



ko guchi (small bites)

kyuri su . sliced cucumber . rice vinegar dressing	5
hiyashi wakame . marinated seaweed . red pepper . lemon-cucumber-ponzu	6
asian niçoise . frisée . arugula . green beans . fingerlings . quail egg . seared tuna . sesame tarragon	8
kamehachi salad . seasonal greens . cucumber . cherry tomato . peapods . kamehachi dressing	6
seafood sunomono . assorted seafood . seaweed . cucumber . rice vinegar dressing	11

tokyo flight 16

shiozake . salt cured salmon . citrus . scallions . wasabi tobiko . toast points	8
zuke maguro . tuna . capers . garlic . green onion . citrus yogurt cream . chips	8
hachi ceviche . whitefish . tomato . basil . cashew . avocado . kizami wasabi puree . plaintain chips	9

oyster shooter . lemon soy . quail egg . scallions . chili pepper 6

uni shooter . asian pear . tobiko . shiso 7

king crab moto-yaki . baked king crab with savory egg custard 10

agedashi tofu . deep-fried tofu . seasoned soy broth 6

hiya-yakko . chilled tofu squares . soy dipping sauce 5

goma ae . boiled spinach . sweet sesame sauce 5

softshell crab . kara age style . lemon-soy 10



tori wake mono (sharing items)

gyoza . chef's daily potstickers	5
rock shrimp tempura . frisee . sweet & spicy glaze	10
sugaki . fresh chilled seasonal oysters . ponzu . cucumber granite	MP
mushroom tobanyaki . assorted mushrooms . garlic . ponzu . sake	7
edamame . steamed soybean pods . 5 / spicy edamame . garlic . butter . chili oil	6
duck tataki . seared duck breast . fennel . leek . yuzu marmalade	12
crab cakes . backfin crab . bell pepper . spicy mango sauce . honey-yuzu crème fraîche	12

kamehachi skewers . sampler 18

chicken meatball . ginger . tare sauce	6
chicken yakitori . green peppers . onions . teriyaki sauce	6
beef yakiniku . grilled marinated beef with japanese steak sauce	7
tuna skewers . grilled tuna . sesame . togarashi . jalapeno wasabi sauce	12
breaded oysters . panko fried oysters . sushi gari remoulade	9

tofu dengaku . seared tofu skewers with yuzu miso . aka miso . matcha miso	10
ebi shumai . steamed shrimp dumplings	6
asparagus beef rolls . scallions . teriyaki sauce	9
dynamite . baked seafood . shiitake mushrooms . masago . spicy mayo	11
vegetable tempura . assorted fresh vegetables . dipping sauce . 8 / shrimp tempura	10
vegetable spring roll . soy wrap . shiitake . avocado . noodles . cilantro . spicy sesame sauce	7
seared scallops . minted pea puree . ikura . citrus . radish . ricotta salata	9
tori kara . spicy chicken wings . sweet sesame glaze	6

→ 3 pc. shrimp



oo guchi (big bites)

asian lamb chops . soy ginger marinade . kabocha . farro . greens	21
asian chimichurri skirt steak . marinated & grilled . arugula . fingerlings . yuzu aioli	20
filet mignon . wasabi ginger mashed potato . togarashi onion . mushroom jus	24
ton katsu . panko breaded pork tenderloin . japanese barbecue sauce . rice . miso soup	15
chicken teriyaki . bok choy . orange . ginger . teriyaki . rice . miso soup	15
sukiyaki . thin beef slices in broth . napa . tofu . onions . mushrooms . clear noodles . rice . miso soup	19
salmon teriyaki . teriyaki . seasonal roasted vegetables . rice . miso soup	18
chilean sea bass . citrus & sake marinade . grilled asparagus . miso butter . rice . miso soup	19
ten zaru soba . chilled buckwheat noodles . shrimp & vegetable tempura	12
nabeyaki udon . thick noodles . tempura shrimp & vegetables . egg . fishcake . chicken	13
tempura udon . thick noodles . seasoned hot broth . shrimp & vegetable tempura	12
yaki soba . japanese thin noodles . seasonal vegetables . soy-flavored sauce choice of chicken . beef . shrimp	11



tsuke awase (side dishes)

