

Sushi Bar Specialty

SUSHI PIZZA	\$20.15
<i>Tuna, tomato, red onion, cilantro, spicy mayo and sweet spicy sauce on top</i>	
STUFFED TOMATOES	\$12.00
<i>Spicy scallops wrapped with tuna</i>	
GREEN TOMATO	\$13.75
<i>Fried option available for an additional \$1.00</i>	
<i>Spicy Tuna available for an additional \$5.00</i>	
<i>Tsukasa mix (imitation crab meat, shrimp, scallions and masago)</i>	
<i>wrapped in avocado with spicy mayo and teriyaki sauce</i>	
HIRAME USUZUKURI	\$23.75
<i>Thin slices of flounder, spicy radish, scallions and ponzu sauce</i>	
HAMACHI TIRADITO	\$24.75
<i>Yellowtail slices, cilantro, octopus suction cups, drops of</i>	
<i>kimchee sauce with yuzu dressing</i>	
SPICY SCALLOPS TEMPURA	\$25.90
<i>Crispy lightly battered scallops tossed in spicy mayo and sweet sauce</i>	
SEARED TUNA	\$25.50
SALMON TARTAR	\$25.30
<i>A blend of chopped salmon, fish eggs, cilantro, jalapenos, scallions, mayonnaise,</i>	
<i>tempura flakes, topped with black tobiko, avocado, garlic and teriyaki sauce</i>	
TUNA TARTAR	\$25.50
<i>A blend of chopped tuna, fish eggs, cilantro, jalapenos, scallions, mayonnaise,</i>	
<i>tempura flakes, topped with black tobiko, avocado, garlic and teriyaki sauce</i>	

Sushi Dinners

All sushi dinners come with soup and salad

SUSHI CHEF'S CHOICE SPECIAL	\$44.50
<i>1 California roll and 9 pieces of fresh nigiri sushi</i>	
SUSHI SELECT	\$32.75
<i>1 kappa maki and 7 pieces of sushi</i>	
CHIRASHI SUSHI	\$41.50
<i>An assortment of fresh seafood arranged over a bed of rice</i>	
TEKKA DON	\$31.00
<i>Fresh tuna served over a bed of sushi rice. Spicy \$3.00 extra</i>	
SASHIMI DINNER	\$52.50
<i>Varieties of our finest cuts of fish (18 pieces)</i>	
MAKI MONO DINNER	\$25.50
<i>1 California roll, 1 tekka maki, 1 kappa maki, and 1 spicy tuna</i>	
SUSHI-SASHIMI COMBINATION	\$52.50
<i>1 California roll, 9 piece sashimi, 6 piece sushi</i>	

All Sushi Bar Dinners are Chef's Choice.

All substitutions charged A La Carte.

Due to our multiple menu items, preparation times may vary.

Noodle Dishes

NABEYAKI UDON	\$21.75
<i>A mixed pot of shrimp, vegetable tempura, chicken and spinach tamago with thick udon noodles in broth</i>	
TEMPURA UDON	\$21.75
<i>Shrimp and vegetable tempura served with udon noodle soup</i>	
TEMPURA SOBA	\$21.75
<i>Buckwheat noodles in broth with tempura shrimp and vegetables</i>	

Tempura Dinner

<i>Comes with soup, salad and steamed rice</i>	
<i>(Fried rice \$2.75 extra with dinner)</i>	
VEGETABLE TEMPURA DINNER	\$22.95
with SHRIMP	\$26.50
with CALAMARI	\$25.50

Desserts

TEMPURA ICE CREAM	\$8.75
GREEN TEA ICE CREAM	\$3.75
VANILLA ICE CREAM	\$3.75
RAINBOW SHERBERT	\$3.75
FRESH PINEAPPLE	\$3.75
CHEESECAKE	\$10.75

Beverages

SOFT DRINKS	\$4.00
COFFEE	\$4.00
ICE TEA	\$4.00
JAPANESE HOT GREEN TEA	\$3.50

Please inform your server of any food allergies

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. For further information, contact your physician or the Lake County Health Department and Community Health Center.

No personal checks please. Not responsible for lost personal articles. 20% gratuity added to parties of 5 or more.

SHARING CHARGE - \$12.00

Full wine and drink menu available upon request

rev. 6/2026



鉄板焼

TSUKASA

Steak, Seafood and Sushi

Starters

From the Kitchen

TEMPURA APPETIZER

Shrimp \$12.00 Calamari \$11.00 Vegetables \$11.00

Fried golden in our Japanese batter

WASABI SHUMAI (HOT) \$8.00

Japanese style steamed pork dumplings (also available in mild)

GYOZA \$8.00

Japanese style pan fried pork dumplings

ASPARAGUS BEEF ROLL \$11.00

Fresh asparagus tips rolled in broiled beef

TATSUTA AGE \$9.50

Fried-boneless chicken coated in our seasoned flour batter

YAKI TORI \$9.00

Tender pieces of chicken skewered then glazed with our teriyaki sauce

AGE DASHI-TOFU \$8.00

Deep fried tofu with special sauce

SOFT SHELL CRAB \$15.75

Delicious whole crab battered and fried until crisp and tender

IKA HICHIMI \$17.00

Broiled spicy squid (whole)

