



緑茶

# GREEN TEA

JAPANESE RESTAURANT

## APPETIZERS 前菜

<b>EDAMAME</b> <i>Steamed soybean with salt.</i>	6	<b>SALMON CARPACCIO *</b> <i>5 pcs salmon sashimi in ponzu sauce, jalapeno, masago, scallion.</i>	14.95
<b>SPICY EDAMAME</b> <i>Steamed soybean with salt &amp; togarashi.</i>	6.50	<b>HAMACHI CARPACCIO *</b> <i>5 pcs yellowtail sashimi in ponzu sauce, jalapeno, masago, scallion.</i>	16.95
<b>GOMA AE</b> <i>Broiled spinach w/ creamy sesame sauce.</i>	6.50	<b>SOFT SHELL CRAB</b> <i>Crispy fried soft shell crab. Served w/ ponzu sauce.</i>	12.95
<b>OSHINKO</b> <i>Japanese pickles w/ sesame.</i>	6	<b>GRILLED SQUID</b> <i>Grilled whole squid, served w/ sweet soy sauce &amp; grated ginger.</i>	12.95
<b>FRIED TOFU</b> <i>Crispy fried tofu w/ sesame sauce &amp; teriyaki sauce.</i>	6.50	<b>SASHIMI APPETIZER *</b> <i>8 pcs assorted sashimi (chef's selection).</i>	16.95
<b>AGEDASHI TOFU</b> <i>Deep fried batter soft tofu in tempura sauce. Topped w/ grated daikon, bonito, scallion, sesame.</i>	7.50	<b>BONITO *</b> <i>Seared tuna, avocado, tomato, red onion, lemon, scallion, sesame. Served w/ ponzu sauce.</i>	15
<b>GYOZA</b> <i>Steamed Japanese chicken dumpling.</i>	7.50	<b>IKA GESO</b> <i>Deep fried squid legs. Served w/ wasabi mayo.</i>	9
<b>SHUMAI</b> <i>Steamed shrimp dumpling.</i>	7.50	<b>IKA MASAGO *</b> <i>Squid, flying fish egg w/ homemade vinegar dressing.</i>	7.50
<b>WASABI SHUMAI</b> <i>Steamed spicy wasabi pork dumpling.</i>	7	<b>IKA MISO *</b> <i>Squid w/ homemade miso sauce.</i>	7.50
<b>TAKOYAKI</b> <i>Crispy ball batter stuffed w/ dice octopus, spicy mayo, special sauce, bonito.</i>	6.50	<b>IKA WASABI</b> <i>Raw squid mixed with kizami wasabi.</i>	8.50
<b>BABY OCTOPUS (HOT / COLD)</b> <i>Deep fried squid legs. Served w/ wasabi mayo.</i>	8.50		
<b>FRIED OYSTER</b> <i>Deep fried oysters. Served w/ wasabi mayo.</i>	10		
<b>FRIED SCALLOP</b> <i>Deep fried scallop. Served w/ wasabi mayo.</i>	9.50		
<b>SWEET POTATO FRIES</b> <i>Sweet potato fries. Served w/ wasabi mayo.</i>	6.95		
<b>SHRIMP TEMPURA APPETIZER</b> <i>Fried breaded crumb shrimp. Serving 4 pcs.</i>	8.50		

## SOUP

<b>MISO SOUP</b>	3.50
<b>SPICY MISO SOUP</b>	4

## CHEF'S SPECIALS

<b>VOLCANO</b> <i>Baked scallop in spicy mayo, masago, scallion, teriyaki sauce.</i>	13
<b>LOBSTER VOLCANO</b> <i>Baked lobster in spicy mayo, red tobiko, scallion, teriyaki sauce.</i>	20
<b>UNI SHOOTER *</b> <i>Sea urchin in ponzu sauce, kizami wasabi, masago, scallion.</i>	12
<b>UNI TEMAKI *</b> <i>Sea urchin hand roll with ikura.</i>	15
<b>TIGER EYES</b> <i>Grilled squid stuffed w/ smoked salmon, cucumber, yamagobo.</i>	20

