| BEEF ASPARAGUS | 16 |
| Thin sliced beef wrapped around asparagus, grilled, teriyaki sauce | |
| BEEF NEGIMA | 16 |
| Thin sliced beef wrapped around green onions, grilled, teriyaki sauce | |
| SOFT SHELL CRAB APPETIZER | 18 |
| Fried whole soft shell crab, ginger dressing, scallions | |
| FRIED CALAMARI | 15 |
| Breaded and fried calamari, served with sweet chili sauce | |

SALADS

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| HOUSE SALAD | sm. 6 |
| Mixed greens, cucumber, carrot, tomato, red cabbage, house sesame dressing | |
| SEAWEED SALAD | 8 |
| Marinated seaweed, cucumber, shredded daikon, vinegar sauce | |
| IKA SANSU | 8 |
| Marinated smoked squid, sliced cucumber, shredded daikon, vinegar sauce | |
| GOMA-AE | 7 |
| Steamed and chilled spinach with sweet sesame sauce | |
| *SASHIMI SALAD | 28 |
| Sashimi variety spring mix, cucumber, tomato, shredded daikon, ginger dressing | |

SOUPS

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|---|-----|
| MISO SOUP | 3.5 |
| Miso broth, diced tofu, seaweed, scallions | |
| SPICY SEAFOOD MISO SOUP | 6 |
| Spicy miso broth, diced tofu, seaweed, scallions with shrimp, scallop, and calamari | |
| KINOKO SOUP | 8 |
| Savory seasoned chicken broth with white, shiitake, and enoki mushrooms (for 2) | |

SUSHI STARTERS

| | |
|--|-------|
| *TUNA TOWER | sm 24 |
| Sushi rice, spicy crab, wasabi-avocado, and tuna tartare layered in a tower, garnished with tobiko and micro-greens | |
| *FRESH SASHIMI WITH JALAPENOS & PONZU | 35 |
| Choice of tuna, salmon, yellowtail, albacore tuna, or super white tuna, served with sliced jalapenos and ponzu sauce | |
| *TUNA TOSTADA | 23 |
| Diced tuna tartare served on fried wonton chips (4), topped with sliced avocado, jalapeno, cilantro, and tobiko | |
| *SPICY SEARED TUNA | 30 |
| Herb- and spice-rubbed tuna, seared and sliced, topped with nuta sauce, spicy unagi sauce, and tobiko | |
| *CRISPY RICE | 18 |
| Four crispy rice patties topped w/your choice of spicy tuna, spicy salmon, or spicy smoked salmon | |
| *SEARED TUNA WITH MANGO SALSA | 30 |
| Seared tuna sashimi topped with a house-made mango salsa | |
| *OYSTER SHOOTER (SPICY or MILD) | 6 |
| Oyster, quail egg, scallions, tobiko, ponzu sauce, house cold sake | |

COMBINATION PLATES

| | |
|---|----|
| No Substitutions! An a la carte menu is available for your convenience. | |
| SUSHI COMBO | 36 |
| 8 pieces of sushi and a California maki | |
| CHEF'S SPECIAL COMBO | 65 |
| Chef's choice of fish, sushi only or sushi and sashimi (22 pieces) | |

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DINNER ENTRÉES

Served with miso soup, house salad, steamed veggies, and rice

CHICKEN TERIYAKI 18

Grilled all-natural chicken breast, sliced and topped with teriyaki sauce

STEAK TERIYAKI 34

Grilled NY strip steak, sliced and topped with teriyaki sauce

SALMON TERIYAKI 29

Grilled sushi-grade salmon topped with teriyaki sauce

CHICKEN KATSU 18

Panko-breaded all-natural chicken breast, deep fried and drizzled with creamy katsu sauce

TON KATSU 18

Panko-breaded pork cutlet, deep fried and drizzled with creamy katsu sauce

SALMON WITH SWEET MISO 29

Grilled sushi-grade salmon brushed with sweet miso sauce

GRILLED CHILEAN SEA BASS 48

Fresh Chilean sea bass, grilled and topped with our fresh-made ginger garlic reduction sauce

