



Single Use Menu

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

Hot Green or Jasmine Tea	1.50
Thai Ice Coffee/Thai Iced Tea	2.75
Raspberry Jasmine Iced Tea	2.75
Unsweetened Iced Tea	2.50
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 lime.	
Pour your own tequila.	4.95

SALADS

Cucumber Salad		House Salad 🌱		Seaweed Salad		Tuna Avocado Salad	
Cucumbers carrots onions sweet & sour vinaigrette.	3.75	Mixed greens red onion lychee cranberries crispy noodles sesame -miso dressing.	6.95	Six varieties of seaweed fresh mixed greens rice wine sesame vinaigrette.	6.25	Tuna sashimi avocado greens creamy spicy dressing.	8.25

SOUP

Miso Soup		Tom Yum Soup 🌱		Vegetable Tofu Soup	
Japanese soup consisting of a stock called "dashi" which is mixed with softened miso, scalions, seaweed and tofu.	2.50	Thai version of hot & sour soup with chicken breast, white mushrooms, tomato, bell peppers, lemon grass, kaffir lime leaves and lime juice.	5.50	Asian style vegetable soup made with tofu and assorted vegetables simmered in a clear broth.	5.25

APPETIZERS

Edamame 🌱	3.95	Gyoza (5)	
Edamame soybean pods harvested right before the bean begins to harden are lightly boiled and seasoned with sea salt.		Japanese pork dumplings lightly steamed and then pan-fried for added flavor. Sesame chili sauce.	5.45
Untraditional Egg Rolls (2)		Chicken Satay	
Asian spices peanut sauce sausage cabbage carrot caramelized onion stuffing sweet & sour sauce	4.75	Seared Chicken breast marinated in Thai spices is served with a peanut dipping sauce & balanced with a cool cucumber salad.	6.75
Petite Egg Rolls (8)		Spicy Chicken Wings	
Thai egg roll chicken shrimp bean thread noodles sweet Thai chili sauce.	5.50	Six pieces of chicken wings fried and then coated in a spicy sweet sauce.	6.50
Fried Vegetable Petite Spring Rolls (6)		Tempura Appetizer	
Crisp veggie egg rolls served with a savory & lightly spicy sweet and sour sauce.	5.25	Tempura battered deep fried shrimp & vegetables served with a sweet mirin dipping sauce.	7.85
Crab Rangoon (5)		Soft Shell Crab	
Fried dumpling diced kana crab meat chives cream cheese. Served with sweet & sour sauce.	5.75	Deep-fried crab served on a bed of mixed greens and served with ponzu sauce.	7.25
		The Tasting Platter	
		Like variety? Try a sampling of our favorite appetizers: Petite Egg Rolls(4), Chicken Satay(2) Gyoza(3) and Edamame.	9.95

NOODLE DISHES

Pad See Ewe Noodles		Yakisoba		HOT WOKS Noodles	
A popular Thai stir-fry made with large rice noodles, eggs, chicken & broccoli finished in a rich garlic and oyster sauce.	8.95	Yakisoba means "fried noodles" in Japanese. Our dish is made with chicken, mushrooms, carrots, onions and seasoned cabbage in a Japanese Worcester sauce garnished with a sprinkle of shredded seaweed and sesame seeds.	9.25	House Specialty. Stir fry with chicken, shrimp, spinach noodles & mixed vegetables in sweet/tangy sauce. Includes Jalapeno peppers	9.25
Pad Thai Noodles		Chicken Chow Fun		Tempura Udon	
A stir-fry chicken combined with fresh thin rice noodles, eggs, bean sprouts, and scallions topped with crushed peanuts, carrots and cabbage.	8.95	Rice noodles stir-fried Chinese style with chicken, bean sprouts and green onions.	9.50	Popular shrimp and vegetable tempura served on the side with a noodle soup made with hearty Udon noodles	9.50
Pad Kee Mao Noodles		Chicken Chow Mein		Homestyle Ramen	
Stir-fried wide rice noodles with chicken, shrimp, thai basil, carrots, jalapenos, tomatoes, baby corn, and bell peppers.	9.25	Chicken breast sautéed with shitake mushrooms, peapods, onions and bean sprouts served over a bed of pan-fried Chinese egg noodles	9.45	Popular shrimp and vegetable tempura served on the side with a noodle soup made with hearty Udon noodles	13.25

ENTREES

(SERVED WITH WHITE RICE)

Spicy Basil 🌶️		Tofu Steak 🌱		Chinese Fried Rice Chicken		Tuna Tataki	
One of the more well-known spicy Thai dishes is made with Thai sweet basil, chicken, bell peppers, mushrooms, onions, and jalapeño peppers.	8.95	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.	9.25	Chinese fried rice made with our Chicken breast, bean sprouts and onions.	8.75	Lightly seared fresh tuna encrusted with black sesame. Served with a side seaweed salad and our own ginger ponzu sauce.	13.95
General Tao Chicken 🌶️		Chardonnay Garlic Chicken		Rama Chicken		Green Curry Chicken 🌶️	
Breast of chicken deep fried in a light batter, stir-fried with broccoli, bell peppers, carrots and onions.	9.45	Flavorful chicken breast blended with baby corn and carrots in a devouring chardonnay garlic sauce, garnished with steamed broccoli.	9.25	Traditional Thai dish made with sautéed chicken in a flavorful peanut sauce garnished with steamed broccoli.	8.95	Aroma green curries paste blending with coconut milk, chicken breast, bamboo shoot, sweet pea, bell pepper and basil.	8.95
Pepper Steak		Chicken & Broccoli		Panang Curry 🌶️		Mandarin Orange Chicken	
A hearty dish made with beef sauteed with bell peppers, baby corn and onions in a rich black bean garlic sauce.	9.25	Slices of tender chicken ginger with broccoli prepared in a special delicate sauce.	9.50	Chunks of tender chicken breast stewed in a rich Panang curry and coconut gravy with carrots, bell peppers, and basil leaves. (Ingredients include peanuts)	8.95	Deep-fried chicken breast combined with snow peas, carrots, bell peppers, peapods, and onions in a zesty orange sauce.	9.50
Cashew Chicken		Vegetable Delight 🌱		Shrimp Lobster Sauce			
A spicy Thai dish made with roasted cashew nuts, combined with hearty bell peppers, mushrooms, onions, pineapples, and peapods.	9.25	A vegetarian feast prepared with tofu and vegetables in a garlic gravy sauce.	8.95	Shrimp stir-fried with ground chicken in black bean garlic gravy topped with scallions & sesame seeds.	9.75		

