

# 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 an array of our chef's favorite sushi selections, perfectly portioned to be shared with the table.

### HAMACHI ON THE HALL (GF) [19]

Sliced yellowtail garnished with fresh jalapeño, radish sprouts, red & wasabi tobiko, dressed with ponzu sauce & yuzu (6 pcs)\*

### NINE-PIECE SASHIMI (GF) [18]

Nine pieces of sliced fresh tuna, salmon & hamachi\*

### MR. KIM'S CRISPY RICE [17]

Spicy Tuna on a bed of crispy rice topped with jalapeno & tobiko, spicy mayo & unagi sauce\* (6 pcs)

## HOT STARTERS

### SPICY POPPERS [12]

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

### KATSU FRIED GREEN TOMATO [8]

Fried Green Tomato with an aioli dipping sauce

### TEMPURA (VEGGIE OR SHRIMP) [7/9]

Choice of a mix of fresh seasonal veggies or shrimp coated in tempura batter, deep fried & served with a tempura dipping sauce

### 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)

## RICE BOWLS

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

### DONBURI (GF) [24]

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

### UNAGI DON [21]

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

### CHIRASHI [28]

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

## SALADS

### HALL SALAD (GF) [4]

Iceberg/Romaine salad, carrots, and cucumbers w/ house made ginger dressing

### SUNOMONO SALAD [5.5]

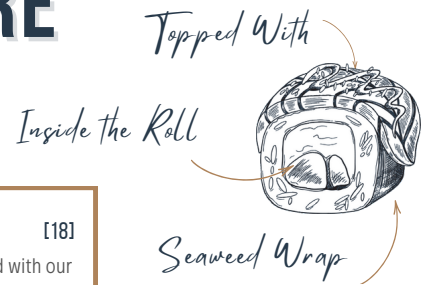
Cucumber salad, kani stick, sunomono sauce

### WAKAME SALAD [6]

Seaweed salad

## 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 WAGYU [22]

Inside the Roll: Spider, Yamagobo (Japanese pickled burdock root)

Topped with: Torched American Wagyu w/ olive oil, Maldon salt, and micro greens

Served with: 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, sesame seeds, sesame oil, spicy mayo

### CRAZY (GF) [17]

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

## 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

### \*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.

# VEGGIE ROLLS



**FUTO (GF)** [8]

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

**AVOCADO (GF)** [7]

**SHIITAKE MUSHROOM (GF)** [6]

**SWEET POTATO (TEMPURA-FRIED)** [6]

**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** [11.5]

**EBI (SHRIMP) (GF)\*** [7]

**ESCOLAR (SUPERWHITE) (GF)\*** [9]

**HAMACHI (YELLOWTAIL) (GF)\*** [9]

**HOKKIGAI (SURF CLAM) (GF)** [8]

**HOTATE-GAI (SURF SCALLOP) (GF)\*** [9]

**IKURA (SALMON ROE) (GF) \*** [10]

**MAGURO (TUNA) (GF) \*** [9]

**SABA (MACKEREL) (GF) \*** [7.5]

**SAKE (SALMON) (GF) \*** [9]

**SMOKED SALMON (GF)** [9.5]

**TAKO (OCTOPUS)** [9]

**TAMAGO (SWEET OMELET) (GF)** [6]

**TOBIKO (FLYING FISH ROE | RED, YELLOW, ORANGE, BLACK OR WASABI) (GF)\*** [7.5]

**UNAGI (BBQ EEL) - 2 PCS FOR SASHIMI** [9.5]

# 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, 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\*

# ADD A SIDE

**PLAIN WHITE RICE (GF)** [3]

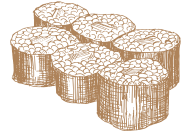
**SUSHI RICE (GF)** [4]

**AVOCADO (3 SLICES) (GF)** [2.5]

**GRATED WASABI** [4]

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# CLASSIC ROLLS



**SCALIFORNIA** [16]

California roll topped with deep fried baby scallops, spicy mayo, unagi sauce\*

**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)\*

**SASHIMI DINNER (GF)** [33]

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

**TAG YOUR PHOTOS ON INSTAGRAM**

**@SUSHIHALLCHICAGO**

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE