

sushi

miso soup		5
maki rolls		
unagi	fresh water eel & cucumber	8
maguro	yellowfin tuna	13
ebi	shrimp & asparagus	7
hamachi	jalapeno, scallion chimichurri	13
tuna caviar	wild osetra, avocado, cucumber, grilled scallion	16
bbq beef	creamy wasabi kimchi	9
peekytoe crab salad	jalapeno, avocado	14
shrimp tempura, unagi	avocado, cucumber	13
salmon	mango, avocado, tobiko, lemon	14
spicy yellowfin tuna	cucumber	13
mango	green papaya, avocado, basil, mint	8

nigiri/sashimi

kinmedai	golden big eye snapper	8
medai	japanese red snapper	7
hirame	fluke	5
sake	wild salmon	6
hamachi	yellowtail tuna	6
tamago	sweet egg	3
ebi	shrimp	4
unagi	bbq fresh water eel	4
hotate	diver scallop	6
uni	sea urchin	6
ikura	marinated salmon roe	5

chilled

marinated seaweed salad		6
sunomono	marinated octopus, cucumber, seaweed	9
kinalau	marinated yellowfin, coconut, lime, mint	13
rare tuna flatbread	chile aioli, sweet and sour shallots	14

lunch

appetizers

edamame	steamed with sea salt	5
spicy edamame	red chili lime vinaigrette	6
shrimp noodle soup	laughing bird shrimp, ginger, scallion, shitake mushroom, fresh rice noodles	9
oysters on the half shell	wasabi chimichurri	mp
deviled egg	yellowfin tuna, chile aioli, scallion	14
hamachi ‘guacamole’	avocado, lime, soy sauce	11
crispy chile rock shrimp	toasted ginger, chile mayonnaise	12
prime beef carpaccio	sweet lime vinaigrette, scallion	12
asian spare ribs	sweet and spicy	12

yakitori

	iron seared japanese skewers	
natural free range chicken		8
kobe beef		18

greens

iceberg wedge	sweet glazed bacon, pickled shallot vinaigrette	9
aja caesar salad	fresh citrus, shaved parmesan	8
simple greens	baby greens, sherry vinaigrette	6
baby spinach salad	warm bacon vinaigrette and sweet shallots	8

sandwiches

	with garlic herb french fries or baby greens	
aja prime steak sandwich	asiago, roasted peppers, sweet onions	16
slow roasted pork	napa cabbage, ginger, shallots	13

bahn mi “hiro” sandwiches

vietnamese grilled chicken	pickled daikon, jalapeno and mint (3)	12
cha ca la vang	fresh catfish, chile mayonnaise and mint (3)	13

burgers

burgers served with herb french fries	8oz pirme	14
	australian kobe style	20

135`sw burger

bacon n’ egg burger

local mushroom burger

	seasonal local mushrooms, caramelized onions, truffled pecorino	
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specialty burgers

double decker

	two 6oz prime burgers, crispy neuskie’s bacon, shredded lettuce, tomato, shaved onion, ranch dressing, bread n’ butter pickles	21
aja prime burger	sharp cheddar, crispy and caramelized onions	13
aja wagyu burger	shallot marmalade	19
3 kobe sliders	bleu cheese-onion, blt and bread n’ butter pickles and yellow mustard	21

other burgers

turkey burger

	fresh herbs, bibb lettuce, boursin, pickled shallot and cucumber	14
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south indian lamb burger

crispy skate ‘burger’

	house made bread and butter pickles, frisee, lemon-caper remoulade	15
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steaks

kobe beef	by the oz, japanese imported	
filet mignon	3oz minimum, per oz	18
ny strip	4oz minimum, per oz	18
american wagyu flatiron	10oz	38
american prime	corn fed	
filet mignon	8oz	36
bone in ribeye	22oz, dry aged	48
hanger steak	10oz	28
ny strip	12oz	41
porterhouse	25oz	66

entrees

iron seared chicken teriyaki	lemon confit	18
roasted wild salmon	brown butter, pickled cucumber, young ginger	16
shrimp cobb salad	bleu cheese, bacon, avocado	16

sides

crispy onion rings		5
sauteed baby spinach	with creamy sesame	5
herb french fries	spicy mustard, creamy mayonnaise	5
xl baked potato	smoked bacon, crispy shallots, japanese ranch	5
tempura pickles	bread n’ butter, spicy mayo	5

drinks

cocktails

tangerine mojito		11
	tangerines, limes, mint and sugar cane muddled with 10 cane rum	

le blon caipirinha

	le blon lime and cachaca long drink	11
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lemongrass gimlet

	ginger scented vodka, lemongrass syrup and fresh lime juice	11
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almond pear blossom

	amaretto, st. germain liqueur and absolut pear shaken with fuji pear and thai basil	11
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sparkling sake sangria

	festival of stars sparkling sake, plum wine, with fresh ginger, litchi fruit, cherries and tangerine	11
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sakes

momokawa peaceful river

	served chilled or hot	
6oz		7
12oz		12
1 liter		30

sake flights

aja	“sakura boy” sacred power & mirror of trust	20
nigori	“summer snow”, “dreamy clouds” & “cloudy pleasure”	18

junmai daiginjo	delicate & elegant	5 oz. liter
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dewazakura	“snow country” light & delicate	200
nanbu bijin	“southern beauty” elegant, soft pear	150
akitabare	“heaven of tipsy delight” gentle & soft	135
masumi	“seventh heaven” old style, velvet texture	120
hoyo	“fair maiden” floral aroma (500ml)	69
tokasago	“divine droplets” clean & fresh (300ml)	65
dewazakura	“sakura boy” simple, long finish (300 ml)	35

