



**LUNCH ENTRÉES**

Served with miso soup and house salad.

<p><b>*SUSHI SPECIAL</b> 19 5 pieces of sushi and a California Maki</p>	<p><b>*MAKI and TEMPURA SPECIAL</b> 14 2 shrimp and 5 veggie tempura with your choice of one maki: *Boston *Philadelphia *Tekka *California *Spicy Tuna East</p>
<p><b>*SASHIMI-SUSHI SPECIAL</b> 23 Tuna and salmon sashimi with sea bass, shrimp, and crabstick sushi</p>	<p><b>CHICKEN TERIYAKI</b> 14 Grilled all-natural chicken breast, sliced and topped with teriyaki sauce, with a side of rice and steamed veggies</p>
<p><b>*YOUR CHOICE SPECIAL</b> 17.5 3 pieces of sushi with your choice of one maki: *Boston *Philadelphia *Tekka *California *Spicy Tuna East</p>	<p><b>STEAK TERIYAKI</b> 28 Grilled NY strip steak, sliced and topped with teriyaki sauce, with a side of rice and steamed veggies</p>
<p><b>*MAKI SPECIAL</b> 16 California, Kappa, and Tekka Maki</p>	<p><b>CHICKEN KATSU</b> 14 Panko-breaded all-natural chicken breast, deep fried and drizzled with creamy katsu sauce, a side of rice, and steamed veggies</p>
<p><b>*SASHIMI SPECIAL</b> 24 Tuna, salmon, and yellowtail sashimi (no tempura veggies)</p>	<p><b>TON KATSU</b> 14 Panko-breaded pork cutlet, deep fried and drizzled with creamy katsu sauce, a side of rice, and steamed veggies</p>
<p><b>*CHIRASHI</b> 24 Sashimi variety over a bowl of hot sushi rice (no tempura veggies)</p>	<p><b>VEGGIE YAKI UDON</b> 12.5 Thick udon noodles stir fried with veggies in a sweet teriyaki-style sauce</p>

**BUILD YOUR OWN RICE BOWL (Starting at \$9) [LUNCH ONLY]**

Your choice of protein with fresh veggies and your choice of sauce

- 1. CHOOSE YOUR RICE: White Rice (+0)  
Brown Rice (+2)
- 2. CHOOSE YOUR PROTEIN: Veggie (+0)  
Tofu (+2)  
Chicken (+2.5)  
Beef (+5.5)  
Shrimp (+5.5)  
Pork (+3.5)
- 3. CHOOSE YOUR SAUCE: Sweet 'n Spicy  
Classic Brown Stirfry

*\*indicates at least one raw protein ingredient*

PLEASE ALERT YOUR SERVER TO **ANY FOOD SENSITIVITIES OR ALLERGIES BEFORE ORDERING**

**REMINDER:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**APPETIZERS**

<b>EDAMAME</b>	4.5
Steamed soybeans, salt	
<b>HARU MAKI</b>	5
Deep fried spring rolls	
<b>GYOZA</b>	6.5
Pork and veggie-filled dumplings (6), steamed or fried	
<b>SHUMAI</b>	6.5
Shrimp-filled dumplings (8), steamed or fried	
<b>YAKITORI</b>	9
Grilled all-natural chicken breast skewers (2), teriyaki sauce	
<b>SALMON-YAKI</b>	13
Sushi-grade grilled salmon skewers (2), teriyaki sauce	
<b>AGEDASHI TOFU</b>	7
Fried tofu, shoyu sauce, bonito flakes	
<b>SHRIMP TEMPURA</b>	14
Large shrimp (4), tempura-battered and fried	
<b>VEGETABLE TEMPURA</b>	13
Assorted veggies (10), tempura-battered and fried	
<b>SHRIMP AND VEGETABLE TEMPURA</b>	17
Large shrimp (2) and vegetable (10) tempura combination	
<b>BEEF ASPARAGUS</b>	16
Thin sliced beef wrapped around asparagus, grilled, teriyaki sauce	
<b>BEEF NEGIMA</b>	16
Thin sliced beef wrapped around green onions, grilled, teriyaki sauce	
<b>SOFT SHELL CRAB APPETIZER</b>	18
Fried whole soft shell crab, ginger dressing, scallions	
<b>FRIED CALAMARI</b>	15
Breaded and fried calamari, served with sweet chili sauce	