\*Indicated items that contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# SUNOMONO SALAD サラダ

<b>HOUSE SALAD</b> <i>Tossed salad, avocado w/ housemade ginger dressing.</i>	<b>7</b>	<b>EBI SU</b> <i>Cooked shrimp on top of cucumber salad.</i>	<b>8</b>
<b>CUCUMBER SALAD</b> <i>Sliced cucumber w/ homemade vinegar dressing.</i>	<b>5</b>	<b>KANI SU</b> <i>Crab meat on top of cucumber salad.</i>	<b>9.50</b>
<b>SEAWEED SALAD</b> <i>Marinated mixed seaweed.</i>	<b>7.50</b>	<b>MIXED SUNOMONO *</b> <i>Assorted raw seafood on top of cucumber salad.</i>	<b>12</b>
<b>SUNSAI TAKO</b> <i>Marinated octopus salad.</i>	<b>8.50</b>	<b>SPICY TUNA SALAD *</b> <i>Fresh tuna tossed in spicy mayo topped w/ avocado.</i>	<b>10</b>
<b>TAMAGO SU *</b> <i>Japanese omelet, tobiko on top of cucumber salad.</i>	<b>7.50</b>	<b>SPICY SALMON SALAD *</b> <i>Fresh salmon tossed in spicy mayo topped w/ avocado.</i>	<b>9</b>
<b>TAKO SU *</b> <i>Sliced octopus on top of cucumber salad.</i>	<b>9</b>	<b>SPICY TUNA POKE SALAD *</b> <i>Diced tuna tossed in spicy teriyaki sauce, togarashi, chili oil, avocado.</i>	<b>13</b>
<b>SALMON SKIN SALAD</b> <i>Tossed salad, crispy salmon skin w/ housemade ginger dressing.</i>	<b>8.95</b>	<b>TUNA AVOCADO SALAD *</b> <i>Diced tuna, tossed salad, avocado w/ housemade ginger dressing.</i>	<b>14.95</b>

## NIGIRI / SASHIMI (A LA CARTE)



## 握り/刺身

<b>SAKE *</b> <i>Fresh salmon</i>	<b>3.50</b>	<b>AMA EBI *</b> <i>Sweet shrimp</i>	<b>6</b>	<b>KANI</b> <i>Alaskan crab leg</i>	<b>4</b>
<b>MAGURO *</b> <i>Tuna</i>	<b>4</b>	<b>UNI *</b> <i>Sea urchin (Market price)</i>		<b>UNAGI</b> <i>Fresh water eel</i>	<b>4</b>
<b>HAMACHI *</b> <i>Yellowtail</i>	<b>4</b>	<b>HOKKIGAI *</b> <i>Red clam</i>	<b>3.50</b>	<b>IKURA *</b> <i>Salmon roe</i>	<b>7</b>
<b>SABA *</b> <i>Makerel</i>	<b>3</b>	<b>HOTATE GAI *</b> <i>Scallop</i>	<b>3.50</b>	<b>MASAGO *</b> <i>Smelt roe</i>	<b>4</b>
<b>EBI</b> <i>Cooked shrimp</i>	<b>3</b>	<b>KANI KAMA</b> <i>Crab stick</i>	<b>2.50</b>	<b>TOBIKO *</b> <i>Flying fish roe</i>	<b>4</b>
<b>IKA *</b> <i>Squid</i>	<b>3</b>	<b>SPICY TUNA * (2)</b> <i>Tuna, spicy mayo, scallion</i>	<b>8.50</b>	<b>WASABI TOBIKO *</b> <i>Wasabi flying fish roe</i>	<b>4</b>
<b>TAKO *</b> <i>Octopus</i>	<b>3.50</b>	<b>SPICY SCALLOP * (2)</b> <i>Scallop, masago, spicy mayo</i>	<b>8.50</b>	<b>SMOKED SAKE *</b> <i>Smoked salmon</i>	<b>4</b>
<b>ALBACORE *</b> <i>White tuna</i>	<b>3.50</b>	<b>ABURI SAKE * (2)</b> <i>Seared salmon, spicy mayo, masago, teriyaki sauce</i>	<b>8.50</b>	<b>TAMAGO</b> <i>Japanese omelet</i>	<b>3</b>
<b>ESCOLAR *</b> <i>Super white tuna</i>	<b>3.50</b>				

## SUSHI / SASHIMI PLATTERS

Served w/ miso soup.