SWEET MISO GLAZED CHILEAN SEA BASS 48

Fresh Chilean sea bass, marinated overnight in a sweet and savory miso sauce

SUSHI SETS

Served with miso soup, house salad, and tempura veggies

***5 PIECE SUSHI WITH MAKI** 25

Five pieces of sushi and your choice of one maki:

- *Boston *Philadelphia *Tekka
- *California *Spicy Tuna East

***9 PIECE SASHIMI** 33

Nine pieces of fresh sashimi with a side of rice (no tempura veggies)

***12 PIECE SASHIMI** 39

Twelve pieces of fresh sashimi with a side of rice (no tempura veggies)

***MAKI and TEMPURA BOX** 19

Two shrimp, five veggie tempura and your choice of one maki:

- *Boston *Philadelphia *Tekka
- *California *Spicy Tuna East

***CHIRASHI** 32

Sashimi variety over a bowl of hot sushi rice (no tempura veggies)

YAKI ISHI

A hot slab of granite topped with your choice of meat, fresh veggies, rice, and teriyaki sauce. Served with miso soup and a house salad.

YOUR CHOICE OF ONE MEAT 38

YOUR CHOICE OF TWO MEATS 40

Select from the following:

- *Sushi-Grade Tuna *Prawns
- *Sushi-Grade Salmon *Steak

NABEMONO

Fresh cooked noodles, from our kitchen to your table

***SUKIYAKI** 20

Thinly sliced beef, tofu, veggies, and rice noodles simmered in shoyu broth and served with a bowl of hot white rice

SEAFOOD UDON 20

Udon noodles simmered in a shoyu broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

TEMPURA UDON 15

Udon noodles simmered in shoyu broth and served with a side of vegetable tempura

CHICKEN OR VEGGIE YAKI UDON 15

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

BEEF OR SEAFOOD YAKI UDON 19

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

***NABE YAKI UDON** 19

Udon noodles simmered in shoyu broth with veggies and topped with a poached egg and two shrimp tempura

SPICY SEAFOOD UDON 20

Udon noodles simmered in a spicy chicken broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

CHICKEN UDON SOUP 15

Udon noodles simmered in a spicy chicken broth, chicken, veggies

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Sushi a la Carte

*Indicates menu item contains at least one raw ingredient.

| # of Orders | SUSHI (2 pcs) | Sushi is sliced fish over pressed rice. Sashimi is sliced fish only. | SASHIMI (3 pcs) | # of Orders |
|-------------|------------------------------|---|-----------------|-------------|
| | 6.5 | Ebi (Shrimp) | 9.5 | |
| | 15 | * Large Ama-Ebi (Sweet Shrimp) | 18 | |
| | 9.5 | * Maguro (Tuna) | 12.5 | |
| | 9 | * White Tuna (Albacore) | 12.5 | |
| | 8 | * Saku (Super White Tuna) | 11 | |
| | 9 | * Spicy Tuna Gunkan | 12 | |
| | 10 | * Tai (Red Snapper) | 13 | |
| | 8 | * Sake (Salmon) | 11 | |
| | 10 | * Smoked Salmon | 13 | |
| | 6 | * Saba (Mackerel) | 9.25 | |
| | 8 | * Suzuki (Sea Bass) | 11.5 | |
| | 10 | * Hamachi (Yellowtail) | 13 | |
| | 9 | * Hirame (Fluke) | 12 | |
| | 12 (with Quail Egg: +\$1) | * Ikura (Salmon Roe) | 14 | |
| | 9 (with Quail Egg: +\$1) | * Tobiko (Flying Fish Roe) (Regular, Wasabi, or Black – Please Indicate) | 12 | |
| | 9 (with Quail Egg: +\$1) | * Masago (Smelt Roe) | 12 | |
| | 11 | * Kaibashira (Scallop) | 13 | |
| | 9.5 | Tako (Octopus) | 12.5 | |
| | 6 | Tamago (Egg Cake) | 8 | |
| | MKT | Kani (Alaskan King Crab) | MKT | |
| | 7 | Kanikama (Imitation Crab Stick) | 10 | |
| | 8.5 | * Ika (Squid) | 11.75 | |
| | 11 | Unagi (Fresh Water Eel) | 13.5 | |
| | 10 | Anago (Sea Eel) | 13 | |
| | 13 | Rocky (Unagi with avocado) | 15.5 | |
| | MKT | * Oyster (Spicy or Mild – Please Indicate) | MKT | |
| | 6.5 | * Hokigai (Surf Clam) | 9 | |
| | 5 | Inari (Tofu) | N/A | N/A |

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Makimono a la Carte

*Indicates menu item contains at least one raw ingredient. All maki contain sesame seeds.
Please note many of these makis are also available as handrolls.