MAKI *

Spicy Tuna (8) 🌶️
Diced fresh tuna with avocado, chili oil, mayo and masago. 6.75

Negi Hamachi (8)
Yellow Tail with scallions encased in seaweed. 5.95

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. 6.50

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. 5.75

Spider (5)
Soft shell crab tempura, mayo, masago, avocado, and cucumber served with a Ponzu sauce. 8.25

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

Salmon-avocado (8)
Fresh salmon sashimi and avocado. 6.75

Tuna-avocado (8)
Fresh tuna sashimi and avocado. 6.95

Crunchy Spicy Tuna (8) 🌶️
Spicy tuna | avocado | tempura crumb outside. 7.45

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. 6.75

Spicy Tako (8) 🌶️
Diced octopus mixed with masago, mayo, a spicy sauce, and chili oil. 7.25

Tekka Maki (8)
Fresh tuna encased in seaweed. 5.95

Spicy Salmon (8) 🌶️
Fresh salmon and spicy mayo. 6.60

SIGNATURE MAKI

Black Dragon (8) 🌶️
Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato 13.25

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. 14.25

Akira (10) 🌶️ *
Tuna, salmon, Super White tuna, spicy mayo, masago, ginger, avocado, and cucumber with tempura crumbs and a sweet soy sauce. 13.25

Harajuku (10) 🌶️ *
Yellowtail, tuna, jalapeños, avocado, and cilantro with a red and black tobiko outer covering. 13.25

Dragon (8) *
Shrimp tempura, mayo, masago, avocado, and Unagi topped with a marinated sweet soy sauce. 10.99

Rainbow (8) *
Similar to the California maki, but so much more. This California is also topped with tuna, salmon, yellowtail, and masago. 11.75

Caterpillar (8) *
Eel, cucumber, kana crab meat, and avocado lightly coated with red and black tobiko. 11.50

Mount Fuji (8) 🌶️ *
Fresh shrimp, cucumber, mayo, masago, chili oil, and green onions covered in a tempura crumb and spicy mayo shell. 10.95

*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 *

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) 20.75

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) 15.75

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

Sashimi Silver Platter
9 pieces of assorted seafood Chef's selection 17.75

Sushi / Sashimi *		
A la Carte	Seared White Tuna	Tamago 1.95
Namasake	2.75	Cooked Egg
Fresh Salmon	Escolar 2.75	Ikura 2.25
Maguro	Super White Tuna	Salmon Roe
Tuna	Unagi 2.75	Masago 2.25
Hamachi	Fresh Water Eel	Smelt Egg
Yellow Tail	Ebi 2.25	Tobiko 2.25
Sake	Cooked Shrimp	(Red, Black or Orange) Flying Fish Roe
Smoked Salmon	Tako 2.50	
	Octopus	

VEGETARIAN

Mega Vega (10) (Hearty Vegetarian) Is Mega Vega is packed with tempura sweet potato and broccoli which gives it a slight nutty flavor. It also includes beets & thinly sliced cucumbers which gives it more texture. Thinly sliced avocados on top, drizzled with wasabi mayo & sweet soy sauce. 11.25

Smokin Vegan (8) Shiitake, cucumber & cilantro, topped with sweet potato, spicy mayo, unagi sauce & seared for a slightly smokey finish 9.95

Cucumber Maki (8)
Made with slices of cucumber. A beginner's favorite. 4.50

Avocado Maki (8)
Made with slices of avocado. 4.50

Sweet Potato Tempura Maki (8)
Sweet potato tempura, and topped with a marinated sweet soy sauce. 5.25

Asparagus Tempura Maki (8)
Made with asparagus tempura and mayo. 4.75

Sushi Sandwich Onigirazu Bento Box
Vegan friendly. Sushi sandwich filled with marinated shiitake, avocados, tempura sweet potatoes, pickled onions drizzled with sweet soy and toasted sesame seeds. Veggie egg rolls & cucumber salad accompany your bento box. 11.95
Additional sandwich \$3.00

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 12.75
Beef Teriyaki Bento 13.75
Salmon Teriyaki Bento 14.75

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
Favorite Japanese dessert made of ice cream enclosed in a sweet rice pocket. 5.95

POKE BOWLS *

Mango Salmon Poke Fresh salmon, seasoned Japanese rice, crunchy noodles, sweet peppers, cucumbers, avocado, other vegetables, honey spicy mayo and sweet soy sauce. 12.50

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. 13.25

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. 12.25