PLEASE ASK YOUR SERVER ABOUT
SPECIAL EVENTS, CARRYOUT AND HOME EVENTS.

116 WEST HUBBARD ST CHICAGO, IL 60654
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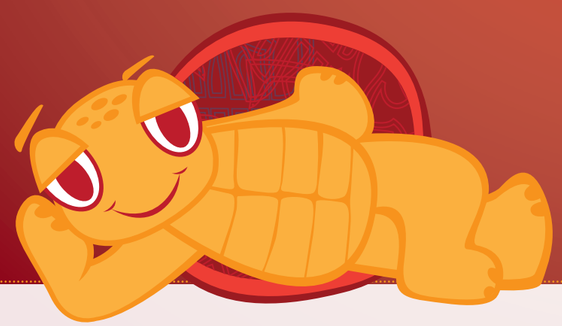

SLURPING TURTLE
PROUDLY USES : steelite INTERNATIONAL

Sashimi Bar

Yuke Tataki Asian beef tartare, spicy chili paste, sesame oil, raw quail egg	10
Octopus Salad Tosaka seaweed, baby cucumber, tobanjian dressing	10
Seared Big Eye Tuna avocado, sweet onion dressing	12
Sesame-Soy Marinated Salmon pickled fennel cucumber	10
Ika Somen squid sashimi, oba leaves, ginger dashi broth	9
Ceviche of baby octopus, Hokkaido scallops, shrimp, squid, yuzu-ceviche dressing	11
Tartare of Hamachi in Taro Root Taco	12
v Homemade Silky Tofu bonito flakes, ginger umami soy	7
v Salad of Hearts of Romaine and Baby Spinach pickled daikon and ginger, sesame-carrot dressing	6
v Salad of Watercress and Mizuna arugula, marinated red cabbage, eggplant, jicama, bonito flakes and aromatic dressing	9

Chef's Choice Assorted Sashimi Plate : small (1-2 people) medium (3-4 people) large (5-6 people)
Please ask your server for today's details & prices.

Dumplings & Hot Tapas

Steamed Shumai (Shrimp & Pork) **7**	Duck Fat Fried Chicken **7**	Lobster Corn Dog **10**
Gyoza **7**	v Crispy Curry Croquettes **7**	Crispy Oysters **9**
Spiced Pork Spare Ribs **8**	Bad Hair Day of Shrimp **9**	Sake Steamed Mussels **10**
Pork Belly Snack **8**	Shrimp Harumaki **8**	

Bincho Grill

Chicken Breast **3.5**	Eel (Unagi) **5**	Indiana Duck /with Scallion **7**
Momo (thigh) **3.5**	Squid **4**	Foie Gras **12**
Oyster (part of thigh) **3.5**	Shrimp **5**	v Mochi /with Bacon **3/3.5**
Teba (wing) **3.5**	Scallop **6**	v Asparagus/with Bacon **3/3.5**
Hatsu (heart) **3**	Miso Marinated Black Cod **8**	v Organic Tofu **3**
Sunagimo (gizzard) **3**	Octopus **4**	v Garlic **3**
Tsukune (meatball) **4**	Pork Shoulder **4**	v Shishito Pepper **3**
Kawa (skin) **3.5**	Pork Belly **4**	v Eggplant **3**
Reba (liver) **3**	Harami Skirt Steak **4**	v Kabocha Squash **3**
Tuna **5**	Washyugyu **10**	v Trumpet Royal Mushroom **4**
Salmon **5**	Quail /with Quail Eggs **7**	v Grilled Rice Ball Soy/Miso **3.5**

Noodles & Rice

Shoyu Ramen egg noodle, classic Tokyo style soy broth, braised pork shoulder, naruto, bamboo shoots	13
Tori Ramen egg noodle, clear-sea salt broth, grilled organic chicken and soft boiled egg, bok choy, snow pea	13
Tan Tan Men whole wheat egg noodle, spicy miso with ground pork and spicy homemade sausage	14
Slurping Noodle (wheat free) rice noodle, wheat free soy, napa cabbage, black tiger shrimp, cilantro	13
Chiyan Pon fried egg noodle, stir fry shrimp, scallops, and calamari with aromatic vegetables	14
Harusame stir fry mung bean noodles with grilled short ribs	13
Chahan japanese fried rice; choice of short ribs, chicken, shrimp, or seasonal vegetables combination	13 14
v Tofu and Mushrooms Egg free noodle, bamboo shoots, organic tofu, Japanese mushrooms	14

No substitutions please.

