

Note: We can not ensure good weather throughout your patio dining time. Should there be rain during your meal, we can only provide you with disposable containers to take your meal home as we may not have interior tables available. Apologies in advance for any inconvenience.



BEVERAGES

SALADS

Hot Green or Jasmine Tea	1.50
Thai Ice Coffee/Thai Iced Tea	2.75
Raspberry Jasmine Iced Tea	2.75
Coke, Diet Coke or Sprite	1.75
Iced Green Tea	2.50

MIXED COCKTAIL

Passion Fruit Mai Tai Mix	
Passion Fruit Puree, Orgeat, Lime & Fun.	
You pour your own rum. BYOB	4.95
Pineapple Kiwi Blossom	
Pineapple, kiwi puree and lilme.	
Pour your own tequila.	4.95

Cucumber Salad	
Cucumbers carrots onions	
sweet & sour vinaigrette.	3.95

Seaweed Salad	
Six varieties of seaweed fresh	
mixed greens rice wine sesa-	
me vinaigrette.	6.50

Tuna Avocado Salad	
Tuna sashimi avoca-	
do greens creamy spicy	
dressing.	8.50

SOUP

Miso Soup	
Japanese soup consisting of a	
stock called "dashi" which is	
mixed with softened miso, scal-	
lions, seaweed and tofu.	2.75

Tom Yum Soup	
Thai version of hot & sour soup	
with chicken breast, white	
mushrooms, tomato, lemon	
grass, kaffir lime leaves and	
lime juice.	5.50

Vegetable Tofu Soup	
Asian style vegetable soup	
made with tofu and assorted	
vegetables simmered in a clear	
broth.	5.25



APPETIZERS

Edamame	4.25
Edamame soybean pods	
harvested right before the	
bean begins to harden are	
lightly boiled and sea-	
soned with sea salt.	

Egg Rolls	(2)
Asian spices peanut	
sauce pork &	
shrimp cabbage carrot	
caramelized onion	
stuffing sweet & sour	
sauce	4.95

Petite Egg Rolls	(8)
Thai egg roll chicken	
shrimp bean thread noo-	
dles sweet Thai chili	
sauce.	5.95

Fried Vegetable Pe-	
tite Spring Rolls	(6)
Crisp veggie egg rolls	
served with a savory &	
lightly spicy sweet and	
sour sauce.	4.95

Crab Rangoon	(5)
Fried dumpling diced	
kana crab meat chives	
cream cheese. Served	
with sweet & sour sauce.	5.95

Gyoza	(5)
Japanese pork dumplings	
lightly steamed and then	
pan-fried for added flavor.	
Sesame chili sauce.	5.75

Chicken Satay	
Seared Chicken breast	
marinated in Thai spices is	
served with a peanut dip-	
ping sauce & balanced	
with a cool cucumber sal-	
ad.	7.00

Spicy Chicken Wings	
Six pieces of chicken wings	
fried and then coated in a	
spicy sweet sauce.	6.75

Tempura Appetizer	
Tempura battered deep	
fried shrimp & vegetables	
served with a sweet mirin	
dipping sauce.	7.85

Soft Shell Crab	
Deep-fried crab served on	
a bed of mixed greens and	
served with ponzu sauce.	7.75

The Tasting Platter	
Like variety? Try a sam-	
pling of our favorite appe-	
tizers: Petite Egg Rolls(4),	
Chicken Satay(2) Gyoza(3)	
and Edamame.	10.50

Pad See Ewe Noodles	
A popular Thai stir-fry	
made with large rice noo-	
dles, eggs, chicken &	
broccoli finished in a rich	
garlic and oyster sauce.	9.50

Pad Thai Noodles	
A stir-fry chicken com-	
bined with fresh thin rice	
noodles, eggs, bean	
sprouts, and scallions	
topped with crushed pea-	
nuts, carrots and cabbage.	9.50

Pad Kee Mao Noodles	
Stir-fried wide rice noo-	
dles with chicken, shrimp,	
thai basil, carrots, jala-	
penos, tomatoes, baby	
corn, and bell peppers.	9.75

Yakisoba	
Yakisoba means “fried	
noodles” in Japanese.	
Our dish is made with	
chicken, mushrooms, car-	
rots, onions and seasoned	
cabbage in a Japanese	
Worcester sauce gar-	
nished with a sprinkle of	
shredded seaweed and	
sesame seeds.	9.95

Chicken Chow Mein	
Chicken breast	
sautéed with shitake	
mushrooms, peapods,	
onions and bean sprouts	
served over a bed of pan-	
fried Chinese egg noodles	9.95