**SALADS**

<b>HOUSE SALAD</b>	sm. 6 Lg.10
Mixed greens, cucumber, carrot, tomato, red cabbage, house sesame dressing	
<b>SEAWEED SALAD</b>	8
Marinated seaweed, cucumber, shredded daikon, vinegar sauce	
<b>IKA SANSU</b>	7
Marinated smoked squid, sliced cucumber, shredded daikon, vinegar sauce	
<b>GOMA-AE</b>	7
Steamed and chilled spinach with sweet sesame sauce	
<b>*SASHIMI SALAD</b>	27
Sashimi variety spring mix, cucumber, tomato, shredded daikon, ginger dressing	

**SOUPS**

<b>MISO SOUP</b>	3
Miso broth, diced tofu, seaweed, scallions	
<b>SPICY SEAFOOD MISO SOUP</b>	5
Spicy miso broth, diced tofu, seaweed, scallions with shrimp, scallop, and calamari	
<b>KINOKO SOUP</b>	8
Savory seasoned chicken broth with white, shiitake, and enoki mushrooms (for 2)	

**SUSHI STARTERS**

<b>*TUNA TOWER</b>	sm 23 lg 29
Sushi rice, spicy crab, wasabi-avocado, and tuna tartare layered in a tower, garnished with tobiko and micro-greens	
<b>*FRESH SASHIMI WITH JALAPENOS &amp; PONZU</b>	34
Choice of tuna, salmon, yellowtail, albacore tuna, or super white tuna, served with sliced jalapenos and ponzu sauce	
<b>*TUNA TOSTADA</b>	22
Diced tuna tartare served on fried wonton chips (4), topped with sliced avocado, jalapeno, cilantro, and tobiko	
<b>*SPICY SEARED TUNA</b>	28
Herb- and spice-rubbed tuna, seared and sliced, topped with nuta sauce, spicy unagi sauce, and tobiko	
<b>*CRISPY RICE</b>	17
Four crispy rice patties topped w/your choice of spicy tuna, spicy salmon, or spicy smoked salmon	
<b>*SEARED TUNA WITH MANGO SALSA</b>	30
Seared tuna sashimi topped with a house-made mango salsa	
<b>*OYSTER SHOOTER (SPICY or MILD)</b>	5
Oyster, quail egg, scallions, tobiko, ponzu sauce, house cold sake	

**COMBINATION PLATES**

No Substitutions! An a la carte menu is available for your convenience.	
<b>SUSHI COMBO</b>	34
8 pieces of sushi and a California maki	
<b>CHEF'S SPECIAL COMBO</b>	60
Chef's choice of fish, sushi only or sushi and sashimi (22 pieces)	

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**DINNER ENTRÉES**

Served with miso soup, house salad, steamed veggies, and rice

**CHICKEN TERIYAKI** 18

Grilled all-natural chicken breast, sliced and topped with teriyaki sauce

**STEAK TERIYAKI** 34

Grilled NY strip steak, sliced and topped with teriyaki sauce

**SALMON TERIYAKI** 28

Grilled sushi-grade salmon topped with teriyaki sauce

**CHICKEN KATSU** 18

Panko-breaded all-natural chicken breast, deep fried and drizzled with creamy katsu sauce

**TON KATSU** 18

Panko-breaded pork cutlet, deep fried and drizzled with creamy katsu sauce

**SALMON WITH SWEET MISO** 28

Grilled sushi-grade salmon brushed with sweet miso sauce

**GRILLED CHILEAN SEA BASS** 48

Fresh Chilean sea bass, grilled and topped with our fresh-made ginger garlic reduction sauce