EXTRA TOPPINGS

braised pork shoulder **3**	grated garlic **.50**	marinated egg **1**	bamboo shoots **1**
beansprouts **1**	grilled chicken **3**	naruto (fish cake) **1**	wakame seaweed **1**

Side Dish

v Agedashi Eggplant stir fry Chinese eggplant, ginger-dashi broth	5
v Japanese style pickled vegetables	5
v Steamed Bok Choy with black bean sauce	5
v Steamed Organic Brown Rice	4
v Steamed Short Grain Rice	3
v Spicy Napa Cabbage and cucumber	4
v Chilled Steamed Spinach with sesame glaze	4
Today's Miso Soup	4

v *Vegetarian Please ask your server for additional vegetarian items*
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Tabo's Rule : Checks may be split a maximum of two ways

Lunch

Sashimi Bar

Yuke Tataki Asian beef tartare, spicy chili paste, sesame oil, raw quail egg 10

Octopus Salad Tosaka seaweed, baby cucumber, tobanjian dressing 10

Seared Big Eye Tuna avocado, sweet onion dressing 12

v Homemade Silky Tofu bonito flakes, ginger umami soy 7

v Salad of Hearts of Romaine and Baby Spinach pickled daikon and ginger, sesame-carrot dressing 6

v Salad of Watercress and Mizuna arugula, marinated red cabbage, eggplant, jicama, bonito flakes and aromatic dressing 9

Chef's Choice Assorted Sashimi Plate :
small (1-2 people) medium (3-4 people) large (5-6 people)
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Dumplings & Hot Tapas

Steamed Shumai (Shrimp & Pork) 7
Gyoza 7
Pork Belly Snack 8
Duck Fat Fried Chicken 7
v Crispy Curry Croquettes 7
Crispy Oysters 9

Bincho Grill

Chicken Breast 3.5
Momo (thigh) 3.5
Teba (wing) 3.5
Reba (liver) 3
Tuna 5
Salmon 5
Shrimp 5
Pork Belly 4
Harami Skirt Steak 4
Squid 4
v Asparagus/with Bacon 3/3.5
v Organic Tofu 3
v Trumpet Royal Mushroom 4
v Kabocha Squash 3

Bento Box $15

Sashimi of Day
Tapas of Day
Tempura Shrimp
Steamed Rice
Pickled Vegetables
Miso Soup
Choice of Grilled Salmon, Grilled Beef Short Ribs, Sauteed Ginger Pork Loin, or Grilled Amish Chicken

Noodle Lunch

Shoyu egg noodle, classic Tokyo style soy broth 13
Tori egg noodle, clear-sea salt broth, grilled organic chicken 12
Slurping Noodle (wheat free) rice noodle, black tiger shrimp 13
Hot Soba w/Tempura 10/13
Chilled Soba w/Tempura 10/13
Hot Udon w/Tempura 10/13
Chahan w/Beef/Chicken/Shrimp/Vegetables
includes Miso Soup and Salad 13/Mix 14
v Tofu Mushroom organic tofu, Japanese mushrooms 14

Donburi (Rice Bowl) includes Miso Soup and Salad

Niku Organic Tofu soy-dashi braised rib-eye beef, sweet onion and egg 13
Katsu-don soy-dashi braised pork cutlet, egg and onion 13
Kigiyaki grilled chicken with caramel soy, nori, pickled ginger, sansho pepper 12
Tendon tempura shrimp and vegetables, tempura sauce 13
Spicy Tuna Don tuna sashimi, scallion, onion, flying fish roe 13

