

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	10
lemon/lime aioli, panko, onion, celery, and black tobiko	
Karaage	15
Japanese style fried chicken	
Escolar OR Maguro Pearls (4pc)*	12
spicy seared escolar OR tuna w/ soy & truffle oil soaked scallions	
Takoyaki (2pc)	10
fried octopus dumplings w/ bonito flakes & wasabi aioli	
Dynamite Mussels (5pc)	17
sake steamed New Zealand mussels topped w/ spicy aioli, masago and black tobiko	

おまかせ OMAKASE

Chef's Choice*

Experience Chef Melvin & Carlo's Omakase

96 and up

Full reservation time required for this menu

創作 KAI ZAN FAVORITES

Smoked Hamachi (2pc)*	13
with asian pear, kizami wasabi, and black tobiko	
Taro Tuna-Scallop Handroll (1pc)*	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	
Madai Carpaccio (5pc)*	18
thinly sliced Japanese red snapper topped w/ chutoro, black tobiko, basil, miso & olive oil	
Polenta Bites (2pc)*	12
black garlic polenta wrapped in escolar, topped w/ toro, crispy kale & chili oil	
Angry Crab (2pc)*	12
spicy crab wrapped in tuna, topped w/ tempura crunch	
Orange Rush (2pc)*	12
scallops wrapped in salmon, lightly seared with a citrus glaze	
Grilled Hamachi Nigiri (1pc)*	9
hamachi kissed by the grill, brushed w/ soy sauce & topped w/ minced jalapeño	
Grilled Scallop Nigiri (1pc)*	9
scallop kissed by the grill and topped w/ scallion mayo & black tobiko	
Fiesta Maki (6pc)*	16
tuna, salmon, jalapeño, avocado, cilantro, masago, chili oil, lime juice	
S.O.S Maki (6pc)*	18
crispy salmon skin, octopus, spicy aioli, cucumber, masago	
Flaming Tuna Maki (8pc)*	19
shrimp tempura & cucumber, topped w/ seared tuna & truffle soaked scallions	
Green Monster Maki (8pc)*	21
shrimp tempura, unagi & crab wrapped in avocado, topped w/ mayo & masago	
Spicy Toro Maki (6pc)*	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*	8
grilled with ponzu sauce and lemon juice	
Hotate	9
scallop w/ caramelized onion sauce, yuzu & scallions	
Short Rib	10
pear, garlic, ginger, berry reduction	
Char Siu	10
braised pork belly w/ black garlic sauce	

鉄板 TEPPAN

Yaki Soba*	18
stir-fried egg noodles & seasonal vegetables add \$4 for pork, beef, chicken, 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 (8pc)*	35
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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