miso soup . scallions . seaweed . tofu	3	white rice	2
spicy renkon . lotus root	3	sushi rice or brown rice	3
grilled asparagus . miso butter	4	roasted fingerlings . yuzu aioli	4
		tempura green bean . spicy mayo	4
		yaki nasu dengaku . baked eggplant . den miso	3
		seasonal soup . daily soup offering with fresh seasonal ingredients	3



sushi bar

donburi-mono . rice bowls . served with miso soup

	chirashi . assorted filets of seafood	21
sashimi don . choice of tuna / yellowtail / fresh salmon sashimi filets		18
kow haku don . five pieces tuna and five pieces yellowtail		19

moriawase . combinations. served with miso soup

	sashimi zen . 5 kinds of assorted fresh sashimi . rice	20
hasu sashimi mori . chef's presentation of 8 different kinds of sashimi . rice		30
nigiri moriawase . chef's selection of 8 nigiri with seasonal garnishing		20
sushi & sashimi moriawase . chef's assortment of sushi and sashimi		25
sushi A . tuna . salmon . whitefish . shrimp . mackerel . tamago . cucumber roll		16
sushi B . tuna . yellowtail . whitefish . shrimp . mackerel . salmon . tamago . tuna roll		19
kamehachi combo . tuna . yellowtail . salmon . shrimp // spicy tuna roll . california roll		21

sushi boat chef's array of sushi & sashimi served in a decorative boat. **deluxe** 175 / **supreme** 200



nigiri . sashimi (a la carte)

kamehachi signature toppings optional

maguro . tuna	3	hamachi . yellowtail	4
<i>garnished w/ buttered shiitake</i>		<i>garnished w/ truffle oiled banana pepper</i>	
namasake . fresh salmon	3	suzuki . sea bass	3
<i>garnished w/ enoki mushroom . garlic</i>		<i>garnished w/ momiji oroshi . ponzu</i>	
hirame . flounder	4	saba . mackerel	3
<i>garnished w/ momiji oroshi . ponzu</i>		<i>garnished w/ red onion . ponzu</i>	

botan ebi . sweet raw shrimp	5	inari . soybean pocket	3	toro . fatty tuna	MP
ebi . shrimp	3	kani . king crab	MP	unagi . freshwater eel	3
hotate . scallop	4	tako . octopus	3	uni . sea urchin roe	5
ika . squid	3	tamago . egg omelet	3	walu . escolar	4
ikura . salmon roe	3	tobiko . flying fish roe	4	white tuna . albacore	3



maki-mono (sushi rolls)

california . snow crab . avocado . cucumber	6
alaskan . king crab . avocado . cucumber	9
ebikyu deluxe . shrimp . cucumber . avocado	6
negi hamachi . yellowtail . scallions	6
negi maguro . tuna . scallions	6
sakekyu . fresh salmon . cucumber	6
spicy salmon deluxe . fresh salmon . avocado . cucumber . spicy mayo	7
spicy scallop . scallop . kamehachi spicy sauce	7
spicy tuna . tuna . kamehachi spicy sauce	6
spicy tuna deluxe . tuna . avocado . cucumber . spicy mayo	7
spider . soft shell crab . scallion . masago . cucumber	10
tempura shrimp . shrimp tempura . scallion . mayonnaise . cucumber	7
unakyu . fresh water eel . cucumber	7

kamehachi signature maki

negi albacore . spicy tuna . bell pepper . avocado . crunch // torched albacore . shiitake . onion	16
white heat . escolar . wasabi tobiko . avocado . jalapeno . dlanthro . red chili pepper paste . citrus soy	16
un-named maki . king crab . cucumber . avocado // spicy tuna . citrus spicy sauce	17
spicy tuna dlx dlx . crab . scallion . crunch // spicy tuna mix . eel sauce . wasabi mayo . tobiko	17

green turtle . freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo	13
dragon . fresh water eel . tempura crunch . cucumber . avocado . eel sauce	13
chicago crazy . tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago	10
kamehachi . tuna . avocado . cucumber . masago	8
rainbow . crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp	13
summer . tuna . yellowtail . green pepper . avocado . masago . dlanthro . spicy sauce . chili oil . lime juice	10
sunset . crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce	12
special salmon . smoked salmon . scallion . cucumber . tempura crunch . masago . mayo . eel sauce	8



yasai bu (vegetarian offerings)

