

## STARTER

<b>ATLANTIC SALMON</b> 18 Thinly sliced salmon, with citrus soy sauce, pine nuts, orange and truffle oil.	<b>TUNA TATAKI</b> 16 Lightly seared strips tuna with ponzu sauce.
<b>AVOCADO SALAD</b> 10 Sliced avocado over a spring mix salad with ponzu and sesame oil dressing.	<b>OCTOPUS MEDITERANIAN</b> 16 Sliced octopus, sun-dried tomato, fried lotus root, basil pesto and grated parmesan.
<b>TEMPURA SALMON SALAD</b> 16 Cabbage, spinach, fried salmon, cucumber, avocado, tomato, smelt roe, scallions, crab salad, spicy mayo, unagi sauce and vegetable dressing.	<b>SEAFOOD CEVICHE SALAD</b> 17 Cucumber, onion, tomato and assorted sashimi grade fish, lime juice, sea salt, jalapeño and cilantro.
<b>HAMACHI JALAPENO</b> 16 Sliced hamachi served with yuzu soy, jalapeño, cilantro, reddish sprout and tobiko.	<b>SEAWEED SALAD</b> 6 Mixed green seaweed marinated in tangy sesame sauce.
<b>HAWAIIAN SEAFOOD SALAD</b> 18 Mango, asparagus, avocado, tomato, crab stick and assorted sashimi grade fish with cilantro, lime juice, sea salt, white truffle oil, sriracha chili, sesame seed and smelt roe.	<b>IKA (SQUID) SALAD</b> 8 Sliced marinated squid in sesame dressing.
<b>TUNA GUACAMOLE</b> 18 Seared pepper tuna with guacamole, drizzle balsamic vinaigrette, wasabi mayo, raddish sprout and tobiko.	<b>TUNA BLOSSOM</b> 16 Lump crab meat, crunchy and avocado inside wrap with tuna, eel sauce, spicy mayo raddish sprout and tobiko.
	<b>YELLOWTAIL SPOON</b> 16 Dice hamachi, jalapeño yuzu, truffle oil, sliced apple.

## HOT APPETIZER

<b>BAKED LOBSTER</b> 22 Tempura lobster, spicy mayo, tobiko, covered with mozzarella cheese and baked.	<b>TEMPURA CALAMARI</b> 12 Fried squid & vegetable in light batter served with dipping sauce.
<b>EDAMAME</b> 5 Salted, steamed green soybean.	<b>SOFT SHELL CRAB APPETIZER</b> 14 Fried soft shell crab & vegetable in light batter with dipping sauce.
<b>LOBSTER BUN-BUN (2pc)</b> 15 Tempura/steam lobster, paprika, jalapeño, onion and cilantro. Two steam bao bun and special chef sauce.	<b>VEGETABLE TEMPURA (10pc)</b> 8 Assorted fresh vegetable fried in light batter and served with dipping sauce.
<b>SHRIMP TEMPURA APPETIZER</b> 12 Fried shrimp & vegetable in light batter with dipping sauce.	

## SUSHI & SASHIMI (2pcs)

<b>CRAB STICK (Kanikama)</b> 5	<b>SCALLOP (Hotategai)</b> 8
<b>EEL (Unagi)</b> 7	<b>SEA URCHIN (Uni)</b> MP
<b>EGG (Tamago)</b> 5	<b>SHRIMP (Ebi)</b> 6
<b>ESCOLAR (Super White Tuna)</b> 7	<b>SMELT ROE (Masago)</b> 6
<b>FLYING FISH ROE (Tobiko)</b> 8	<b>SQUID (Ika)</b> 7
<b>MACKEREL (Saba)</b> 7	<b>SURF CLAM (Hokkigai)</b> 6
<b>OCTOPUS (Tako)</b> 7	<b>SWEET SHRIMP (Ama Ebi)</b> 9
<b>SALMON (Sake)</b> 7	<b>TUNA (Maguro)</b> 8
<b>SALMON ROE (Ikura)</b> 7	<b>YELLOWTAIL (Hamachi)</b> 7

