

Starters

Sushi Lunch

<p>Tempura Appetizer~ Fried in our golden batter -Shrimp \$10.50 -Vegetables \$9.50 -Calamari \$9.50</p> <p>WasabiShumai~ Japanesesteamedpork dumplings (spicy) \$7.00</p> <p>Gyoza~ Japanese panfriedporkdumplings \$7.00</p> <p>Asparagus Beef Rolls~ Fresh asparagus rolled in broiled beef in teriyaki sauce \$9.00</p> <p>Tatsuta Age~ Fried boneless chicken in our seasoned flour batter \$8.00</p> <p>Yaki Tori~ Skewered chicken glazed and broiled in our teriyaki sauce \$7.50</p> <p>Age Dashi Tofu ~ Deep fried tofu served with a special sauce \$6.00</p> <p>Soft Shell Crab~ Whole crab deep fried \$13.50</p> <p>Ika Hichimi~ Whole broiled spicy squid \$9.00</p> <p>Fried Squid~ Crisp, lightly salted fried squid with spicy mayo sauce \$10.50</p> <p>Eda Mame~ Steamed salted soybeans \$6.50</p> <p>Goma Ae~ Steamed spinach with æsamesauce \$6.50</p> <p>Sushi Appetizer~ One piece of tuna, white fish, and shrimp, with one half cucumber and one half tuna roll \$16.00</p> <p>Tuna Sashimi Appetizer~ Six pieces of sliced tuna \$22.50</p> <p>Combination Sashimi Appetizer~ Three pieces each of sliced tuna and yellowtail \$22.50</p> <p>Tako Su~ Octopus and cucumbers salad in vinaigrette dressing \$14.00</p> <p>Combo Su~ Assorted seafood in vinaigrette dressing \$17.50</p> <p>Kani Su~ MKT</p> <p>Seaweed Salad~ \$7.50 Cucumber Salad~ \$6.50 Squid Salad~ \$9.50</p> <p>Spicy Octopus~ Marinated in spicy mayo sauce \$19.00</p> <p>Sushi Salad~ Fresh fish mixed with spicy mayo, tempura flakes, and scallions \$17.50/\$23.00</p>	<p><i>Includes soup or salad</i></p> <p>Lunch Box (Regular)~ Shrimp tempura, two pieces teriyaki salmon, two pieces of gyoza, half cucumber roll, half tuna roll \$18.50</p> <p>Lunch Box (Deluxe)~ Shrimp tempura, three pieces teriyaki salmon, three pieces gyoza, three pieces tuna sashimi \$21.75</p> <p>Sushi Lunch (Regular)~ Six pieces nigiri sushi and one cucumber roll \$22.75</p> <p>Sushi Lunch (Deluxe)~ Seven pieces nigiri sushi and one maki roll of the day \$26.75</p> <p>Sashimi Lunch~ Twelve pieces of sliced fresh fish \$33.25</p> <p>Sushi-Sashimi Combination~ Six pieces sashimi, five pieces nigiri, and a cucumber roll \$33.25</p> <p>Makimono Lunch~ Half a cucumber roll, California roll, and tuna roll \$18.25</p> <p>Chirashi Sushi~ Arrangement of fresh fish on a bed of sushi rice \$25.95</p> <p>Tekka Don~ Fresh tuna on a bed of sushi rice (spicy tuna \$3.00 upcharge) \$23.25</p> <p>From the Kitchen</p> <p>Ten Don~ Tempura shrimp and vegetables on a bed of white rice \$16.50</p> <p>Yaki Udon~ Pan fried noodles with chicken and vegetables in umami sauce \$15.75</p> <p>Tempura Udon~ Assorted tempura served with udon noodle soup \$15.50</p> <p>Tempura Soba~ Buckwheat noodles in broth with assorted tempura \$16.25</p> <p>Nabe Yaki Udon~ Udon noodle soup with chicken, spinach, tamago and tempura \$16.50</p>
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# Hibachi Meals

## Entrees

*Includes fried rice and soup or salad*

Vegetable Lunch~ \$17.75 (with tofu \$3.00 upcharge)

Chicken\* (Hibachi or Teriyaki)~ \$17.75

Sirloin Steak\* (Hibachi or Teriyaki)~ \$21.50

Tenderloin\*~ \$23.50

Golden Shrimp~ \$23.75

Garlic Shrimp~ \$23.75

Hibachi Shrimp~ \$23.75

Sesame Scallops~ \$24.25

Salmon Teriyaki~ \$23.75

Calamari Teriyaki~ \$17.75

## Combinations

*Includes fried rice, soup or salad, and 2 pieces of hibachi shrimp*

Steak\* and Chicken\*~ \$22.50

Shrimp and Chicken\* (Golden, Garlic or Hibachi)~\$22.25

Scallops and Chicken\*~ \$23.25

Salmon and Chicken\*~ \$22.25

Shrimp and Scallops (Golden, Garlic, or Hibachi)~ \$25.25

Tenderloin\* and Chicken\*~ \$24.24

Tenderloin \* and Shrimp (Golden, Garlic or Hibachi)~ \$28.50

Steak\* and Scallops~ \$27.25

Tenderloin\* and Lobster (Golden, Garlic or Hibachi)~ MKT

***\*All chicken and steak meals served with mushrooms.***

*Please inform us of any food allergies before ordering.*

*The Illinois Department of Health has advertised that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of four, 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.*