

**Sake Bomb \$4**  
**House Sake**

**Gekkeikan Traditional Junmai (chilled or warm)** 5 8  
Herbaceous with hints of grapefruit, this well-balanced, mellow sake has a clean, medium finish.

**Premium Sake**

**Haiku Tokubetsu Junmai 375ml** (chilled) 14  
Fragrant with a light, refreshing flavor reminiscent of apple.

**Black & Gold Junmai Blend 750ml** (chilled) 28  
Full-bodied flavor with notes of honeydew, papaya, and roasted nuts, with a long smooth finish.

**Gekkeikan Nigori Unfiltered 375ml** (chilled) 10  
Sweet and creamy with a well balanced finish.

**Horin Junmai Daiginjo 300ml** (chilled) 20  
Dry, full bodied, with subtle layers of fruit and spice.

**TyKu Junmai Ginjo 375ml** (chilled) 6 18  
Soft and creamy with deep viscosity that coats the palate resulting in a long finish which ends delightfully crisp.

**Hana Apple Sake 750ml** (chilled) 24  
Light, sweet and crisp apple flavored sake.

**Hana Lychee Sake 750ml** (chilled) 5 24  
Lychee is a tropical fruit native to China. This sake has intense aroma and flavors of exotic fruit.

**Zipang Sparkling Sake 250ml** (chilled) 10  
Light and sweet with a clean refreshing finish.

**Whites**

**Canyon Road White Zinfandel** 5 20  
This wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

**Barefoot Moscato** 5 20  
Sweet with a lush, fruity aroma. Flavors of juicy peach, ripe apricots, hints of lemon and orange, with a bright, crisp finish.

**Bluefeld Riesling** 7 28  
A crisp and refreshing wine with aromas of citrus, peach and floral notes. Flinty fresh fruit flavors with a juicy mid-palate, balanced acidity and sweet, lingering finish.

**Snap Dragon Riesling** 6 24  
A crisp wine with aromas and flavors of apple blossom and apricot aromas, ripe peach and pear. Perfect with spicy dishes.

**Monkey Bay Sauvignon Blanc** 8 32  
Crisp and refreshing, with vibrant flavors of ripe grapefruit, gooseberry and pineapple.

**Mezzacorona Pinot Grigio** 6 24  
Light dry crisp with tangy lemon grapefruit aromas and flavors.

**Blackstone Chardonnay** 7 28  
A full bouquet of aromas, including lemon and peach, with brilliant flavors of Meyer lemon, Pippin apple and vanilla.

**Kendall-Jackson Chardonnay** 36  
Tropical flavors, mango, papaya, pineapple, citrus notes, green apple and pear create depth and balance. A hint of toasted oak rounds out the long lingering finish.

**Reds**

**Blackstone Pinot Noir** 7 28  
Excellent ripeness, balance and depth of color. Loads of lively raspberry, plum and vanilla flavors highlight the layers in this medium-bodied wine.

**Jade Mountain Merlot** 8 32  
Aromas of ripe fruit laced with exotic spices. Flavors of rich dark cherry and plum intermingle with caramel notes and hints of Asian spice and cinnamon.

**Apothic Red Blend** 8 32  
A blend of Syrah, Zinfandel, and Merlot. Intense fruit aromas and flavors of rhubarb, black cherry, mocha, chocolate, brown spice and vanilla.

**Gascon Malbec** 36  
Deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. The wine is elegant and rich in texture.

**Spellbound Petit Syrah** 9 36  
Intense ruby color, with aromas and flavors of rich black fruits, berries, vanilla bean and coffee aromatics, with firm tannins that delivers a lush and juicy finish.

**Robert Mondavi PRV Cabernet Sauvignon** 8 32  
A blend of Cabernet Sauvignon and small amounts of Cabernet Franc, Merlot, Syrah, Petit Verdot, Teroldego and Petit Sirah. This wine has the weat floral red fruit character.

**Silver Palm Cabernet Sauvignon** 44  
Dark chocolate cherry, black currant, blackberry, black peppercorn and wood smoke, enriched by espresso, cocoa and vanilla tones with a rich, lingering finish.

