

## SMALL PLATES

**Edamame** - sea salt, boiled bean 8

**Wakame Salad** - seaweed salad, pickled cucumber, daikon 9

**Jumbo Shrimp Salad** - mixed greens, carrot, cucumber, cherry tomato, mixed nuts 22

**House Side Salad** - mixed greens, carrot, cucumber, tomato 8

**Miso Soup** - miso paste in dashi water, tofu, green onion 7

## SPECIALTY ROLLS

**Summer Rainbow** - crab meat, avocado, cucumber, cilantro, scallion, tuna, salmon, hamachi, shrimp, chili oil, lime 19.5

**Chicago Dragon\*** - shrimp tempura, avocado, eel, tobiko, sweet sauce 19.5

**Spanish Dynamite\*** - yellowtail, onion, mixed spicy crab, tuna, jalapeño, cilantro, ponzu sauce 19.5

**Tidal Wave** - shrimp tempura, crab meat, avocado, cream cheese, honey-wasabi, sweet sauce, potato crunch 21

**Geisha\*** - spicy crab, red onion, avocado, salmon, ikura, egg yolk, wakame, house made miso mustard sauce 21

**Hot Night Roll\*** - spicy crab, eel, avocado, seared spicy tuna, truffle oil, enoki mushroom, parmesan cheese, sweet sauce 19.5

## NIGIRI & SASHIMI

(2pc nigiri / 3pcs sashimi)

**Bluefin Toro** 18 / 21

**Tuna** 12 / 16

**Salmon** 10 / 15

**Hamachi** 10 / 15

**Albacore** 10 / 15

**Unagi** 11 / 15

**Ebi** 8 / 12

## DESSERT

**Mochi Ice Cream**  
choice of two 8

**Red Bean Jelly** 11

## RAW BAR

**Shrimp Cocktail** - jumbo shrimp, cocktail sauce 23

**Oysters Half Dozen\*** - oysters, cocktail sauce, horseradish, ponzu sauce 18

**Albacore Ceviche\* (6pc)** - seared albacore, shiso leaves, cilantro, jalapeño, tobiko, yuzu ponzu, radish 21

**Tartare\*** - sushi rice, spicy tuna, crab meat, avocado, ikura, micro greens, tobiko, brown sauce 22

## CLASSIC ROLLS

**California Roll** - crab meat, avocado, cucumber 11

**Spicy Tuna Roll\*** - tuna, chili oil, scallion, cucumber 11

**Philly Roll** - smoked salmon, avocado, cream cheese 12

**Shrimp Tempura Roll** - shrimp tempura, spicy mayo, cucumber, scallion, sweet sauce 13

**Avocado Roll** - avocado, sesame seeds 11

**Eel Roll** - cooked freshwater eel, cucumber, avocado, scallion, sweet sauce 13

## BOWLS

**Tuna Poke\*** - fresh tuna, sushi rice, furikake, ginger pickle, avocado, red onion, cucumber, potato crunch, tamago, micro greens, house made poke dressing 22

**Salmon Poke\*** - fresh salmon, sushi rice, furikake, ginger pickle, avocado, red onion, cucumber, potato crunch, tamago, micro greens, house made poke dressing 22

**Unagi Donburi** - fresh eel, sushi rice, furikake, ginger pickle, avocado, red onion, cucumber, potato crunch, micro greens, house made poke dressing 22

**WICKER PARK**  
SEAFOOD & SUSHI

An 18% Gratuity will be added to parties of 6 or more

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## BEER

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### PREMIUM DRAFT

**Sapporo** - Japan

**Goose Island IPA** - Chicago, IL

**Stella Artois** - Belgium

**Bud Light** - St. Louis, MO

### BOTTLES & CANS

**Kirin Light** - Japan

**Asahi** - Japan

**Blue Moon** - U.S.

**Miller Lite** - U.S.

**Lagunitas IPA** - U.S.

**Samuel Adams Boston Lager** - U.S.

**Heineken 0.0** - Holland (NA)

## CLASSIC COCKTAILS

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### Hand Shaken Bloody Mary

Ketel One Vodka, Elements Bloody Mary Elixir, celery stalk, pepperoncini, pickle stuffed olive, lime wedge, chili salt rim

