

SUSHI HALL

GF = GLUTEN-FREE
GF SOY SAUCE (TAMARI) AVAILABLE UPON REQUEST

WHILE YOU WAIT

Start your meal with an array of our chef's favorite sushi selections, featuring thinly-sliced, sushi-grade fish, perfectly portioned to be shared with the table.

HAMACHI ON THE HALL (GF) [17]

Sliced yellowtail (a rich & buttery fish) garnished with fresh jalapeño, radish sprouts, red & wasabi tobiko, dressed with ponzu sauce & yuzu (5 pcs)*

NINE-PIECE SASHIMI (GF) [18]

Nine pieces of sliced fresh tuna, salmon & hamachi*

HOT STARTERS

SPICY POPPERS [9]

Halved tempura-battered jalapeños stuffed with our spicy tuna mix, topped with sesame seeds, scallions & unagi sauce*

TOGARASHI FRIES [8]

Fries tossed in Togarashi, a sweet & spicy Japanese seasoning, served with a delicious yuzu aioli dipping sauce

SHISHITO PEPPERS (GF) [10]

Sweet/mildly spicy bite-size peppers

KATSU FRIED GREEN TOMATO [8]

Fried Green Tomato with a aioli dipping sauce

TEMPURA (VEGGIE OR SHRIMP) [7/9]

A mix of fresh seasonal veggies coated in tempura batter, deep-fried & served with a tempura dipping sauce [7] | Add shrimp [+2]

GYOZA (VEGGIE OR PORK) [7/9]

Four pan-fried dumplings served with a gyoza dipping sauce: choice of veggie [7] or pork [9]

AGEDASHI TOFU [7]

Flash-fried Tofu served in a bowl of sweet, aromatic tempura broth, then topped with bonito flakes & scallions

EDAMAME (GF) [5]

Fresh soybeans seasoned with sea salt

MISO SOUP [4]

Hot dashi broth with tofu, seaweed & scallions (cup)

ADD A SIDE

PLAIN WHITE RICE (GF) [3]

SUSHI RICE (GF) [4]

AVOCADO (3 SLICES) (GF) [2.5]

GRATED WASABI [4]

MIXED STIR-FRIED VEGGIES [4]

HALL SALAD (GF) ICEBERG SALAD W/ HOUSE MADE GINGER OR SESAME DRESSING [4]

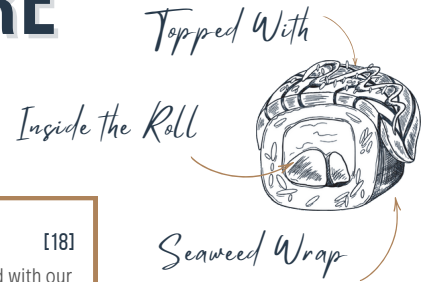
SUNOMONO SALAD CUCUMBER SALAD, KANI STICK, SUNOMONO SAUCE [5.5]

WAKAME SALAD (GF) SEAWEED SALAD [6]

*CONSUMER ADVISORY

*THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH, MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. MANY OF OUR ITEMS CONTAIN SESAME OIL. (EVEN IF NOT LISTED). PLEASE ALERT YOUR SERVER IF YOU ARE ALLERGIC TO THIS OR ANY OTHER INGREDIENTS.

SIGNATURE ROLLS



THE IN & OUT (GF) [18]

A maki-wrapped roll stuffed & topped with our signature Hall Mix (tuna, salmon, yellowtail, escolar, tilapia, crab, tobiko, sunflower seeds, scallion, spicy mayo & sesame oil)*

THE FRIENDS' NIGHT OUT (GF) [20]

Inside the Roll: Crab & cucumber
Topped with: Salmon, tuna, avocado, red & wasabi tobiko*

THE BFF [18.5]

Inside the Roll: Tempura shrimp & spicy tuna
Topped with: Unagi & unagi sauce*

THE FIRST DATE (GF) [18]

Inside the Roll: Tuna, yellowtail, spicy mayo, scallions & wasabi tobiko
Topped with: Escolar, salmon, sriracha & yellow tobiko*

THE 22 [19]

Inside the Roll: Tempura shrimp & spicy tuna
Topped with: Crab, salmon (torched), spicy mayo & unagi sauce*

THE 36 [19]