<b>SUSHI A *</b> <i>5 pcs nigiri (chef's selection) w/ spicy tuna maki.</i>	<b>20.95</b>	<b>SASHIMI A *</b> <i>14 pcs assorted sashimi. (chef's selection)</i>	<b>36</b>
<b>SUSHI B *</b> <i>7 pcs nigiri (chef's selection) w/ spicy tuna maki.</i>	<b>24.95</b>	<b>SASHIMI B *</b> <i>21 pcs assorted sashimi. (chef's selection)</i>	<b>48</b>
<b>SUSHI C *</b> <i>8 pcs nigiri (chef's selection) w/ half of spicy tuna &amp; half of california maki.</i>	<b>28.95</b>	<b>SASHIMI SUPREME *</b> <i>28 pcs assorted sashimi. (chef's selection)</i>	<b>60</b>

# MAKI / ROLLS 巻き寿司

ALL ROLLS CONTAIN SESAME SEED.

<b>CALIFORNIA</b> <i>Snow crab, mayo, avocado.</i>	<b>10</b>	<b>SALMON AVOCADO *</b> <i>Fresh salmon, avocado.</i>	<b>9</b>
<b>SPECIAL CALIFORNIA</b> <i>Snow crab, mayo, avocado, masago.</i>	<b>10.50</b>	<b>TUNA AVOCADO *</b> <i>Fresh tuna, avocado.</i>	<b>10</b>
<b>SPICY CALIFORNIA</b> <i>Snow crab, mayo, avocado, masago, spicy mayo.</i>	<b>11</b>	<b>ALASKA *</b> <i>Fresh salmon, avocado, masago.</i>	<b>10</b>
<b>TEKKA *</b> <i>Fresh tuna.</i>	<b>7.50</b>	<b>BOSTON *</b> <i>Fresh salmon, Boston lettuce, cucumber, avocado, masago, scallion, spicy mayo.</i>	<b>10</b>
<b>SAKE *</b> <i>Fresh salmon.</i>	<b>7</b>	<b>PHILADELPHIA *</b> <i>Smoked salmon, cream cheese, cucumber, avocado.</i>	<b>10</b>
<b>SPICY TUNA *</b> <i>Tuna, spicy mayo, scallion.</i>	<b>10</b>	<b>SPIDER *</b> <i>Fried soft shell crab, avocado, cucumber, masago, scallion, spicy mayo.</i>	<b>12</b>
<b>SPICY SALMON *</b> <i>Fresh salmon, spicy mayo, scallion.</i>	<b>9</b>	<b>SPICY TEMPURA *</b> <i>Shrimp tempura, avocado, cucumber, masago, scallion, spicy mayo.</i>	<b>9</b>
<b>SPICY TAKO *</b> <i>Marinated octopus, masago, spicy mayo, scallion.</i>	<b>9</b>	<b>UNAGI Q</b> <i>Grilled fresh water eel, cucumber.</i>	<b>9</b>
<b>NEGI HAMACHI *</b> <i>Yellowtail, scallion.</i>	<b>9.50</b>	<b>SALMON SKIN</b> <i>Baked salmon skin, scallion, cucumber.</i>	<b>8</b>
<b>SPICY HAMACHI *</b> <i>Yellowtail, scallion, spicy mayo.</i>	<b>10</b>	<b>SMOKED SAKE *</b> <i>Smoked salmon, cucumber, avocado.</i>	<b>9</b>
<b>SPICY SCALLOP *</b> <i>Scallop, masago, scallion, spicy mayo, cucumber.</i>	<b>9.50</b>	<b>GINGER SABA *</b> <i>Mackerel, pickled ginger, fresh ginger, shiso leaf, scallion.</i>	<b>9</b>
<b>SPICY SHRIMP *</b> <i>Cooked shrimp, masago, spicy mayo, togarashi, chilli oil, red tobiko.</i>	<b>11</b>	<b>WHITE TUNA JALAPENO *</b> <i>White tuna, jalapeno.</i>	<b>9</b>
<b>EBI KYO</b> <i>Cooked shrimp, cucumber, avocado.</i>	<b>8</b>	<b>SUPER WHITE TUNA JALAPENO *</b> <i>Super white tuna, jalapeno.</i>	<b>9</b>
<b>HOUSE MAKI</b> <i>Imitation crab, avocado, cucumber.</i>	<b>6.50</b>		

