

## CUTS

served with your choice of sauce and (2) sides

prime new york strip*	12oz	78
prime ribeye*	14oz	76
prime filet	10oz	72
prime skirt*	12oz	55
seared halibut*	10oz	53
seared atlantic salmon*	10oz	41

### SAUCES

mushroom gravy  
chimichurri  
madagascar peppercorn

### SIDES

mashed potatoes  
steak fries  
seasonal vegetables  
asparagus

## APPETIZERS

### classic caesar - 14.25

romaine, croutons, anchovies, shaved parmesan

### tuscan & green kale - 15.25

spiced apples, shaved radish and beets, served with pomegranate honey vinaigrette

### char broiled octopus - 22

arugula, sundried tomatoes, pickled red onion, olive oil and herbs

### lemon & pepper calamari - 17.50

kimchi aioli and lemon

## SUSHI BOWLS

### salmon\*-32

salmon, ikura, avocado, wasabi peas, yuzu sauce

### tuna\*-39

fresh & spicy tuna, sesame seeds, yellow pickled daikon

### wagyu\*-48

wagyu tataki, asparagus, shitake, ube potato chips

### shirachi\*-48

fresh fish assortment, tamago, ikura, kizami nori

## DESSERTS

### apple crumble cake - 10.75

rum caramel sauce, poached apples, cinnamon whipped cream

### pumpkin cheesecake - 10.75

snickerdoodle cookie crust, cranberry compote

### chocolate cake - 10.75

served with fresh berries and whipped cream

## SUSHI

### SASHIMI/NIGIRI

per piece

maguro* - tuna	8.25
sake* - fresh salmon	7.50
hamachi* - yellow tail	8.25
madai* - snapper	8
hotategai* - scallops	8
ikura* - salmon roe	8.75
tako - octopus	7
ebi - shrimp	7
unagi* - freshwater eel	6.50

### MAKI MONO

salmon avocado*	20
salmon, avocado, cream cheese, cucumber	
bbq eel	20
freshwater eel, cucumber, avocado, eel sauce	
shrimp tempura*	20
masago, cucumber, kabayaki sauce	
hamachi jalapeño*	21
hamachi, cucumber, shiso, jalapeno, yuzu mayo	
california	22
crab meat, avocado, cucumber, masago	
tuna tuna*	22
tuna, spicy tuna, cucumber, spicy mayo	
sunset*	22
spicy crab meat, cream cheese, cucumber, flame-torched salmon, jalapeno, spicy mayo	
shrimp & scallop*	24
cucumber, fried shallot, cilantro, sweet chili sauce	
dragon roll*	25
shrimp tempura, crab meat, masago, cucumber, avocado, pepper mayo	
crispy crunch*	25
shrimp tempura, freshwater eel, spicy tuna, cucumber, cilantro, crushed corn flakes, sweet soy	
vegetable	17
cucumber, asparagus, kanpyo, shitake, avocado, pickled radish	

## SHARED PLATTERS

### chef's selection of sashimi or nigiri\*

6 pcs 39 9 pcs 59

### chef's combo\*

for 2 65 for 4 135 for 6 210

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.