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Dessert

Macaron 1.80

Green Tea
Red Bean
Raspberry-Wasabi
Yuzu
Chocolate-Sesame
Oba
Caramel-Soy
Ginger-Kumquat

Pick 5 - **7** // Pick 8 - **12**

Soft Ice Cream 3.50

Sea Salt
Black Sesame

Cream Puff 3.50

Green Tea
Vanilla
Coconut

Organic Soy Milk Caramel Custard Pudding 5
Green Tea Madeleines

An Mitsu (Japanese Sundae) 5
Chilled Red Bean, Vanilla Ice Cream, Agar Agar Cubes, Orange

Cyndie's Egg Shooter 4
Quail Egg, Coconut Milk, Mint, Condensed Milk

SLURPING TURTLE

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COCKTAILS $10

Shojito Shochu, Fresh Lime, Fresh Mint, Soda

Momotaro Peach-Infused Shochu, St. Germaine, Prosecco, Soda

Kokusaiji Shochu, Cranberry Juice, Pomegranate Juice, Cointreau

Aka Chochin Ketel One Citroen, Pomegranate Juice, Lemongrass Syrup, Fresh Lemongrass

Tokyo Green Tea Absolut Pear, Midori, Fresh Lemon Juice, Junmai Sake

Lost In Translation Suntory Whiskey, Sweet Vermouth, Ginger Syrup

Spirited Away Bombay Sapphire, Honey-Lavender Syrup, Fresh Lemon Juice

SAKE

J=Junmai JG=Junmai Ginjo JD=Junmai Daiginjo N=Nigori (unfiltered) SP=Sparkling

CLEAN AND SMOOTH Soft and easy to drink sake

Tozai Living Jewel	J	Kyoto	6/Glass	38/720ml	
Ichishima Silk	J	Niigata	7/Glass	32/500ml	
Tamajiman Tanrei	D	Tokyo		28/300ml	60/720ml
Jozen Mizunogotoshi	JG	Niigata	9/Glass	32/300ml	69/720ml

AROMATIC Fruity and floral sake

Taiheikai Tokubetsu	J	Ibarki	8/Glass		60/720ml
Mantensei Star Filled Sky	JG	Tottori		30/300ml	68/720ml
Dassai Goju	JG	Yamaguchi		30/300ml	68/720ml
Wakatake	JD	Shizuoka	10/Glass		73/720ml

BOLD/SOPHISTICATED Complex and strong flavors

Kikusui Funaguchi	J	Niigata		15/200ml	
Narutotai Nama Genshu	JG	Tokushima	8/Glass		60/720ml
Rihaku "Origin of Purity"	JG	Shimane	11/Glass		85/720ml
Watari Bune	JD	Ibaraki			140/720ml

CLOUDY/BUBBLY Unfiltered and creamy sake and sparkling sake

Kurashizuku	JGN	Ibaraki	8/Glass		60/720ml
Rihaku "Dreamy Clouds"	N	Shimane		30/300ml	68/720ml
Chokaisan	JGN	Akita	10/Glass		73/720ml
Okunomatsu	SP	Fukushima	10/Glass	36/300ml	

FLIGHTS $15

Choice 1	**Ichishima** J	**Rihaku "Origin of Purity"** JG	**Chokaisan** JGN
Choice 2	**Tozai** J	**Wakatake** JD	**Okunomatsu** SP
Choice 3	**Jozen Mizunogotoshi** JG	**Taiheikai Tokubetsu** J	**Narutotai Nama** JG

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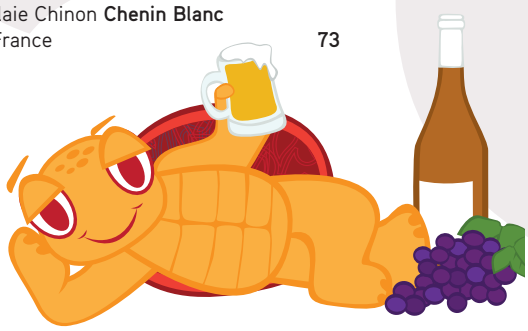
Wine

