

HOT APPETIZERS ホット前菜

EDAMAME 枝豆 BOILED SOY BEANS W/SEA SALT	5	IKA BUTTER イカのバター SQUID SAUTEED W/SCALLION BUTTER	8
AGE DASHI TOFU 揚げ出し豆腐 FRIED SILKY TOFU IN DASHI SOY BROTH, GINGER, SCALLION, BONITO FLAKES	7	SHRIMP SHUMAI エビシューマイ STEAMED SHRIMP DUMPLING SERVED W/SOY VINEGAR	6
ASPARAGUS BEEF ROLL アスパラガスの牛肉ロール ASPARAGUS WRAPPED IN LEAN STEAK, SAUTEED W/GINGER TERIYAKI SAUCE	10	TEMPURA PLATE 天ぷら盛 2 SHRIMPS, ASSORTED VEGETABLES SERVED W/WARM DASHI DIPPING	9
ASARI BUTTER アサリバター MANILA CLAMS SAUTEED W/GARLIC AND BUTTER	8	OYSTER MUSHROOM TEMPURA カキきのこ天ぷら SERVED W/PONZU SAUCE, SCALLION	8
ASARI MISO アサリ味噌 MANILA CLAMS SIMMERED IN MISO BROTH, SCALLION	6	LOLLIPOPS CHICKEN チューリップ唐揚げ JAPANESE FRIED CHICKEN SERVED W/YUZU MAYO	8
GYOZA 自家製ポーク餃子 6PCS JAPANESE STYLE PORK OR VEGGIES POT STICKERS	6	NASU DENGAKU 茄子田楽 ROASTED JAPANESE EGGPLANTS W/HOUSE MISO SAUCE	7
WASABI SHUMAI わさびシューマイ STEAMED PORK DUMPLING W/WASABI FLAVORS SERVED W/SOY VINEGAR	6		

JAPANESE BBQ 串焼き

BEEF TONGUE W/LEMON SEA SALT	6	PORK SHOULDER W/ROASTED GARLIC MAYO	6	CAULIFLOWER	5
BACON WRAPPED TOMATO W/ TARE SAUCE	6	CHICKEN WING W/TARE SAUCE	6	SHISHITO PEPPER W/BONITO FLAKES	4
BEEF HANGER TENDER HOUSE MARINATED	6			ASPARAGUS	5
				FRESH SHITAKE W/ TARE SAUCE	4

COLD APPETIZERS AND SALAD 前菜とサラダ

WAKAME SALAD CUCUMBER, SEAWEED, JAPANESE VINERGRATIE	6	TAKO SU OCTOPUS, WAKAME, ENGLISH CUCUMBER W/JAPANESE VINEGAR	9
GOMA-AE CHILLED SPINACH, SESAME PUREE SAUCE	6	UMAI SALAD HAWAIIAN SWEET POTATO, GREEN BEAN, ROMAINE, TOMATO,CARROT, TOFU STRIP AND DRIED NORI SERVED W/DEEP ROASTED SESAME DRESSING (ADD GRILLED STEAK \$7 OR ADD GRILLED SALMON \$8)	11
SUSHI APPETIZER (4PCS) SALMON, TUNA, WHITE TUNA, HAMACHI	11	BEEF TATAKI THIN SLICED SEARED BEEF LOIN, GARLIC CHIPS, SCALLION, GINGER, DAIKON AND PONZU SAUCE	11
SASHIMI APPETIZER (4PCS) HAMACHI, TUNA, SALMON, EBI	12	KAISO SALAD ASSORTED JAPANESE SEAWEED, MIXED GREENS, TOMATO, SALMON SKIN CRUSHED SERVED W/HOUSE DRESSING	10
HOUSE GARDEN SALAD MIXED GREENS, ROMAINE, CARROT, TOMATO W/HOUSE DRESSING	6		

UDON & RAMEN うどんラーメン

MISO SOUP MISO BROTH, SILKY SOFT TOFU, SCALLION	3	UDON KARE SMOOTH FRAGRANT JAPANESE CURRY, UDON NOODLE CHOICE OF PORK OR BEEF	9
TEMPURA UDON 2 SHRIMPS, VEGGIES TEMPURA, FISH CAKE, SCALLION, UDON NOODLE IN DASHI BROTH	9	TON KATSU RAMEN (CHEF'S RECOMMENDED) WAKAME SEAWEED, CORN, FISH CAKE, HALF BOILED EGG, JAPANESE LEEKS, MENMA(BAMBOO), CHASHU (BRAISED PORK BELLY)	13
NABEYAKI UDON SHRIMP TEMPURA, CHICKEN, POACH EGG, SPINACH, FISH CAKE, UDON NOODLE IN DASHI BROTH	10	SPICY ROASTED GARLIC PORK RAMEN HOME MADE SPICY MISO GROUND PORK, WAKAME SEAWEED, FISH CAKE, HALF BOILED EGG, JAPANESE LEEKS, CHASHU (BRAISED PORK BELLY), GARLIC CHIPS	14