**SWEET MISO GLAZED CHILEAN SEA BASS** 48

Fresh Chilean sea bass, marinated overnight in a sweet and savory miso sauce

**SUSHI SETS**

Served with miso soup, house salad, and tempura veggies

**\*5 PIECE SUSHI WITH MAKI** 24

Five pieces of sushi and your choice of one maki:

*Boston	*Philadelphia	*Tekka
*California	*Spicy Tuna	East

**\*9 PIECE SASHIMI** 32

Nine pieces of fresh sashimi with a side of rice (no tempura veggies)

**\*12 PIECE SASHIMI** 38

Twelve pieces of fresh sashimi with a side of rice (no tempura veggies)

**\*MAKI and TEMPURA BOX** 18

Two shrimp, five veggie tempura and your choice of one maki:

*Boston	*Philadelphia	*Tekka
*California	*Spicy Tuna	East

**\*CHIRASHI** 30

Sashimi variety over a bowl of hot sushi rice (no tempura veggies)

**YAKI ISHI**

A hot slab of granite topped with your choice of meat, fresh veggies, rice, and teriyaki sauce. Served with miso soup and a house salad.

**YOUR CHOICE OF ONE MEAT** 36

**YOUR CHOICE OF TWO MEATS** 38

Select from the following:

*Sushi-Grade Tuna	*Prawns
*Sushi-Grade Salmon	*Steak (+3)

**NABEMONO**

Fresh cooked noodles, from our kitchen to your table

**\*SUKIYAKI** 18

Thinly sliced beef, tofu, veggies, and rice noodles simmered in shoyu broth and served with a bowl of hot white rice

**SEAFOOD UDON** 18

Udon noodles simmered in a shoyu broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

**TEMPURA UDON** 14

Udon noodles simmered in shoyu broth and served with a side of vegetable tempura

**CHICKEN OR VEGGIE YAKI UDON** 14

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

**BEEF OR SEAFOOD YAKI UDON** 18

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

**\*NABE YAKI UDON** 19

Udon noodles simmered in shoyu broth with veggies and topped with a poached egg and two shrimp tempura

**SPICY SEAFOOD UDON** 19

Udon noodles simmered in a spicy chicken broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

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### Sushi a la Carte

\*Indicates menu item contains at least one raw ingredient.

# of Orders	SUSHI (2 pcs)	Sushi is sliced fish over pressed rice. Sashimi is sliced fish only.	SASHIMI (3 pcs)	# of Orders
	6	Ebi (Shrimp)	9.5	
	15	* Large Ama-Ebi (Sweet Shrimp)	17.5	
	9	* Maguro (Tuna)	12.5	
	9	* White Tuna (Albacore)	12.5	
	8	* Saku (Super White Tuna)	11	
	9	* Spicy Tuna Gunkan	12	
	9	* Tai (Red Snapper)	12.5	
	7.5	* Sake (Salmon)	11	
	10	* Smoked Salmon	13	
	6	* Saba (Mackerel)	9.25	
	8	* Suzuki (Sea Bass)	11.5	
	9.5	* Hamachi (Yellowtail)	12.5	
	9	* Hirame (Fluke)	12	
	11.5 (with Quail Egg: +\$1)	* Ikura (Salmon Roe)	14	
	8.5 (with Quail Egg: +\$1)	* Tobiko (Flying Fish Roe) (Regular, Wasabi, or Black – Please Indicate)	12	
	9 (with Quail Egg: +\$1)	* Masago (Smelt Roe)	11.75	
	11	* Kaibashira (Scallop)	13	
	9.5	Tako (Octopus)	12.5	
	6	Tamago (Egg Cake)	8	
	MKT	Kani (Alaskan King Crab)	MKT	
	7	Kanikama (Imitation Crab Stick)	10	
	8.5	* Ika (Squid)	11.75	
	10.5	Unagi (Fresh Water Eel)	13.5	
	10	Anago (Sea Eel)	13	
	12	Rocky (Unagi with avocado)	15	
	MKT	* Oyster (Spicy or Mild – Please Indicate)	MKT	
	6.5	* Hokigai (Surf Clam)	9	
	5	Inari (Tofu)	N/A	N/A

