

### NAMISUSHIONLINE.COM

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7342-44 W. Lawrence Harwood Heights, IL 60706

#### **BUSINESS HOURS**

Monday

Closed

**Tuesday thru Saturday** 

11:30 am to 10:00 pm

**Sunday** 

11:30 am to 9:30 pm

# SCAN TO SEE OUR MENU WITH PICTURES



### **APPETIZERS**

<b>VEGGIE GYOZA</b> 6 pieces pan fried vegetable dumpling	5
<b>GYOZA</b> 8 pieces pan fried pork dumpling	7
EDAMAME Lightly salted boiled soy beans	5
EBI SHUMAI 4 pieces Japanese style big shrimp ravioli	6
STEAM DUMPLING 8 pieces steamed pork dumpling	7
<b>GOMAE</b> Boiled spinach with sesame dressing	5
ASPARAGUS BEEF Tender beef wrapped around asparagus with teriyaki sauce	9
YAKI TORI Grilled chicken and vegetable on skewer with teriyaki sauce	7
IKA SHOGA YAKI Pan fried squid with teriyaki sauce	8
VEGETABLE TEMPURA Deep fried vegetable in a light batter	6
SHRIMP TEMPURA 4 pieces deep fried shrimp in a light batter	8
<b>SOFT SHELL CRAB</b> Deep fried soft shell crab in light batter with ponzu sauce	11
KAKI FRY 3 pieces deep fried breaded oyster with teriyaki sauce	7
AGEDASH TOFU Deep fried tofu with scallion in light ginger soy	5
TAKO YAKI 4 pieces deep fried Japanese style octopus ball with mayo	6
SPRING ROLL 5 pieces crispy Japanese style vegetable roll	6
INARI 3 pieces sweet tofu filled with rice	5
HOTATE BUTTER YAKI Pan fried sea scallop with butter and teriyaki sauce	8
FRIED CALAMARI Deep fried calamari served with sweet and sour sauce	7
CRAB RANGOON (4)	5
HAMACHI KAMA Grilled yellow tail collar with ponzu sauce	12
CHICKEN NUGGETS Japanese style fried chicken	7
SUSHI APPETIZER	
SASHIMI SAMPLE 6 pieces chef's selection of today's fresh fish	14
<b>SUSHI SAMPLE</b> 4 pieces chef's selection of today's fresh fish	10
<b>SALMON FLOWER</b> 5 pieces fresh salmon, caviar, cucumber, ponzu sauce	16
<b>SASHIMI JALAPENO</b> 5 pieces thinly sliced fish and jalapeno with citrus soy dressing, tuna, fresh salmon, yellow tail, white tuna, super white tuna	14
SOUP & SALAD	
MISO SOUP Soy bean soup with scallion, seaweed and tofu	3
<b>GINGER SALAD</b> Organic mix lettuce, carrots with ginger dressing	4
<b>HOUSE SALAD</b> Lettuce, tomato, avocado, soy bean with choice of dressing: ginger, sesame or yuzu	7
<b>SEAWEED SALAD</b> Seaweed, cucumber in a delicate rice vinegar dressing	6
<b>SUNOMONO</b> Thinly sliced cucumber in a delicate rice vinegar dressing	5
<b>TAKO SU</b> Octopus, cucumber in a delicate rice vinegar dressing	9
<b>EBI SU</b> Shrimp, cucumber in a delicate rice vinegar dressing	9
KANI SU Alaska king crab, cucumber in a delicate rice vinegar dressing	15

