

STARTERS

grilled octopus (gf)	23
winter greens salad, agave roast apples, jalapeno, red onions, apple vinaigrette	
scallops	22
miso butternut squash puree, pomegranate seeds, chili oil, cilantro	
lemon & pepper calamari	18
kimchi aioli, lemon	
edamame	10
steamed, sea salt	

SOUP & SALAD

miso soup	10
dashi broth, miso, soft tofu, seaweed, scallion	
seaweed salad	12
mesclun, cucumber, fresh seaweed, yuzu vinaigrette	
classic caesar	14.25
romaine, scratch-made caesar dressing, anchovies, parmesan, baguette crouton	
stetsons wedge (vg)	18
heirloom tomato, cucumber, pickled red onion, nueske' s slab bacon, smoked blue cheese, chives, buttermilk dressing, za' atar spice	
winter greens salad (vg)	16
roast pears, butternut squash, pomegranate seeds, toasted pepitas, pumpkin vinaigrette	

LAND

prime cuts are served with your choice of mushroom gravy, chimichurri, or madagascar peppercorn sauce

12oz prime new york strip*	78
10oz prime filet*	77
14oz prime ribeye*	76
12oz prime skirt*	60
14oz pork chop	55
slagel farms long bone pork chop, seared brussels sprouts, roast butternut squash, nueske' s bacon lardons, sweet potato puree, morel sauce	

SEA

8oz wild striped bass* (gf)	47
seared brussels sprouts, butternut squash, roast pearl onions, confit fingerling potato, sundried tomatoes, lemon oil, citrus fumet	
7oz seared atlantic salmon* (gf)	40
forbidden rice, nueske' s bacon, spinach bechamel, salsa criolla	

SIDES

grilled jumbo asparagus (vg)	\$7
charred broccolini (vg)	\$6
creamed corn (v)	\$8
creamed spinach (v)	\$8
sour cream potato puree (v)	\$6

Chicago city tax will be added to your order. Service charge will be added to all parties of six or more.

**Consuming raw or under-cooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.*

SUSHI

SASHIMI/NIGIRI	<i>per piece</i>
maguro* - tuna	9
sake* - fresh salmon	8
hamachi* - yellow tail	9
hotategai* - scallops	9
madai* - red snapper	9
ikura* - salmon roe	9
tako - octopus	8
ebi - shrimp	8
unagi* - freshwater eel	8

MAKI MONO

rainbow*	27
crab meat, masago, cucumber, tuna, salmon, yellow tail, red snapper	
scallop*	24
hokkaido scallop, avocado, masago, spicy sauce, japanese mayo, toasted cashews	
salmon avocado*	22
salmon, avocado, cream cheese, cucumber	
bbq eel	22
freshwater eel, cucumber, avocado, eel sauce	
shrimp tempura	22
masago, cucumber, kabayaki sauce	
hamachi jalapeño*	22
hamachi, cucumber, shiso, jalapeno, yuzu mayo	
california	23
crab meat, avocado, cucumber, masago	
tuna tuna*	24
tuna, spicy tuna, cucumber, spicy mayo	
sunset*	22
spicy crab meat, cream cheese, cucumber, flame-torched salmon, jalapeno, spicy mayo	
shrimp & scallop*	24
cucumber, crispy onion, cilantro, sweet chili sauce	
dragon roll*	25
shrimp tempura, crab, masago, cucumber, avocado, dragon breath pepper mayo	
surf & turf*	39
prime beef, spicy crab meat, asparagus, nigiri sauce, fresh & fried shallot	
crispy crunch*	25
shrimp tempura, spicy tuna, cucumber, cilantro, crushed corn flakes, sweet soy	
vegetable	17
cucumber, asparagus, kanpyo, shitake, avocado, pickled radish	

SHARED PLATTERS

chef's selection*	6 pcs 45 / 9 pcs 68
sashimi or nigiri	
chef's combo*	for 2 95 / for 4 175 / for 6 270

SUSHI BOWLS

salmon*	32
fresh salmon, ikura, avocado, wasabi peas, yuzu sauce	
tuna*	39
fresh & spicy tuna, yellow pickled daikon, sesame seeds	
chirashi*	39
fresh fish assortment, tamago, ikura, kizami nori	