SPARKLING/CHAMPAGNE

Charles Lafitte Brut Prestige **Sparkling** Golfe du Lion, France	28	8/Glass
Aria Brut **Cava Rose** Penedes, Spain	36	10/Glass
Bele Casel **Prosecco** Veneto, Italy	40	11/Glass
Heidsieck & Co Monopole Blue Top Champagne, France	78	
Veuve Clicquot Champagne, France	100	

WHITE

Nopa **Vino Verde** Portugal	25	
Alpha Zeta **Soave** Veneto, Italy	27	
Delaunay **Sauvignon Blanc** Loire, France	28	8/Glass
Prendo **Pinot Grigio** Alto Ridge,Italy	28	8/Glass
Pellehaut **Chardonnay** Gascogne, France	32	9/Glass
Shaya **Verdejo** Rueda, Spain	33	
Dopff **Riesling** Alsace, France	36	10/Glass
Domaine Specht **Pinot Blanc** Alsace, France	36	
Deusa Nai **Albarino** Rias Baixas, Spain	37	10/Glass
Bouchard Aine et Fils **Chardonnay** Macon Villages, France	38	10/Glass
Feital Auratus **Alvarinho** Minho, Portugal	43	
Domaine Pichot **Vouvray** Loire, France	44	12/Glass
Domaine Cherrier **Sancerre** Loire, France	53	
Jean Marc Brocard **Chablis** Burgundy, France	55	
La Noblaie Chinon **Chenin Blanc** Loire, France	73	



REDS

Lagoalva Espirito **Red Blend** Ribatejo, Portugal	25	
Tortoise Creek **Pinot Noir** Languedoc-Roussillon, France	28	8/Glass
Domaine de Plassac **Merlot** Gascogne,France	29	8/Glass
Davergne Ranvier **Grenache/Syrah** Rhone, France	31	9/Glass
Quatro Mani **Montepulciano** Abruzzo, Italy	32	9/Glass
E. Guigal **Cote du Rhone** Rhone, France	35	
Barco de Piedra **Tempranillo** Ribera del Duero, Spain	39	11/Glass
Clos la Coutale **Malbec Blend** Cahors, France	40	
Parenchere **Bordeaux** Bordeaux, France	43	12/Glass
Vina Magna **Dignus** Navarra, Spain	45	
Isole E Olena **Chianti Classico** Tuscany, Italy	53	
Alois Lageder **Pinot Noir** Dolomiti, Italy	61	
Chateau St. Cosme **Gigondas** Rhone, France	77	

Beer

DRAFTS

Kirin Ichiban Lager	Japan	6
Three Floyd's Alpha King Pale Ale	Munster, IN	6
Hitachino White Ale	Japan	9

JAPAN

Asahi Lager	Japan	5
Sapporo Lager	Japan	5
Baird Rising Sun Pale Ale	Japan	7
Baird Angry Boy Brown Ale	Japan	7
Baird Red Rose Amber Ale	Japan	7
Hitachino Nest Classic Ale	Japan	8
Hitachino Espresso Stout	Japan	8
Hitachino Red Rice	Japan	8

MIDWEST

Tyranena Rocky's Revenge Brown Ale	Lake Mills, WI	5
Great Lakes Edmund Fitzgerald Porter	Cleveland, OH	5
Capital Pilsner	Middleton, WI	5
Two Brothers Ebel's Weiss Beer	Warrenville, IL	5
Bell's Two Hearted Pale Ale	Kalamazoo, MI	6
Metropolitan Flywheel Bright Lager	Chicago, IL	6
Founders Red's Rye Ale	Grand Rapids, MI	6
Half Acre Daisy Cutter Pale Ale	Chicago, IL	6