## **KITCHEN ENTREES**

TEMPURA UDON Japanese thick noodle in a h			13 13
<b>NABEYAKI UDON</b> Japanese thick noodle in a h vegetable, egg, fishcake and chicken	ot br	oth topped with tempura shrimp,	13
YAKISOBA Japanese stir fried noodles with chi	cken	and vegetables, miso soup and ginger salad	12
RAMEN Ramen noodle soup with spinach, por			11
All teriyaki entrees below are ser	ved	with miso soup, ginger salad and rice.	
		scallop, steamed vegetables with teriyaki sauce	22
<b>SALMON TERIYAKI</b> Grilled salmon filet and ste			19
<b>BEEF TERIYAKI</b> Grilled New York strip steak an			17
CHICKEN TERIYAKI Grilled chicken and steame			15
<b>TOFU TERIYAKI</b> Deep fried tofu and steamed v			11
SHRIMP & VEGETABLE TEMPURA 5 pieces de	ep fri	ied shrimp and vegetables in a light batter	16
		NTREES  n miso soup.	
SUSHI & SASHIMI COMBO 4 pieces sushi, 8 pc		•	29
of todays fresh fish and 8 pcs. spicy tuna roll			
NAMI SUSHI DINNER 2 pieces tuna, fresh saln			26
CHICAGO SUSHI DINNER 6 pieces chef's select			18
<b>SASHIMI DINNER</b> 12 pieces tuna, fresh salmor			26
<b>SASHIMI NAMI</b> 15 pieces chef's selection of to			30
<b>TEKKA DON</b> 9 pieces fresh tuna on a bed of sus			23 23
NAMASAKE DON 9 pieces fresh salmon filet on a bed of sushi rice			
<b>UNAGI DON</b> 9 pieces broiled fresh water eel or			24
<b>CHIRASHI</b> 11 pieces assorted filet of seafood o	n a b	ed of sushi rice	25
		MI A LA CARTE	
MAGURO / Tuna	3	HOTATEGAI / Japanese Scallop	4
WHITE TUNA / Albacore	3	KANI / Alaska King Crab	4
HAMACHI / Yellow Tail	3	TAMAGO / japanese Omelette	2
NAMASAKE / Fresh Salmon	3	IZUMIDAI / Sea Bream	3
SAKE / Smoked Salmon	3	UNAGI / Fresh Water Eel	3
EBI / Shrimp	3	SABA / Makerel	3
TOBIKO / Flying Fish Egg	3	TAKO / Octopus	3
WASABI TOBIKO / Wasabi Flying Fish Egg	3	SUPER WHITE TUNA / Escolar	3
MASAGO / Smelt Egg	3	QUAIL EGG	1
IKURA / Salmon Egg	3	OTORO / Fatty Tuna	6
UNI / Sea Urchin	5	HOKKIGAI / Surf clam	3
KANIKAMA / Imitation Crab	2	AMA EBI / Sweet Shrimp	4
IKA / Squid	3		

# **CHEF'S INSPIRATIONS**

<b>CHICAGO CRAZY ROLL</b> Spicy mayo, tuna, fresh salmon, super white tuna, crunch, cucumber and sweet soy wrapped with soybean paper	16
TRIPLE TAR TAR TOWER Mix of mayo, spicy tuna, fresh salmon, green onion and fish egg	16
on wonton skin with potato tempura, drizzled with wasabi sauce and sweet soy	
<b>WELL BEING ROLL</b> Low carb, tuna, eel, fish egg, tilapia, avocado, cucumber and imitation crab roll without rice, drizzled with sweet soy	16
MEXICAN ROLL Tuna, yellow tail, cilantro, avocado, fish egg, jalapeno, mayo and lime dressing	11
<b>GODZILLA ROLL</b> Shrimp tempura topped with eel, avocado, mango and flying fish egg, drizzled with mango sauce, wasabi mayo and sweet soy	16
SPRING BLOSSOM ROLL Fresh salmon, avocado, asparagus topped with tuna and lime dressing	11
<b>SALMON DELUXE</b> Smoked salmon, cream cheese, avocado and tempura crunch, topped with fresh salmon and thin slices of lemon	11
CALIFORNIA SUNSET Cucumber, avocado and imitation crab meat crunch roll with black and brown rice, topped with fresh salmon	10
SPICY JALAPENO TUNA Chopped jalapeños, spicy tuna, fish eggs, avocado, sweet soy and tempura crunch roll with soy bean paper	15
<b>TOWERS ROLL</b> 2 deep fried rolls in one, crab meat, cream cheese, avocado, asparagus, smoked salmon, unagi, sweet soy and mango sauce	17
<b>LAS VEGAS ROLL</b> Crab meat and cream cheese lightly tempura, topped with spicy tuna, fish egg, snow crab meat mix and slice lotus root, drizzled with sweet soy	11
FLAMING SALMON Shrimp tempura, asparagus and avocado topped with fresh	13
seared salmon, spicy mayo, sweet soy and fish eggs	
<b>TEQUILA ROLL</b> Yellow tail, avocado, cilantro, masago jalapeño, cucumber, spicy mayo, lime dressing	11
<b>DYNAMITE ROLL</b> Shrimp tempura, unagi, avocado, spicy mayo, baked sea scallops, masago on top	17
<b>CRUNCHY ROLL</b> Shrimp tempura, mayo, cream cheese, fish eggs, avocado, scallions, shiracha sauce and tempura crumbs outside with wasabi mayo and sweet soy	15
MOZZARELLA MELT Shrimp tempura, sweet potato, cream cheese, sweet soy, mozzarella, baked	8
<b>SIGNATURE NAMI ROLL</b> 2 pieces shrimp tempura, spicy tuna and avocado topped with sea scallop and yellow tail lightly seared, sweet soy and lime dressing	16
<b>BLACK DRAGON ROLL</b> Dragon shaped shrimp tempura roll with black and brown rice, topped with unagi, sweet soy and avocado	14
SUMMER MANGO California roll, tempura crunch, topped with mango	8
<b>ISLAND ROLL</b> Calamari, asparagus, shrimp, soft shell crab, avocado and mozzarella cheese deep fried with panko, mango sauce and sweet soy	18
<b>VOLCANO ROLL</b> Shrimp tempura, smoked salmon, unagi, fish egg, avocado, cream cheese, spicy mayo, sweet soy, baked	10
<b>SPICY VEGETARIAN ROLL</b> Asparagus, cucumber, avocado, sweet potato tempura, spinach, jalapeño, red hot sauce, sweet soy roll with soy bean paper	14
<b>THREE MUSKATEERS</b> Spicy tuna mix, cucumber, avocado roll with black and brown rice topped with tuna, salmon, super white tuna, wasabi, red, yuzu tobiko	13
MIDNIGHT HEAT Fresh salmon, tuna, tilapia, shiracha sauce, cilantro, avocado	16
and tempura crunch roll with black and brown rice  TIGER ROLL Spicy crab, cucumber crunch outside with avocado and spicy mayo, eel sauce	10

