

# HOT

## EDAMAME

steamed soy bean pods, with salt (hot or cold) ... 8

## SPICY GARLIC EDAMAME

pan-fried with garlic, butter, chili oil ... 9

## MUSHROOM TOBANYAKI

mushroom medley, garlic, butter, sake ... 14

## AGEDASHI TOFU

deep-fried tofu, seasoned soy broth, scallion, dried bonito fish ... 9

## GYOZA (POTSTICKERS)

choice of pork or vegetarian soybean protein ... 9

## SHRIMP & VEGETABLE TEMPURA

tempura-battered shrimp & assorted fresh vegetables ... 17

## VEGETABLE TEMPURA

tempura-battered assorted fresh vegetables ... 12

## GREEN BEAN TEMPURA

tempura-battered, assorted dips ... 10

## ROCK SHRIMP TEMPURA

tempura-battered shrimp, sweet & spicy glaze, arugula, citrus dressing ... 15

## DYNAMITE

scallop, shrimp, shiitake, fish eggs, baked in spicy mayo-butter sauce... 14

## SOFT SHELL CRAB

crispy fried soft shell crab, ponzu ... 16

## EBI SHUMAI (4)

steamed shrimp dumplings, spicy mustard sauce, tangy soy dipping sauce ... 9

## BACON CRAB RANGOON (5)

housemade crispy dumplings, crab, bacon cream cheese, mango sweet & sour dip ... 9

## TORI KARA (4)

Japanese spicy chicken wings ... 12

## TATSUTA AGE

Japanese-style fried chicken nuggets ... 9

## CHICKEN YAKITORI

skewered teriyaki chicken thighs, bell pepper, onion ... 12

## ASPARAGUS BEEF ROLLS (8)

grilled beef, asparagus, scallion, teriyaki ... 15

## PORK BELLY STEAM BUNS (3)

open-faced bao bun, braised soy-marinated pork belly, cabbage, scallion, sesame seed ... 14

# COLD & SALADS

## KYURI SU

sliced cucumber, rice vinegar dressing ... 6

## GOMA AE

blanched spinach, sweet sesame sauce ... 8

## HIYASHI WAKAME

marinated seaweed, red pepper flakes, sesame seed ... 7

## OSHINKO MORIAWASE

assorted pickled Japanese vegetables ... 7

## VEGETABLE SPRING ROLL

soy paper wrap, shiitake, avocado, noodles, cilantro, tangy soy dipping sauce ... 10

## KAMEHACHI SALAD (small / large)

romaine, carrot, broccoli, tomato, white mushroom, cucumber, cabbage, house dressing ... 6 / 10

*add tofu +4 / chicken +5 / salmon +8*

## SEAFOOD SUNOMONO

snow crab, octopus, shrimp, seaweed, cucumber, sesame seed, rice vinegar dressing ... 18

## OYSTER SHOOTER\*

quail egg, scallions, ponzu ... MP

## UNI SHOOTER\*

cucumber, tobiko, shiso ... MP

## CRAB COCKTAIL SALAD

soft shell crab, snow crab, carrot, arugula, cabbage, fish eggs, house dressing, wasabi mayo, sweet unagi sauce, sesame seed ... 18

## TUNA TARTARE SALAD\*

tuna, escolar, carrot, arugula, cabbage, fish eggs, house dressing, wasabi mayo, sweet unagi sauce, sesame seed ... 18

## TUNA TATAKI\* (5)

seared tuna, avocado, chimichurri-ponzu sauce ... 16

## TUNA TACOS\*

soy-sesame marinated tuna, avocado, cilantro, scallion, spicy mayo, crispy wonton shells ... 14

## CHIBI SASHIMI\*

6 pieces of sashimi: 2 pieces tuna, 2 pieces salmon, 2 pieces yellowtail ... 19

## TRUFFLE SALMON\* (6)

salmon sashimi, soy-truffle sauce, microgreens ... 16

## HAMACHI JALAPENO\* (5)

yellowtail sashimi, jalapeño, citrus-truffle ponzu ... 16

## FISH TO START\*

6 pieces of sashimi (tuna, yellowtail, salmon), soy sauce, green onion, cilantro, black flying fish roe ... 20

