

## BEER

**asahi, 'super dry,' lager**  
abv 5.0%, japan  
6

**daisy cutter pale ale, half acre**  
abv 5.2%, chicago  
8

**hitachino nest white ale, kiuchi**  
abv 5.5%, japan  
12

**sorachi ace saison, brooklyn beers**  
abv 7.6%, brooklyn  
8

**tokyo black american porter, yoho**  
abv 5%, japan  
12

**koshihikari, rice lager, echigo**  
abv 5.0%, 17 oz, japan  
16

**amstel light, lager**  
abv 3.5%, netherlands  
5

## COCKTAILS

**cucumber "tsukemono"**  
green chile vodka, nigori sake, lime,  
japanese cucumber, fresh ginger  
12

**happy sumo**  
vodka, plum sake, coconut,  
pineapple, passionfruit  
12

**gin & guava**  
lemon, jamaican #2 bitters  
11

**miso old fashioned**  
iwai whiskey, demerara, lemon  
13

**six corner sling**  
rye, punt e mes, chartreuse, lemon  
12

## SAKE

**sample four of our unique sakes**  
29

**chyonosono, "shared promise"**  
junmai, kyushu, soft & sweet  
10 / 65

**narutotai, "drunken snapper"**  
ginjo, shikoku, vivacious & bold  
13 / 85

**kanbara, "bride of the fox"**  
junmai gingo, chubu,  
naoki's favorite; honey & chestnuts  
15 / 95

**ippongi kubo honten, "denshin rin"**  
junmai daiginjo, fukui, balanced & elegant  
16 / 110

**okunomatsu, "silkroad"**  
junmai daigingo, 290ml  
sparkling sake tohoku, bright & creamy  
39

## NON ALCOHOLIC

**grape ramune**  
4

**guava lemon spritz**  
5

**belvoir elderflower lemon presse**  
6

**plum ginger beer**  
6

**happy panda**  
fresh pineapple, coconut cream,  
passionfruit  
6

# naoki

なまき  
sushi

## KOZARA

 japanese small plates

**housemade tofu salad** mizuna leaf, quinoa - 7.75

**edamame "guac" dip** rice crisps - 6.75

**miso soup** shiitake mushrooms - 3.95

**truffle chawanmushi** egg custard, dashi broth - 6.50

**1/2 dozen oysters** yuzu kosho, selection varies - 17.95

## NIGIRI & SASHIMI

 2 pc.

SPECIALTY PIECES

**tuna, tapenade, edamame, nikiri soy** - 9

**hamachi, kombu onion** - 10

**salmon, smoked soy, crispy shallot** - 9

**kampachi, sesame dressing** - 12

**mackerel, yuzu kosho, ponzu sheet** - 9

CLASSIC SELECTIONS

<b>tuna</b>	8	<b>salmon</b>	8	<b>hamachi</b>	9
<b>blue-fin tuna</b>	12	<b>scallop</b>	10	<b>sea urchin</b>	10
<b>otoro</b>	19	<b>unagi</b>	8	<b>mackerel</b>	7
		<b>medai</b>	10	<b>kampachi</b>	10

## NAOKI-STYLE SASHIMI

**medai** shimeji mushroom, plum - 16

**scallop** yuzu dashi, serrano, shiso oil - 16

**tuna** dashi, ginger, micro shiso - 22

**hamachi** aji panca, scallion, ponzu - 24

## TEMAKI

 hand rolls, one per order

**spicy tuna** - 5.95

**king crab california** - 6.95

**yellowtail** - 7.95

## HOSOMAKI

 traditional japanese rolls

**kappa cucumber** sesame, shiso leaf - 8

**negi hamachi** scallion - 14

**negi toro** scallion - 20

## MAKI

**spicy tuna** cucumber, chili oil - 13

**rainbow** crab, tuna, salmon, yellowtail cucumber, avocado - 17

**spicy shrimp & salmon** lemon - 15

**salmon miso** ginger & omelet - 13

**unagi** omelet, cucumber, truffle - 16

**yellowtail** scallion, cucumber, yuzu - 18

## OHZARA

 japanese main plates

**kagawa chicken teriyaki** chicken sausage, kale - 16

**miso-glazed sea bass** - 18

**lobster** - ponzu, togarashi butter - 29

## ADD

 side of rice - 2.50 • fresh grated wasabi - 2.50

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www.naoki-sushi.com • online delivery & carryout coming soon!

hours wed-thurs: 5:30-9:30pm • fri-sat: 5-10pm • sun: 5-9pm