

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	

LAND & SEA

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

SUSHI BOWLS

salmon*	32
fresh 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	

Ask your server about one of our favorite pairings!

Cognac + Cigars
Japanese Sake + Sushi
Classic Cocktails + Prime Cuts
Award Winning Wines + Fresh Seafood

SUSHI

SASHIMI/NIGIRI	per piece
maguro* – tuna	8.25
sake* – fresh salmon	7.50
hamachi* – yellow tail	8.25
madai* – red 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, crispy onions, cilantro, sweet chili sauce	
dragon roll*	25
shrimp tempura, crab, masago, cucumber, avocado, dragon breath 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

DESSERTS

pumpkin cheesecake - 10.75

snickerdoodle cookie crust, cranberry compote

chocolate cake - 10.75

served with fresh berries and whipped cream

apple crumble cake - 10.75

rum caramel sauce, poached apples, cinnamon
whipped cream

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.