

## STARTERS

<b>char broiled octopus</b>	<b>22</b>
arugula, sundried tomatoes, pickled red onion, olive oil and herbs	
<b>lemon &amp; pepper calamari</b>	<b>17.50</b>
kimchi aioli and lemon	
<b>edamame</b>	<b>10</b>
steamed & sprinkled with sea salt	

## SOUP & SALAD

<b>miso soup</b>	<b>9</b>
dashi broth, miso, soft tofu, seaweed, scallion	
<b>seaweed salad</b>	<b>12</b>
mesclun, cucumber, fresh seaweed, yuzu vinaigrette	
<b>classic caesar</b>	<b>14.25</b>
romaine, croutons, anchovies, shaved parmesan	
<b>tuscan &amp; green kale</b>	<b>15.25</b>
bruleed peaches, radish, marcona almonds, manchego, house balsamic vinaigrette	
<b>burrata &amp; heirloom tomato</b>	<b>17.50</b>
balsamic reduction, extra virgin olive oil, torn basil	

## LAND & SEA

served with your choice of sauce and (2) sides

<b>prime new york strip*</b>	<b>12oz</b>	<b>78</b>
<b>prime ribeye*</b>	<b>14oz</b>	<b>76</b>
<b>prime filet*</b>	<b>10oz</b>	<b>72</b>
<b>prime skirt*</b>	<b>10oz</b>	<b>55</b>
<b>seared atlantic salmon*</b>	<b>10oz</b>	<b>41</b>
<b>chef's catch of the day*</b>		<b>MKT</b>

### SAUCES

mushroom gravy  
chimichurri  
madagascar peppercorn

### SIDES

mashed potatoes  
steak fries  
seasonal vegetables  
asparagus

## SUSHI BOWLS

<b>salmon*</b>	<b>32</b>
fresh salmon, ikura, avocado, wasabi peas, yuzu sauce	
<b>tuna*</b>	<b>39</b>
fresh & spicy tuna, sesame seeds, yellow pickled daikon	
<b>wagyu*</b>	<b>48</b>
wagyu tataki, asparagus, shitake, ube potato chips	
<b>shirachi*</b>	<b>48</b>
fresh fish assortment, tamago, ikura, kizami nori	

## SUSHI

### SASHIMI/NIGIRI

	per piece
<b>maguro*</b> – tuna	<b>8.25</b>
<b>sake*</b> – fresh salmon	<b>7.50</b>
<b>hamachi*</b> – yellow tail	<b>8.25</b>
<b>madai*</b> – red snapper	<b>8</b>
<b>hotategai*</b> – scallops	<b>8</b>
<b>ikura*</b> – salmon roe	<b>8.75</b>
<b>tako</b> – octopus	<b>7</b>
<b>ebi</b> – shrimp	<b>7</b>
<b>unagi*</b> – freshwater eel	<b>6.50</b>

### MAKI MONO

<b>salmon avocado*</b>	<b>20</b>
salmon, avocado, cream cheese, cucumber	
<b>bbq eel</b>	<b>20</b>
freshwater eel, cucumber, avocado, eel sauce	
<b>shrimp tempura</b>	<b>20</b>
masago, cucumber, kabayaki sauce	
<b>hamachi jalapeño*</b>	<b>21</b>
hamachi, cucumber, shiso, jalapeno, yuzu mayo	
<b>california</b>	<b>22</b>
crab meat, avocado, cucumber, masago	
<b>tuna tuna*</b>	<b>22</b>
tuna, spicy tuna, cucumber, spicy mayo	
<b>sunset*</b>	<b>22</b>
spicy crab meat, cream cheese, cucumber, flame-torched salmon, jalapeno, spicy mayo	
<b>shrimp &amp; scallop*</b>	<b>24</b>
cucumber, crispy onions, cilantro, sweet chili sauce	
<b>dragon roll*</b>	<b>25</b>
shrimp tempura, crab, masago, cucumber, avocado, dragon breath pepper mayo	
<b>surf &amp; turf*</b>	<b>39</b>
wagyu beef, spicy crab meat, asparagus, nigiri sauce, fresh & fried shallots	
<b>crispy crunch*</b>	<b>25</b>
shrimp tempura, spicy tuna, cucumber, cilantro, crushed corn flakes, sweet soy	
<b>vegetable</b>	<b>17</b>
cucumber, asparagus, kanpyo, shitake, avocado, pickled radish	

## SHARED PLATTERS

<b>chef's selection of sashimi or nigiri*</b>					
	6 pcs	<b>39</b>	9 pcs	<b>59</b>	
<b>chef's combo*</b>					
for 2	<b>65</b>	for 4	<b>135</b>	for 6	<b>210</b>

## DESSERTS

**peach upside down cake - 10.75**  
rum caramel sauce, vanilla bean ice cream

**strawberry rhubarb parfait - 10.75**  
housemade sponge cake, vanilla cream, fresh strawberries

**chocolate cake for two - 14**  
decadent layers of chocolate, perfect for sharing

Chicago city tax will be added to your order. Service charge will be added to all parties of six or more.

\*Consuming raw or under-cooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.