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### Makimono a la Carte

\*Indicates menu item contains at least one raw ingredient. Please note many of these makis are also available as handrolls.

1	* <b>California Roll</b> (imitation crabstick, avocado, cucumber, roe)	6
2	<b>East Maki</b> (shrimp, avocado, cucumber)	7.50
3	<b>Kappa Maki</b> (cucumber, sesame seeds)	5.50
4	<b>Avocado Maki</b> (avocado, sesame seeds)	6
5	<b>Shrimp Tempura Maki</b> (shrimp tempura, spicy mayo, unagi sauce)	8.50
6	* <b>Spicy Tuna Maki</b>	9.25
7	* <b>Spicy Salmon Maki</b>	8.75
8	* <b>Spider Maki</b> (soft shell crab tempura, avocado, cucumber, mayo, tobiko, unagi sauce)	13.50
9	* <b>Tekka Maki</b> (tuna roll)	7.50
10	<b>Alaskan Maki</b> (cooked salmon, avocado, cucumber)	7.25
11	* <b>Boston Maki</b> (salmon, avocado, cucumber, Boston lettuce)	7.25
12	* <b>B-52</b> (deep-fried yellowtail, crabstick, avocado, cream cheese & cucumber inside, roe, unagi sauce)	9.50
13	<b>Route 66</b> (deep-fried salmon, crabstick, cream cheese, cucumber & avocado inside, spicy mayo, unagi sauce)	9.50
14	* <b>Philadelphia Maki</b> (salmon, avocado, cucumber, cream cheese)	7.75
15	* <b>Negihama Maki</b> (yellowtail, scallions)	6.50
16	* <b>Negisake Maki</b> (salmon, scallions)	6.50
17	* <b>Hamachi Cucumber Maki</b>	7.75
18	* <b>Salmon Cucumber Maki</b>	6.75
19	<b>Unagi Maki</b> (eel, avocado, cucumber, unagi sauce)	9.50
20	* <b>Rainbow Maki</b> (California roll topped with tuna, salmon, fluke, avocado, shrimp, roe)	17
21	* <b>Scorpion Maki</b> (eel, cucumber, flying fish roe, topped with cooked shrimp, unagi sauce)	17
22	* <b>Caterpillar Maki</b> (eel, cucumber, roe, topped with avocado, unagi sauce)	17
23	* <b>Kappa Sashimi Maki</b> (salmon, tuna, yellowtail, radish sprouts, wrapped in a cucumber wrap, ponzu sauce)	14
24	<b>Smoked Salmon Skin Maki</b> (smoked salmon skin, avocado, cucumber, radish sprouts, carrots)	8
25	<b>Vegetable Tempura Maki</b> (sweet potato tempura)	5
26	<b>Shiitake Mushroom Tempura Maki</b> (shiitake mushroom tempura, scallions, topped with unagi sauce)	6.5
27	* <b>White Tiger Maki</b> (tuna, cucumber, roe, wrapped in rice and white seaweed, topped with nuta sauce)	15
28	* <b>Godzilla Maki</b> (giant spicy and crunchy roll with shrimp tempura, crabstick, avocado, cucumber, cream cheese, scallions, tobiko, topped with spicy mayo, unagi sauce)	17.50
29	* <b>Dragon Maki</b> (shrimp tempura, crabstick, spicy mayo, topped with eel, avocado, roe, scallions, unagi sauce)	17.50
30	<b>Futo Maki</b> (crab stick, tamago, avocado, cucumber, oshinko, kampyo, spinach, denbu)	10.50

