



## STARTERS

<b>Oysters - 1/2 Dozen</b> <sup>GF</sup> <i>yukari mignonette, finger lime</i>	<b>24</b>	<b>Bang Bang Lion's Mane</b> <i>spicy mayo, chives, lime zest</i>	<b>12</b>
<b>Chicken Karaage</b> <i>fried chicken, fire sauce</i>	<b>12</b>	<b>Seaweed Salad</b> <sup>GF</sup> <i>galician seaweed, cucumber, garlic soy</i>	<b>7</b>
<b>Edamame</b> <sup>GF</sup> <i>sauteed, umami dust</i>	<b>6</b>	<b>Tako Yaki Fritters</b> <i>octopus, corn, sweet soy, dashi mayo</i>	<b>11</b>
<b>Miso Soup</b> <sup>GF</sup> <i>dry aged dashi, tofu, negi, wakame</i>	<b>5</b>	<b>Crispy Tuna Bites</b> <i>spicy tuna, yuzu soy</i>	<b>13</b>

## OMAKASE EXPERIENCE | 175

The best of the best. All of our dry aged selections.  
\*Inquire for Availability\*

## NIGIRI/SASHIMI (1pc)

<b>Steak &amp; Eggs</b> <i>A5 wagyu</i>	<b>20</b>
<b>Sake</b> <i>dry aged ora king salmon</i>	<b>6</b>
<b>Hotate</b> <i>hokkaido scallop</i>	<b>7</b>
<b>Kanpachi</b> <i>dry aged amberjack</i>	<b>7</b>
<b>Hiramasa</b> <i>dry aged king fish</i>	<b>7</b>
<b>Zuke Sake</b> <i>dry aged marinated salmon</i>	<b>6</b>
<b>Madai</b> <i>japanese snapper</i>	<b>6</b>
<b>Sawara</b> <i>dry aged japanese spanish mackerel</i>	<b>10</b>
<b>Akami</b> <i>lean bluefin tuna</i>	<b>7</b>
<b>Chutoro</b> <i>medium fatty bluefin tuna</i>	<b>9</b>
<b>Otoro</b> <i>super fatty bluefin tuna</i>	<b>12</b>
<b>Uni</b> <i>sea urchin</i>	<b>15</b>
<b>Uni Toro</b> <i>sea urchin, bluefin</i>	<b>13</b>
<b>Uni Ikura</b> <i>sea urchin, salmon roe</i>	<b>13</b>
<b>Unagi</b> <i>freshwater eel</i>	<b>6</b>

## SETTO

<b>Classic Setto</b> <i>8pcs nigiri akami, dry aged salmon, dry aged hiramasa, dry aged zuke salmon</i>	<b>38</b>	<b>Bluefin Tuna</b> <i>2pcs each nigiri akami, chutoro, otoro</i>	<b>44</b>
<b>Tokushu Setto</b> <i>12pcs nigiri bluefin, dry aged &amp; seasonal fish</i>	<b>67</b>	<b>Dry Aged Ora King Salmon</b> <i>2pcs each nigiri fresh, marinated, seared + ikura</i>	<b>30</b>
<b>Tokushu Loaded</b> <i>12pcs nigiri   6pcs sashimi everything maki</i>	<b>98</b>		

## MAKI

<b>The Big Tuna</b> <sup>GF</sup> <i>akami, chutoro, otoro, shiso, avo, negi</i>	<b>23</b>	<b>Seared Spicy Scallop</b> <i>avo, cucumber, panko crumbs, fried shallots</i>	<b>20</b>
<b>Fire Salmon</b> <i>tempura shrimp, avo, oshinko, chili strings fire sauce, chives</i>	<b>20</b>	<b>The Everything</b> <i>tuna, salmon, white fish, avo, cucumber</i>	<b>17</b>
<b>"Hamachi" Serrano</b> <sup>GF</sup> <i>avo, cucumber, serrano mayo</i>	<b>17</b>	<b>The Kraken</b> <sup>GF</sup> <i>bluefin, spicy octopus, yukari mayo, cucumber</i>	<b>21</b>
<b>Hidden Dragon</b> <i>eel, tempura shrimp, avo, fried shallots</i>	<b>18</b>	<b>1 Up</b> <i>truffle mayo, pickled &amp; roasted shiitake crispy enoki</i>	<b>15</b>
<b>California King</b> <sup>GF</sup> <i>red crab, dashi mayo, avo</i>	<b>21</b>	<b>Seared Miso Salmon</b> <sup>GF</sup> <i>asparagus, avo, chives, yuzu miso</i>	<b>16</b>
<b>Spicy Bluefin Tuna</b> <sup>GF</sup> <i>negi, fried garlic, spicy mayo</i>	<b>15</b>	<b>Shrimp Tempura</b> <i>asparagus, negi, spicy mayo</i>	<b>13</b>