**Zuki's Special Tropical Drink**  
**2 for \$ 15.00**

Coconut Rum, mango, peach, melon, pineapple juice,  
splash of cranberry juice

**Fresh Cocktails \$8.00**

**Zuki's Mai Tai**

House secret recipe

**Blue Island**

Light rum, gold rum, blue curacao, pineapple juice, cream

**Creamsicle**

Vanilla vodka, vanilla licor, orange juice, cream

**Cherry Ty Ku**

Ty Ku Liqueur, Effen Black Cherry Vodka and club soda

**Asian Mary**

Fresh Ginger, Ketel Citroen Vodka, Wasabi, soy sauce and  
bloody mary mix

**Japanese Cocktail**

(classic recipe from 1862)

Remy VSOP Cognac, orgeat syrup, fresh lime and bitters  
with a slice orange peel garnish

**Signapore Sling**

Tanqueray Gin, cherry brandy, Dom Liqueur, Cointreau,  
pineapple juice, fresh lime, grenadine and angostura bitters

**Ginger Margarita**

1800 Silver Tequila, Stirrings Ginger Liqueur, fresh  
lime and simple syrup

**Martinis \$8.00**

**Red Lotus**

Ketel One Vodka, Sho Chiku Bai Lychee Sake and cranberry juice

**Asian Pear Martini**

Sake, Xante Pear Cognac, pear juice and fresh lime

**Superfruit Martini – under 100 calories**

Ty Ku Soju, Ty Ku Green Liqueur and a splash of cranberry juice

**French Cosmo**

Grey Goose L'Oranje, Grand Marnier, triple sec, cranberry juice,  
orange twist garnish

**Vacation Destination**

Coconut rum, banana licor, peach, pineapple juice

**Beer**

<b>Sapporo</b>	<b>4.5</b>	<b>8.5</b>
<b>Corona</b>	<b>4.5</b>	
<b>Tsing Tao</b>	<b>4.5</b>	
<b>Kirin Ichiban</b>	<b>4.5</b>	
<b>Miller Lite</b>	<b>3.5</b>	
<b>Bud Light</b>	<b>3.5</b>	

**Beverages**

<b>Soda Water</b>	<b>1</b>
<b>Soft Drinks</b>	<b>1.75</b>
Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade, Pink Lemonade, Raspberry Iced Tea	
<b>Ramune (Japanese Soda)</b>	<b>3</b>
<b>Milk (No Free Refill)</b>	<b>2</b>
<b>Juice (No Free Refill)</b>	<b>2</b>
Orange, Cranberry, Pineapple	
<b>Coffee</b>	<b>2</b>
<b>Hot Tea</b>	<b>1.5</b>

## Japanese Kitchen

All come with Miso Soup, Salad and Rice

### Tempura Dinner

*deep fried with tempura sauce*

vegetable 12, shrimp 16  
scallop 16, Seafood 20

### Teriyaki Dinner

*pan-fried style with teriyaki sauce*

chicken 16, salmon 17, steak 18  
scallop 18, seafood 25  
filet 20, lobster 26

### Katsu Dinner

*Japanese style deep fried with katsu sauce*

chicken 16, pork 16

## Noodles & Rice

### Tempura Udon Soup

chicken 13, shrimp 15

### Sakura Udon Soup

chicken 13, shrimp 15, steak 15,  
seafood 20

### Yaki Udon

chicken 13, beef 15, shrimp 15  
seafood 20

### Fried Rice

chicken 12, beef 14, shrimp 14

## Teppanyaki Dinner

Served with shrimp appetizer, soup, salad,  
veggies and fried rice

Vegetable 17 Scallop 22  
Chicken 18 Salmon 22  
Steak 22 Calamari 22  
Filet 24 Twin Lobster 29  
Shrimp 22 Tuna 25  
Red Snapper 22 Seabass 25

## Teppanyaki Combination

Served with shrimp appetizer, soup, salad,  
veggies and fried rice

Choice of Any 2 items \$25 • Any 3 Items \$33

Chicken Steak  
Shrimp Scallop  
Calamari Salmon  
Red Snapper Seabass (Add \$2)  
Tuna (Add \$2) Filet (Add \$2)  
Lobster (Add \$5)

## Extra

Fried Rice 2  
Vegetable 3  
Noodle 3

## Teppanyaki Lunch

Served with soup or salad, veggies  
and fried rice

Vegetable 8 Shrimp 12  
Chicken 10 Scallop 12  
Steak 12 Salmon 12  
Filet 14 Red Snapper 12

## Lunch Special

Includes Miso Soup

### Bento Box Lunch

*(Choice of chicken, beef or salmon)  
california roll and shumai with rice*

### Teriyaki Lunch

*(Choice of chicken, beef or salmon)  
pan-fried style with teriyaki sauce on  
top with rice*

### Katsu Lunch

*(Choice of pork or chicken)  
breaded deep-fried pork or chicken served with  
katsu sauce on the side with rice*

### Tempura Lunch

*shrimp and vegetable or vegetable  
only with rice*

Prices are subject to change without notice.