HOT WOKS Noodles	
House Specialty. Stir fry	
with chicken, shrimp,	
spinach noodles & mixed	
vegetables in sweet/tangy	
sauce. Includes Jalapeno	
peppers	9.95

Tempura Udon	
Popular shrimp and vege-	
table tempura served on	
the side with a noodle	
soup made with hearty	
Udon noodles	9.95

Homestyle Ramen	
Ramen noodle soup with	
roasted pork belly, baby	
bok choy, Shitake mush-	
rooms, bean sprouts, Jap-	
anese fish cakes, soft	
boiled egg halved, garlic	
crisp, sesame oil and red	
pepper strings to garnish.	13.95

ENTREES

(SERVED WITH WHITE RICE)

Spicy Basil	
One of the more well-known spicy	
Thai dishes is made with Thai	
sweet basil, chicken, bell peppers,	
mushrooms, onions, and jalapeño	
peppers.	9.50

General Tao Chicken	
Breast of chicken deep fried	
in a light batter, stir-fried with	
broccoli, bell peppers, carrots and	
onions.	9.95

Pepper Steak	
A hearty dish made with beef	
sautéed with bell peppers, baby	
corn and onions in a rich black	
bean garlic sauce.	9.75

Cashew Chicken	
A spicy Thai dish made with roast-	
ed cashew nuts, combined with	
hearty bell peppers, mushrooms,	
onions, pineapples, and peapods.	
	9.75

Tofu Steak	
Lightly fried tofu steak smothered	
with fresh mushrooms in a savory	
garlic sauce prepared in a similar	
manner to a Hong Kong steak.	
Served with tempura onion rings	
and broccoli.	9.75

Chardonnay Garlic Chicken	
Flavorful chicken breast blended	
with baby corn and carrots in a	
devouring chardonnay garlic	
sauce, garnished with steamed	
broccoli.	9.75

Chicken & Broccoli	
Slices of tender chicken ginger	
with broccoli prepared in a special	
delicate sauce.	10.25

Vegetable Delight	
A vegetarian feast prepared with	
tofu and vegetables in a garlic gra-	
vy sauce.	9.50

Chinese Fried Rice Chicken	
Chinese fried rice made with our	
Chicken breast, bean sprouts and	
onions.	9.25

Rama Chicken	
Traditional Thai dish made with	
sautéed chicken in a flavorful pea-	
nut sauce garnished with steamed	
broccoli.	9.50

Panang Curry	
Chunks of tender chicken	
breast stewed in a rich Panang	
curry and coconut gravy with car-	
rots, bell peppers, and basil leaves.	
(Ingredients include peanuts)	9.50

Szechuan Chicken	
Chicken breast, bell peppers, car-	
rots, onions, chili peppers, peanuts	
and special home made Szechuan	
pepper sauce. A new best seller.	11.95

Shrimp Lobster Sauce	
Shrimp stir-fried with ground	
chicken in black bean garlic gravy	
topped with scallions & sesame	
seeds.	10.95

Tuna Tataki	
Lightly seared fresh tuna	
encrusted with black sesa-	
me. Served with a side sea-	
weed salad and our own ginger	
ponzu sauce.	14.25

Green Curry Chicken	
Aroma green curries paste blend-	
ing with coconut milk, chicken	
breast, bamboo shoot, sweet pea,	
bell pepper and basil.	9.75

Mandarin Orange Chicken	
Deep-fried chicken breast com-	
bined with snow peas, carrots, bell	
peppers , peapods, and onions in a	
zesty orange sauce.	9.95

MAKI

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Spicy Tuna (8) 
Diced fresh tuna with avocado, chili oil, mayo and masago. 7.50

Negi Hamachi (8)
Yellow Tail with scallions encased in seaweed. 6.25

California (8)
Cucumber, avocado, and kana crab meat (with masago outside add'l \$1) 5.75

Alaskan (8)
Fresh salmon, avocado, and kana crab meat with black tobiko outside. 6.95

Philly (8)
Smoked salmon and cream cheese. 6.95

Spicy Shrimp (8) 
Fresh shrimp, chili oil, mayo, masago, scallions surrounded by red tobiko. 7.95

Tempura Shrimp (8)
Shrimp tempura, mayo, and masago, topped with a marinated sweet soy sauce. 7.25

Smoked Salmon (8)
Smoked salmon with a hint of hickory flavor. 6.75


Spider (5)
Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce. 8.50

Unagi-cucumber (8)
Grilled eel with cucumber topped with a marinated sweet soy sauce. 6.95

