



"GF" = GLUTEN FREE
 TAMARI (GF SOY SAUCE) AVAILABLE UPON REQUEST
 *INDICATES RAW FISH

Start Here

WHILE YOU WAIT

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

MR. KIM'S CRISPY RICE

Spicy Tuna on a bed of crispy rice topped w/ jalapeno, tobiko, spicy mayo & unagi sauce (6 pcs)* | 20

HAMACHI ON THE HALL (GF)

Sliced yellowtail garnished with jalapeño, radish, red & wasabi tobiko, dressed with ponzu sauce & yuzu (6 pcs)* | 20

SASHIMI PLATTER (GF)

Nine pieces of freshly sliced tuna, salmon & Hamachi* | 19

SALADS

HALL SALAD (GF)

Iceberg/Romaine salad, carrots, and cucumbers with our house made ginger dressing | 5

WAKAME SALAD

Seaweed salad | 7

SUNOMONO SALAD

Cucumber salad, kani stick, Sunomono sauce | 6

HOT STARTERS

Enjoy one of our unique creations along with traditional favorites.

TOGARASHI FRIES

Fries tossed in Togarashi, a sweet & spicy Japanese seasoning, served with a yuzu aioli dipping sauce | 10

SPICY POPPERS

Halved tempura-battered jalapeños stuffed with our spicy tuna mix, topped with sesame seeds, scallions & unagi sauce* | 14

KATSU FRIED GREEN TOMATOES

Freshly sliced green tomatoes coated with katsu breadcrumbs, deep fried & served with an aioli dipping sauce | 10

AGEDASHI TOFU

Flash-fried Tofu in a bowl of sweet, aromatic tempura broth, topped with bonito flakes & scallions | 10

GYOZA

Four pan-fried dumplings served with a gyoza dipping sauce. Veggie 7 | Pork 9

TEMPURA

Choice of seasonal veggies mix or shrimp fried in tempura batter & served with a dipping sauce. Veggie 7 | Shrimp 9

EDAMAME (GF)

Soybeans seasoned with sea salt | 5

MISO SOUP

Hot dashi broth with tofu, seaweed & scallions (cup) | 4

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.

Chef Mitch's SIGNATURE ROLLS



Featuring unique ingredient combinations paired with the freshest fish to provide flavors that can only be found at Sushi Hall.

THE IN & OUT (GF)

Maki-wrapped roll stuffed & topped with our signature Hall Mix (tuna, salmon, yellowtail, escolar, tilapia, crab, tobiko, sunflower seeds, scallion, spicy mayo & sesame oil)* | 20

THE RINGER

Inside: Mix of kani, sunflower seeds, scallion, kewpie, spicy mayo, red tobiko & tempura crumbs
 Topped with: Salmon, mango & avocado* | 20

CRAZY (GF)

Tuna, salmon, yellowtail, tobiko, cucumber, avocado, mango, scallion, kaiware (radish)* | 19

FRIENDS NIGHT OUT (GF)

Inside: Crab & cucumber
 Topped with: Salmon, tuna, avocado, red & wasabi tobiko* | 22

THE 22

Inside: Tempura shrimp & spicy tuna
 Topped with: Crab, salmon (torched), spicy mayo & unagi sauce* | 22

THE 36

Inside: Tempura shrimp, kani salad, cream cheese, mango, cucumber, avocado & Sriracha
 Topped with: Tempura crumbs, unagi, unagi sauce & a spicy mayo garnish* | 21

FERRIS WHEEL

Inside: Spicy tuna, tempura shrimp, jalapeño, cucumber, avocado & mango
 Topped with: Tempura crumbs, spicy mayo & unagi sauce* | 19

THE BFF

Inside: Tempura shrimp & spicy tuna
 Topped with: Unagi & unagi sauce* | 20

SPICY TAKO

A maki-wrapped roll stuffed and topped with cooked octopus, kani, tobiko, bamboo strings, wakame, scallion, sunflower seeds, sesame seeds, sesame oil, spicy mayo | 20

