



**ANI**

## cold

### SASHIMI

chef's choice of 12 cuts of today's fresh selections MP

### OYSTERS

prepared selections from east and west coasts 14

### CARPACCIO

daily selection MP

### TOGARASHI SEARED TUNA

seaweed salad, daikon, citrus dressing 12

### EBI SALAD

tiger prawn, frisee, radish, beet, citrus vinaigrette 8

### MIXED GREENS SALAD

seasonal mixed greens, plum wine vinaigrette 5

### SPICY TAKO SPRINGROLL

spicy octopus, cilantro, mixed greens in rice paper 10

### TSUKEMONO

house made pickled seasonal vegetables 3

### KIMCHI

house made fermented napa cabbage salad 3

### WAKAME SALAD

seaweed, yuzu aioli 5

## hot

### TAKO YAKI

octopus beignets, tonkatsu sauce, bonito flake, kizami 9

### MUSHROOM SALAD

enoki, shimeji, shiitake, eringi, citrus, sesame 7

### SAKE MUSSELS

sake, ginger, garlic, togarashi toast 12

### VEGETABLE SHUMAI

napa cabbage, carrot, chevre' 9

### SEARED HOTATE

scallop, mushroom medley, miso butter 9

### DRESSED EDAMAME

choice of sea salt, soy ginger, or togarashi 4

### MISO SOUP

tofu, scallion, seaweed 3

## robata grill

### BUTA HARA

pork belly 5

### HOTATE

scallop 8

### EBI

tiger prawn 5

### ENOKI

straw mushroom 5

### UNAGI

fresh water eel 8

### SEASONAL VEGETABLE

rotating selection 4

## maki mono

### ZUKE SAKE & SPICY HOTATE

soy-marinated salmon, torched spicy scallop 14

### EBI TEMPURA & UNAGI

shrimp tempura, wasabi tobiko, eel, sweet soy 14

### DOUBLE SAKE

spicy salmon, salmon belly, orange segment 14

### EBI & MANGO

poached shrimp, avocado, mango, ohba leaf 13

### HAMACHI, MAGURO & CILANTRO

yellowtail, bluefin, jalapeno, avocado, masago 13

### SPICY TAKO & SAKE

spicy octopus, greens, salmon, wasabi cream 14

### UNAGI & WASABI

eel, poached shrimp, tobiko, wasabi cream 14

### DOUBLE EBI

shrimp tempura, spicy shrimp, tenkasu 14

### MAGURO

bluefin tuna 7

### SPICY MAGURO

bluefin tuna, chili oil, scallion 7

### SAKE

scottish salmon 7

### SPICY SAKE

scottish salmon, chili oil, scallion 7

### NEGI HAMACHI

yellow tail, scallion 7

### SPICY EBI

shrimp, spicy mayo, scallion 8

### EBI TEMPURA

fried shrimp, cucumber, spicy mayo 8

### GANI

fried soft shell crab, avocado, spicy mayo 10

## nigiri/sashimi

### MADAI

Japanese red snapper 4

### KAMPACHI

Japanese amber jack 5

### HAMACHI

Japanese yellow tail tuna 3.5

### SAKE

Scottish salmon 3

### ZUKE SAKE

Scottish salmon, soy marinated 3.5

### MAGURO AKAMI

bluefin lean tuna 4

### MAGURO CHUTORO

bluefin medium fatty tuna 6

### MAGURO OTORO

bluefin fatty tuna 8

### HOTATE

scallop 3.5

### TAKO

poached octopus 3.5

### UNI

Santa Barbara sea urchin 4.5

### TOBIKO

flying fish roe 2.5

### IKURA

salmon roe 3

### UNAGI

Japanese fresh water eel 3.5

### TAMAGO

omelet 2

## donburi

### TORI

grilled chicken, seasonal vegetables 9

### SAKE CROQUETTE

salmon, ginger, sesame, grilled scallion 9

### GYU

shaved beef rib eye, caramelized onion 9

### MISO GRILLED VEGETABLE

seasonal vegetable, miso butter 9

## noodle

### CHITOWN RAMEN

shaved beef rib eye, house made giardiniera 13

### MISO BUTA HARA RAMEN

cured pork belly, scallion, kimchi, naruto 13

### VEGETARIAN SOBA

shitake, gobo, carrot, bok choy 12

If there are any allergy concerns, please do not hesitate to ask your server. We are happy to accommodate you the best we can.

Ani is available for you next special celebration!

Let our chefs create a one of a kind tasting for you and your guests. From sake paired experiences to special needs diets, we are sure to leave a lasting impression.

Simply ask any of our staff for a manager. Or, email us at:

[info@anichicago.com](mailto:info@anichicago.com) or call 872-206-8553

Visit or "brother" restaurant in West Town!

Award winning dining awaits at Arami.

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# ANI

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.