Inside the Roll: Tempura shrimp, kani salad, cream cheese, mango, cucumber, avocado & Sriracha
Topped with: Tempura crumbs, unagi, unagi sauce & a spicy mayo garnish*

THE RINGER [17]

Inside the Roll: Mix of Kani, sunflower seeds, scallion, kewpie and spicy mayo, red tobiko & tempura crumbs
Topped with: Salmon, mango & avocado*

THE MOULTON [16]

Inside the Roll: Tuna, yellowtail, wasabi tobiko, jalapeño, cilantro, cucumber, avocado
Topped with: Tempura crumbs, spicy mayo & unagi sauce*
(Available as gluten-free upon request)

THE SPICY TAKO [18.5]

A maki-wrapped roll stuffed and topped with octopus, kani, tobiko, bamboo strings, wakame, scallion, sunflower seeds, kaiware (radish sprouts), sesame seeds, sesame oil, spicy mayo

FROM THE KITCHEN

ITEMS SHOWN BELOW COME WITH A CUP OF MISO SOUP + GINGER SALAD

CHICKEN KATSU [18]

Flavorful chicken coated in flour, egg & panko, perfectly fried until golden brown & served with white rice and a katsu dipping sauce

TEMPURA COMBO [16]

Combination of entrée portion of Tempura Shrimp and Vegetables, served with rice

CHICKEN TERIYAKI (GF) [16]

Chicken topped with sesame seeds & served with a teriyaki sauce and rice

GARLIC UDON NOODLES [17]

Pan-fried udon noodles cooked with minced pork, soy, garlic, sweet onions & ginger, topped with scallions

RICE BOWLS

ITEMS SHOWN BELOW COME WITH A CUP OF MISO SOUP + GINGER SALAD

DONBURI (GF) [19]

Choice of fresh sashimi (tuna or salmon) topped with Ikura (salmon roe) & served over sushi rice*

UNAGI DON [19]

BBQ eel (cooked) topped with sesame seeds & unagi sauce & served over steamed rice

CHIRASHI [26]

15 pieces of sliced tuna, salmon, hamachi, escolar & tilapia, served over sushi rice with cucumber, tamago, kaiware (radish sprout), kani stick & lemon*

VEGGIE ROLLS



FUTO (GF) [8]

Asparagus, spinach, pickled radish, yamagobo, cucumber, avocado

- AVOCADO (GF)** [7]
- ASPARAGUS (GF)** [7]
- SHIITAKE MUSHROOM (GF)** [6]
- SWEET POTATO (TEMPURA-FRIED)** [6]
- BROCCOLI (GF)** [5]
- SPINACH (GF)** [5]
- KAPPA (CUCUMBER/SESAME SEEDS) (GF)** [4]
- INARI (SWEET/SAVORY TOFU)** [4]
- OSHINKO (PICKLED DAIKON RADISH/SESAME SEEDS) (GF)** [4]
- GINGER SALAD (GF)** [13]

Spring mix, asparagus, sweet potato, mango, avocado, cucumber, sunflower seeds, spicy mayo, sesame dressing, rice paper wrap



SASHIMI + NIGIRI

SASHIMI (3 PCS) | NIGIRI (2 PCS) - UNLESS OTHERWISE NOTED

- AMI EBI (SWEET SHRIMP)* - 2 PCS FOR SASHIMI** [10.5]
- EBI (SHRIMP) (GF)*** [6]
- ESCOLAR (SUPERWHITE) (GF)*** [8]
- HAMACHI (YELLOWTAIL) (GF)*** [6]
- HOKKIGAI (SURF CLAM) (GF)*** [7]
- HOTATE-GAI (SURF SCALLOP) (GF)*** [7]
- IKA (CUTTLEFISH) (GF)*** [7]
- IKURA (SALMON ROE) (GF)*** [9]
- IZUMIDAI (TILAPIA) (GF)*** [6.5]
- KANI (IMITATION CRAB)** [5]
- MAGURO (TUNA) (GF)*** [8]
- SABA (MACKEREL) (GF)*** [6.5]
- SAKE (SALMON) (GF)*** [8]
- SMOKED SALMON (GF)** [8.5]
- TAKO (OCTOPUS)** [7.5]
- TAMAGO (SWEET OMELET) (GF)** [6]
- TOBIKO (FLYING FISH ROE | RED, YELLOW, ORANGE, BLACK OR WASABI) (GF)*** [6.5]
- UNAGI (BBQ EEL) - 2 PCS FOR SASHIMI** [9]

