

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

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

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 jalapeño	
Grilled Scallop Nigiri (1p)*	6
scallop kissed by the grill and topped w/ scallion mayo & black tobiko	
Fiesta Maki (6p)*	13
fresh tuna, salmon, jalapeño, 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 (8p)*	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	

串もの CHARBROIL SKEWERS

Momo	5
chicken thigh w/ yakitori glaze	
Shiitake*	5
grilled 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 beef \$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	

•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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