

## 一品 APPETIZER

Edamame*	7
boiled soybeans w/ sea salt	
Green Salad*	8
seasonal greens w/ ginger dressing	
Shishito Peppers*	8
Japanese peppers topped w/ bonito flakes and ponzu	
Crab Cake	9
lemon/lime aioli panko, onion, celery, and black tobiko	
Karaage	15
Japanese style fried chicken	
Escolar OR Maguro Pearls 4p*	14
spicy seared escolar OR tuna w/ soy & truffle oil soaked scallions	
TakoYaki	11
fried octopus dumplings w/ bonito flakes & wasabi aioli	
Unagi Poppers	18
jalapeño, cream cheese, sweet soy, wasabi aioli, and chili oil	

## おまかせ OMAKASE

Chef's Choice\* **99 and up**

Experience Chef Melvin & Carlo's Omakase

\*\*\*Full reservation time required for this menu\*\*\*

## 創作 KAI ZAN FAVORITES

Smoked Hamachi*	13
with asian pear, kizami wasabi, and black tobiko	
Taro Tuna-Scallop Handroll*	19
spicy tuna and scallop, wasabi aioli, brussel sprouts, taro	
Scallops or Oyster Shooter (uni market price)*	11
scallops, uni, or oyster served in ponzu sauce w/ quail egg	
Madai Carpaccio*	19
thinly sliced Japanese red snapper topped w/ chutoro, black tobiko, basil miso & olive oil	
Polenta Bites*	14
black garlic polenta wrapped in escolar, topped w/ toro & crispy kale & chili oil	
Angry Crab (2p)*	14
spicy crab wrapped in fresh tuna, topped w/ tempura crunch	
Orange Rush (2p)*	14
scallops wrapped in salmon, lightly seared with a citrus glaze	
Grilled Hamachi Nigiri (1p)*	9
hamachi kissed by the grill, brushed w/ soy sauce & topped w/ minced jalapeño	
Grilled Scallop Nigiri (1p)*	9
scallop kissed by the grill and topped w/ scallion mayo & black tobiko	
Fiesta Maki (6p)*	16
fresh tuna, salmon, jalapeño, avocado, cilantro, masago, chili oil, lime juice	
S.O.S Maki (6p)*	18
crispy salmon skin, octopus, spicy aioli, cucumber, masago	
Flaming Tuna Maki (8p)*	19
shrimp tempura & cucumber, topped w/ seared tuna & truffle soaked scallions	
Green Monster Maki (8p)*	21
shrimp tempura, unagi & crab wrapped in avocado, topped w/ mayo & masago	
Spicy Toro Maki (6p)*	28
spicy toro (fatty tuna), avocado, black tobiko, masago, spicy mayo, truffle soaked scallions	
Wagyu Fried Rice	37
Japanese wagyu beef, shrimp, shiitake mushrooms, carrots, shallots	

## 串もの CHARBROIL SKEWERS

Momo	8
chicken thigh w/ yakitori glaze	
Shiitake*	7
grilled with ponzu sauce and lemon juice	
Hotate	10
scallop w/ caramelized onion sauce, yuzu & scallions	
Short Rib	11
pear, garlic, ginger, berry-red wine reduction	
Char Siu	11
braised pork belly w/ black garlic sauce	

## 鉄板 TEPPAN

Yaki Soba*	17
stir-fried egg noodles & seasonal vegetables.	
add \$4 for pork, beef, or shrimp	
Collar of the Day (served w/ miso & rice)	MP
grilled fish collar served w/ ponzu-scallion sauce & grated daikon	

## 刺身 SASHIMI

Chefs Choice (8 pieces)*	38
8 pieces of delicious and thoughtfully selected Sashimi	

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

\*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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