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### Makimono Specials

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31	* <b>Snow Mountain Maki</b> (shrimp tempura and avocado roll, topped with a mixture of crabstick, masago, scallions, Japanese mayo)	14
32	<b>Crispy Veggie Maki</b> (cucumber, avocado, oshinko, kampyo, topped with sweet potato crunch, unagi sauce)	9.75
33	* <b>Torched Scallop Maki</b> (soft shell crab tempura and crab stick roll, topped with torched scallop, unagi sauce)	23
34	* <b>Matador Lettuce Wrap</b> (tuna, yellowtail, salmon, avocado, cucumber, crab stick, and spring greens wrapped with rice paper, topped with house sesame dressing and tomato, served with ponzu sauce)	20
35	* <b>Crabby Dragon Maki</b> (soft shell crab tempura and crabstick, topped with eel, avocado, roe, scallions)	20
36	* <b>Smokey Dragon Maki</b> (cooked smoked salmon and avocado roll, topped with eel, avocado, roe, scallions)	20
37	* <b>Red Dragon Maki</b> (shrimp tempura and crabstick roll, topped with spicy tuna chili paste)	20
38	* <b>Spicy Crispy Maki with Tuna on Top</b> (tempura crunch, cucumber, tobiko, and spicy mayo roll, topped with sliced tuna, spicy mayo)	20
39	* <b>Kamikaze Maki</b> (spicy tuna roll, topped with spicy tuna gunkan mix)	22
40	* <b>Spicy Scallop Maki</b> (scallops wrapped in cucumber and rice, topped with black tobiko, spicy mayo, unagi sauce, radish sprouts)	17
41	* <b>Tracie's Maki</b> (salmon, avocado, and tuna roll, topped with salmon, nuta sauce, crispy rice bits, and microgreens)	20
42	* <b>Green Turtle Maki</b> (spicy super white tuna, tobiko, scallions, and tempura crunch roll, topped with sliced avocado, nuta sauce, mango sauce, wasabi-tobiko)	17
43	* <b>Mango Tango Maki</b> (spicy salmon and tobiko roll, topped with slices of super white tuna, fresh mango, mango sauce, tempura crunch)	18
44	* <b>Lobster Maki</b> (lobster tempura, avocado, cucumber, asparagus, and Japanese mayo roll, topped with tobiko)	37
45	* <b>Naperville Maki</b> (shrimp tempura, spicy tuna, avocado, cucumber, scallions, and masago rolled in soybean paper, topped with spicy mayo, unagi sauce)	23
46	* <b>Sal-ifornia Maki</b> (California roll, topped with fresh salmon, nuta sauce)	18
47	<b>Tokyo-Style Spider Maki</b> (soft shell crab tempura, avocado, cucumber, tamago, and baked freshwater eel roll wrapped in thin daikon radish, topped with unagi sauce)	17
48	* <b>Chicago Fire Maki</b> (spicy tuna tempura roll [not fully cooked] wrapped in thin daikon radish, topped with spicy mayo, unagi sauce, tobiko)	14
49	* <b>Wild Tuna Maki</b> (tempura crunch, cucumber, and tobiko roll, topped with fresh tuna and sliced jalapenos, served with cilantro-ponzu dressing)	19.50
50	* <b>Naperville Sunrise Maki</b> (cooked shrimp and avocado roll, topped with a mixture of minced clam, crabstick, tobiko, scallions, and spicy mayo, and baked)	18
51	* <b>Christine's Maki</b> (shrimp tempura, avocado, cream cheese, spicy mayo, topped with sliced tuna, spicy mayo, spicy unagi sauce, jalapenos, tempura crunch)	20
52	* <b>Lena's Maki</b> (tuna, avocado, jalapenos, topped with salsa verde, spicy mayo, cilantro, fried tortilla strips)	13.5

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