

LUNCH ENTRÉES

Served with miso soup and house salad.

<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

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

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.

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

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Makimono Specials

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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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