HAND ROLLS



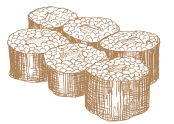
THE IN & OUT (GF) [8]

Stuffed with our signature Hall Mix (tuna, salmon, yellowtail, escolar, tilapia, crab, tobiko, sunflower seeds, scallion, spicy mayo & sesame oil)*

- SPIDER** [8.5]
Tempura soft shell crab, kani salad, cucumber, avocado, unagi sauce*
- SPICY SCALLOP (GF)** [9]
Scallop, red tobiko, spicy mayo, scallions, Tiffany sauce, sesame oil*
- SPICY TAKO** [9]
Octopus, kani, tobiko, bamboo strings, wakame, scallion, sunflower seeds, kaiware (radish sprouts), sesame seeds, sesame oil, spicy mayo*
- SAKE (SALMON) (GF)*** [7]
- SPICY SALMON (GF)** [7.5]
Salmon, scallion, spicy mayo, sesame oil, red tobiko*
- SPICY SALMON SKIN (GF)** [7.5]
Salmon skin, scallion, cucumber, avocado, unagi sauce, Sriracha*

- CALIFORNIA** [5.5]
Kani salad, kani stick, cucumber, avocado
- TEMPURA SHRIMP** [7]
Tempura shrimp, kani salad, cucumber, avocado, unagi sauce*
- TUNA (GF)*** [7]
- SPICY TUNA CRUNCH** [7.5]
Spicy tuna mix, cucumber, tempura crumbs, spicy mayo, unagi sauce*
- HAMACHI (GF)** [7]
Yellowtail, scallions, wasabi*
- UNAGI** [7.5]
Unagi, cucumber, avocado, unagi sauce

CLASSIC ROLLS



CRAZY (GF) [17]

Tuna, salmon, yellowtail, tobiko, cucumber, avocado, mango, scallion, kaiware*

RAINBOW [16]

Escolar, tuna, salmon, yellowtail, tilapia, kani, tempura shrimp, cucumber, avocado, ebi*

DRAGON [14.5]

Tempura shrimp, unagi, cucumber, avocado, tobiko, scallion, unagi sauce*

RED DRAGON [15]

Spicy tuna, unagi, unagi sauce, cucumber, scallion, tempura crumbs topped with red tobiko*

SUPER WHITE CRUNCH [9.5]

Escolar, avocado, mango, tempura crumbs, spicy mayo, unagi sauce*

SPICY TUNA CRUNCH [9.5]

Spicy tuna mix, cucumber, tempura crumbs, spicy mayo, unagi sauce*

SPICY TUNA (GF) [8]

Spicy tuna mix, scallion, cucumber*

BOSTON (GF) [8]

Tuna, avocado*

TEKKA (GF) [7.5]

Tuna roll*

UNAGI [10.5]

Unagi (eel), avocado, cucumber, unagi sauce*

PHILLY (GF) [10]

Smoked salmon, cream cheese, avocado

SPIDER [10]

Tempura soft shell crab, kani salad, cucumber, avocado, unagi sauce*

SPICY SCALLOP (GF) [10]

Scallop, tobiko, cucumber, scallion, spicy mayo, sesame oil*

NEGIHAMA (GF) [7.5]

Yellowtail, scallion*

SALMON CRUNCH [9.5]

Salmon, avocado, mango, tempura crumbs, spicy mayo, unagi sauce*

SPICY SALMON (GF) [9.5]

Salmon, spicy mayo, sesame oil*

ALASKAN (GF) [8]

Salmon, avocado*

SAKE (GF) [7.5]

Salmon*

TEMPURA SHRIMP [7.5]

Tempura shrimp, avocado, cucumber, mayo, unagi sauce*

CALIFORNIA [5.5]

Kani, cucumber, avocado

SUSHI DINNERS

ITEMS SHOWN BELOW COME WITH A CUP OF MISO SOUP + GINGER SALAD

SUSHI COMBO DINNER (GF) [30]

One spicy tuna roll plus six pieces of nigiri (tuna, salmon, hamachi, escolar, unagi & tilapia), served with rice*

SASHIMI DINNER (GF) [33]

15 pieces of sliced fresh tuna, salmon, hamachi, escolar & tilapia, served with rice*

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