

一品 APPETIZER

Edamame*	4
boiled soybeans w/ sea salt	
Spinach Goma Ae*	5
spinach in chipotle goma ae sauce	
Tsukemono*	7
seasonal Japanese pickled vegetables	
Potato Ohitashi*	7
potatoes steeped in dashi, topped w/ shaved cured egg yolk	
Agedashi Tofu*	8
deep-fried tofu in kombu broth topped w/ bonito flakes	
Green Salad*	7
seasonal greens w/ ginger dressing	
Mushroom Medley*	14
shimeji, maitake, king oyster, shiitake mushrooms composed	
Karaage	10
Japanese style fried chicken	
Escolar Pearls 4p	10
spicy seared escolar w/ soy & truffle oil soaked scallions	
Maguro Pearls 4p	10
spicy seared tuna w/ soy & truffle oil soaked scallions	
Tako Yaki	10
fried octopus dumplings w/ bonito flakes, tako yaki sauce & wasabi mayo	
Dynamite Mussels	12
sake steamed New Zealand mussels topped w/ spicy mayo, masago, black tobiko & negi mayo	

おまかせ OMAKASE

Chef's Choice	65 and up
experience Chef Melvin & Carlo's Omakase	
New Omakase	Market Price
Chef Melvin & Carlo's premium Omakase menu focused on carefully selected non-traditional ingredients	
Limited Availability, ask your server for details.	

創作 KAI ZAN FAVORITES

Uni or Oyster Shooter	7
fresh 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 & krispy kale	
Eskimo Clouds (2p)	12
oyster wrapped escolar w/ black tobiko, pickled wasabi & tabasco ponzu foam	
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 jalapeño	
Grilled Scallop Nigiri (1p)	6
scallop kissed by the grill and topped w/ scallion mayo & black tobiko	
Fiesta Maki (6p)	11
fresh tuna, salmon, jalapeño, avocado, cilantro, masago, chili oil, lime juice	
Flaming Tuna (8p)	16
shrimp tempura & cucumber, topped w/ seared tuna & truffle soaked scallions	
Green Monster (8p)	18
shrimp tempura, unagi & crab wrapped in avocado, topped w/ mayo & masago	

串もの CHARBROIL SKEWERS

Momo	4
chicken thigh w/ yakitori glaze	
Shiitake*	4
shiitake mushrooms w/ ponzu	
King Oyster Mushroom*	5
teppan seared w/ black garlic sauce	
Tako	7
whole baby octopus glazed w/ shiokoji sauce	
Shishito*	4
Japanese pepper topped w/ bonito flakes	
Hotate	6
scallop w/ caramelized onion, yuzu & scallions	
Beef Tataki	6
NY strip steak w/ yuzu kosho	
Char Siu	6
braised pork belly w/ black garlic sauce	

鉄板 TEPPAN

Yaki Soba	10
stir-fried egg noodles & seasonal vegetables.	
add \$2 for pork or beef \$3 for shrimp	
Chicken Teriyaki (served w/ miso & rice)	15
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	

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.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please inform your server about any allergies or dietary restrictions.

*can be made vegetarian if requested



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