## SUSHI & SASHIMI PLATER

Chef choice. No substitution

<b>SUSHI COMBO A.</b> 22 5 pieces of nigiri sushi and California roll	<b>SUSHI SASHIMI COMBO</b> 38 5 pieces of nigiri sushi, 9 pieces of sashimi and tuna roll	<b>CHIRASHI (15pc)</b> 32 Sushi rice with a variety of fresh sashimi-grade seafood and Japanese pickles
<b>SUSHI COMBO B.</b> 32 9 pieces of nigiri sushi. California roll and spicy tuna roll	<b>SASHIMI COMBO A</b> 30 12 pieces of chef select of assorted sashimi grade fish	<b>SAKE DON</b> 28 12 pieces of sashimi grade salmon on a bed of sushi rice topped with ikura roe
<b>TRI COLOR SASHIMI</b> 22 9 pieces of chef select of sashimi grade fish	<b>SASHIMI COMBO B</b> 36 15 pieces of chef select of assorted sashimi grade fish	<b>UNAGI DON</b> 28 10 pieces of kabayaki eel on a bed of white rice with assorted pickle
	<b>SUSHI BOAT*</b> 100 or 150 Chef's choice of select of nigiri, sashimi and special roll	

## REGULAR SUSHI

<b>AAC ROLL 8pc</b> 6 Asparagus, cucumber, avocado	<b>PHILADELPHIA ROLL</b> 8 Smoke salmon, avocado, cream cheese
<b>AVOCADO ROLL</b> 6	<b>SALMON AVOCADO ROLL</b> 7
<b>BOSTON ROLL</b> 7 Shrimp, avocado, cucumber, lettuce	<b>SALMON SKIN ROLL</b> 7 Baked salmon skin, cucumber, eel sauce
<b>CALIFORNIA ROLL</b> 7 Crab stick, avocado, cucumber	<b>SHRIMP TEMPURA ROLL 5pc</b> 8 Tempura shrimp, avocado, cucumber, eel sauce
<b>CUCUMBER ROLL</b> 6	<b>CRUNCHY SPICY SALMON ROLL</b> 7
<b>CRAWFISH ROLL</b> 8 Spicy crawfish, avocado	<b>SPICY TUNA ROLL</b> 8 Chopped tuna in spicy sauce, cucumber
<b>CRUNCHY ROLL</b> 7 Crab mix, crunchy, avocado, eel sauce	<b>SPIDER ROLL 5pc</b> 10 Fried soft shell crab, cucumber, avocado, crab stick, eel sauce
<b>DYNAMITE ROLL</b> 8 Mix fish in spicy sauce, crunchy, avocado	<b>TUNA AVOCADO ROLL</b> 8
<b>EEL ROLL</b> 8 Eel, avocado, eel sauce	<b>NEGIHAMACHI ROLL</b> 7