SUB: HAND ROLL \$1 / BROWN RICE \$1 / SOY PAPER \$1.

## VEGETARIAN MAKI

ALL ROLLS CONTAIN SESAME SEED.

<b>KAPPA</b> <i>Cucumber.</i>	<b>4</b>	<b>NATTO</b> <i>Fermented soybean, scallion.</i>	<b>5</b>	<b>KAMPYO</b> <i>Marinated squash.</i>	<b>5</b>
<b>AVOCADO</b>	<b>6</b>	<b>OSHINKO</b> <i>Pickled radish.</i>	<b>5</b>	<b>SWEET POTATO</b> <i>Fried sweet potato.</i>	<b>6</b>
<b>ASPARAGUS</b>	<b>7</b>	<b>UME SHISO</b> <i>Plum paste, cucumber, mint leaf.</i>	<b>5</b>	<b>SWEET POTATO CREAM CHEESE</b> <i>Fried sweet potato, cream cheese.</i>	<b>7</b>
<b>SPINACH</b> <i>Spinach w/ creamy sesame sauce.</i>	<b>6.50</b>	<b>VEGGIE ROLL</b> <i>Spinach, pickled radish, cucumber, kampyo, kobu.</i>	<b>7</b>	<b>WISCONSIN</b> <i>Sweet potato, asparagus, avocado, cream cheese, cucumber, teriyaki sauce.</i>	<b>10</b>
<b>SHITAKE</b> <i>Marinated sweet black mushroom.</i>	<b>5</b>				

\*Indicated items that contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## CHICAGO SPICY CRAZY \*

Tuna, salmon, white fish, white tuna, avocado, cucumber, scallion, spicy mayo w/ red tobiko in a giant triangle.

19.95

## CRUNCHY \*

Tempura batter w/ spicy salmon topped w/ teriyaki sauce.

11

## JACKIE \*

Shrimp tempura, avocado, masago topped w/ cooked shrimp, housemade sesame sauce, teriyaki sauce.

17.95

# SIGNATURE MAKI

## オリジナルロール

ALL ROLLS CONTAIN SESAME SEED.

### CRISPY ATLANTIC SALMON

Sweet potato fries topped w/ baked Atlantic salmon, salmon skin, teriyaki sauce.

13

### THREE KINGS \*

Salmon, tuna, hamachi, cucumber, avocado, jalapeno, cilantro infused w/ lemon juice.

14.95

### KAKI MAKI

Fried oysters, avocado, masago, fresh ginger, pickled ginger, lemon, scallion, spicy mayo. (brown rice)

11

### MONSTER

Fried soft shell crab, unagi, avocado, cucumber, cream cheese, spicy mayo, scallion topped w/ red tobiko, teriyaki sauce.

14.95

### NEW YORK

Unagi, snow crab, avocado, cucumber, cream cheese, masago, teriyaki sauce.

15

### SEARED TUNA MAKI \*

Cooked shrimp, asparagus, avocado topped w/ seared tuna, special sauce, scallion.

16.95

### FUTO MAKI

Tamago, crab stick, cucumber, yamagobo, kampyo, sakura dembu.

12

### RAINBOW \*

Shrimp tempura, avocado, cucumber topped w/ salmon, tuna, white fish, ebi, sliced avocado.

