

一品 APPETIZER

Edamame** boiled soybeans w/ sea salt	7
Green Salad** seasonal greens w/ ginger dressing	10
Shishito Peppers** Japanese peppers topped w/ bonito flakes & ponzu	9
Agedashi tofu** lightly fried tofu with bonito flakes & dashi broth	12
Karaage (5pc)* Japanese style fried chicken	15
Escolar OR Maguro Pearls (4pc)** spicy seared escolar or tuna w/ soy & truffle oil soaked scallions	14
Takoyaki (2pc) fried octopus dumplings w/ bonito flakes & wasabi aioli	11
Salmon Yuzu (4pc)** salmon w/ pickled jalapeño, red onion, daikon & yuzu	16

おまかせ OMAKASE

Chef's Choice**

Experience Chef Melvin & Carlo's Omakase

98 and up

Full reservation time required for this menu

創作 KAI ZAN FAVORITES

Tuna Flight (limited availability)** one piece each, Otoro, Chutoro, Tuna	27
Taro Tuna-Scallop Handroll (1pc)** spicy tuna and scallop, wasabi aioli, brussel sprouts, taro	19
Scallops or Oyster Shooter (uni market price)** scallops, uni, or oyster served in ponzu sauce	12
Hamachi Jalapeño (4pc)** yellowtail, pickled jalapeño, tobiko, tomato & cilantro	21
Polenta Bites (2pc)** black garlic polenta wrapped in escolar, topped w/ toro, crispy kale & chili oil	16
Angry Crab (2pc)** spicy crab wrapped in tuna, topped w/ tempura crunch	14
Orange Rush (2pc)** scallops wrapped in salmon, lightly seared with a citrus glaze	14
Grilled Hamachi Nigiri (1pc)** hamachi kissed by the grill, brushed w/ soy sauce & topped w/ minced jalapeño	9
Dynamite Bites (4pc)** scallops, masago, spicy & wasabi mayo, truffle scallions, tempura crunch	21
Fiesta Maki (6pc)** tuna, salmon, jalapeño, avocado, cilantro, masago, chili oil, lime juice	18
Ebi-Sake Maki (8pc)* ebi (shrimp) tempura, salmon, cucumber, spicy mayo, yuzu, pickled red onions	22
Flaming Tuna Maki (8pc)** shrimp tempura & cucumber, topped w/ seared tuna & truffle soaked scallions	21
Green Monster Maki (8pc)** shrimp tempura, unagi & crab wrapped in avocado, topped w/ mayo & masago	27
Spicy Toro Maki (6pc)** spicy toro (fatty tuna), avocado, black tobiko, masago, spicy mayo, truffle soaked scallions	29
Wagyu Fried Rice* Japanese wagyu beef, shrimp, shiitake mushrooms, carrots, shallots	39

串もの CHARBROIL SKEWERS

Momo* chicken thigh w/ yakitori glaze and green onion	8
Shiitake** grilled with ponzu sauce and lemon juice	8
Short Rib* pear, garlic, ginger, berry reduction	12
Char Siu* braised pork belly w/ black garlic sauce & shallots	11

鉄板 TEPPAN

Yaki Soba* stir-fried egg noodles & seasonal vegetables add \$4 for pork, beef, chicken, or shrimp	19
Collar of the Day* (served w/ miso & rice) grilled fish collar served w/ ponzu-scallion sauce & grated daikon	MP
Salmon* (served w/ miso & rice) choice of teriyaki, butteryaki, or shioyaki	26

刺身 SASHIMI

Chefs Choice (8pc)** 8 pieces of delicious and thoughtfully selected Sashimi	38
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野菜 YASAI (Vegetarian)

Mushroom Medley* shiitake, shimeji, maitake, and king oyster mushrooms, garlic butter, honey-wasabi soy	15
Futomaki* (6pc) spinach, carrots, avocado, pickled daikon, ginger, shiso, sesame seeds	16
Vegetable Tempura Maki (6pc) tempura (purple yam, pumpkin, sweet potato), avocado, sweet soy, wasabi mayo	15
Yasai Nigiri* (6pc) 6 piece chef's choice of vegetarian nigiris	21

Please inform your server about any allergies or dietary restrictions

Can be made vegetarian if requested

Can be made gluten free if requested

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



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