

SUSHI HALL

"GF" = GLUTEN-FREE

GF SOY SAUCE (TAMARI) AVAILABLE UPON REQUEST
ALL SUSHI ITEMS NOTED WITH (*) ARE SERVED RAW

WHILE YOU WAIT

Start your meal with the highest-grade sashimi.

MR. KIM'S CRISPY RICE [17]

Bed of crispy rice topped with fresh spicy tuna, jalapeno, tobiko, spicy mayo & unagi sauce (6 pcs)*

NINE-PIECE SASHIMI PLATTER [GF] [18]

Nine pieces of freshly sliced tuna, salmon & hamachi*

HOT STARTERS

SPICY POPPERS [12]

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

GYOZA [7/9]

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

TOGARASHI FRIES [8]

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

KATSU FRIED GREEN TOMATOES [8]

Fried Green Tomatoes coated with katsu breadcrumbs & served with an aioli dipping sauce

EDAMAME [GF] [5]

Fresh soybeans seasoned with sea salt

MISO SOUP [4]

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

SIDE SALADS

HALL SALAD [GF] [4]

Iceberg/Romaine salad with carrots, cucumbers & our famous house made ginger dressing

SUNOMONO SALAD [5.5]

Cucumber salad with kani stick & Sunomono sauce

WAKAME SALAD [6]

Fresh seaweed salad

ADD A SIDE

PLAIN WHITE RICE [GF] [3]

SUSHI RICE [GF] [4]

AVOCADO (3 SLICES) [GF] [2.5]

GRATED WASABI [4]

SEE REVERSE SIDE FOR MORE >

*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.

TRY ONE OF OUR LUNCH COMBOS

Lunch combos include a side of edamame and cup of miso soup

VEGGIE ROLL COMBO [10]

Choice of two veggie rolls

CLASSIC ROLL COMBO [15]

Choice of two classic rolls

NIGIRI COMBO [22]

Four pieces of Nigiri (unagi, sake, maguro)+ one classic roll

HAND ROLL COMBO

Choice of three hand rolls (pricing varies by selections)

PRE-FIXE COMBO [25]

1ST COURSE: Miso soup

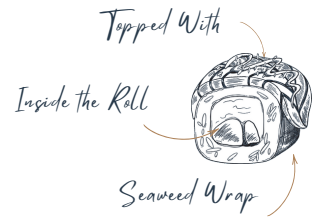
2ND COURSE - CHOICE OF:

Edamame, spicy poppers, Mr. Kim's crispy rice or gyoza

3RD COURSE - CHOICE OF:

Two sushi rolls or One roll and Four Pieces of Nigiri (sake or maguro)

SIGNATURE ROLLS



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 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)

SPICY TAKO [18.5]

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

CRAZY [GF] [17]

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

CLASSIC ROLLS

DRAGON [14.5]

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

SPICY TUNA [GF] [8]

Spicy tuna mix, scallion, cucumber*

BOSTON [GF] [8]

Tuna, avocado*

UNAGI [10.5]

Unagi (eel), avocado, cucumber, unagi sauce

SPIDER [10]

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

SALMON CRUNCH [9.5]

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

SAKE [GF] [7.5]

Salmon*

NEGIHAMA [GF] [7.5]

Yellowtail, scallion*

CALIFORNIA [5.5]

Kani, cucumber, avocado

RED DRAGON [15]

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

SPICY TUNA CRUNCH [9.5]

Spicy tuna mix, scallion, cucumber*

TEKKA [GF] [7.5]

Tuna Roll*

PHILLY [GF] [10]

Smoked salmon, cream cheese, avocado

SPICY SCALLOP [GF] [10]

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

SPICY SALMON [GF] [9.5]

Salmon, spicy mayo, sesame oil*

ALASKAN [GF] [8]

Salmon, avocado*

TEMPURA SHRIMP [7.5]

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

SUPER WHITE CRUNCH [9.5]

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

VEGGIE ROLLS

FUTO [GF] [8]

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

KAPPA [GF] [4]

Cucumber/sesame seeds

SWEET POTATO [6]

Tempura-fried

OSHINKO [GF] [4]