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| 1 | * California Roll (imitation crabstick, avocado, cucumber, roe) | 6.5 |
| 2 | East Maki (shrimp, avocado, cucumber) | 8 |
| 3 | Kappa Maki (cucumber, sesame seeds) | 5.5 |
| 4 | Avocado Maki (avocado, sesame seeds) | 6.5 |
| 5 | Avocado Cucumber Maki (avocado, cucumber, sesame seeds) | 6.75 |
| 6 | Shrimp Tempura Maki (shrimp tempura, spicy mayo, unagi sauce) | 9 |
| 7 | * Spicy Tuna Maki | 9.5 |
| 8 | * Spicy Salmon Maki | 8.75 |
| 9 | * Spider Maki (soft shell crab tempura, avocado, cucumber, mayo, tobiko, unagi sauce) | 13.5 |
| 10 | * Tekka Maki (tuna roll) | 8 |
| 11 | Alaskan Maki (cooked salmon, avocado, cucumber) | 7.5 |
| 12 | * Boston Maki (salmon, avocado, cucumber, Boston lettuce) | 7.75 |
| 13 | * B-52 (deep-fried yellowtail, crabstick, avocado, cream cheese, cucumber, roe, unagi sauce) | 10 |
| 14 | Route 66 (deep-fried salmon, crabstick, cream cheese, cucumber, avocado, spicy mayo, unagi sauce) | 9.5 |
| 15 | * Philadelphia Maki (salmon, avocado, cucumber, cream cheese) | 7.75 |
| 16 | * Negihama Maki (yellowtail, scallions) | 7 |
| 17 | * Negisake Maki (salmon, scallions) | 6.75 |
| 18 | * Hamachi Cucumber Maki | 8 |
| 19 | * Tuna Avocado Maki | 9.5 |
| 20 | * Salmon Cucumber Maki | 7 |
| 21 | * Salmon Avocado Maki | 8 |
| 22 | Unagi Maki (eel, avocado, cucumber, unagi sauce) | 10 |
| 23 | * Rainbow Maki (California roll topped with tuna, salmon, fluke, avocado, shrimp, roe) | 17 |
| 24 | * Scorpion Maki (eel, cucumber, flying fish roe, topped with cooked shrimp, unagi sauce) | 18 |
| 25 | * Caterpillar Maki (eel, cucumber, roe, topped with avocado, unagi sauce) | 17 |
| 26 | * Kappa Sashimi Maki (salmon, tuna, yellowtail, radish sprouts, wrapped in a cucumber wrap, ponzu sauce) | 15 |
| 27 | Smoked Salmon Skin Maki (smoked salmon skin, avocado, cucumber, radish sprouts, carrots) | 8 |
| 28 | Vegetable Tempura Maki (sweet potato tempura) | 5 |
| 29 | Shiitake Mushroom Tempura Maki (shiitake mushroom tempura, scallions, topped with unagi sauce) | 7 |
| 30 | * White Tiger Maki (tuna, cucumber, roe, wrapped in rice and white seaweed, topped with nuta sauce) | 15 |
| 31 | * Godzilla Maki (giant spicy and crunchy roll with shrimp tempura, crabstick, avocado, cucumber, cream cheese, scallions, tobiko, topped with spicy mayo, unagi sauce) | 18 |
| 32 | * Dragon Maki (shrimp tempura, crabstick, spicy mayo, topped with eel, avocado, roe, scallions, unagi sauce) | 18 |

Makimono Specials

*Indicates menu item contains at least one raw ingredient. All maki contain sesame seeds.