**SASHIMI SALAD** tuna, salmon, yellowtail, seasonal greens, vegetables, choice of spicy sauce or house dressing ... 21

**NO SUBSTITUTIONS, PLEASE. MENU ITEMS SUBJECT TO AVAILABILITY & PRICE CHANGE.**

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# NOODLES & SOUPS

## SUKIYAKI

thinly sliced beef in broth, vegetables, clear noodles ... 26

## NABEYAKI UDON

thick noodles in soy broth, soft-cooked egg, fishcake, chicken, side of tempura shrimp ... 17

## TEMPURA UDON

thick noodles in soy broth, side of shrimp & vegetable tempura ... 16

## NAGASAKI UDON

thick noodles in spicy seafood broth, mussels, squid, prawn, vegetables ... 22

## TONKOTSU RAMEN

ramen noodles in pork broth, braised pork belly, scallion, fishcake, pickled mustard leaf ... 16

## SPICY CHICKEN RAMEN

ramen noodles in chicken broth, ground chicken, scallion, fishcake ... 15

## SOBA SOUP

soba noodles in shio ramen broth, scallion, kelp, spinach ... 14

## TEN ZARU SOBA

chilled buckwheat noodles, side of shrimp & vegetable tempura, soy-based dipping sauce ... 16

## YAKI SOBA

pan fried Japanese thin noodles with vegetables, soy-based sauce ... 12

*add chicken +3 / beef +4 / shrimp +5*

## YAKI UDON

pan fried Japanese thick noodles with vegetables, garlic-soy sauce ... 12

*add chicken +3 / beef +4 / shrimp +5*

# SIDES & SAUCES

**WHITE RICE** ... 3

**BROWN, BLACK or SUSHI RICE** ... 4

## HIJIKI

seaweed, sweet soy, chicken, peas ... 4

## TERIYAKI SAUCE

per ounce ... 1

## KAMEHACHI DRESSING

per ounce ... 1

## SPICY MAYO

per ounce ... 1

## ANY OTHER SAUCE

per ounce ... 1

## MISO SOUP

traditional Japanese soup ... 4

## KIZAMI WASABI

wasabi relish ... 3

## FRESH WASABI

grated wasabi ... 4

# ENTREES

## TONKATSU

panko-breaded pork tenderloin, Japanese barbecue sauce ... 20

## CHICKEN KATSU

panko-breaded chicken breast cutlet, Japanese barbecue sauce ... 19

## ASIAN CHIMICHURRI SKIRT STEAK

marinated & grilled, arugula, fingerling potatoes, yuzu aioli ... 29

## NY STRIP TERIYAKI

grilled new york strip, teriyaki ... 38

## SALMON TERIYAKI

atlantic salmon, teriyaki ... 27

## CHICKEN TERIYAKI

grilled chicken breast, orange-ginger teriyaki ... 20

## CHILEAN SEA BASS

citrus & sake marinade, grilled asparagus, topped with miso butter ... 34

## BENTO BOX

chicken, beef or salmon teriyaki, shrimp & vegetable tempura, california roll ... 27

## CHA HAN

Japanese fried rice with onions, carrots, egg, scallion, shiitake, ginger ... 13

*add chicken +3 / beef +4 / shrimp +5*

# POKE BOWLS

CHOOSE A BASE - WHITE RICE, BROWN RICE, SUSHI RICE OR MIXED GREENS

CHOOSE A (MARINATED OR PLAIN) PROTEIN - VEGETABLES, TOFU, TUNA OR SALMON

## HACHI CLASSIC

cucumber, carrot, avocado, scallion, seaweed salad, edamame, pickled ginger, Kamehachi dressing ... 18

## FIRE

scallion, flying fish roe, jalapeño, avocado, cilantro, pickled ginger, wasabi mayo, spicy red sauce, Kamehachi dressing ... 18

## LUAU

pineapple, shiitake, scallion, fried onion, cucumber, avocado, pickled ginger, spicy mayo, teriyaki ... 18

## BUILD YOUR OWN

combine a base, protein, toppings and sauces ... 18

**toppings:** avocado, carrot, cilantro, cucumber, edamame, flying fish roe, jalapeño, Japanese pickled vegetables, pickled ginger, pineapple, seaweed salad, scallion, shiitake, tempura crunch