yasai maki mono . vegetable rolls

a.a.C. avocado . cucumber . asparagus	6
shiitake . shiitake mushroom . avocado	6
kampyo oshinko . japanese pickle . gourd	6
veggie crunch . sweet potato . cucumber . avocado . asparagus . tempura crunch . sweet sauce	7
futo . spinach . gourd . cucumber . egg omelet . japanese pickle	8
kappa . cucumber	5

yasai nigiri . vegetable nigiri - 2 PIECES PER ORDER

avocado . w/ sweet & spicy sauce	3	shiitake . cooked shiitake mushroom	3
kanpyo . pickled gourd	3	hourensou . spinach . w/ sweet sesame sauce	3
tofu . bean curd . sweet miso sauce	3	asparagus . w/ garlic butter sauce	3

complimentary ginger and wasabi

*substitutions, modifications and housemade sauces are an additional charge
due to kamehachi's standards of quality and freshness, some menu items may not always be available*




eighteen percent gratuity added for parties of six and greater





kajitsushu (wine)

bright . aromatic . refined

			
cava . kila . penedes . spain	7		33
rosé . la courtade . 2010 . porquerolles . france	9	18	42
grüner veltliner . lois . 2010 . kamptal . austria	9	18	42
riesling . dr heyden oppenheimer . 2008 . rheinhessen . germany	8	16	38
sauvignon blanc . reynoso . 2009 . alexander valley . usa			40
riesling . genesis . 2009 . columbia valley . usa			48
chardonnay . maison l'aiglon . 2010 . languedoc . france	7	14	33

adventurous . daring . unpretentious

ugni blanc . domaine du tariquet . 2009 . armagnac . france	7	14	33
chenin blanc . raats . 2009 . stellenbosch . south africa	8	16	38
fume blanc . grgich hills . 2009 . napa valley . usa			50
albariño . la cana . 2009 . rias baixas . spain	10	20	48
barbera . renwood . 2007 . sierra foothills . usa	8	16	38
grenache noir . domaine de gournier . 2009 . cévennes . france	7	14	33
tempranillo . rioja vega . 2009 . spain	8	16	38
bourdeaux rouge . chateau combray . 2009 . bourdeaux . france			46
bonarda . finca la linda . 2009 . mendoza . argentina	8	16	38
red blend . the dreaming tree cuasi . 2009 . north coast . usa			50

rich . sexy . voluptuous

chardonnay . franciscan . 2009 . napa valley . usa	9	18	42
chardonnay . simi sesavae . 2008 . russian river valley . usa			56
pinot noir . cadet d'oc . 2009 . languedoc . france	10	20	48
cabernet sauvignon . sawbuck . 2009 . mendocino . usa	8	16	38
petite sirah . bogle . 2009 . california . usa	8	16	38
pinot noir . luigi bosca . 2009 . mendoza . argentina			48
cabernet sauvignon . the girls in the vineyard . 2007 . lake county . usa			50
zinfandel . paso creek . 2008 . paso robles . usa	9	18	42
syrah . klinker brick fassaft . 2009 . lodi . usa			52



tokushu kajitsushu (unique wines)

better . is . bigger



pinot noir . wild horse <i>cheval sauvage</i> . 2007 . santa maria valley . usa	115
cabernet sauvignon . robert mondavi <i>reserve</i> . 2006 . napa valley . usa	52
malbec . enrique foster <i>limited edition</i> . 2007 . lujan de cuyo . argentina	62
cabernet sauvignon . daou . 2007 . paso robles . usa	64
red blend . argiolas <i>korem</i> IGT . 2007 . sardegna . italy	96
zinfandel . grgich hills . 2007 . napa valley . usa	68
cabernet sauvignon . mt veeder . 2007 . napa valley . usa	76
zinfandel . orin swift <i>saldo</i> . 2009 . california . usa	78
ov zinfandel . petite sirah . ov mourvedre . bogle <i>phantom</i> . 2008 . california . usa 3.0L	175
cabernet sauvignon . robert mondavi <i>reserve</i> . 1996 . napa valley . usa 1.5L	225





sake (chilled premium)

clean . aromatic . complex



junmai . ichishima silk . niigata . 500ml	12	32	48
junmai ginjo nama genshu . naruto tai drunken snapper . tokushima	11	29	64
junmai . gekkeikan black & gold . sacramento valley	11	29	66

