

## sushi

### SASHIMI/NIGIRI

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

### MAKI MONO

california – king crab, avocado, cucumber	19
spicy tuna – tuna, chili sauce, cucumber, scallions	17
rainbow – tuna, yellow tail, salmon, king crab, avocado	23
bbq eel – unagi, cucumber, avocado	17
shrimp tempura – tiger shrimp, masago, kobeyaki sauce	19
salmon avocado – wasabi aioli, shiso, cucumber, avocado	17
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 25 9pc 35
chef's combo – 5 pc nigiri, 6 pc sashimi, california or spicy tuna maki	55
maki combo – 1 california, ½ spicy tuna, ½ spicy salmon	35
chirashi sushi – assortment of sashimi, japanese omelet, pickled daikon, shiso	39

### SMALL PLATTERS

tataki nigiri– beef fillet, teriyaki sauce, daikon sprout	5pc 24
onigiri bento box – maguro, sake, tai, kinome leaf, 24k gold leaf	3pc 17

## cuts

### LAND

skirt steak		12oz 38
filet mignon	8oz 40	12oz 49
cap steak		12oz 42
new york strip steak		14oz 49
ribeye steak		16oz 49
ribeye filet		10oz 32
lamb porterhouse	12oz 32	24oz 54
porterhouse		22oz 62
bone-in ribeye		24oz 68

### CHEF'S FEATURES

**whole roasted rotisserie chicken** *serves 2*  
butternut squash emulsion, crispy brussel sprouts 44

**extra meaty baby back ribs** *full* 32  
apple butter, apple coleslaw, st. louis bbq sauce

**prime rib** 14oz 38

**maple leaf farms duck leg confit bourguignon**  
duck bacon, chestnuts, forest mushroom, short dough crust 32

**pretzel crusted berkshire pork cutlet**  
parmesan basil, white wine mustard, soft boiled free range egg 38

### SEA

<i>pan roasted</i>	
seafood mixed grill	47
parmigiano reggiano crusted mediterranean branzino filet	34
braised garlic heirloom tomatoes, aged balsamic vinegar, basil	
blackened chilean sea bass lobster, quinoa tabbouleh, meyer lemon	39
day boat cape cod scallops	6oz 18 10oz 32
fresh greens, lemon, olive oil	

### SAUCES

madagascar peppercorn sauce • béarnaise sauce • chimichurri  
bordelaise sauce • horseradish cream • foie gras cream sauce

## shared

**blue crab cakes** 19  
new orleans crawfish remoulade, fennel salad

**mussel pot** 18  
aged wisconsin feta cheese sauce, dijon, chillies,  
tomatoes, scallions, ouzo cress

**grilled radicchio & endive** 14  
caramelized seasonal fruit, tangerines  
montchevré goat cheese, crispy watercress

**grilled halloumi cheese** 13  
fall fruit compote casserole

**steak tartare** 24  
shallots, pickled cucumber, blue cheese,  
white wine mustard, chives, egg yolk, brioche

**char-grilled octopus** 18  
shaved seasonal apples, fresh herbs, extra virgin  
olive oil

## chilled bar

**classic shrimp cocktail** 20  
citrus poached, horseradish tomato sauce

**mixed sashimi ceviche** 19  
sake sorbet, sea urchin, salmon roe, ponzu

**king crab legs** 24  
chimichurri sauce, grilled lemon (½ lb)

**seasonal oysters** 3/ea  
champagne mignonette

**chilled platters**  
½ lobster, 2 jumbo shrimp, 2oz king crab legs 29  
*serves 1-2*  
1 lobster, 4 jumbo shrimp, 4oz king crab legs,  
4 oysters 62  
*serves 3-5*

## soups & salads

**kale caesar salad** 10  
baby kale, romaine lettuce, anchovies, garlic bread,  
crispy parmesan tuiles

**wedge salad** 10  
wisconsin mindoro blue cheese, roasted tomatoes,  
fried onions, caramelized pecans,  
basil ranch dressing

**seasonal chopped salad** 11  
roasted beets, feta cheese crumbles, pears,  
marinated cranberries, marcona almond,  
white balsamic dressing

**bacon dashi soup** 12  
rotisserie chicken, soft boiled egg, baby bok choy,  
shitake mushrooms, scallions

**french onion soup** 9  
gruyere cheese, crispy baguette

## sides

8/each

idaho baked potato

maple roasted brussel sprouts,  
squash, Nueske bacon

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 undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

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