

ENTREE

CHICKEN, SALMON, OR FILET MIGNON
Choice of entrée served with mixed green salad,
cherry tomatoes, and mashed potatoes 13/13/15

UNAGI DON Breaded freshwater eel, lightly
deep-fried until golden brown, served with
balsamic reduction 15

TEKKA DON Sliced big eye tuna over rice
served with wasabi and soy sauce 15

CHIRASHI Chef's Choice of the best
combination of fish and shellfish sashimi
over rice 15

DESSERT

MIXED FRUIT Chef's choice of seasonal fruits 5

PARTY PLATTERS

\$30 for Two: 2pcs tuna, 2 pcs salmon, 2 pcs whitefish,
2 pcs shrimp, 1 California Roll, 1 Spicy Tuna Roll,
1 Soft Shell Crab Roll

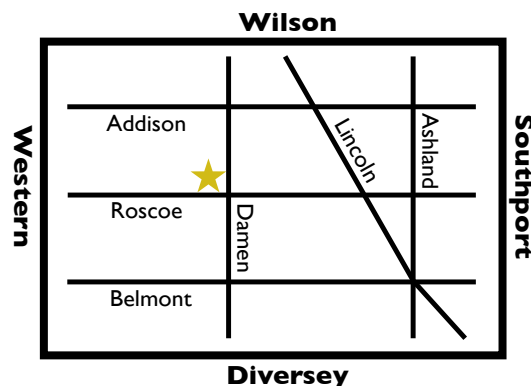
\$50 for Four: 4pcs tuna, 4 pcs salmon, 4 pcs Whitefish,
1 California Roll, 1 Spicy Tuna Roll, 1 Soft Shell Crab
Roll, 1 Shrimp Tempura Roll

\$80 for Six: 6pcs tuna, 6 pcs salmon, 6 pcs, 1 California
Roll, 2 Spicy Tuna Roll, 2 Soft Shell Crab Roll,
2 Shrimp Tempura Roll, 1 Vegetable Roll

**Customized Party Platters for Larger
parties can be made to order.**

Kaze Sushi is a fine dining restaurant
specializing in seasonal sushi with
toppings and seasonal cooked dishes.
Kaze "TO GO" is a small sampling
of the Kaze Sushi experience.

DELIVERY



Boundaries:

- North – Wilson (4600N)
- South – Diversey (2800N)
- East – Southport (1400W)
- West – Western (2400W)

Delivery:

- Minimum order \$15
- Delivery charge \$2
- Hours: 5pm – 10pm daily
- 35-45 minute delivery time

KAZE SUSHI DINE-IN

- Hours: 5pm – 11pm Daily
- Reservations Highly Recommended

ADDITIONAL SERVICES

- On-site Catering
- Large Party Platters
- Restaurant Buy-out For Private Events
- Gift Certificate



KAZE SUSHI
"To Go"

CARRY-OUT AND DELIVERY MENU

2032 W. Roscoe St.
Chicago, IL 60618

773.327.4860
www.kazesushi.com

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**10% discount on all delivery orders
through March 31st, 2005**

APPETIZER

GOMAE Boiled spinach served with a black and white sesame seed dressing garnished with sweet potato chips and fried bananas 4

KURO EDAMAME Chilled soybeans served with seasalt 4

TATSUTA-AGE Marinated chicken with ginger and soy sauce 5

AGE-DASHI TOFU Fried tofu with bonito broth and green onions 5

TUNA STEAK Pan-fried big eye tuna steak garnished with tempura onion rings and Japanese mountain vegetables 8

WHITEFISH TEMPURA Tempura whitefish wrapped around succulent breaded shrimp and served with parsley butter sauce 8

SALAD

MIXED GREEN SALAD Served with Japanese olive oil dressing 5

TOFU SALAD Fried or fresh tofu with mixed greens in a spicy miso sesame dressing 5

TAKO SALAD Sliced octopus combined with cucumber and pickled scallions, served with ponzu sauce 6

EBI SALAD Boiled shrimp and cucumber served with ponzu sauce 6

EBI KAISO SALAD Breaded shrimp served with fresh seaweed, cherry tomatoes, and spicy sesame dressing 7

SOUP

MISO SOUP White miso broth served with wakame, tofu, green onions, and nameko mushrooms 4

AKA MISO SOUP Red miso broth served with enoki mushrooms and fishcake 4

NIGIRI or SASHIMI (By the piece)

TUNA

MAGURO Blue Fin Tuna Loin 4

CHUTORO Blue Fin Medium Fat Tuna 5

OTORO Blue Fin Fatty Tuna 7

WHITEFISH

HAMACHI Yellowtail 3

KAMPACHI Amberjack 3

SHIMA AJI Yellowjack 4

TAI Red Snapper 3

SALMON

NAMA SAKE Fresh Salmon 2

ZUKE SAKE Marinated Salmon 3

ROE

IKURA Fresh Salmon Roe 3

TOBIKO Flying Fish Roe 3

MASAGO Smelt Roe 2

SHELLFISH/MOLLUSK

HOTATEGAI Fan Scallop 3

AMAEBI Black Tiger Shrimp 2

EBI Raw Shrimp 4

UNI Sea Urchin 4

TAKO Octopus 2

EEL

UNAGI Freshwater Eel 4

CHEF'S CHOICE

Combination Sashimi Platter 10 or 20

TEMAKI (Handroll)

UNAGI: Unagi, cucumber, avocado and masago 5

SHRIMP TEMPURA: Shrimp tempura, avocado, cucumber and tobiko 5

SPICY TUNA: Spicy tuna, cucumber, avocado 5

KURAGE UME KYU: Plum, jellyfish, cucumber and ohba 5

MAKIMONO (rolls)

RAINBOW: Kanikama, avocado topped with a variety of fish 12

DRAGON: Avocado, cucumber, tobiko topped with unagi, japanese pepper and sesame seeds 11

SHRIMP TEMPURA: Deep-fried shrimp, kaiware, tobiko, avocado 8

SOFT-SHELL CRAB: Deep-fried soft shell crab, cucumber, avocado, ohba, and masago 8

SOFT-SHELL CRAB AND SALMON: Deep-fried soft shell crab, salmon, cucumber, tobiko, scallions 8

HAMACHI EBI TEMPURA: Yellowtail, shrimp tempura, avocado, cilantro, jalapeños and tobiko 7

UNAGI CHEESE: Unagi, cheese, cucumber, avocado, shrimp tempura, tobiko 7

UNAGI: Barbequed eel 6

SPICY TUNA EEL: Spicy tuna, eel, avocado, cucumber 6

SHRIMP CHEESE: Shrimp, unagi, cheese, avocado, tobiko 6

SPICY SALMON: Spicy salmon, avocado, tobiko, cucumber and scallions 5

SMOKED SALMON CHEESE: Smoked salmon, cream cheese, avocado, cucumber 5

SPICY TUNA: Tuna, tobiko, scallions, spicy mayo 5

SPICY SHRIMP: Shrimp, cucumber, avocado, served with spicy mayo 5

CALIFORNIA: Kanikama, cucumber, avocado, and smelt roe wrapped with nori 4

TUNA: Tuna wrapped with nori 4

NEGI HAMACHI: Yellowtail, chopped scallions 4

SAKE: Fresh salmon wrapped with nori 4

SMOKED SALMON: Atlantic smoked salmon 4

UME SHISO: Plum, ohba, cucumber 4

VEGETABLE TEMPURA: Choice of sweet potato, asparagus 3

VEGETABLE: Choice of kanpyo, oshinko, avocado cucumber, mountain roots 3