

## sushi

### SASHIMI/NIGIRI

	per piece
maguro - tuna	5
ebi – tiger prawns	5
hamachi – yellow tail	6
sake – salmon	5
tai – red snapper	5
unagi – freshwater eel	5
shime saba – marinated mackerel	4
ikura – salmon roe	6
kani – king crab	7
hotategai – scallops	6
gyuniku – beef filet	7

### MAKI MONO

california – king crab, avocado, cucumber	19
spicy tuna – tuna, chili sauce, cucumber, scallions	18
rainbow – tuna, yellow tail, salmon, king crab, avocado	23
bbq eel – unagi, cucumber, avocado	18
shrimp tempura – tiger shrimp, masago, kobeyaki sauce	19
salmon avocado – wasabi aioli, shiso, cucumber, avocado	18
fiery hamachi – yellow tail, wasabi, serrano chile	19
scallop & shrimp – avocado, cucumber, spicy kabayaki sauce, asian bites	23

### SHARED PLATTERS

chef's selection of sashimi or nigiri	6pc 27 9pc 37
chef's combo – 5 pc nigiri, 6 pc sashimi, california or spicy tuna maki	57
maki combo – 1 california, ½ spicy tuna, ½ spicy salmon	37
chirashi sushi – assortment of sashimi, japanese omelet, pickled daikon, shiso	39
onigiri bento box – maguro, sake, tai, kinome leaf, 24k gold leaf	3pc 17

### SMALL CHIRASHI SUSHI BOWLS

salmon – ikura, sorrel, avocado, pickled watermelon radish	17
gyuniku tataki – sweet soy sauce, shitake mushrooms, daikon	18
sashimi tuna – spicy tuna, nori, toasted sesame seeds, lychee	17
vegan – edamame, avocado, shitake mushrooms, asparagus, nori	13

## cuts

### LAND

skirt steak		12oz	39
filet mignon	8oz	40	12oz 49
cap steak		12oz	44
new york strip steak		14oz	49
ribeye steak		16oz	49
ribeye filet		10oz	34
colorado lamb chops	14oz	38	28oz 69
kansas city steak		16oz	58
bone-in ribeye		24oz	69

### CHEF'S FEATURES

whole roasted rotisserie chicken <i>serves 2</i>	
parsnip puree, brussel sprouts & chestnut casserole, morel sauce	44
surf & turf wellington, fillet mignon & blue crab <i>serves 2</i>	64
mushroom duxelle, bordelaise sauce	
dry rub extra meaty ribs <i>full</i>	32
roasted potato salad, bakers dry cured bacon, st. louis bbq sauce	
prime rib <i>14oz</i>	39
slow braised royal beef rib	
seven onion & port wine ragout, micro thyme	32

### SEA

*pan roasted*

seafood mixed grill	53
skuna bay salmon filet cherry tomatoes on the vine, vierge sauce	34
blackened chilean sea bass lobster, quinoa tabbouleh, meyer lemon	40
day boat cape cod scallops	6oz 18 10oz 33
fresh greens, lemon, olive oil	

### SAUCES

madagascar peppercorn sauce • béarnaise sauce • chimichurri  
bordelaise sauce • horseradish cream • morel mushroom sauce

## shared

blue crab cakes 19
new orleans crawfish remoulade, fennel salad
mussel & frites 18
white wine, shallots, celery, saffron cream, aged black garlic, fresh herbs, meyer lemon
montchevre goat cheese terrine 15
windy city harvest roasted baby beets, garden greens, blood beet, aged balsamic vinegar emulsion
crispy maki roll 14
smoked salmon, cream cheese, asparagus, wasabi mayonnaise
grilled halloumi cheese 14
roasted black mission figs, red wine redux, micro greens
beef carpaccio 24
black truffle, soft boiled egg, caper berries, parmesan cheese, arugula, cherry tomatoes, brioche croutons, extra virgin olive oil
char-grilled octopus 19
shaved seasonal apples, fresh herbs, extra virgin olive oil

## chilled bar

classic shrimp cocktail 21
citrus poached, horseradish tomato sauce
mixed sashimi ceviche 29
sake sorbet, sea urchin, salmon roe, crispy yuzu
king crab legs 26
chimichurri sauce, grilled lemon (½ lb)
seasonal oysters 3/ea
champagne mignonette
chilled platters
½ lobster, 2 jumbo shrimp, 2oz king crab legs <i>serves 1-2</i>
1 lobster, 4 jumbo shrimp, 4oz king crab legs, 4 oysters <i>serves 3-5</i>
65

## soups & salads

caesar salad 10
mixed whole tender lettuce, anchovies, garlic croutons, parmesan tuiles
wedge salad 11
wisconsin mindoro blue cheese, roasted tomatoes, fried onions, caramelized pecans, basil ranch dressing
seasonal chopped salad 13
roasted parsnips, asparagus, celery root, butternut squash, sliced candy striped beets, marcona almonds, white balsamic dressing
bacon dashi soup 13
rotisserie chicken, soft boiled egg, baby bok choy, soba noodles, shitake mushrooms
french onion soup 9
gruyere, creamy swiss cheese crouton

## sides

8/each
idaho baked potato
roasted maple brussel sprouts, acorn squash, nueske's bacon, fresh sage
sautéed spinach
sautéed seasonal mushrooms
creamed corn
whipped potatoes
roasted asparagus, local horseradish cheese

Chicago city tax will be added to your order. Consuming raw or under-cooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.

\*Service charge will be added to all parties of six or more.