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| 33 | Futo Maki (crab stick, tamago, avocado, cucumber, oshinko, kampyo, spinach, denbu) | 10.5 |
| 34 | Skinny Maki (tuna, avocado, jalapeno, cucumber wrap) (no rice) | 15 |
| 35 | * Snow Mountain Maki (shrimp tempura, avocado, topped with a mixture of crabstick, masago, scallions, Japanese mayo) | 14 |
| 36 | Crispy Veggie Maki (cucumber, avocado, oshinko, kampyo, topped with sweet potato crunch, unagi sauce) | 9.75 |
| 37 | * Torched Scallop Maki (soft shell crab tempura, crab stick, spicy mayo, topped with torched scallop, unagi sauce) | 23 |
| 38 | * Matador Lettuce Wrap (tuna, yellowtail, salmon, avocado, cucumber, crab stick, spring greens wrapped with rice paper, topped with house sesame dressing and tomato, served with ponzu sauce) | 21 |
| 39 | * Crabby Dragon Maki (soft shell crab tempura, crabstick, spicy mayo, topped with eel, avocado, roe, scallions) | 21 |
| 40 | * Smokey Dragon Maki (cooked smoked salmon, avocado, mayo, topped with eel, avocado, roe, scallions) | 21 |
| 41 | * Red Dragon Maki (shrimp tempura, crabstick, spicy mayo, topped with spicy tuna mixed with chili sauce) | 20 |
| 42 | * Spicy Crispy Maki with Tuna on Top (tempura crunch, cucumber, tobiko, spicy mayo, topped with sliced tuna, spicy mayo) | 21 |
| 43 | * Kamikaze Maki (spicy tuna roll, topped with spicy tuna gunkan mix) | 22 |
| 44 | * Spicy Scallop Maki (scallops wrapped in cucumber and rice, topped with black tobiko, spicy mayo, unagi sauce, radish sprouts) | 17 |
| 45 | * Tracie's Maki (salmon, avocado, cucumber, spicy mayo, topped with salmon, nuta sauce, mango sauce, crispy rice bits, and microgreens) | 20 |
| 46 | * Green Turtle Maki (spicy super white tuna, tobiko, scallions, and tempura crunch roll, topped with sliced avocado, nuta sauce, mango sauce, wasabi-tobiko) | 17 |
| 47 | * Mango Tango Maki (spicy salmon, tobiko, scallions, crunch, topped with slices of super white tuna, fresh mango, mango sauce, tempura crunch) | 18 |
| 48 | * Lobster Maki (lobster tempura, avocado, cucumber, asparagus, Japanese mayo, topped with tobiko and unagi sauce) | 37 |
| 49 | * Naperville Maki (shrimp tempura, spicy tuna, avocado, cucumber, scallions, masago rolled in soybean paper, topped with spicy mayo, unagi sauce) | 23 |
| 50 | * Sal-ifornia Maki (California roll, topped with fresh salmon, nuta sauce) | 18 |
| 51 | Tokyo-Style Spider Maki (soft shell crab tempura, avocado, cucumber, tamago, baked freshwater eel roll wrapped in thin daikon radish, topped with unagi sauce) | 18 |
| 52 | * Chicago Fire Maki (spicy tuna tempura roll [not fully cooked] wrapped in thin daikon radish, topped with spicy mayo, unagi sauce, tobiko) | 15 |
| 53 | * Wild Tuna Maki (tempura crunch, cucumber, tobiko, spicy mayo, topped with fresh tuna and sliced jalapenos, served with cilantro-ponzu dressing) | 20 |
| 54 | * Naperville Sunrise Maki (cooked shrimp, avocado, topped with a mixture of minced clam, crabstick, tobiko, scallions, and spicy mayo, and baked) | 18 |
| 55 | * Christine's Maki (shrimp tempura, avocado, cream cheese, spicy mayo, topped with sliced tuna, spicy mayo, spicy unagi sauce, jalapenos, tempura crunch) | 21 |
| 56 | * Lena's Maki (tuna, avocado, jalapenos, topped with salsa verde, spicy mayo, cilantro, fried tortilla strips) | 14 |

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