

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
uni – sea urchin	6
tako – octopus	4

MAKI MONO

california – king crab, avocado, cucumber	14
spicy tuna – tuna, chili sauce, cucumber, scallions	14
rainbow – tuna, yellow tail, salmon, king crab, avocado	17
bbq eel – unagi, cucumber, avocado	12
shrimp tempura – gulf shrimp, masago, kobeyaki sauce	12
salmon avocado – wasabi aioli, shiso, cucumber, avocado	12
fiery hamachi – yellow tail, wasabi, serrano chile	16

PLATTERS

chef selection of sashimi or nigiri	6pc 22	9pc 30
chef combination	48	
5 pc nigiri, 7 pc sashimi, california or spicy tuna maki		

cuts

LAND

All beef cuts are prime Chicago250™ angus, sustainably raised on natural grass pastures within 250 miles of Chicago

filet mignon	6oz 28	12oz 48
skirt steak	6oz 21	12oz 38
cap steak		12oz 42
new york strip steak		14oz 48
ribeye steak		16oz 46
rack of lamb	half rack 36	full rack 68
tomahawk chop		32oz 85

CHEF'S FEATURES

pan fried veal chop	39
braised ox tails	32
braised pork shoulder	24
roasted cornish game hen	26
chef's daily roast	mp

SEA

pan roasted

wild seasonal salmon	5oz 18	10oz 32
seasonal line caught fish	5oz mp	10oz mp
scallops	6oz 18	10oz 32

SAUCES

roasted tomato	chilies, garlic and fresh coriander
garlic & parsley	olive oil, black pepper
chimichurri	fresh herbs, garlic, red pepper flakes, olive oil, vinegar
applewood smoked bacon	bourbon
bordelaise	
grated horseradish	"table side"

shared

marinated olives 10
with herbs and orange rind

marinated beets &
local goat's milk cheese 10

fresh tuna in olive oil 12
cured olives & toasted bread

ivory anchovies 8
garlic, olive oil, black pepper

mussel pot 18
achiote, chorizo, fresh coriander, 312 beer

pisto manchegi
"latin style" bruschetta 9
latin stewed tomato on crostini

brandade 9
toasted bread, eggs, olive oil

grilled octopus 18
shaved seasonal apples, parsley, lemon zest

king crab legs 22
grilled lemon, garlic parsley sauce (½ lb)

classic shrimp cocktail 20
horseradish tomato sauce, lemon

beef carpaccio 17
egg, arugula, parmigiano-reggiano

seafood platter 35/per person (min. 2)
shrimp, seasonal oyster, king crab, lobster

crudos

ceviche de camarones 15
Ecuadorian style shrimp with citrus,
cilantro and chili

ceviche de pescado 17
Peruvian marinated fish salad, cooked
in lime juice

seasonal oysters 3/each
pickled watermelon, cucumber, vodka

beef ceviche 19
seared beef, asian spices, red onion, coriander

soups & salads

classic caesar salad 9
romaine lettuce, anchovies, garlic bread,
caesar dressing

wedge salad 10
toasted hazelnuts, roasted tomato,
big sexy blue cheese

seasonal chopped salad 9

today's soup 9

sides

8/each

roasted baby carrots

braised leeks with almonds

roasted seasonal mushrooms

roasted potatoes

seasonal beans with roasted garlic

whipped potatoes

roasted asparagus, local horseradish cheese

shared

marinated olives with herbs and orange rind	10
marinated beets & local goats milk cheese	10
fresh tuna in olive oil bread, olives	12
ivory anchovies garlic, olive oil, black pepper	8
mussel pot achiote, chorizo, fresh coriander, 312 beer	18
pisto manchegi latin stewed tomato on crostini	9
brandade toasted bread, eggs, olive oil	9
classic shrimp cocktail horseradish tomato sauce, lemon	20
beef carpaccio egg, arugula, parmigiano-reggiano	17

crudos

ceviche de camarones Ecuadorian style shrimp with citrus, cilantro and chili	15
ceviche de pescado Peruvian marinated fish salad, cooked in lime juice	17
seasonal oysters pickled watermelon, cucumber, vodka	3/each
beef ceviche seared beef, asian spices, red onion, coriander	19

soups/salad

today's soup	9
lobster bisque	12
seasonal chopped salad	9

my burger

10oz prime wagyu beef, tomato, watercress, horseradish, bbq bacon, fried egg and bordelaise sauce.
With steak fries. Amazing!

24

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spicy tuna – tuna, chili sauce, cucumber, scallions	14
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barbeque eel – unagi, cucumber, avocado	12
shrimp tempura – gulf shrimp, masago, kobeyaki sauce	12
salmon avocado – wasabi aioli, shiso, cucumber, avocado	12 16
fiery hamachi – yellowtail, yuzu mayo, serrano chile	

PLATTERS

chef selection of sashimi or nigiri

6 pc 22 9 pc 30

chef combination 48

5 pc nigiri, 7 pc sashimi, california
or spicy tuna maki

sushi

IMPORT/DOMESTIC

sapporo (Japan) 7.25

kirin ichiban (Japan) 6.75

hitachino white ale (Japan) 9.75

heineken (Holland) 6.75

corona extra (Mexico) 6.75

stella artois (Belgium) 6.75

miller lite (Milwaukee) 6.25

budweiser (St. Louis) 6.25

CRAFT

two brothers bitter end (Warrenville, IL) 7.25

this american pale ale has a subtle malty character with a noticeable hop flavor & aroma