## SPECIAL ROLL

<b>FUTOMAKI ROLL</b> 15 Crab, cucumber, avocado, tamago, shrimp, and japanese pickle.	<b>NARUTO MAKI ROLL 5pc</b> 12 Tuna, salmon, crabstick, avocado, rolled in cucumber.
<b>DRAGON ROLL</b> 15 Shrimp tempura, cucumber, topped with eel, avocado, eel sauce.	<b>CRAB LOVER ROLL</b> 18 Tempura soft shell crab, crab mix, topped with eel, avocado, eel sauce.
<b>PACIFIC ROLL</b> 17 Crab mix, spicy salmon, avocado, crunchy in soy wrap	<b>CATERPILLAR ROLL</b> 17 Eel, cucumber inside. Topped with Avocado, eel sauce, smelt roe, sesame seed.
<b>SURF N TURF</b> 20 Lobster tempura, avocado, cucumber in soy wrap, seared steak on top, eel sauce, spicy mayo and potato stir.	<b>RUBY ROLL</b> 18 Shrimp tempura, cream cheese, topped with seared salmon, jalapeño, ikura, chef special sauce.
<b>OCEAN COWBOY</b> 18 Tempura shrimp, cream cheese, topped with crab mix, tempura white fish, spicy mayo, eel sauce, smelt roe.	<b>RED DRAGON ROLL</b> 18 Tempura shrimp, cream cheese, avocado. topped with tuna. spicy mayo, red tobiko.
<b>SPICY CAJUN</b> 18 Crawfish, avocado, topped with crab mix, spicy tuna, eel sauce, wasabi tobiko.	<b>YUMMY YUMMY ROLL</b> 14 Tuna, salmon, escolar, cream cheese, rolled and flash fried, topped with mayo and sriracha.
<b>WHITE SOX</b> 16 Spicy tuna, jalapeño, avocado, seared white tuna on top with yuzu dressing, wasabi mayo.	<b>RAINBOW ROLL</b> 17 California roll topped with assorted fish.
<b>SNOW MOUNTAIN</b> 17 Tempura shrimp, cream cheese, topped with crab stick, spicy mayo, eel sauce, crunchy, smelt roe.	<b>TOKYO ROLL</b> 17 Shrimp tempura, crab stick, avocado on top, spicy mayo, sweet chili sauce.
<b>SAKURA ROLL</b> 18 Tempura salmon, crawfish, cream cheese, asparagus in soy wrap, eel sauce, wasabi mayo.	<b>HAMA-GURO ROLL</b> 18 Spicy yellowtail, cucumber, cilantro topped with seared tuna chili oil and yuzu sauce.
<b>HAMADA</b> 20 Tuna, salmon, avocado, mango, shrimp tempura in soy wrap, spicy soy truffle sauce.	<b>ASIAN ROLL (No Rice)</b> 14 Tuna, salmon, crab mix, cucumber, spring mix, fried shallot, wrapped in rice paper, sweet chili sauce.
<b>LOW CARB ROLL</b> 17 Crab mix, avocado inside (no rice) in soy wrap. topped with tuna and salmon.	<b>QUEEN &amp; I ROLL</b> 17 Grilled sea bass, crab mix, asparagus, spring mix, flash fried.
<b>MJ (MEXICO JAPANESE) ROLL</b> 18 Tempura shrimp, yellowtail, jalapeno, cilantro in soy wrap, spicy mayo.	

Items contain the following ingredients are served Raw or Not Fully Cooked: tuna, salmon, white tuna, red snapper, yellowtail, striped bass, sweet shrimp, squid, scallop, flying fish egg, salmon roe and white fish. The Illinois department of public health advised that eating raw or undercooked meat, poultry, eggs, or seafood posed a health risk to everyone, but especially to the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune system, thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

Please let us know if you have any food allergies or special dietary needs.

## ALCOHOLIC BEVERAGES

### COCKTAILS

**Mai Tai**  
Silver Rum, Spiced Rum, Dark Rum,  
Pineapple Juice, Orange Juice, topper

**Blue Hawaiian**  
Malibu, Blue Curacao, Pineapple Juice

**Amaretto Paradise**  
Amaretto, Malibu, Melon Liqueur,  
Pineapple Juice

**Coconut Rum Runner**  
Malibu, Silver Rum, Orange Juice,  
Pineapple Juice, Raspberry Liqueur

### FROZEN

**Strawberry Daiquiri**  
Silver Rum, Strawberry Mix

**Pina Colada**  
Silver Rum, Pineapple Juice, Pina Colada Mix

**Cotton Candy**  
Malibu, Pina Colada Mix, Blue Curacao

### MARGARITAS

**Classic Margarita**  
Tequila Gold, Triple Sec,  
Margarita Mix

### MARTINIS

**Apple**  
Citron Vodka, Apple Pucker,  
Splash of Pineapple Juice

**Washington Apple**  
Crown Royal Apple, Apple Pucker,  
Splash of Cranberry Juice

**Lemon Drop**  
Citron Vodka, Sugar,  
Triple Sec, Splash of Lemonade

**Raspberry**  
Raspberry Vodka, Raspberry Liqueur,  
Splash of Cranberry Juice

**Chocolate**  
Vanilla Vodka, Creme De Cocoa, Half & Half

**Birthday Cake**  
Vanilla Vodka, Amaretto,  
Splash of Pineapple and Grenadine

**Pineapple Upside Down**  
Vanilla Vodka, Pineapple Juice, Grenadine

**Cosmopolitan**  
Citron Vodka, Cointreau, Cranberry Juice,  
Lime Juice

**Sangria**  
Red or White Wine, Pineapple Juice,  
Orange Juice, Splash of Sprite

**Sidecar**  
Remy Martin VSOP, Cointreau, Lemon Juice

### BEERS

#### DOMESTICS

Miller Lite  
Miller Genuine Draft  
Bud Light  
Budweiser  
Angry Orchard Green Apple  
Coors Light