### Mimosa

Mionetto Prosecco, orange juice

### Long Island Iced Tea

Absolut, Tanqueray, Casa Noble Silver, Bacardi Superior, Cointreau, Elements Citra Sour, Coca-Cola, lime

### Margarita

Jose Cuervo Tradicional Tequila, Elements Citra Sour, triple sec & lime

### Cadillac Margarita

Patrón Silver, Grand Marnier, agave nectar, fresh lime, salt rim

### American Mule

Tito's Handmade Vodka, ginger beer, fresh lime juice, lime garnish

### Old Fashioned

Knob Creek Rye Whiskey, angostura bitters, simple syrup, cherry, orange peel

### Mai Tai

Flor de Caña Gran Reserva 7yr Rum, Cointreau, fresh lime juice, orgeat, club soda, mint leaves, angostura bitters, mint sprig

### Cosmopolitan

Absolut Citron, Cointreau, fresh lime & cranberry juices, lemon peel garnish

### Mojito

Bacardi Superior, fresh mint & lime juice, soda water, simple syrup, mint & lime garnish

### Manhattan

Maker's Mark Bourbon, Carpano Antica, angostura bitters, cherry

### Aperol Spritz

Aperol, Mionetto Prosecco, soda water, orange

### Negroni

Hendrick's, Campari, Carpano Antica, orange peel

## WINE

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### WHITE

**Del Vento Pinot Grigio**

**Altitude Project Chardonnay**

**Villa Maria Sauvignon Blanc**

**Chalk Hill Chardonnay**

### RED

**Altitude Project**

**Cabernet Sauvignon**

**Decoy Merlot**

**Nielson Pinot Noir**

**Alamos Malbec**

**Hess Shirtail Ranches**

**Cabernet Sauvignon**

### SPARKLING & ROSÉ

**The Four Graces Rosé**

**Mionetto Prosecco**

## COLD SAKE BOTTLES

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**Hakushika Junmai Ginjo** - fresh, fruity, subtle sweet flavor, smooth finish

**Kurosawa Junmai Kimoto** - dry, full of taste, sharp finish, powerful flavor or rice

**Awa Yuki Sparkling** - dry, full of taste, sharp finish, powerful flavor or rice

## SHO CHU

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**Imo Soju Hama No Imota** - distilled from sweet potato & rice, faint suggestions of sweet potato, soft & earthy

## PLUM WINE

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**Hakutsuru** - genuine plum wine fermented from plum juice, sweet & tangy flavor

## SPIRITS

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**Vodka** - Grey Goose, Absolut, Absolut Citron, Ketel One, Tito's Handmade Vodka, Wheatley, Helix

**Gin** - Hendrick's, Tanqueray, Beefeater

**Bourbon & Whiskey** - Suntory Whisky Toki, Basil Hayden's, Bulleit, Woodford Reserve, Fireball, Knob Creek Rye, Templeton Rye, Maker's Mark, Crown Royal, Jameson, Jack Daniel's, Jim Beam

**Tequila** - Patrón Silver, Casamigos Reposado, Don Julio Blanco, Casa Noble Silver, 1800 Añejo, 1800 Reposado, Jose Cuervo Tradicional

**Rum** - Flor de Caña Gran Reserva 7 yr, Malibu, Captain Morgan, Bacardi Superior

**Scotch** - Balvenie 14 yr Caribbean Cask, Glenfiddich 14 yr, Macallan 12 yr, Johnnie Walker Black, Johnnie Walker Red

**Cognac & Liqueurs** - Hennessy VS, Aperol, Grand Marnier, Baileys, Campari, Cointreau, Disaronno Originale, Kahlúa, St-Germain, Carpano Antica, Carpano Bianco, Fernet Branca