## Sushi Bar Lunch Special

Served with Miso Soup

Sushi Lunch Special 14  
*(4 pieces of sushi with 1 California Roll)*  
Sashimi Lunch Special 16  
*(12 pieces of chef's choice)*  
Maki Lunch Special (A) 12  
*(Choice of any 2 roll from below)*  
Maki Lunch Special (B) 16  
*(Choice of any 3 roll from below)*

Tuna Roll  
Salmon Roll  
Yellow Tail Roll  
Eel Avocado Roll  
California Roll  
Shrimp Tempura Roll  
Spicy Crab  
Philadelphia  
Spicy Tuna Roll  
Spicy Salmon Roll  
Spicy Yellow Tail Roll  
Alaska Roll  
Boston  
Sweet Potato  
Vegetarian  
Salmon Skin

## Drinks

Soft Drinks 1.50  
*Coke Diet Coke Sprite*  
Fresh Fruit Smoothies 4.00  
*Strawberry Mango Banana  
Pineapple Avocado*

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## TEPPANYAKI & SUSHI

DINE IN • CARRY OUT • DELIVERY

Tel: (773) 248-2882

730 W. Diversey Pkwy., Chicago, IL 60614  
Open 7 Days A Week: 11:00am to 11:00pm

Parking Available in Walgreen's Lot



## Appetizers

Eda Mame 5  
*steamed whole soy beans boiled lightly salted*  
Haru Maki 5  
*deep fried spring rolls with plum wine sauce*  
Chicken or Beef Stick 6  
*grilled marinated chicken or beef on skewers  
served with teriyaki sauce*  
Vegetable Tempura 7  
Agedashi Tofu 7  
*fried tofu served w/tempura sauce*  
Gyoza 7  
*pan-fried Japanese pork dumplings*  
Shumai 7  
*steamed shrimp dumplings*  
Wasabi Shumai 7  
*steamed shrimp dumpling with wasabi flavor*  
Oshidashi 7  
*cold spinach with a special sauce*  
Beef Negimaki 9  
*broiled beef & green onion rolled and covered in teriyaki*  
Shrimp Tempura Combination 9  
*deep-fried shrimp & vegetables sauce*  
Calamari 9  
*squid lightly battered & deep-fried*  
Kaki Fry 9  
*fried oyster w. Japanese katsu sauce*  
Soft Shell Crab 10  
*deep-fried with ponzu sauce*  
BBQ Squid 10  
*grilled squid with teriyaki sauce*  
Filet Mignon Carpaccio 11  
*thinly sliced filet mignon topped with scallion, ginger  
garlic & home made light soy and hot olive oil*  
Black Cod 11  
*grilled Chilean seabass with a special sauce*  
Beef Tataki 11  
*seared pepper steak with homemade ponzu sauce*

## Sushi Bar Appetizers

Yellow Tail Jalapeno 12  
*sliced pieces of yellow tail topped with jalapeno  
accented with ponzu sauce*  
Tuna Tataki 12  
*seared pepper tuna accented topped with ponzu  
sauce with green onion and tobiko*  
Honey 2 in 1 12  
*tuna, salmon, white fish, cucumber, seaweed salad,  
tempura batter accented w/three chef's special sauce*  
Blacked Tuna 12  
*seared pepper tuna over seaweed powder with 2  
different special sauce.*  
Seafood Ceviche 12  
*mix shrimp, crab meat, octopus, tomato over  
aspargus, accented with lemon garlic sauce*  
Sushi Sampler 12  
*5 pieces of assorted sushi*  
Sashimi Sampler 12  
*9 pieces of assorted fish*

## Soup & Salad

Miso Soup 3  
*with Soy Bean Base*  
Mushroom Soup 3  
*chicken broth with mushrooms*  
Lemongrass Hot & Sour Soup 8  
*mixed seafood, mushrooms, vegetable*  
Sakura Seafood soup 8  
*scallop, shrimp, fish and crab*  
Ginger Salad 5  
Avocado Salad 6  
Seaweed Salad 6  
Ika Salad 6  
*squid and seaweed mixed in ponzu sauce*  
Kani Salad 6  
*crab and cucumber mixed with a Tobiko spicy  
mayonnaise blend*