#### IMPORTS

Sapporo (12/24 oz)  
Kirin Ichiban (12/24 oz)  
Modelo  
Corona  
Heineken

### WINE

(Glass/Bottle)  
Riesling  
Moscato  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
White Zinfandel  
Merlot  
Cabernet  
Shiraz

### SAKE & PLUM WINE

Warm Sake (Large or Small)  
Cold Sake (Bottle)  
Plum Wine (Cold) (Glass or Bottle)

## NON-ALCOHOLIC BEVERAGE

### SOFT DRINK

Hot Tea  
Virgin Strawberry Daiquiri  
Virgin Pina Colada

**Refillable Soda**  
Coke, Diet Coke, Lemonade,  
Raspberry Tea, Sprite

**Non-Refillable**  
Japanese Ramune Soda (Original)

## HIBACHI

Hibachi Entrees are served with: Soup, Salad, Appetizer Noodle, Appetizer Shrimp, Mixed Vegetable or Broccoli, Steamed Rice (chicken or plain fried rice \$2.95ea.)

### TRADITIONAL ENTREES

T1	<b>Hibachi Steak</b> (New York Strip)	28.55
T2	<b>Hibachi Chicken</b>	23.75
T3	<b>Filet Mignon</b>	31.55
T4	<b>Hibachi Shrimp</b>	28.45
T5	<b>Hibachi Lobster</b>	34.95
T6	<b>Hibachi Calamari</b>	26.75
T7	<b>Hibachi Scallops</b>	30.95
T8	<b>Hibachi Salmon</b>	30.95
T9	<b>Vegetable Delight **</b> (Does not include shrimp appetizers)	23.95

S1	<b>Land and Sea</b> New York strip and shrimp	35.95
S2	<b>Tokyo Special</b> Filet mignon and scallop	39.95
S3	<b>Samurai's Choice *</b> New York strip and chicken	34.95
S4	<b>Shogun Steak</b> Double cut of New York strip	37.45
S5	<b>Royal Delight *</b> Chicken and shrimp	34.75
S6	<b>Triple Delight</b> New York strip, chicken and shrimp	46.55

S7	<b>Hamada Special</b> Filet mignon and lobster	49.95
S8	<b>Seafood Combination</b> Calamari, shrimp and scallop	40.95
S9	<b>Sea of Japan</b> Lobster, shrimp and scallop	54.95
S10	<b>Imperial Steak</b> Double cut of filet mignon	42.95
S11	<b>Golden Shrimp</b> Hibachi shrimp with egg yolk sauce	29.45
S12	<b>Teriyaki Special</b> Teriyaki New York strip and chicken	34.95
S13	<b>Asahi Combination</b> Hibachi chicken and scallop	34.75

### LITTLE SUMO'S MENU

(Available only for children 10 and under)  
All children's entrees are served with Ice Cream.


L1	<b>Steak "Beef Julienne"</b>	18.55
L2	<b>Chicken</b>	16.55
L3	<b>Shrimp</b>	17.55

### SIDE ORDERS

<b>Hibachi Chicken Fried Rice *</b>	6.25
<b>Appetizer Noodle</b>	6.25
<b>Soup</b>	3.25
<b>Salad</b>	3.25

### DESSERT

D1.	<b>Ice Cream</b> Vanilla / Chocolate
D2.	<b>Sherbert</b>

 Hamada Japanese Restaurant uses only white chicken for all chicken entrees.  
In order to serve you better, please let us know if you have any food allergies before ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\* Indicates menu item is fully cooked. Substitutions gladly made at a la carte price.  
18% gratuity automatic added to each bill. All prices are subject to change without prior notice