FRIED SQUID \$18.00

Crispy, lightly salted fried squid (whole) with spicy mayonnaise dipping sauce

GOMA AE \$7.50

Steamed spinach topped with our tasty sesame sauce

EDA MAME \$7.50

Steamed green soybeans

From the Sushi Bar

SUSHI APPETIZER \$18.25

*Includes one piece tuna, white fish, and shrimp,
with one half cucumber and one half tuna roll*

TUNA SASHIMI APPETIZER \$25.50

Six pieces of sliced fresh tuna

COMBINATION SASHIMI APPETIZER \$25.50

Three pieces each of sliced fresh tuna and yellowtail

TAKO-SU \$19.50

Octopus and cucumber salad with our light vinaigrette dressing

COMBO-SU \$21.50

An assorted seafood salad with our light vinaigrette dressing

KANI-SU Market Price

Alaskan king crab and cucumber with our light vinaigrette dressing

SEAWEED SALAD \$8.50

SQUID SALAD \$11.00

CUCUMBER SALAD \$7.50

SPICY OCTOPUS \$24.50

Marinated with a spicy mayonnaise sauce

SUSHI SALAD \$20.50/\$26.50

Fresh cuts of fish mixed with spicy mayonnaise, tempura flakes and scallions

Full wine and drink menu available upon request

Combinations

Virtually every combination one could desire! These dinners include your choice of side order, (listed below), soup, salad, vegetables, steamed rice, (fried rice only \$3.25 extra with dinner) and choice of dessert: Ice cream, sherbet or fresh pineapple. (Tempura Ice Cream - \$4.50 extra)

HIBACHI SIRLOIN STEAK*

Filet Mignon available for 6.00 extra

and Shrimp (Golden, Hibachi, or Garlic).....	\$57.00
and Scallops	\$58.00
and Salmon	\$58.00
and Chicken* (Hibachi or Teriyaki)	\$54.00

IRRESISTABLE SHRIMP (Golden, Hibachi or Garlic)

and Scallops	\$55.00
and Salmon	\$54.00
and Chicken* (Hibachi or Teriyaki)	\$50.00

LOBSTER FEAST

Hibachi style or smothered in golden sauce

and Steak* (Filet Mignon available for \$5.00 extra)	\$75.00
and Shrimp (Golden, Hibachi or Garlic).....	\$70.00
and Scallops	\$77.00
and Salmon	\$71.00
and Chicken* (Hibachi or Teriyaki)	\$65.00

TSUKASA SUMO SPECIAL* \$125.00

Are you big enough to wrestle with our champion? A twelve ounce lobster tag teamed with a six ounce filet mignon. Add a mound of vegetables, your choice of side order (listed below), and dessert. This is a meal fit for a Sumo champion.

**Steak and Chicken dishes served with sauteed mushrooms*

Combination Side Order Selection

SHRIMP TEMPURA

CALAMARI TEMPURA

VEGETABLE TEMPURA

EDA MAME

ASPARAGUS BEEF ROLL

HIBACHI SHRIMP

GARLIC SHRIMP

GOLDEN SHRIMP

CALIFORNIA ROLL

Please inform your server of any food allergies

Full wine and drink menu available upon request

20% Gratuity added to parties of 5 or more

Entrees

*All entrees include soup, salad, vegetables and steamed rice.
(Fried rice \$3.25 extra with dinner)*

TERIYAKI CHICKEN*	\$24.50
<i>All white meat prepared with our own home made teriyaki sauce</i>	
HIBACHI CHICKEN*	\$24.50
<i>Tender white meat cooked until golden brown with a subtle touch of sesame seeds</i>	
HIBACHI SIRLOIN STEAK*	\$39.95
<i>Tsukasa's hand trimmed sirloins are the best anywhere. Thick, juicy, delicious!</i>	
TERIYAKI STEAK*	\$39.95
<i>The best way to compliment a perfect steak. Tsukasa's famous teriyaki</i>	
FILET MIGNON*	\$45.95
<i>Truly the ultimate cut of beef. Our extra tender filets will melt in your mouth.</i>	
HIBACHI SHRIMP	\$37.95
<i>Bright, fresh shrimp sautéed and spiked with a squeeze of lemon</i>	
GOLDEN SHRIMP	\$37.95
<i>Large, butterflied shrimp smothered in our famously rich egg yolk sauce</i>	
GARLIC SHRIMP	\$37.95
<i>Large butterflied shrimp in our garlic sauce</i>	
SESAME SCALLOPS	\$42.50
<i>Sea scallops cooked until crisp, tender, and golden, then graced with toasted sesame seeds</i>	
SALMON TERIYAKI	\$37.95
<i>Firm, Northern Atlantic salmon filet smothered in teriyaki sauce</i>	
WHOLE LOBSTER TAIL	Market Price
<i>Fresh cold water lobster. Includes one choice from the Side Order Selection</i>	
VEGETABLE DINNER	\$24.50
<i>Seasonal fresh vegetables Tofu... additional \$3.00</i>	

Extras

HIBACHI SHRIMP	\$11.95
GOLDEN SHRIMP	\$11.95
GARLIC SHRIMP	\$11.95
HIBACHI SCALLOPS	\$14.50
CALAMARI TERIYAKI	\$10.95
VEGETABLES	\$5.75
FRIED RICE	\$4.50/14.50
TSUKASA SALAD	\$3.50
TSUKASA SOUP	\$3.50
MISO SOUP	\$3.05
SPICY MAYO	\$4.00
GOLDEN SAUCE	\$4.00

Full wine and drink menu available upon request