sweet . fruity . milky

junmai ginjo . sho chiku bai . okayama . 300ml	11		27
junmai . himezen sweet . miyagi	10	26	58
nigori . momo . okayama . 300ml	12		30
nigori junmai daiginjo . dassai 50 . yamaguchi			76

rich . bold . classic

junmai ginjo . dewazakura green ridge . yamagata	11	29	66
honjozo . suzuki shuzoten hideyoshi . akita	12	32	70
yamahai nama genshu . minato harbor tsuchizaki . akita	12	32	70
junmai ginjo . manabito kimoto . akita			80
namazake junmai ginjo . eiko fuji glorious mt fuji . yamagata			92
junmai daiginjo . gekkakow . 2003 . ibaraki			130

<p>tarusake . kamehachi . illinois</p> <p><i>featuring our very own barrel-aged sake. aged in house for six weeks in a charred american oak whiskey barrel for optimum flavor and smoothness. limited quantity. limited release.</i></p>	<p>12 32 70</p> <p>next barrel release date december 16, 2011</p>
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 **biru** (*beer*)

rice lager . sapporo . 20oz	8
rice lager . sapporo light	5
malt lager . kirin ichiban . 22oz	8
rice lager . asahi super dry . 21oz	8
red rice ale . hitachino . 10oz	8
lager . tiger . singapore . 11oz	6

 **ro-karu jouzousho** (*local breweries*)

kolsch-style . full circle . new holland brewery . michigan	6
blonde ale . golden wing . finch's beer co . illinois . 16oz	6
kolsch-style . krankshaft . metropolitan brewery . illinois	8
wheat ale . master . flossmoor station brewing co . illinois . 22oz	12
american pale ale . alpha king . 3 floyds brewery . indiana	6
pale ale . bitter end . two brothers brewery . illinois	5
american pale ale . daisy cutter . half acre brewery . illinois . 16oz	7
belgian style pale ale . lolita . 2010 . goose island brewery . illinois . 16oz	30
aged ale . dragon's milk . new holland brewery . michigan	8



kakuteru (cocktails)

bubbly fizzies 10

bubbly + **ethereal gin** . honey . cucs

bubbly + **hum** . coconut . bitters

signatures 10

spicy apple-asian pear saketini

shoju spiked spicy apple-asian pear -vodka . sake . yuzu-lemon sour . five spice rim

hibiscus sith

kamoizumi 'silk' sake . hum spirit . yuzu-lemon-honey sour

kamehachi sling

ethereal gin . hum . sake . pineapple . lychee . coconut . prosecco . mint

lucky red pina 'rita

siembra azul . pineapple juice . hum spirit . lime . sweet & savory ginger rim

strawberry-jalapeno mojito

muddled mint . japanese basil . hum . homemade ginger ale

Old Town Classics

...*Kamehachi-Style* 11

MARGARITA

siembra-azul . yuzu-lemon-honey . served up or rocks . salt optional

MANHATTAN

yamazaki 12 year japanese whiskey . hum . ginger-honey-hum infused maraschinos . K-7 bitters

COCONUT-GINGER MARTINI

boyd & blair hand crafted vodka . coconut-ginger puree . five spice rim

Kamehachi House Cocktail

HACHI-tini

hum . yuzu-lemon-honey sour
pickled ginger - japanese hard shake 10

'Hachi'

eight in japanese as in kamehachi 'eight turtles'. also means bee. 'hachidori' from dori 'god's gift' translates to hummingbird.

'Hum'

world's most unique rum, crafted locally, infused with fair trade hibiscus, organic ginger, green cardamom & kaffir lime. hibiscus are hummingbird's favorite flowers.

'Yuzu'

japanese orange with four times the vitamin C of other citrus. the 'beluga caviar' of citrus. unfiltered, unsalted from yakami orchard.

SINGLE-SHARE-PARTY

9 / 29, single or liter carafe

KAMEHACHI SPIRITED TEAS

- **wild cherry rooibos** . plum . wine . hum . cherries . basil
- **jasmine green tea** . pineapple . hum . rosemary
- **chamomile** . yuzu . hum . raspberries . mint

LUCKY RED SANGRIA

- house made . seasonal fruit . pocks a punch