

## STARTERS

<b>grilled octopus</b>	<b>23</b>
frisee and field greens salad, heirloom cherry tomato, aji amarillo yogurt dressing	
<b>steamed mussels</b>	<b>24</b>
garlic, nduja salumi, white wine, toasted ciabatta	
<b>lemon &amp; pepper calamari</b>	<b>18</b>
kimchi aioli, lemon	
<b>edamame</b>	<b>10</b>
steamed, sea salt	

## SOUP & SALAD

<b>miso soup</b>	<b>10</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, scratch-made caesar dressing, anchovies, parmesan, baguette crouton	
<b>heirloom tomato &amp; kale</b>	<b>15.25</b>
marinated tomatoes, baby kale, shallots, fresh mozzarella, marcona almonds, first press olive oil, balsamic reduction	
<b>house chopped</b>	<b>16</b>
romaine hearts, cherry tomato, cucumber, scallion, blue cheese, chicken, red wine vinaigrette	

## LAND

*prime cuts are served with your choice of sauce and (2) sides*

<b>12oz prime new york strip*</b>	<b>78</b>
<b>10oz prime filet*</b>	<b>77</b>
<b>14oz prime ribeye*</b>	<b>76</b>
<b>12oz prime skirt*</b>	<b>60</b>
<b>48-hour braised short rib</b>	<b>55</b>
fava beans, english peas, confit fingerling potato, natural jus	

## SEA

<b>10oz seared atlantic salmon*</b>	<b>46</b>
served with your choice of sauce and two sides	
<b>linguine ai frutti di mare*</b>	<b>40</b>
shrimp, scallops, mussels, tomato fennel broth	

## 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, yellow pickled daikon, sesame seeds	
<b>shirachi*</b>	<b>39</b>
fresh fish assortment, tamago, ikura, kizami nori	

### SAUCES

mushroom gravy  
chimichurri  
madagascar peppercorn

### SIDES

mashed potatoes  
steak fries  
seasonal vegetables  
asparagus

## SUSHI

### SASHIMI/NIGIRI

	<i>per piece</i>
<b>maguro*</b> - tuna	<b>9</b>
<b>sake*</b> - fresh salmon	<b>8</b>
<b>hamachi*</b> - yellow tail	<b>9</b>
<b>madai*</b> - red snapper	<b>9</b>
<b>hotategai*</b> - scallops	<b>9</b>
<b>madai*</b> - red snapper	<b>9</b>
<b>ikura*</b> - salmon roe	<b>9</b>
<b>tako</b> - octopus	<b>8</b>
<b>ebi</b> - shrimp	<b>8</b>
<b>unagi*</b> - freshwater eel	<b>8</b>

### MAKI MONO

<b>rainbow*</b>	<b>27</b>
crab meat, masago, cucumber, tuna, salmon, yellow tail, red snapper	
<b>scallop*</b>	<b>24</b>
hokkaido scallop, avocado, masago, spicy sauce, japanese mayo, toasted cashews	
<b>salmon avocado*</b>	<b>22</b>
salmon, avocado, cream cheese, cucumber	
<b>bbq eel</b>	<b>22</b>
freshwater eel, cucumber, avocado, eel sauce	
<b>shrimp tempura</b>	<b>22</b>
masago, cucumber, kabayaki sauce	
<b>hamachi jalapeño*</b>	<b>22</b>
hamachi, cucumber, shiso, jalapeno, yuzu mayo	
<b>california</b>	<b>23</b>
crab meat, avocado, cucumber, masago	
<b>tuna tuna*</b>	<b>24</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 onion, 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>
prime beef, spicy crab meat, asparagus, nigiri sauce, fresh & fried shallot	
<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*</b>	6 pcs <b>45</b> / 9 pcs <b>68</b>
sashimi or nigiri	
<b>chef's combo*</b>	for 2 <b>65</b>
	for 4 <b>135</b>
	for 6 <b>210</b>

*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.*