一品 APPETIZER

Edamame* 5
boiled soybeans w/ sea salt

Goma - ae* 7
spinach w/ a sweet-tangy black sesame paste & spinach dressing

Agedashi Tofu* 8
depth-fried tofu in kombu broth topped w/ bonito flakes

Green Salad* 7
seasonal greens w/ ginger dressing

Mushroom Medley* 14
shimeji, maitake, king oyster, and shiitake

Karaage 10
Japanese style fried chicken

Escolar OR Maguro Pearls 4p* 10
spicy seared escolar OR tuna w/ soy & truffle oil soaked scallions

Tako Yaki 10
fired octopus dumplings w/ bonito flakes, tako yaki sauce & wasabi mayo

Dynamite Mussels 14
sake steamed New Zealand mussels topped w/ spicy mayo, masago, black tobiko & negi mayo

おまかせ OMAKASE

Chef’s Choice* 75 and up
Experience Chef Melvin & Carlo’s Omakase

串もの CHARBROIL SKEWERS

Momo 5
chicken thigh w/ yakitori glaze

Shiitake* 5
glazed with soy sauce and lemon juice

Shishito* 5
Japanese pepper topped w/ bonito flakes

Hotate 7
scallop w/ caramelized onion, yuzu & scallions

Short Rib 7
pear, garlic, ginger, berry-red wine reduction

Char Siu 7
braised pork belly w/ black garlic sauce

鉄板 TEPPAN

Yaki Soba* 12
stir-fried egg noodles & seasonal vegetables. add $2 for pork or $3 for shrimp

Chicken Teriyaki (served w/ miso & rice) 16
chicken thigh glazed with teriyaki sauce

Collar of the Day (served w/ miso & rice) MP
grilled fish collar served w/ ponzu-scallion sauce & grated daikon

Seafood Soba 25
lightly spicy soba noodles (wheat flour), mussels, shrimp, masago, shiitake mushrooms, garlic, green onions

野菜 YASAI

Nigiri Assortment 15
5 pieces of delicious and thoughtfully created vegetarian nigiri

創作 KAI ZAN FAVORITES

Scallops or Oyster Shooter (uni market price)* 8
scallops, uni, or oyster served in ponzu sauce w/ quail egg

Madai Carpaccio* 17
thin sliced Japanese red snapper topped w/ black tobiko, basil miso & olive oil

Polenta Bites* 12
black garlic polenta wrapped in escolar, topped w/ toro & crispy kale

Angry Crab (2p)* 10
spicy crab wrapped in fresh tuna, topped w/ tempura crunch

Orange Rush (2p)* 11
scallops wrapped in salmon, lightly seared with a citrus glaze

Grilled Hamachi Nigiri (1p)* 6
hamachi kissed by the grill, Brushed w/ soy sauce & topped w/ minced jalapeno

Grilled Scallop Nigiri (1p)* 6
scallops kissed by the grill and topped w/ scallion mayo & black tobiko

Fiesta Maki (6p)* 13
fresh tuna, salmon, jalapeno, avocado, cilantro, masago, chili oil, lime juice

S.O.S Maki (6p)* 13
crispy salmon skin, octopus, spicy aioli, cucumber, masago

Flaming Tuna Maki (8p)* 17
shrimp tempura & cucumber, topped w/ seared tuna & truffle soaked scallions

Green Monster Maki (8p)* 19
shrimp tempura, unagi & crab wrapped in avocado, topped w/ mayo & masago

Spicy Toro Maki (6p)* 24
spicy toro (fatty tuna), avocado, black tobiko, masago, spicy mayo, truffle soaked scallions

Wagyu Fried Rice 31
Japanese wagyu beef, shrimp, shiitake mushrooms, carrots, shallots

Wagyu Nigiri (1p)* 11
lightly seared Japanese wagyu beef w/ tobiko, daikon-chili paste, scallions, and soy

*Please understand that due to time restrictions and availability: the Omakase might not be an option.

• The chefs can prepare other traditional maki, nigiri, and sashimi not mentioned on the menu.

• Please inform your server about any allergies or dietary restrictions.

*contains raw seafood. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

*can be made vegetarian if requested

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KAI ZAN