## Sushi & Sashimi

Ordered by Piece

Tuna Maguro 3  
Strip Bass 3  
Fluke Hirame 3  
Yellow Tail Hamachi 3  
Fresh Salmon Sake 3  
Smoked Salmon Sake 3  
Red Snapper Tai 3  
Mackerel Saba 3  
Fresh Water Eel Unagi 3  
White Tuna 3  
Shrimp Ebi 3  
Sweet Shrimp Amaebi 5  
King Crab Kani 5  
Scallop Hotategai 3  
Crab Stick 2  
Surf Clam Hokigai 3  
Squid Ika 3  
Octopus Tako 3  
Egg Tamago 2  
Salmon Roe Ikura 4  
Smelt Roe Tobiko 4  
Sea Urchin Uni 6  
Quail Egg 2  
Turo 6

## Maki

Roll Cut 6 Pieces or Hand Roll

Avocado Roll 5  
Kappa Roll cucumber 5  
Vegetarian Roll 6  
California crab stick & avocado, cucumber 6  
Salmon Skin cucumber & green onion 6  
Tekka Roll tuna 7  
Tuna with Avocado or Cucumber 7  
Salmon Roll 6  
Neggi Hamachi Roll 6  
*yellow tail & onion*  
Eel & Avocado Roll 7  
Tempura Shrimp 8  
Sweet Potato Roll 6  
Futo 6  
*crabstick, egg, avocado, cucumber, oshinko, yamagobo*  
Alaska salmon, avocado, cucumber & fish roe 6  
Spicy Tuna Roll 7  
Spicy Salmon Roll 7  
Spicy Yellow Tail Roll 7  
Boston 7  
*shrimp, lettuce, avocado & cucumber with mayo*  
Philadelphia Roll 6  
*smoke salmon, cream cheese and cucumber*  
Spider Roll 8  
Crunchy Lobster Roll 8

## Signature Maki

Special Rolls

Crazy Roll 10  
*tuna, salmon, yellow tail rapped with avocado,  
deep fried style with home made special sauce*  
King Kong 12  
*crunchy spicy salmon topped with spicy crab meat*  
Caterpillar 12  
*eel, cucumber topped with avocado and eel sauce*  
Dragon Roll 12  
*tempura shrimp, cucumber topped with eel and  
avocado*  
Volcano 12  
*tempura style roll with crab meat inside and  
topped with spicy tuna and special sauce*  
Rainbow Roll 12  
*crabstick, avocado, cucumber roll, wrapped on top  
with tuna, avocado, salmon, yellow tail & white fish*  
Sweet Heart Roll 14  
*crunchy spicy tuna and avocado topped with fresh tuna*  
Angel Roll 16  
*pepper tuna, asparagus, avocado topped with  
tuna salmon, white fish, eel and special sauce*  
Pink Lady 14  
*tempura shrimp, spicy Tuna, avocado, cucumber roll  
with pink soy pepper accented with two chef's sauce*  
Nemo Roll 14  
*tempura soft shell and avocado top with spicy tuna  
and eel sauce.*  
Sakura 16  
*tuna, salmon, seaweed salad, cream cheese, eel,  
avocado, kani and special sauce*  
White Tiger Roll 14  
*tuna, salmon, yellowtail, avocado and tobiko  
wrapped in white seaweed*  
Spring Time Roll 14  
*spicy tuna and king crab leg meat topped with salmon and avocado*  
Godzilla Roll 12  
*salmon, asparagus and cucumber topped with fresh mango*  
BMW Roll 12  
*shrimp tempura and cucumber topped with spicy tuna*  
Chicago Roll 14  
*yellowtail, asparagus, and avocado topped with  
spicy lobster, tobiko and tempura flakes*  
Four Seasons Roll 16  
*tuna, yellowtail, salmon and avocado topped with rainbow tobiko*  
Sushi Sandwich 16  
*spicy tuna, lobster salad, avocado, tomago with 2 special sauce*

## Sushi Dinner

Served with Miso Soup

Sushi Sashimi Combo 26  
*chef choice 9 pieces sashimi, 5 pieces sushi and  
california roll*  
Sushi Deluxe 22  
*chef choice 9 pieces of assorted raw fish sushi with  
spicy tuna roll*  
Sashimi Deluxe 24  
*chef choice 16 pieces assorted raw fish*  
Unagi Don 20  
*bbq eel over sushi rice*  
Chirashi 20  
*assorted raw fish on bed of sushi rice*  
Spicy Maki Combo 18  
*spicy tuna, spicy salmon and spicy crab roll*  
Love Boat 46  
*8 pieces of sushi, 16 pieces of sashimi & caterpillar roll*  
Party Boat 78  
*14 pieces of sushi and 28 pieces of sashimi served  
with tuna and dragon roll*