**saucés:** chili oil, Kamehachi dressing, spicy mayo, spicy red sauce, sweet miso, teriyaki, wasabi mayo

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## NIGIRI/SASHIMI\*

SUBJECT TO AVAILABILITY

### BOTAN EBI

sweet raw shrimp ..... 7

### EBI

cooked shrimp ..... 5

### HAMACHI

yellowtail ..... 6

### HIRAME

fluke ..... 6

### HOTATE

scallop ..... 6

### IKA

squid ..... 5

### IKURA

salmon roe ..... 7

### INARI

tofu pocket ..... 5

### KANI

alaskan snow crab ..... 8

### MADAI

red sea bream ..... 6

### MAGURO

tuna ..... 6

### HON MAGURO

bluefin tuna .....MP

### CHUTORO

bluefin tuna, medium fat ..... MP

### TORO

bluefin tuna, fatty ..... MP

### MASAGO

fish eggs ..... 6

### NAMASAKE

fresh salmon ..... 5

### SABA

mackerel ..... 4

### SHIMA AJI

striped jack ..... 6

### SMOKED SALMON

it's smoked salmon ..... 5

### TAKO

octopus ..... 5

### TAMAGO

rolled omelet ..... 4

### TOBIKO

flying fish roe ..... 7

### UNAGI

freshwater eel ..... 6

### UNI

sea urchin roe ..... MP

### WALU

escolar ..... 5

### WHITE TUNA

albacore ..... 5

## MORIAWASE\*

ASSORTMENTS - SERVED WITH MISO SOUP

### SASHIMI ZEN

chef's selection: 12 pieces of assorted sashimi ... 32

### SASHIMI DEKAI

chef's selection: 18 pieces of assorted sashimi ... 42

### NIGIRI MORIWASE

chef's selection: 9 pieces of assorted nigiri ... 30

### SUSHI & SASHIMI COMBO

chef's assortment of sushi & sashimi ... 38

### SUSHI A

tuna, salmon, whitefish, shrimp, mackerel, tamago, cucumber roll ... 24

### SUSHI B

tuna, salmon, yellowtail, whitefish, shrimp, mackerel, tamago, tuna roll ... 29

### KAMEHACHI COMBO

tuna, yellowtail, salmon, shrimp, spicy tuna roll, California roll ... 28

## DONBURI-MONO\*

SUSHI RICE BOWLS - SERVED WITH MISO SOUP

### CHIRASHI DON

chef's assortment of sashimi ... 30

### SASHIMI DON

choice of tuna, yellowtail or fresh salmon ... 32

### UNAGI DON

9 pieces of freshwater eel ... 34

## SIGNATURE MAKI MONO\*

SPECIALTY SUSHI ROLLS - SERVED WITH GINGER & WASABI

### BLAZING HAMACHI

spicy tuna mix, cucumber, hamachi, red tobiko, jalapeño, ponzu ... 19

### CROUCHING TUNA, HIDDEN CRAB

snow crab, cucumber, avocado, spicy tuna, spicy mayo, topped with microgreens ... 20

### DYNAMITE ROLL

scallop, shrimp, fish eggs, broiled with spicy mayo, avocado, asparagus, unagi ... 22

### MAY FLOWER

tempura shrimp, snow crab, avocado, scallion, spicy tuna, sweet chili aioli ... 20

### NORTHBROOK ROLL

fried soft shell crab, fish eggs, cucumber, unagi, avocado, sweet or spicy ... 25

### OCEAN DRIVE

tuna, salmon, hamachi, jalapeño, cilantro, asparagus, spicy mayo, soy paper wrap, ginger dressing, chili oil ... 19

### RED DRAGON

snow crab, shrimp tempura, avocado, sweet unagi sauce, spicy sauce, fried onion ... 19

### SPICY TUNA CRUNCH

crab, cucumber tempura crunch, spicy tuna, potato crunch, sweet unagi and wasabi sauce ... 19

### SPICY TUNA DLX DLX

snow crab, scallion, crunch, tuna, spicy tuna, sweet unagi sauce, wasabi mayo, tobiko ... 21

### WONDERFUL ROLL

tempura shrimp, crab, spicy scallop, avocado, potato crunch, sweet & spicy sauce ... 21