Pickled daikon radish, sesame seeds

INARI [4]

Sweet/Savory tofu

AVOCADO [GF] [7]

SHIITAKE MUSHROOM [GF] [6]



SASHIMI + NIGIRI

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

EBI [GF] [7]
Shrimp*

HAMACHI [GF] [9]
Yellowtail*

HOTATE-GAI [GF] [9]
Surf Scallop*

IKURA [GF] [10]
Salmon Roe*

MAGURO [GF] [9]
Tuna*

IKURA [GF] [10]
Salmon Roe*

SAKE [GF] [9]
Salmon*

SMOKED SALMON [GF] [9.5]
Smoked Salmon*

TAMAGO [GF] [6]
Sweet Omelet

UNAGI [9.5]
BBQ Eel (2 Pieces for Sashimi)

TObIKO [7.5]
Flying Fish Roe (Red, Yellow, Orange, Black or Wasabi)*

RICE BOWLS

DONBURI [GF] [24]
Choice of fresh sashimi (tuna or salmon) topped with Ikura (salmon roe) & served over sushi rice. Served with a cup of Miso soup and ginger salad.*

UNAGI DON [21]
BBQ eel (cooked) topped with sesame seeds & unagi sauce & served over steamed rice. Served with a cup of Miso soup and ginger salad.

FROM THE KITCHEN

CHICKEN KATSU [18]
A generous portion of flavorful chicken coated in flour, egg & panko, perfectly fried until golden brown & served with white rice and a katsu dipping sauce. Includes a cup of Miso soup and salad.



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)*

TEMPURA SHRIMP [7]
Tempura shrimp, kani salad, cucumber, avocado, unagi sauce

TUNA [GF] [7]
Tuna*

SPICY TAKO [9]
Octopus, kani, tobiko, bamboo strings, wakame, scallion, sunflower seeds, kaiware (radish sprouts), sesame seeds, sesame oil, spicy mayo*

SPIDER [8.5]
Tempura soft shell crab, kani salad, cucumber, avocado, unagi sauce

SAKE [GF] [7]
Salmon*

SPICY TUNA CRUNCH [7.5]
Spicy tuna mix, cucumber, tempura crumbs, spicy mayo, unagi sauce*

UNAGI [7.5]
Unagi, cucumber, avocado, unagi sauce

SPICY SCALLOP [GF] [9]
Scallop, red tobiko, spicy mayo, scallions, Tiffany sauce, sesame oil*

SPICY SALMON [GF] [7.5]
Salmon, scallion, spicy mayo, sesame oil, red tobiko*

HAMACHI [GF] [7]
Yellowtail, scallions, wasabi*

CALIFORNIA [5.5]
Kani salad, kani stick, cucumber, avocado

TO DRINK

BEER



BREWED IN CHICAGO

Middle Brow Yard Work (Kolsch) [6]
Middle Brow Bungalow (Lager) [6]
Harold's '83 (Honey Ale) [6]
Eris Pedestrian (Dry Cider) [7]
On Tour Reprise (IPA) [8] - 16 oz can

(16 ounce cans)

Old Style (Lager) [6] +\$4 for Chicago Handshake
Stillwater Extra Dry (Saison/Farmhouse Ale) [8]
Pollyanna In the Cards (Hazy IPA) [8]
Pollyanna Eleanor (Porter) [8]
Pollyanna Sour Cranberry-Orange Allure [8]

NON-ALCOHOLIC

Topo Chico (12 oz Bottle) [3]
All Sodas (Free Refills) [2.5]

SAKE

6 OUNCE CANS

TOZAI NIGHT SWIM

Refreshing notes of banana, baked pear, and caramelized pineapple with hints of orange and mint. Easy drinking. 14% abv. [11]

TOZAI SNOW MAIDEN

Bright and fresh with a palette-pleasing rice and fruit combination. Flavors of honeydew melon, strawberry and radish. Creamy texture and full body. 14.9% abv. [11]

BUSHIDO WAY OF THE WARRIOR

Ginjo Genshu; Tart raspberry, Asian pear and watermelon rind, hint of white flowers and a spicy finish. 18% abv. [14]

WINE

All Glasses [8]
Please ask your server for availability