Shrimp wonton	8
Shrimp. Mountain potato, chives	
Clams and cream	10
Fresh clams, white wine cream sauce	
Miso cod	10
Marinated black cod, grilled	
Tuna tartar	9
Spicy tuna, grilled saku tuna, cream eel sauce	
Crab cake	9
House made crab cake set on a bed of arugula	
Sizzling sashimi	12
Seasonal fresh sashimi, infused jalapeno ponzu, sizzling sesam	ne oil
Shrimp tempura	6
4 pieces of shrimp tempura	
Tuna tataki	9
Seared tuna served cold in light dressing, gobo salad	
Soft shell crab	10
Soft shell crabs, chili sauce	
Salmon flow	9
Nama cream, fresh salmon, parsley oil, butter cream potatoe	es
Hibachi seafood	10
Shrimp, scallop, lemon, soy, garlic butter, tomato salad	
Ponzu stick	8
Assorted sashimi, masago, ponzu	
Meat	
Meat and potatoes	10
Bok choy, tenderloin, shishito, cream potatoes	
Hibachi steak	9
Shogun striploin, garlic butter, soy	
Chicken Curry	7
Homemade curry sauce, mozzarella	
Gyoza	5
Japanese chicken potstickers	
Korean ribs	6
Grilled marinated Korean ribs	
Seared asparagus steak	5
Seared steak, asparagus, endive, kaiware.	
Pork belly	7
Slow roasted pork belly	
Please note menu prices subject to change	



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Starch

Steamed rice	2
Fried rice	3
scallions, onions, carrots, rice made teppan style	
Brown rice	2
Rice 2 ways	6
Beef, chicken or shrimp you choose 2	
Rice pork bowl	7
Pork cutlet in traditional don sauce, egg	
Spicy garlic bowl	7
Shrimp or Chicken, 7 spice, panko, fried rice	
Veggies	
Seaweed cucumber salad	5
Cucumbers, masago, seaweed in a light vinaigrette dressing	
Ginger salad	4
Ginger dressing on lettuce salad	
Sticky tofu	5
Nameko mushrooms, tofu in sticky sauce	
Shishito peppers	4
Shishito peppers, salty and sweet stir fry	
Potato salad	4
potato, mayo, apples, egg salad	
Brie salad	6
Brie, arugula, Japanese vinaigrette	
Eda mame	3.5
steamed or cold soy beans	
Sweet green beans	6
Green beans, blue cheese, bacon	
Vegetable tempura	5
Assorted vegetables in fresh tempura batter	
Seafood	_
Oysters crash	8
Panko encrusted oysters with mocha dipping sauce	

		Robota	
Chicken kushi	5	Japanese grilling with sake, butter, robota sauce.	
Breaded tender chicken served with Japanese bbg sauce		Veggies	3
Fanfare		Asparagus, shishito peppers, shitoki mushrooms or green oni	ions
Meatballs 88	5	Tofu	3
Beef meatballs, sweet cream sauce, mozzarella		Firm tofu	
Oyster burger	7	Beef robota	6
Oysters, nama cream, kimchi, garden green salad		Scallop robota	6
Burger	7	Shrimp robota	5
Our version of a classic American plate. Figs and cream	n aioli	Chicken robota	5
sauce		Wings	
Basil burger	7	Wings 88	6
Herb infused pork burger		Deep fried perfectly seasoned wings. Served with spicy dip	ping
Soft shell bit	8	sauce	
Soft shell crab in a classic BLT		Sweet wings	6
Fries	4	Slow simmered sauce, soy, mirin	
Soaked in cream. Served with dill aioli		Pizza	
Korean beef tacos	7	Flatbread pizza	7
Marinated grilled beef. Garden greens		Mozzarella, house tomato chili sauce, microgreens	
Fish tacos	6	Honey Pizza	7
White fish seared with cabbage apple slaw		Honey confection and garlic	
Shrimp taco	6	Sashimi Pizza	12
Shrimp, chili, soft shell tortilla, cabbage apple slaw		Salmon, tuna, sweet shrimp, itokaki pizza	
Egg roll	6	Desserts	
Beef egg roll served with sweet dipping sauce		Ice bing	5
Soup/Noodles		Vanilla ice cream, red bean (optional), mandarin oranges,	
Macku udon	6	pineapple served over ice	
Executive chef Macku's traditional udon recipe.		White chocolate raspberry	6
Ramen	6	Swedish raspberry marmalade in chocolate cheesecake	
Slow simmered ramen stock, fresh ramen noodles, pork belly	,	Chocolate cheesecake	6
Spicy ramen	6	Velvety chocolate, chocolate ganache crust, coconut cre-	am
Spicy pork ramen noodles		Key lime	6
Miso soup	3	Key lime, strawberry puree, graham crust	
Tofu, mountain mix, bonito broth		Mochi	2
		Chocolate, vanilla, strawberry, mango, red bean, coffee,	greer
		Chocolate, vanilla, strawberry, mango, red bean, coffee, tea	greer