

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 [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.

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*

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 w/ red tobiko*

SPICY SCALLOP [GF] [10]

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

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, 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

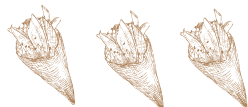
CHICKEN KATSU [18]

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.

WHO WE ARE

At Sushi Hall, we provide a neighborhood staple for everyone to enjoy. With 20+ years of experience in Lincoln Park, Head Sushi Chef Mitch Kim has become known for having the largest and freshest cut of Nigiri around. That's why his tattoo is our logo and on the wall. Make sure to try one of his signature creations paired with a cocktail, sake wine or local beer (most are brewed in Chicago), followed by a delicious local dessert. Thank you for dining at Sushi Hall. If we can be of service, please don't hesitate to ask.

TRY ONE OF OUR LUNCH COMBOS



TWO SUSHI ROLL COMBO [15]

Includes any 2 veggie or classic rolls, side of edamame & cup of miso soup.

VEGGIE ROLLS ONLY COMBO [10]

HAND ROLL COMBO

Includes 3 or more hand rolls, side of edamame & cup of miso soup (price as marked)

PRE-FIX COMBO [25]

1st Course - Miso Soup

2nd Course - Choice of:

Edamame, Spicy Poppers, Mr. Kim's Crispy Rice, or Gyoza (Veggie or Pork)

3rd Course - Choice of:

Any two rolls -OR- One roll & four pieces of nigiri (Sake, Maguro, Unagi)



CLASSIC ROLLS

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*

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 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*

CALIFORNIA [5.5]

Kani, cucumber, avocado

VEGGIE ROLLS

FUTO [GF] [8]

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

KAPPA [GF] [4]

Cucumber/sesame seeds

SWEET POTATO [6]

Tempura-fried

OSHINKO [GF] [4]

Pickled daikon radish, sesame seeds

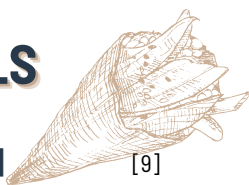
INARI [4]

Sweet/Savory tofu

AVOCADO [GF] [7]

SHIITAKE MUSHROOM [GF] [6]

HAND ROLLS



SPICY SCALLOP [GF] [9]

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

TEMPURA SHRIMP [7]

Tempura shrimp, kani salad, cucumber, avocado, unagi sauce

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*

HAMACHI [GF] [7]

Yellowtail, scallions, wasabi*

UNAGI [7.5]

Unagi, cucumber, avocado, unagi sauce

SPICY TUNA CRUNCH [7.5]

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

SPICY SALMON [GF] [7.5]

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

CALIFORNIA [5.5]

Kani salad, kani stick, cucumber, avocado

TUNA [GF] [7]

Tuna*

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]

SAKE

6 OUNCE CANS

TOZAI NIGHT SWIM

14% abv. [11]

TOZAI SNOW MAIDEN

14.9% abv. [11]

BUSHIDO WAY OF THE WARRIOR

18% abv. [14]

10 OUNCE BOTTLE

TOZAI TYPHOON

14.9% abv. [18]

NON-ALCOHOLIC

Topo Chico (12 oz Bottle) [3]

Mynd - 25mg CBD [5]

(Orange Mango/ Lemon Ginger/ Passion fruit)

Bravus Brewing Co. (Blood Orange IPA)[5]

All Sodas (Free Refills)[2.5]

WINE

All Glasses [8]

Please ask your server for availability