THE MOULTON

Inside: Tuna, yellowtail, wasabi tobiko, jalapeño, cilantro, cucumber, avocado
 Topped with: Tempura crumbs, spicy mayo & unagi sauce* (Available as gluten-free) | 19

FIRST DATE (GF)

Inside: Tuna, yellowtail, spicy mayo, scallions & wasabi tobiko
 Topped with: Escolar, salmon, Sriracha & yellow tobiko* | 22

THE WAGYU

Inside: Spider, Yamagobo (Japanese picked burdock root)
 Topped with: Torched American Wagyu w/ olive oil, Maldon salt, & Unagi sauce | 24

THE CLASSICS

RAINBOW

Escolar, tuna, salmon, yellowtail, tilapia, kani, tempura shrimp, cucumber, avocado, ebi* | 18

(S)CALIFORNIA

California roll topped with deep fried baby scallops, spicy mayo, unagi sauce* | 18

RED DRAGON

Spicy tuna, unagi, unagi sauce, cucumber, scallion, tempura crumbs topped w/ red tobiko* | 17

DRAGON

Tempura shrimp, unagi, cucumber, avocado, tobiko, scallion, unagi sauce* | 16

SPIDER

Tempura soft shell crab, kani salad, cucumber, avocado, unagi sauce | 11

SALMON CRUNCH

Salmon, avocado, mango, tempura crumbs, spicy mayo, unagi sauce* | 11

SUPERWHITE CRUNCH

Escolar, avocado, mango, tempura crumbs, spicy mayo, unagi sauce* | 11

PHILLY

Smoked salmon, cream cheese, avocado | 11

SPICY SCALLOP (GF)

Scallop, tobiko, cucumber, scallion, spicy mayo, sesame oil* | 11

SPICY TUNA CRUNCH

Spicy tuna mix, scallion, cucumber* | 11

SPICY SALMON (GF)

Salmon, spicy mayo, sesame oil* | 10.5

SPICY TUNA (GF)

Spicy tuna mix, scallion, cucumber* | 9

TEMPURA SHRIMP

Tempura shrimp, avocado, cucumber, mayo, unagi sauce* | 8

SAKE (GF) Salmon* | 8

ALASKAN (GF) Salmon, avocado* | 9

TEKKA (GF) Tuna* | 8

BOSTON (GF) Tuna, avocado* | 8.5

NEGIHAMA (GF) Yellowtail, scallion* | 11.5

UNAGI BBQ eel, cucumber, avocado, sauce | 11.5

CALIFORNIA Kani, cucumber, avocado | 6

NIGIRI & SASHIMI

Sashimi: 3 pcs | Nigiri: 2 pcs (unless noted otherwise)

AMA EBI

Sweet Shrimp (*2 pcs for sashimi)* | 12.5

EBI (GF)

Shrimp* | 7

ESCOLAR (GF)

Super white* | 10.5

HAMACHI (GF)

Yellowtail* | 10.5

HOTATE-GAI (GF)

Surf scallop* | 10

HOKKIGAI (GF)

Surf clam | 9

IKURA (GF)

Salmon Roe* | 11

MAGURO (GF)

Tuna* | 10

SABA (GF)

Mackerel* | 8.5

SAKE (GF)

Salmon* | 10

SMOKED SALMON (GF)

Smoked salmon | 10.5

TAMAGO (GF)

Sweet Omelet | 6.5

TOBIKO (GF)

Flying fish roe | red, yellow, or wasabi* | 8.5

UNAGI

BBQ Eel (*2 pcs for sashimi) | 11

Chef Mitch's LIMITED SPECIALS

1 pc Nigiri or Sashimi

OTORO* | 15

CHUTORO* | 12

Subject to availability. Please ask your server.

HAND ROLLS

An individual serving of fresh sushi wrapped in seaweed in the shape of a cone. Eat by hand.

