



APPETIZER

Nasu Ohitashi

Deep Fried Japanese Eggplant, Marinated in House Soy Sauce, Thai Basil, Shichimi, Sesame Seed, Chili oil, Chives.

\$10

Oysters

Japanese oysters, ponzu pearl, crispy shallot, lemon zest, cilantro micro. (4pcs)

\$16

Smoked Hamachi

Cherry wood Smoked Japanese Fresh Yellow Tail, Green Curry Moose, House made Soy, Cilantro oil, Crispy Shallot, Micro Basil, Edible flower .

\$24

Hirame

Japanese Flounder marinated in Konbu seaweed, House ponzu, Dry miso, Thai basil, Shichimi, Grape seed oil, Cilantro Micro

\$24

Hotate Scallops

Hokkaido Scallop with Coconut Dashi, Lemon Grass Powder, Yuzu juice, Golden Kluga Caviar, Cilantro Micro

\$24

Zuke Sake

Togarashi seared Atlantic Salmon, Marinated with Koji Soy Sauce, Carrot Puree, Sweet Soy Sauce, Crispy Kale, Edible Flower

\$20

APPETIZER

Akami

Lean red meat of Bluefin Tuna, Golden Kaluga Caviar, chives, nikiri soy, white truffle oil (3 pcs)

\$18

Toro Tataki

Seared and marinated Fatty Bluefin Tuna, Miso dashi, Chili oil, Pickled Shallots, Daikon sprouts(4 pcs)

\$24

Sashimi Moriawase

2 pcs each of Chef's Assorted Fresh Sashimi

\$38

Oyster Uni Shooter

Sea Urchin, West Coast Oyster, House made Ponzu, Nama Sake, Yuzu Pearl, Scallion, Lemon Zeat

\$18

Chicken Karaage

Deep Fried Thai Marinated Chicken Thighs, Served with Thai Curry Aioli Sauce.

\$14

Sakura Pork

Charcoal Grilled Thai Marinated Duroc Pork Shoulder, Roasted Rice Ponzu, Pickled Shallot, Scallions.

\$18

Hamachi Kama

Charcoal Grilled Miso Marinated Yellow Tail Collar, Thai Style Chimichurri.

\$20

Tora Ebi

Charcoal Grilled skull Island Tiger Prawn, With Motoyaki Sauce, Thai Curry Powder, Chives.

\$28



NIGIRI (2pcs) / SASHIMI (3pcs)

HAMACHI

Yellow Tail
\$14 / \$16

UNAGI

Grilled Fresh Water Eel
\$12 / \$14

HOTATE

Hokaido Scallop
\$12 / \$14

TORA EBI

Japanese Black Tiger Prawn
\$16 / \$18

BOTAN EBI

Marinated Spot Prawn
\$12 / \$14

UNI

Sea Urchin
MKP

NASU

Marinated Deep Fried Eggplant, Shichimi, Chives
\$6 / \$8

TAMAGO (Only Sashimi)

Japanese Style Sweet Egg Omelet
\$14

NIGIRI (2pcs) / SASHIMI (3pcs)

AKAMI

Red Meat Bluefin Tuna
\$14 / \$16

CHUTORO

Medium Fatty Bluefin Tuna
MKP

OTORO

Super Fatty Bluefin Tuna
MKP

SAKE SALMON

Atlantic Salmon
\$10 / \$12

ABURI TORO SAKE

Seared Fatty Salmon
\$12 / \$14

ZUKE SAKE

Marinated Salmon
\$12 / \$14

IKURA

100% Japanese Salmon Roe, Marinated with Soy Sauce
\$14 / \$16

HIRAME

Hirame, Kombu Marinated
\$12 / \$14



SET MENU

NIGIRI SET

Omakase, Chef's Choice(10pcs)
\$40

PREMIUM NIGIRI SET

Omakase, Chef's Choice (10pcs)
\$60

TUNA SET

*Akami, Chutoro, Otoro, 1 each piece Each, Choice of
Tuna Maki or Spicy Tuna Maki*
\$30

HAMACHI SET

*Fresh Hamachi, Toro Hamachi, Home Smoked Hamachi,
Hamachi Maki*
\$24

SAKE SET

*Fresh Salmon, Zuke Salmon, Fatty Salmon, Ikura, Choice
of Salmon Maki or Spicy Salmon Maki*
\$26

All Sets are Served with Seasonal Salad

SUSHI HAND ROLL

TUNA - \$14

*Chopped Bluefin Tuna, Topped with Tuna, Chives,
Rosemary Oil, House made Soy, Nasturtium, Wasabi*

SALMON - \$12

*Chopped Fresh Salmon, Scallions, Topped with Fresh
Salmon Lightly seared, Peach Sweet Soy, Japanese
Pepper, Togarashi Aioli, Rosemary Oil, Tempura
Crunch*

HAMACHI - \$14

*Chopped Fresh Hamachi, Scallions, Yuzu Kosho,
Avocado Topped with Micro Cilantro, Fresh Hamachi,
Wasabi Oil*

TEMPURA SHRIMP - \$10

*Shrimp Tempura, Scallion, Radish Sprouts, Peach
Sweet Soy, Togarashi Mayo, Marinated Nasu*

Ume Shiso - \$6

Kimuchi Marinated persian cucumber, Plum Puree

Toro - \$16

*Chopped Fatty Tuna, Chives, Rosemary oil, Shiso leaf,
Oshinko*

Add On

Uni - \$10

Golden Kulgar Caviar - \$8



DONBURI BOWL

MAGURO - \$34

Akami, Chutoro, Negitoro, Oshinko, Noritama
Furikake

SAKE DON - \$32

Nama Sake, Zuke Sake, 100% Japanese salmon
Ikura, Noritama Furikake

UNAJU - \$34

Charcoal Grilled Unagi, Tamago, Sansho Pepper

CHIRASHI - \$40

Assorted Fresh Fish Omakase Bowl

KOUKAKURUI DONBURI- \$48

Botan Ebi, Hotate, Oyster, Uni, Ikura

MINI DON

TORO - \$26

Chopped fatty tuna, cured egg yolk (limited),
pickled radish, scallions, chives

IKURA - \$20

Salmon roe, kaiware sprout, scallion

CRISPY CHARSHU - \$10

Crispy Pan-Fried pork on rice

RAMEN

GAOKU RAMEN

*Japanese + Thai base Shoyu Ramen, topped with sauteed
Sakura Pork, Bean Sprout, Homemade Black Garlic*
\$18

KAHO SOI RAMEN

*Northern style Thai Curry base, Topped with Chicken
Karaage, Cilantro, Scallions, Pickled Mustard, Shallot*
\$18

DESSERT

Matcha Tiramisu

\$12

Mochi Ice Cream (3pcs Rotate)

\$12



The Chicago department of public health advice that consumption of raw or under cooked food of animal of origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food born illness.