CHEF'S SPECIALTIES シェフの特選料理

KATSU KARE PORK CUTLETS OR SHRIMP TEMPURA, HOUSE SMOOTH FRAGRANT CURRY STEAMED RICE	12	SUKIYAKI THINLY SLICED BEEF LOIN, WATERCRESS, SOFT BAMBOO, SHIRATAKI NOODLE, MUSHROOM, GRILLED TOFU AND HOUSE SAVORY SUKIYAKI SAUCE	18
TEMPURA DINNER 3 PCS SHRIMP, VEGGIES SERVED W/SALAD MISO SOUP, RICE AND FRESH FRUITS	16	ASPARAGUS BEEF ROLL DINNER ASPARAGUS WRAPPED IN LEAN STEAK AND SAUTEED W/ GINGER TERIYAKI SAUCE SERVED W/SALAD, MISO SOUP, RICE AND JAPANESE CONDIMENT OF THE DAY	16
JAPANESE STEAK 12oz NEW YORK STRIP STEAK SERVED IN JAPANESE STYLE (TERRIYAKI SAUCE OR PONZU SAUCE) SERVED W/SALAD, MISO SOUP AND RICE	25	TERIYAKI BEEF OR CHICKEN GRILLED STEAK OR CHICKEN, SAUTEED W/GINGER TERIYAKI SAUCE SERVED W/SALD, MISO SOUP AND RICE	15
SALMON SHIOYAKI OR TERIYAKI BROILED SALMON W/SEASALT OR TERIYAKI SERVED W/SMALL SALAD, MISO SOUP AND RICE.	18		

Consumption of raw or undercooked foods may result in an increased risk of foodborne illness.
18% gratuity will be add to parties of 5 or more

ENTRÉE FROM SUSHI BAR

NAMA SAKE DON 生鮭丼	20
FRESH SALMON SASHIMI ON SUSHI RICE SERVED W/MISO SOUP	
TEKKA DON 鉄火丼	22
TUNA SASHIMI ON SUSHI RICE SERVED W/MISO SOUP	
HAMACHI DON はまち丼	22
YELLOWTAIL SASHIMI ON SUSHI RICE SERVED W/MISO SOUP	

UNAGI DON うなぎ丼	22
BBQ FRESH WATER EEL ON SUSHI RICE W/EEL SAUCE SERVED W/MISO SOUP	
CHIRASHI 海鮮ちらし丼	25
ASSORTED SASHIMI ON SUSHI RICE SERVED W/MISO SOUP	

OMAKASE おまかせ	
- SUSHI 10PCS CHEF'S SELECTION	25
- SASHIMI 10PCS CHEF'S SELECTION SERVED W/MISO SOUP AND SALAD	29
UMAI GRAND うまい	36
5PCS SUSHI AND 5 PCS SASHIMI CHEF'S SELECTION, UNA KYU MAKI, HAMACHI JALAPENO MAKI SERVED W/SOUP AND SALAD	

SIGNATURE MAKI 創作 卷寿司

UMAI CRUNCHI	11
Lobster salad, cucumber, avocado, spicy mayo, wrapped w/crunchy and crushed seaweed topped w/eel sauce	
BENI IMO	11
Baked Hawaiian sweet potato, asparagus, avocado, yamagobo, tomato, crunch, honey miso sauce	
GOOSEBUMPS	Half roll 8/Full roll 14
Shrimp tempura, asparagus, cilantro, sriracha sauce topped w/seared calamari and miso sauce	
SLOOPIN	15
Shrimp tempura, cucumber, avocado, cream cheese, scallion, spicy mayo wrapped w/crunchy topped w/eel sauce and wasabi mayo	

MOLOKAI	12
Soft shell crab, asparagus, sweet pepper, masago, daikon sheet wrapped, eel sauce and wasabi mayo	
LE BONKI	Half roll 8/ full roll 15
Fried calamari, sweet pepper, mint, topped w/salmon, mayo, ikura, micro shiso leaf, sunburn sauce	
SURF & TURF	Half roll 9/ full roll 17
Shrimp tempura, asparagus, cream cheese, apple, topped w/seared medium rare beef sirloin, drizzled w/parsley yuzu oil	

Maki mono or Temaki (All rolls contained sesame seeds)