THE IN & OUT (GF)

Stuffed with our signature Hall Mix (tuna, salmon, yellowtail, escolar, tilapia, crab, tobiko, sunflower seeds, scallion, spicy mayo & sesame oil)* | 11

SPICY SCALLOP (GF)

Scallop, red tobiko, spicy mayo, scallions, Tiffany sauce, sesame oil* | 10

TEMPURA SHRIMP

Tempura shrimp, kani salad, avocado, cucumber, & unagi sauce* | 7.5

SPIDER

Tempura soft shell crab, kani salad, cucumber, avocado, unagi sauce | 9

SPICY SALMON (GF)

Salmon, scallion, spicy mayo, sesame oil, red tobiko* | 8

SPICY SALMON SKIN (GF)

Salmon skin, scallion, cucumber, avocado, unagi sauce, Sriracha* | 8.5

SUSHI COMBOS (GF) Served with a cup of miso soup & ginger salad

SUSHI DINNER Spicy tuna roll + 6 pieces of nigiri (tuna, sake, hamachi, escolar, unagi & tilapia)* | 35

SASHIMI DINNER 15 pieces of tuna, sake, hamachi, escolar & tilapia, served with rice* | 39

VEGGIE ROLLS

GINGER SALAD ROLL (GF)

Spring mix, asparagus, sweet potato, mango, avocado, cucumber, sunflower seeds, spicy mayo, sesame dressing, rice paper wrap | 15

FUTO (GF)

Asparagus, kampyo, pickled radish, yamagobo, cucumber, avocado | 9

ADD A SIDE

WHITE RICE (GF) | 3
SUSHI RICE (GF) | 4

SPICY TAKO

Cooked octopus, kani, tobiko, bamboo strings, wakame, scallion, sunflower seeds, sesame seeds, sesame oil, spicy mayo | 10

UNAGI

Unagi (eel), cucumber, avocado, unagi sauce | 8

HAMACHI

Yellowtail, scallions, wasabi* | 8

SAKE (GF)

Salmon | 7.5

TUNA (GF)

Tuna* | 7.5

SPICY TUNA CRUNCH

Spicy tuna mix, cucumber, tempura crumbs, spicy mayo, unagi sauce* | 9

CALIFORNIA

Kani, cucumber, avocado | 6

KAPPA (GF)

Cucumber/sesame seeds | 4

INARI Sweet/savory tofu | 4

OSHINKO (GF)

Pickled daikon radish, sesame seeds | 4

TEMPURA-FRIED SWEET POTATO | 6

AVOCADO (GF) | 7

SHIITAKE MUSHROOM (GF) | 6

AVOCADO - 3 SLICES (GF) | 3
GRATED WASABI | 4



FROM THE KITCHEN

Served with a cup of miso soup & ginger salad

CHICKEN KATSU

A generous portion of panko chicken, perfectly fried until golden brown & served with white rice and a katsu dipping sauce | 22

TEMPURA COMBO

Combination of entrée portion of tempura shrimp and vegetables, served with rice | 18

CHICKEN TERIYAKI (GF)

Chicken topped with sesame seeds & served with a teriyaki sauce and rice | 18

GARLIC UDON NOODLES

Udon noodles cooked with minced pork, soy, garlic, sweet onions & ginger, topped with scallions | 19

RICE BOWLS

Served with a cup of miso soup & ginger salad

CHIRASHI

15 pcs of sliced maguro, sake, hamachi, escolar & tilapia over sushi rice w/ cucumber, tamago, kaiware (radish), kani stick, & lemon | 35

DONBURI (GF)

Choice of sashimi (Maguro or Sake) topped with Ikura (salmon roe), served over sushi rice | 28

UNAGI DON

BBQ eel (cooked) topped with sesame seeds & unagi sauce, served over white rice | 25

Who We Are

At Sushi Hall, we aim to provide a neighborhood staple for all to enjoy. With 20+ years of experience in Lincoln Park, Head Chef Mitch Kim has become known for having the largest and freshest cuts of Nigiri around. He has served as the Sushi Chef at the Master's Tournament since 2021. We celebrate him by using his tattoo as our logo and on our wall. Make sure to try one of his signature creations paired with a cocktail, sake, wine or local beer (most are brewed in Chicago). If we can be of service, please don't hesitate to ask. Thank you for dining at Sushi Hall.

AFTER DINNER PLANS?

Grab a drink in our cocktail lounge, The Ward Room at Sushi Hall, located in the back of the restaurant.