Salmon-avocado (8)
Fresh salmon sashimi and avocado. 6.95


Tuna-avocado (8)
Fresh tuna sashimi and avocado. 7.50

Crunchy Spicy Tuna (8) 
Spicy tuna | avocado | tempura crumb outside. 7.95


Spicy Scallop (8) 
Seared scallop, spicy mayo, avocado, and masago. 7.25

Salmon Bacon Maki (5)
Salmon skin, avocado, cucumber, and masago topped with a sweet soy sauce. 6.75


Super White Creamy(8)
Super White Tuna, avocado, mayo, and masago. 6.95

Spicy Tako (8) 
Diced octopus mixed with masago, mayo, a spicy sauce, and chili oil. 7.50


Tekka Maki (8)
Fresh tuna encased in seaweed. 6.25


Spicy Salmon (8) 
Fresh salmon and spicy mayo. 6.85


SIGNATURE MAKI


Black Dragon (8) 
Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato 13.75


Confusion (8)
Asparagus and sweet potato tempura folded in a maki with topped with an array of diced super white tuna, salmon, tuna drizzled in a mandarin orange aioli. 13.95


The Bitcoin Jumbo Roll (10) 
Own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed. 15.95


Fukudome (10) 
Shrimp tempura, mayo, masago, avocados, chili sauce, red tobikko, cream cheese, and scallions, with a tempura crumb outside and topped with wasabi mayo and a sweet soy sauce. 14.75


Akira (10) 
Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce. 13.95

Harajuku (10) 
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 13.95

Dragon (8) 
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 11.95

Rainbow (8) 
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 12.25

Caterpillar (8) 
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 11.95

Mount Fuji (8) 
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 11.75

**Contains raw or under-cooked ingredients “The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.”*

Sushi / Sashimi Combinations

(Served with Miso Soup) No Substitutions Please


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Sushi Gold
8 pieces of sushi with, 2 Tuna, 2 Salmon, 1 Yellow Tail, 1 Tako, 1 Shrimp, and 1 Unagi, and a choice of a California maki, Spicy Salmon, or Salmon avocado maki. (Spicy Tuna maki.-additional \$1.00) 20.95

Sushi Silver
5 pieces of sushi with 1 Tuna, 1 Salmon, 1 Yellow Tail, 1 Shrimp, and 1 Unagi, and a choice of a California maki, Spicy Salmon, or Salmon avocado maki. (Spicy Tuna maki.-additional \$1.00) 15.95

Sashimi Gold Platter
12 pieces of assorted seafood Chef’s selection 20.95

Sashimi Silver Platter
9 pieces of assorted seafood Chef’s selection 17.95

Sushi / Sashimi 		
A la Carte	Seared White Tuna	Tamago
Namasake	2.95	Cooked Egg
Fresh Salmon	2.95	Ikura
Maguro	2.95	Salmon Roe
Tuna	Unagi	Masago
Hamachi	2.95	Smelt Egg
Yellow Tail	Fresh Water Eel	Tobiko
Sake	2.50	(Red, Black or Orange) Flying
Smoked Salmon	Cooked Shrimp	Fish Roe
	Tako	
	2.75	
	Octopus	

BENTO BOXES

Our Bento Boxes are served with Vegetable Tempura and a shrimp tempura, California Maki, and your choice of one of the following Teriyaki dishes. Miso soup, Asian coleslaw made with Miso dressing, and rice also accompany your meal.

Chicken Teriyaki Bento	14.25
Beef Teriyaki Bento	15.25
Salmon Teriyaki Bento	16.25

DESSERT

Mango Pudding
A delicate pudding with a rich and creamy texture is made with real mangoes. 3.95

Limoncello Mascarpone Cake
5.95

Moci Ice Cream
Favorite Japanese dessert made of ice cream enclosed in a sweet rice pocket. 4.25

Chocolate Cake
Rich chocolate tart cake 5.95

POKE BOWLS

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Mango Salmon Poke Fresh salmon, seasoned Japanese rice, crunchy noodles, sweet peppers, cucumbers, avocado, other vegetables, honey spicy mayo and sweet soy sauce. 12.95

Ocean Trio Poke Sushi grade Tuna, Salmon, and White tuna, seasoned Japanese rice, crunchy noodles, sweet pepper, red onion, cucumber, avocado, other vegetables, white miso dressing and Kizami Nori. 13.50

Black Pearl Tuna Poke
Sushi grade tuna, black rice (white rice optional), crunchy noodles, sweet pepper, red onion, cucumber, avocado, other vegetables, sesame, togarashi and kizami nori. 14.95

Tropical Shrimp
Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, cucumber, avocado, vegetables, honey spicy mayo, ponzu sauce. 12.50