CALIFORNIA - crabstick/cucumber/avocado/masago	6.5
PHILIDELPHIA -smoked salmon/cream cheese/avocado	7
SHRIMP TEMPURA – shrimp tempura /cucumber/ avocado/masago	8
FRESH PHILLY - salmon/cream cheese/avocado	7
SPIDER - soft shell crab/cucumber/masago	9
DRAGON - shrimp tempura/cucumber/topped w/eel/avocado	12
FUTO – sweet omelet/crab stick/spinach/kampyo	8
CATTERPELLAR –eel/shrimp tempura/cream cheese/ cucumber/topped w/avocado	16
RAINBOW - California roll/ topped w/avocado/ salmon/tuna/cooked shrimp/yellowtail	14
DYNAMITE - Sweet potato tempura roll topped w/spicy kani kama salad (crabstick mixed w/cilantro, jalapeno, spicy mayo, chili oil, chili powder, lime juice, eel sauce)	11
SPICY TUNA – tuna/masago/spicy mayo	7
SPICY SALMON – salmon/masago/spicy mayo	7
SPICY HAMACHI – yellowtail/masago/spicy mayo	7
SPICY TAKO – octopus/masago/spicy mayo	7
SPICY EBI – cooked shrimp/masago/spicy mayo	7

SPICY UNAGI – eel/masago/spicy mayo	7
SPICY SCALLOP – sea scallop/masago/spicy mayo	8
SAKE KYU – fresh salmon/cucumber	7
EBI KYU – cooked shrimp/cucumber	7
UNA KYU –eel/cucumber/eel sauce	7
SALMON AVOCADO – fresh salmon/avocado	7
TUNA AVOCADO – tuna/avocado	7
WHITE TUNA AVOCADO – super white tuna/avocado	7
WHITE TUNA JALAPENO – super white tuna/jalapeno	7
NEGI HAMACHI – yellowtail/scallion	7
NEGI ESCOLAR – super white tuna/ scallion	7
TUNA & ASPARAGUS – tuna/asparagus	7
SALMON SKIN crispy salmon skin/radish sprout/masago/eel sauce	7
UNAGI AVO CRUNCHY – eel/avocado/ crunch	8
TEKKA MAKI – tuna	6
NAMA SAKE MAKI – salmon	6
HAMACHI MAKI – yellow tail	6
ESCOLAR MAKI – super white tuna	6

野菜まき

FISHLESS MAKI

CUCUMBER	4
AVOCADO	5
SHITAKE	4
ASPARAGUS	5
KAMPYO - MARINATED GOURD	4
SWEET POTATO TEMPURA	6
ASPARAGUS TEMPURA	6
UME SHISO - SOUR PLUM, SHISO MINT LEAF	4
OSHINKO - PICKLE RADISH	4
YAMAGO GOBO - MARINATED BURDOCK ROOT	4
GOMA AE - CHILLED SPINACH, SESAME PUREE	6

EXTRA FOR MAKI

Add \$1	for any one extra vegetable
Add \$1	for cream cheese or brown rice
Add \$1	for substitution seaweed to soy paper sheet
ADD \$3	for substitution seaweed to bamboo sheet
Add \$0.5	for tempura crunch

NIGIRI/SASHIMI (2PCS/ORDER)

UNI	SEA URCHIN	6/pc
MAGURO	TUNA	6
TORO	FATTY TUNA	M/P
SAKE	SALMON	6
HAMACHI	YELLOWTAIL	6
ALBACORE	BUTTER SEARED WHITE TUNA	6
ESCOLAR	SUPER WHITE TUNA	6
HIRAME	FLOUNDER	6

SMOKED SAKE	SMOKED SALMON	6
EBI	COOKED SHRIMP	5
UNAGI	FRESH WATER EEL	6
HOTATE GAI	SEA SCALLOP	7
TAKO MADAKO	OCTOPUS	6
IKURA	SALMON ROE	7
TAMAGO	SWEET OMELET	5
HOKKIGAI	SURF CLAM	5

SABA	MACKEREL	5
IKA	SQUID	5
AMAEBI	SWEET SHRIMP W/FRIED HEAD	7
TOBIKO	FLYING FISH ROE (RED, BLACK, WASABI OR GOLD)	5
UZURA	QUAIL EGG	2
INARI	SOY BEAN POCKET	5

DRINKS 飲料

HOT GREEN TEA	2
ICED GREEN TEA	3
COKE,DIET,GINGER ALE, SPRITE, LEMONADE, ICED TEA	2
BADOIT SPARKLING WATER	3
FIJI BOTTLED WATER	2

SIDES 側

ORAGANIC BROWN RICE	3
SUSHI RICE	2
STEAMED RICE	2
TERIYAKI SAUCE	3

The Illinois Department of Public health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health to everyone but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.