16.95

### CATERPILLA

Unagi, cucumber topped w/ sliced avocado, teriyaki sauce.

15

### DRAGON

Shrimp tempura, masago, avocado, cucumber, scallion, spicy mayo. Topped w/ unagi, sliced avocado, teriyaki sauce.

16.95

### SEARED SALMON \*

Shrimp tempura, avocado, cucumber topped w/ salmon torched spicy mayo, masago, scallion, teriyaki sauce.

16.95

### KEY WEST \*

Spicy shrimp, cucumber topped w/ seared squid, housemade sauce, togarashi.

16.95

### LOBSTER MAKI \*

Lobster, avocado, cilantro topped w/ masago, wasabi tobiko, wasabi mayo.

19.95

### SALMON PEARL \*

Salmon, avocado topped w/ ikura.

14.95

### SUMMER \*

Ebi, unagi, snow crab, lettuce, cucumber, avocado, masago, scallion, spicy mayo topped w/ red tobiko, teriyaki sauce. (soybean sheet)

18.95

### WINTER

Cooked shrimp, crab stick, snow crab, spinach, daikon, carrot, avocado wrapped w/ cucumber. Topped w/ housemade miso sauce. (carb-free)

16.95

## DAISHIROI MAGURO \*

Shrimp tempura, avocado, cucumber topped w/ seared super white tuna, tobiko, special sauce.

17.95

## CANCUN \*

White tuna, avocado, cilantro topped w/ hamachi, jalapeno, sriracha sauce & hint of lemon juice.

17.95

## UNAGI KAKIAGE \*

Spicy tuna, shredded vegetables tempura topped w/ unagi, teriyaki sauce.

15.95

SUB: BROWN RICE \$1.50 / SOY PAPER \$2.

\*Indicated items that contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# RICE DISHES 丼物

Served with rice, salad & miso soup.

<b>SABA SHIOYAKI</b> <i>Salt grilled mackerel.</i>	<b>16.95</b>	<b>CHICKEN TERIYAKI</b> <i>Grilled chicken w/ homemade teriyaki sauce.</i>	<b>15.95</b>
<b>SALMON TERIYAKI</b> <i>Grilled salmon w/ homemade teriyaki sauce.</i>	<b>18.95</b>	<b>RIB EYE TERIYAKI</b> <i>Grilled ribeye beef w/ homemade teriyaki sauce.</i>	<b>19.95</b>
<b>SALMON SKIN DON</b> <i>Cooked salmon w/ shitake sauce &amp; crispy salmon skin.</i>	<b>16.95</b>	<b>CHICKEN KATSU ENTREE</b> <i>Breaded fried chicken cutlets w/ housemade sauce.</i>	<b>15.95</b>

# DONBURI 丼

Served with miso soup.

<b>TEKKA DON *</b> <i>Fresh tuna over a bed of sushi rice.</i>	<b>26</b>	<b>CHIRASHI *</b> <i>Assorted raw seafood over a bed of sushi rice.</i>	<b>29</b>
<b>SALMON DON *</b> <i>Fresh salmon over a bed of sushi rice.</i>	<b>24</b>	<b>UNAGI DON</b> <i>Grilled fresh water eel glazed with teriyaki sauce over a bed of rice.</i>	<b>24</b>
<b>HAMACHI DON *</b> <i>Yellowtail over a bed of sushi rice.</i>	<b>26</b>		

# RAMEN



<b>TONKOTSU RAMEN</b> <i>Japanese egg noodles, pork broth, Chashu pork, shitake, spinach, marinated bamboo, corn soft boiled egg, scallion.</i>	<b>15.95</b>	<b>SPICY TONKOTSU RAMEN</b> <i>Japanese egg noodles, pork broth, Chashu pork, shitake, spinach, marinated bamboo, scallion, corn, soft boiled egg, spicy mayo, togarashi, chilli oil.</i>	<b>16.95</b>
--	--------------	--	--------------

## BENTO BOX

Served with rice, salad & miso soup.