**two brothers cane & ebel red rye 8.25
(Warrenville, IL)**

dry, but with a creamy touch of sugar and the spicy tang of rye

metropolitan krankshaft (Chicago) 7.25

a pale straw hewn beer with a hint of wheat malt hoppiness

goose island matilda (Chicago) 11.50

this large 22 oz. beer has a golden sunrise color, spicy aroma, fruity biscuit malt flavor & dry body

goose island sophie (Chicago) 10.25

this is a top notch belgian style ale aged in wine barrels with citrus peel. Champagne color, white pepper aroma, citrus & vanilla flavor

argus pegasus IPA (Chicago) 7.25

a decidedly hoppy and bitter, moderately strong IPA

chi-town pier pale ale (Chicago) 7.25

a rich, malty pale ale with pronounced floral aromatics, hops and orange zest

deschutes black butte porter (Bend, Or) 7.25

a slight hop bitterness up front enhances the distinctive chocolate and roasted finish

beers

olive rosemary martini 15

north shore vodka infused with rosemary, dry vermouth

caper, dill & cucumber martini 15

american harvest organic vodka infused with capers, cucumber, dill

millenium park 15

few american gin, lemon juice, orange juice, honey, angostura bitters

streeterville 15

north shore gin, fresh lime juice, green chartreuse, grand marnier, agave nectar

al capone 15

few american gin, dry vermouth, orange juice, orange bitters

windy city 15

death's door gin, cointreau, lemon juice

the prohibition 15

death's door vodka, lime, lemon agave nectar, egg white, Wisconsin cherry bark vanilla bitters

magnificent mile 10

cruzan rum, mint, blackberries, agave nectar

sparkling sake cocktail 15

belvedere vodka, st. germain, sparkling sake, orange twist

strawberry saketini 18

absolut citron vodka, nigori sake, strawberry puree

stetson street manhattan 15

evan williams 10-year stetson's single barrel bourbon, luxardo, cherry bark vanilla bitters, molasses

brandy old fashioned 10

knob creek bourbon, orange, brandied cherries

roaring 20's 15

baileys, chambord, fresh raspberries & mint

the flapper 16

koval lion's pride whiskey, campari, lemon juice, peychauds bitters

the speak easy 16

koval lion's pride whiskey, st. germain, grapefruit, lime juice, grapefruit bitters

non-alcoholic beverages

the loop 6

fresh raspberries, pink lemonade

skyline 6

strawberry puree, lemon juice, sprite

chicago cos"no" 6

cranberry juice, orange juice, tonic, lemon, lime

cocktails

	GLASS	BOTTLE
sparkling		
Prosecco, <i>Torresella Veneto, Italy</i>	11	44
Moscato d'Asti, <i>Saracco Piedmont, Italy, 2010</i>	10	38
white		
Pinot Grigio – <i>Santa Cristina, Sicily, Italy, 2011</i>	9	38
Pinot Bianco – <i>Elena Walch, Alto Adige, Italy, 2011</i>	11	42
Verdejo – <i>Bodegas Naia, Rueda, Spain, 2011</i>	10	40
Muscadet – <i>Chateau L'Oisenliniere Loire Valley, France, 2009</i>	9	38
Sauvignon Blanc – <i>Markham Vineyards, Napa Valley, California 2010</i>	12	44
Chardonnay – <i>Bishops Peak, Central Coast, California, 2011</i>	11	42
Riesling – <i>J. Bäumer, Rheingau, Germany, 2011</i>	11	42

SOMMELIER'S SELECTION

Château Moncontour , <i>Crémant de Loire, Brut Rosé, NV</i>	GLASS 11	BOTTLE 44
Chardonnay – <i>Raymond Reserve, Napa Valley, California, 2011</i>	GLASS 14	BOTTLE 56
Cabernet Sauvignon – <i>Hanna Winery Alexander Valley, California, 2009</i>	GLASS 17	BOTTLE 66

wine

	GLASS	BOTTLE
red		
Syrah – Marius by M. Chapoutier, Languedoc <i>Pays d’Oc IGP, France, 2010</i>	10	38
Grenache – Buil and Giné, Giné and Giné <i>Priorat, Spain, 2008</i>	14	56
Pinot Noir – Van Duzer, Vintner’s Cuvée <i>Willamette Valley, Oregon 2009</i>	13	48
Malbec – Bodega Catena Zapata, “Vista Flores” <i>Mendoza, Argentina, 2009</i>	12	44
Cabernet Sauvignon – Waterbrook Winery <i>Columbia Valley, Washington State, 2010</i>	11	42
Merlot – Seven Falls, Wahluke Slope <i>Washington State, 2010</i>	12	44
Pinot Noir – Napa Cellars <i>Napa Valley, California, 2011</i>	11	42
sake		
Nigori – Pure Snow (300ml)		32
Sparkling Junmai Shu – Banzai Bunny (300ml)		24
Junmai Daiginjo – Horin, Gekkeikan (720ml)	14	68
Junmai Ty Ku Silver (300ml)		22
Junmai Ty Ku Black (720ml)	12	62

wine