junmai ginjo	highly fragrant & medium bodied	
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fukucho	“moon on water” bold & fragrant	85
chiyonosono	“sacred power” rich & mellow	18 90
dewazakura	“green ridge” fresh & full of zing (500 ml)	45
mukune	“root of innocence” rich & dry (300ml)	39
dewazakura	“cherry bouquet” light & aromatic (300 ml)	24

junmai	smooth & full bodied	
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akitabare	“northern skies” full bodied	12 60
masumi	“mirror of trust” smooth, well balanced	11 55
jizake tenzan	“heaven’s mountain” dry & full bodied (300 ml)	39
sawanoi	“super-dry” (300 ml) 25	

nigori	unfiltered	
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kamoizumi	“summer snow” light & elegant (500 ml)	15 50
benikanbai	“pink nigori” aromatic flavor (300 ml)	45
rihaku	“dreamy clouds” fruity & complex (300 ml)	33
shirakawago	“cloudy pleasure” mellow, wheat aroma (300 ml)	26

special sake

tedorigawa	“silver mountain” dry & sharp	30
masumi	“first run” freshly pressed, powerful finish	13 65
kamoizumi	“happy bride” mildly sweet (500ml)	13 45
dewazakura	sparkling “festival of stars” crisp & dry (300 ml)	30
kamaya kyuzaeon	“cedar aged” fresh cedar aroma (300 ml) 21	

consumer advisory: the chicago dept 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. individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

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miso soup 5

maki rolls

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maguro yellowfin tuna 13
ebi shrimp & asparagus 7
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hamachi jalapeno, scallion chimichurri 12
bbq beef creamy wasabi kimchi 9
peekytoe crab salad jalapeno, avocado 14
shrimp tempura-unagi avocado, cucumber 13
salmon mango, avocado, tobiko, lemon 14
spicy yellowfin tuna cucumber 13
mango green papaya, avocado, basil, mint 8

nigiri/sashimi

kinmedai golden big eye snapper 8
madai japanese red snapper 7
hirame fluke 7
sake wild salmon 6
hamachi yellowtail tuna 6
tamago sweet egg 3
ebi shrimp 4
unagi bbq fresh water eel 4
hotate diver scallop 6
uni sea urchin 6
kona kampachi hawaiian yellowtail 6
ikura marinated salmon roe 5

chilled

marinated seaweed salad 6
sunomono marinated octopus, cucumber, seaweed 9
kinalau marinated yellowfin, coconut, lime, mint 13
rare tuna flatbread chili aioli, sweet and sour shallots 16
aged soy flight house infused, 1yr, 3yr 6

dinner

appetizers

deviled egg yellowfin, scallion, chile 14
edamame steamed with sea salt 7
spicy edamame red chili lime vinaigrette 8
oysters on the half shell wasabi chimichurri 14
prime beef carpaccio sweet lime vinaigrette, scallion 13
asian spare ribs berkshire pork, sweet and spicy 12
hamachi “guacamole” avocado, lime, soy sauce 16
crispy chile rock shrimp toasted ginger, chile mayonnaise 14
shrimp noodle soup laughing bird shrimp, ginger, scallion, shitake 14
mushrooms, fresh rice noodles

yakitori

iron seared japanese skewers

natural free range chicken 12
kobe beef 18

greens

iceberg wedge sweet glazed bacon, pickled shallot vinaigrette 12
aja caesar salad fresh citrus, shaved parmesan 9
asian pear salad baby arugula, candied walnuts, gorgonzola 10

entrees

iron seared maine lobster new zealand rock lobster, yuzu butter, 14
seasonal succotash mp
slow roasted sea bass wok flashed vegetables, sizzling hot oil 26
braised beef short ribs asian pear, wild mushrooms 24
iron seared chicken teriyaki lemon confit 21
miso glazed black cod pickled cucumber, young ginger 28
double pork chop compart family farm, apple-bourbon-maple 21
compote, soy ginger pork jus

steaks

kobe beef by the oz japanese imported
filet mignon 3oz minimum 18 per oz
ny strip 4oz minimum 18 per oz
american wagyu flatiron 10oz 38

american prime corn fed
filet mignon 8oz 36
bone in ribeye 22oz, dry-aged 48
hanger steak 10oz 28
ny strip 12oz 41
porterhouse 25oz 66

steak for two
porterhouse 40oz, 21 day aged 98

to accompany your steak: ajasteak sauce with smoked tamarind & chipotle or white truffle butter

sides

spicy hoisin long beans 8
sauteed baby spinach with creamy sesame 8
tempura japanese yam, green asparagus, onion 8
garlic herb french fries spicy mustard, creamy mayonnaise 8
whipped potatoes traditional or black truffle 8
xl baked potato smoked bacon, crispy shallots, japanese ranch 8
roasted wild mushrooms, cippolini onions 8

drinks

cocktails

tangerine mojito 11
tangerines, limes, mint and sugar cane
muddled with 10 cane rum

le blon caipirinha 11
le blon lime and cachaca long drink

lemongrass gimlet 11
ginger scented vodka, lemongrass syrup
and fresh lime juice

almond pear blossom 11
amaretto, st. germain liqueur and absolut pear
shaken with fuji pear and thai basil

sparkling sake sangria 11
festival of stars sparkling sake, plum wine, with fresh ginger,
litchi fruit, cherries and tangerine

sakes

momokawa peaceful river
served chilled or hot
6oz 7
12oz 12
1 liter 30

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nigori “summer snow”, “dreamy clouds” & “cloudy pleasure” 18

junmai daiginjo delicate & elegant 5 oz. liter

dewazakura “snow country” light & delicate 200
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