## TABLESIDE OMAKASE | 125

get a taste of our premium  
omakase at your table  
\*Available for Dinner Only\*

## DESSERT

<b>Cotton Cheesecake</b> <i>japanese cheesecake, berry sauce, streusel</i>	<b>12</b>
<b>Mochi Ice Cream</b> <i>rotating selection</i>	<b>4</b>
<b>Tamago</b> <sup>GF</sup> <i>japanese omelette, CH Honey</i>	<b>4</b>

## BINCHOTAN GRILL

available wednesday - saturday dinner

### Binchotan Sampler <sup>GF</sup> | 28

chicken thigh, short rib, salmon skewer, shiitake & asparagus

<b>Chicken Thigh</b> <sup>GF</sup> <i>long pepper tare, negi, shichimi</i>	<b>6</b>	<b>Short Rib</b> <sup>GF</sup> <i>sesame soy</i>	<b>9</b>
<b>Salmon Skewer</b> <sup>GF</sup> <i>yuzu miso</i>	<b>13</b>	<b>Shiitake &amp; Asparagus</b> <sup>GF</sup> <i>nori butter</i>	<b>5</b>
<b>Jack Kama</b> <sup>GF</sup> <i>ponzu</i>	<b>16</b>	<b>Salmon Kama</b> <sup>GF</sup> <i>ponzu</i>	<b>15</b>

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness

## COCKTAILS | 16

<b>Malort White Negroni</b> <i>Jeppson's Malort, Barrel Aged CH London Dry Gin, Blanc Vermouth, Grapefruit Bitters</i>	<b>Choose Your Old Fashioned   22</b> <i>Jeppson's Cask, Suntory Toki Whisky, or 5 Sentidos Mezcal</i>	<b>Baby Sharks</b> <i>CH Vodka, Strawberry, Red Bell Pepper, Cucumber, Serrano</i>
<b>Quyana   18</b> <i>Coconut Oil &amp; Wagyu Fat Washed CH Rum, Wiedmann's Rum, Bitterdog, Berries, Yuzu</i>	<b>Suntory Vesper</b> <i>Roku Gin, Haku Vodka, Aquavit, Chive Oil</i>	<b>Umami Karai   18</b> <i>Don Julio Blanco Tequila, Sake, Yuzu, Wasabi, Ginger Honey</i>
<b>Sweater Weather</b> <i>Jeppson's 90 Proof Bourbon, Nutmeg, Cinnamon Maple, Apple Cider, Black Walnut Bitters</i>	<b>Mez Round &amp; Find Out</b> <i>Espadin Mezcal, Wild Thai Banana Cacao Tea, Amargo de Chile, Lime, Black Walnut Bitters</i>	<b>My Jinji</b> <i>CH Key Gin, Thyme, Hojicha, Green Tea, Lemon, Shiso Bitters, Nori Yukari Rim</i>
<b>Toki Highball   12</b> <i>Suntory Toki Whisky, Soda, Lemon</i>	<b>Cease &amp; Desist</b> <i>CH London Dry Gin, Lapsang Souchong, Ginger, Honey</i>	<b>Espresso Martini</b> <i>CH Vodka, Dark Matter Coffee</i>