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# MAKI MONO\*

SUSHI ROLLS - SERVED WITH GINGER & WASABI

<b>CALIFORNIA</b> snow crab, avocado, cucumber .....	13
<b>CALIKAMA</b> crab stick, avocado, cucumber .....	9
<b>CHICAGO CRAZY</b> tuna, yellowtail, salmon, crab stick, cucumber, lettuce, fish eggs .....	17
<b>DRAGON</b> freshwater eel, tempura crunch, avocado, sweet unagi sauce .....	17
<b>EBIKYU DELUXE</b> shrimp, cucumber, avocado .....	10
<b>GREEN TURTLE</b> freshwater eel, tempura crunch, shrimp, flying fish roe, wasabi mayo .....	17
<b>KAMEHACHI</b> tuna, avocado, cucumber, fish eggs .....	12
<b>NEGI HAMACHI</b> yellowtail, scallion .....	9
<b>NEGI MAGURO</b> tuna, scallion .....	9
<b>NEW YORK</b> smoked salmon, cream cheese, scallion .....	9
<b>RAINBOW</b> crab, avocado, cucumber, tuna, yellowtail, salmon, shrimp .....	19
<b>SAKEYYU</b> fresh salmon, cucumber .....	9
<b>SPECIAL SALMON</b> smoked salmon, scallion, cucumber, fish eggs, tempura crunch, mayo, sweet unagi sauce .....	12
<b>SPICY SALMON DELUXE</b> fresh salmon, avocado, cucumber, spicy mayo .....	10
<b>SPICY SCALLOP DELUXE</b> scallop, avocado, cucumber, spicy mayo .....	10
<b>SPICY TUNA</b> tuna, spicy mayo .....	8
<b>SPICY TUNA DELUXE</b> tuna, avocado, cucumber, spicy mayo .....	10
<b>SPIDER</b> soft shell crab, scallion, masago, cucumber .....	15
<b>SUMMER</b> tuna, yellowtail, jalapeño, avocado, fish eggs, cilantro, spicy mayo, sesame chili oil, lime .....	15
<b>SUNSET</b> snow crab, avocado, cucumber, fresh salmon, salmon roe, sweet miso sauce .....	19
<b>TEKKA</b> tuna .....	7
<b>TEMPURA SHRIMP</b> shrimp tempura, scallion, mayo, cucumber .....	9
<b>UNAKYU</b> freshwater eel, cucumber .....	10

# MAKI MONO VEG

SUSHI ROLLS - SERVED WITH GINGER & WASABI

<b>A.A.C.</b> avocado, asparagus, cucumber .....	8
<b>FUTO</b> spinach, shiitake, gourd, fried egg, pickled Japanese radish .....	10
<b>KAMPYO</b> pickled Japanese gourd .....	7
<b>KAPPA</b> cucumber .....	6
<b>OSHINKO</b> pickled Japanese radish .....	6
<b>SHIITAKE</b> shiitake mushroom, avocado .....	8
<b>SWEET POTATO</b> tempura-battered sweet potato .....	8
<b>VEGGIE CRUNCH</b> sweet potato, cucumber, avocado, asparagus, tempura crunch, sweet sauce .....	10



**KAMEHACHI** CHICAGO'S ORIGINAL SUSHI BAR

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# LUNCH SPECIALS

MONDAY - FRIDAY, 11:30 AM - 3:00 PM

## RICE BOWLS

SERVED OVER WHITE RICE WITH YOUR CHOICE OF MISO SOUP OR SIDE SALAD  
(SUBSTITUTE BROWN, BLACK OR SUSHI RICE FOR AN ADDITIONAL \$1)

### LOLLA 14

*(choice of beef, chicken, tofu or potstickers)*

arugula, carrot, yuzu aioli, edamame,  
teriyaki, spicy mayo, spicy red sauce

### TERIYAKI 14

*(choice of beef, chicken, or tofu)*

stir-fried seasonal vegetables

### KATSU DON 16

panko-breaded pork tenderloin, onion,  
sweet dashi broth, egg

### SASHIMI SALAD 17

tuna & salmon sashimi, tobiko,  
arugula, romaine, seasonal  
vegetables, topped with spicy sauce  
and Kamehachi house dressing