### BENTO A

*Salmon Teriyaki /or Grilled Saba with 2 pcs shrimp tempura, 4 pcs house maki.*

### BENTO B

*Chicken Katsu (Breaded fried chicken cutlets) with 2 pcs shrimp tempura, 4 pcs house maki.*

### BENTO C \*

*4 pcs nigiri (chef's selection) with spicy tuna maki, 2 pcs shrimp tempura.*

### LUNCH

### DINNER

**16.95**

**19.95**

**16.95**

**19.95**

**17.95**

**20.95**

# LUNCH SPECIALS (11:30 AM – 3 PM) SERVED W/ MISO SOUP.

<b>SET 1 *</b> <i>House maki, tekka maki, kappa maki.</i>	<b>14</b>	<b>SUSHI A *</b> <i>5 pcs nigiri (chef's selection), half spicy tuna maki, half kappa maki.</i>	<b>15.95</b>
<b>SET 2 *</b> <i>House maki, sake maki, kappa maki.</i>	<b>14</b>	<b>SUSHI B *</b> <i>7 pcs nigiri (chef's selection), half spicy tuna maki, half kappa maki.</i>	<b>19.95</b>
<b>SET 3 *</b> <i>House maki, negi hamachi maki, kappa maki.</i>	<b>14</b>	<b>CHIRASHI *</b> <i>Assorted raw seafood over a bed of sushi rice.</i>	<b>19.95</b>
<b>SET 4 *</b> <i>House maki, tekka maki, sake maki.</i>	<b>15</b>	<b>SALMON DON *</b> <i>Fresh salmon over a bed of sushi rice.</i>	<b>15.95</b>
<b>VEGGIE SET</b> <i>Avocado maki, carrot maki, kappa maki.</i>	<b>11</b>	<b>TEKKA DON *</b> <i>Fresh tuna over a bed of sushi rice.</i>	<b>17.95</b>
<b>SALMON SKIN DON</b> <i>Grilled marinated salmon topped w/ crispy salmon skin over a bed of rice.</i>	<b>14.95</b>	<b>UNAGI DON</b> <i>Grilled fresh water eel over a bed of rice.</i>	<b>16.95</b>

ランチスペシャル

## DESSERTS

<b>MATCHA ICE CREAM</b>	<b>5.50</b>
<b>GREEN TEA CHEESECAKE</b> <i>Served w/ 2 scoops of matcha ice cream.</i>	<b>8.50</b>
<b>MOCHI ICE CREAM (2 pcs)</b> <i>Choices of Green tea, Red Bean, Mango, Chocolate.</i>	<b>5</b>

## BEVERAGES

<b>HOT GREEN TEA</b>	<b>2</b>	<b>RAMUNE (JAPANESE SODA)</b>	<b>3.50</b>
<b>ICED GREEN TEA (UNSWEETENED)</b>	<b>3.95</b>	<b>COKE / DIET / SPRITE</b>	<b>2.50</b>
<b>THAI ICED TEA</b>	<b>3.95</b>	<b>S. PELLEGRINO</b>	<b>5</b>
<b>THAI ICED COFFEE</b>	<b>3.95</b>	<b>BOTTLED WATER</b>	<b>2</b>
<b>LEMON ICED TEA</b>	<b>3.95</b>		

## SIDES

<b>STEAMED RICE</b>	<b>3</b>	<b>SPICY MAYO</b>	<b>1.50</b>
<b>SUSHI RICE</b>	<b>4</b>	<b>TERIYAKI SAUCE</b>	<b>1.50</b>
<b>BROWN RICE</b>	<b>3.50</b>	<b>WASABI MAYO</b>	<b>1.50</b>
		<b>PONZU SAUCE</b>	<b>1.50</b>

PLEASE NOTE:

\*18%-20% GRATUITY WILL BE APPLIED FOR PARTIES OF SIX OR MORE.

\*WE ONLY SPLIT A MAXIMUM OF 4 CREDIT CARDS PER PARTY.

\*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

\*Indicated items that contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.