

## 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

<b>Chef's Choice</b>	<b>69 and up</b>
experience Chef Melvin & Carlo's Omakase	
<b>New Omakase</b>	<b>Market Price</b>
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 & 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)	12
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	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	

\*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



2557 Chicago Ave.  
Chicago, IL 60622  
773.278.5776