## JAPANESE BENTO BOXES\*

SERVED WITH MISO SOUP, CUCUMBER SALAD, EDAMAME, 1/2 CALI-  
FORNIA ROLL & 1/2 SPICY TUNA DELUXE ROLL

### BENTO A 21

choice of salmon, chicken or  
beef teriyaki

### BENTO B 24

marinated  
chilean sea bass

### BENTO C 18

choice of pork or  
chicken katsu

## MAKI COMBOS\*

SERVED WITH YOUR CHOICE OF MISO SOUP OR SIDE SALAD

### CLASSIC 16

3 pcs california  
3 pcs tuna  
3 pcs salmon cucumber

### SPICY 18

3 pcs spicy tuna deluxe  
3 pcs spicy salmon deluxe  
3 pcs hamachi jalapeño

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# COCKTAILS

## SAMURAI BULLET

bourbon, orange bitters, lemon, blueberry-basil syrup, citrus soda ... 14

## GREEN TURTLE

midori, vodka, lemon, pineapple ... 14

## YUZU CUCUMBER TONIC

gin, lemon, yuzu syrup, cucumber, tonic water ... 14

## LYCHEE-TINI

vodka, lychee liqueur, lychee fruit ... 14

## MAI TAI

light & dark rum, amaretto, cherry brandy, pineapple, orange ... 14

## TOKYO COSMO

lemon vodka, elderflower liqueur, lime, cranberry ... 14

## NEW YORK SOUR

bourbon, sour mix, pinot noir ... 14

## OSAKA DONKEY

gin, elderflower liqueur, lime, ginger beer ... 14

# BEER

SAPPORO lager 12oz / 20.3oz	6 / 10
KIRIN ICHIBAN malt lager 12oz / 20.3oz	6 / 10
SAPPORO LIGHT lager 12oz	6
MOODY TONGUE JUICED LYCHEE IPA 12oz	8
HITACHINO NEST white ale 12oz	10

# RED WINE

	glass	bottle
UNDERWOOD 2019 pinot noir Oregon	11	44
THE FARM 2020 pinot noir California	12	48
TERRAZAS 2020 malbec Argentina	12	48
J. LOHR 2018 cabernet sauvignon California	12	48
AUSTIN HOPE 2020 cabernet sauvignon California	15	60
THE PRISONER 2019 red blend California	17	60
SINEGAL 2019 cabernet sauvignon Napa Valley	70	

# WHITE WINE

	glass	bottle
TERLATO 2021 pinot grigio Italy	12	48
BARONE FINI 2021 pinot grigio Italy	11	44
FOREFATHERS 2019 sauvignon blanc New Zealand	14	56
WENTE 2018 chardonnay California	12	48
KIONA 2017 riesling Washington	13	52
TREANA 2022 sauvignon blanc California	12	48
SINGING TREE 2018 chardonnay California	14	56
FLOWERS 2021 chardonnay Sonoma	50	

# BUBBLES & ROSE

	glass	bottle
RIVAROSE brut prestige rosé France	11	44
VEUVE CLICQUOT champagne France	20	80
WHISPERING ANGEL 2021 rosé France	13	52
HAKUTSURU plum wine Japan	10	36

# SAKE

	glass	bottle
TENSEI "ENDLESS SUMMER" tokubetsu honjozo, 720mL <i>bright . fresh . salted melon finish</i>	13	78
TENTAKA "HAWK IN THE HEAVENS" tokubetsu junmai, 300mL <i>earthy flavors . rich . dry finish</i>	12	36
TAKA "NOBLE ARROW" tokubetsu junmai, 720mL <i>green melon . spearmint . herbal finish</i>	13	78
WAKATAKE "ONIKOROSHI" junmai ginjo, 300mL <i>plum . caramel . umami</i>	12	36
YOSHI NO GAWA "WINTER WARRIOR" junmai ginjo, 300mL <i>lightly floral . honeydew . lychee fruit</i>	11	34
NARUTOTAI "DRUNKEN SNAPPER" ginjo nama genshu, 720mL <i>fruity . acidic . dry finish</i>	14	84
KUROSAWA junmai, coarsely filtered nigori, 300mL <i>light . fruity . creamy</i>	11	34
KONTEKI "TEARS OF DAWN" daiginjo, 300mL <i>tropical banana . truffle . smooth finish</i>	14	42
TAKATENJIN "SOUL OF THE SENSEI" junmai daiginjo, 720mL <i>honeydew . green apple . clean finish</i>	14	84

# BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE	3
PINEAPPLE, APPLE, TOMATO, ORANGE, CRANBERRY JUICES	3
LEMONADE, ICED TEA	3
GREEN TEA	4
SARATOGA STILL WATER	6
SARATOGA SPARKLING WATER	6

PLEASE NOTE: A CORKAGE FEE WILL APPLY TO ANY BEVERAGES NOT OFFERED BY KAMEHACHI.

Please drink responsibly.