



RESTAURANT WEEK 2026

LUNCH \$30

MAIN COURSE メインコース

All bento's served with miso soup & salad
Choose one of the following:

4PC HANDROLL SET: choose 4:

crispy shrimp, karai tuna, negi toro, negi hamachi, spicy tako,
cucumber avocado

MOMO BENTO: choice of (1): Negima (chicken thigh), Misihiima Skirt
Steak, Robata Salmon1
with tuna maki, chicken dango served over rice

CHIRASHI DON SET:

akami, salmon, scallop, ikura over sushi rice

DESSERT デザート

Choose one of the following:

BLONDIE BAR

CREAM PUFF

If you choose the Restaurant Week menu, **Full** table participation
is required.

CHICAGO ★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO



Dinner \$60

Please select one per category:

FIRST COURSE

最初のコース

KARAI TUNA big eye tuna, saikyo miso, chili powder, chili oil mayo

SHIO KOJI SALMON salmon skin, avocado yuzu mousse

BABY SHIITAKE baby Washington state shiitake tempura, togarashi

SECOND COURSE

2番目のコース

SPAGHETTI spicy beef curry, scallion oroshi, black garlic oil, yuzu kosho

TAKO SU Spanish octopus, cucumber seaweed salad, shiso mayo

DANGO chicken dumpling, mochi rice, soft-poached egg, truffle, karashi miso

MAIN COURSE

メインコース

6-PC NIGIRI sake, akami, hamachi

YAKITORI DON grilled chicken thigh, chicken tare, soft-poached egg

MAPO TOFU Japanese-style chili tofu, broad bean, roast pork, rice

DESSERT

デザート

CREAM PUFF

Filled with diplomat cream, dipped in ube white chocolate

VALRHONA CHOCOLATE BAR

RASPBERRY SORBET

If you choose the Restaurant Week menu, **Full** table participation is required.

Thank you for understanding!



Vegetarian Dinner \$60

Please select one per category:

FIRST COURSE

最初のコース

BROCCOLI GOMA-AE broccoli, gomaе dressing, sesame seeds, scallion panko

SHISHITO green peppers, lemon, sea salt

ZUCCHINI DENGAKU grilled zucchini, miso glaze, furikake

SUSHI

寿司

KAPPA MAKI cucumber roll

KANPYO MAKI traditional sweet braised gourd

BABY SHIITAKE baby Washington state shiitake tempura, togarashi

MAIN COURSE

メインコース

VEGETABLE UDON udon in mushroom broth with seasonal vegetables

CHAHAN stone bowl fried rice, maitake mushroom, vegetables, organic egg

SPICY TOFU STEW

DESSERT

デザート

CREAM PUFF

Filled with diplomat cream, dipped in ube white chocolate

VALRHONA CHOCOLATE BAR

RASPBERRY SORBET

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Thank you for understanding!