## SAKE

JINSEI MOTTO PRESENTS

### KOJIMAYA FAMILY glass 300 720

**Sunrise | Junmai Ginjo** ..... 18 ..... 105  
*green apple, melon, soft & smooth*

**Divine Droplets | Junmai Daiginjo** ..... 24 ..... 150  
*white peach, lily, refreshing & pure*

**Untitled | Cedar Barrel Aged** ..... 190  
*maple, black cherry, remarkably intense & concentrated*

**Ultraluxe | Junmai Daiginjo Fukurotsuri** ..... 270  
*pear, sweet rice, seamless & silky*

### CRISP, AROMATIC, LIGHT glass 300 720

**Tears of Dawn | Daiginjo** ..... 49 .....  
*tropical pineapple, anise seed, truffle*

**Wandering Poet | Junmai Ginjo** ..... 50 .....  
*ripe honeydew, green herbs, crisp acidity*

**Moon on the Water | Junmai Ginjo** ..... 19 ..... 63 ..... 120  
*pineapple, violet, fennel*

**Amabuki Black Rice | Junmai Ginjo Nama** ..... 22 ..... 128  
*hibiscus, juniper, raspberry*

**Sword of the Sun | Tokubetsu Honjozo** ..... 88  
*cucumber, green tea, melon rind*

**Watari Bune Ferry Boat | Junmai Ginjo** ..... 105  
*banana peel, pineapple, melon*

**Born Gold | Junmai Daiginjo** ..... 112  
*green apple, sweet rice, peach*

**Pearls of Simplicity | Junmai Daiginjo** ..... 78 ..... 130  
*asian pear, apple, white flower*

### DRY, UMAMI, BOLD glass 300 720

**Tozai Typhoon | Futsu Shu** ..... 10 .....  
*chestnut, sweet rice, melon*

**Bride of the Fox | Junmai Ginjo** ..... 17 ..... 56 .....  
*ripe mango, grilled nuts, white chocolate*

**Yuhō Eternal Embers | Junmai** ..... 15 ..... 81  
*umami, fig, pear cider*

**Amabuki Strawberry | Junmai Ginjo Nama** ..... 87  
*pear, plum, strawberry*

**Drunken Snapper | Ginjo Nama Genshu** ..... 94  
*white grape, pear, melon*

**Born | Muroka Nama Genshu** ..... 21 ..... 126  
*honey comb, leather, tropical fruit*

### NIGORI glass 300 720

**Dassai 45 | Junmai Daiginjo** ..... 18 ..... 105  
*cream, muscat grape, melon*

**Dreamy Cloud | Tokubetsu Junmai Nigori** ..... 14 .....  
*dark plum, citrus peel, nutty*

### CANS 180

**Bushido | Ginjo Genshu** ..... 18

## BEER

**Old Style Lager** ..... 5

**Asahi Japanese Lager** ..... 7

**Haymarket Blood Orange Blonde Ale** ..... 7

**Montucky Cold Snack Lager (16oz)** ..... 7

**Moody Tongue Toasted Rice Lager** ..... 9

**Hitachino Nest White Ale** ..... 12

**Wednesday Cat Wheat Ale** ..... 15

## JEPPSON'S

**Malort Shot** ..... 5  
*Try our BAM, 312 & Anti Hero Malort*

**Chicago Handshake** ..... 8  
*Shot of Malort and Old Style*

**Jeppson's Bourbon** ..... 17  
*100 Proof, Cask Strength, Sherry Cask, Cognac Cask*

**Malort Spritz Can** ..... 8

## JAPANESE WHISKY (10z)

**Toki | Make it a Highball!** ..... 12

**Nikka Coffey Grain** ..... 11

**Yoichi Single Malt** ..... 16

**Hibiki Harmony** ..... 18

**Yamazaki 12** ..... 23

**Yamazaki 18** ..... 75

**Yamazaki 18 Mizunara Cask 100th Anniversary** ..... 180

**Hakushu 12** ..... 24

**Hakushu 18 Peated Malt 100th Anniversary** ..... 170

**Shibui 10 Year** ..... 23

**Okayama Triple Cask** ..... 40

## TEQUILA (10z)

**Don Julio Blanco** ..... 8

**Don Julio Rosado** ..... 21

**Don Julio 1942** ..... 25

**Don Julio Ultima** ..... 38

## BUBBLES glass 375 750

**Moncontour Chenin Blanc | France** ..... 14 ..... 52

**Planet Oregon Brut Rose | Illinois** ..... 16 ..... 60

**Canard Duchene Brut Champagne | France** ..... 23 ..... 55

**Charles Heidsieck Reserve Champagne | France** ..... 120

## WHITE WINE glass 750

**Casal Garcia Vinho Verde | Portugal** ..... 10 ..... 40

**Colomé Torrontés | Argentina** ..... 11 ..... 44

**Domaine Du Fief Muscadet | France** ..... 12 ..... 48

**Big Salt White Blend | Oregon** ..... 14 ..... 52

**Field Recordings Sangiovese Rose | California** ..... 14 ..... 52

**Mt. Beautiful Pinot Gris | New Zealand** ..... 17 ..... 67

**Zilla Mina Rose | Spain** ..... 47

## RED WINE glass 750

**Bold Wine Co. Grenache | California** ..... 15 ..... 50

**Lawson's Dry Hills Pinot Noir | New Zealand** ..... 16 ..... 60

**Condado De Haza Crianza | Spain** ..... 16 ..... 60

**Greenwing Cabernet Sauvignon | Columbia Valley** ..... 17 ..... 70

**Argiano Brunello Di Montalcino | Italy** ..... 185

## FLIGHTS

**Jeppson's Malort** ..... 20  
*The Chicago Experience*

**Jeppson's Bourbon** ..... 25  
*Barrel Aged Selection*

**Sake** ..... 28  
*Extra Nice Rice*

**Mezcal** ..... 28  
*Our Top Shelf Mezcal*

**Liqueurs** ..... 20  
*CH's Finests*

**Special Release** ..... 23  
*Limited Edition*