<b>AJ'S ROLL</b> Mayo spicy fresh salmon, tempura crunch and cucumber with wasabi tobiko, fresh salmon on top drizzled with wasabi mayo	11
FIRE DRAGON ROLL Shrimp tempura, avocado tempura crunch and spicy tuna	18
topped with a mix of tuna, fish egg, spicy mayo, sweet soy, jalapenos served "fire side"	11
GREEN DRAGON ROLL Shrimp tempura crunch with avocado on top drizzled with sweet soy	11
<b>HAMACHI JALAPENO ROLL</b> Tuna, avocado, cucumber with hamachi, jalapeno and tobiko on top, drizzled with lime dressing	13
<b>GREEN TURTLE ROLL</b> Spicy fresh salmon, tempura crunch and avocado with wasabi tobiko and shrimp on top, drizzled with wasabi mayo	13
<b>BLACK SPICY TUNA ROLL</b> Tuna, spicy mayo and tempura crunch, wrapped with black and brown rice	10
<b>BLACK CALIFORNIA ROLL</b> Imitation crab, avocado, cucumber and crunch wrapped with black and brown rice	8
<b>DIAMONDS ROLL</b> Tempura deep fried roll with mayo, spicy Japanese scallop, eel, imitation crab, fish egg and avocado, drizzled with wasabi mayo and sweet soy	16
<b>GOLDEN DRAGON</b> Dragon shaped shrimp tempura, spicy tuna, avocado, topped with fresh salmon and caviar	14
MAKIMONO	
Seaweed Rolls are 6 to 8 pieces. With soy paper or black rice \$1 extra.	
CALIFORNIA Imitation crab, avocado, cucumber TEKKA Tuna	5.5 7
TEKKYU Tuna, cucumber	8 7
NAMASAKE Fresh salmon	
NAMASAKE AVOCADO Fresh salmon, avocado	8
NEGI HAMACHI Yellow tail, scallion	7
NEGI SABA Mackerel, scallion	7
WHITE TUNA KYU White tuna, cucumber	8
SUPER WHITE TUNA AVOCADO Super white tuna, avocado	8 8
<b>EBI TEMPURA</b> Shrimp tempura, avocado, cucumber, mayo, sweet soy <b>SPIDER</b> Soft shell crab, lettuce, avocado, cucumber, mayo	10
PHILADELPHIA Smoked salmon, cream cheese, crunch	8
SALMON SKIN Crispy salmon skin, cucumber, avocado	7
UNAGI AVOCADO Fresh water eel, avocado, crunch, sweet soy	8
SPICY TUNA Tuna, spicy mayo	8
SPICY TAKO Octopus, cucumber, avocado, spicy mayo	8
SPICY SCALLOP Scallop, cucumber, avocado, spicy mayo	8
EBI KYU Shrimp, cucumber, avocado	8
<b>RAINBOW</b> Tuna, fresh salmon, yellow tail, izumidai, avocado, crunch, on top of California roll	13
<b>DRAGON</b> Shrimp tempura rolled outside with fresh water eel, avocado drizzled with eel sauce	13
NEGI TORO Fatty tuna, scallion, cucumber, avocado	13
CRUNCHY SPICY TUNA Tuna, spicy mayo, cucumber, crunch outside, sweet soy	9
SPICY FRENCH TEKKA Tuna, spicy mayo, shrimp tempura, avocado, sweet soy	10
SPICY SALMON CRUNCH Fresh salmon, spicy mayo, crunch, sweet soy	8 9
SMOKED EEL Smoked salmon, fresh water eel, crunch, sweet soy	8
FUTO Imitation crab, cucumber, egg, spinach, shitaki, oshinko, avocado	O

KAPPA Cucumber AVOCADO Avocado			4.5
SWEET POTATO TEMPURA Sweet potato t	empura	sweet sov	4.5 6
<b>VEGETABLE</b> Asparagus, cucumber, avocad		sweet soy	7
<b>OSHINKO</b> Yellow pickle			4.5
<b>POPEYE</b> Avocado, spinach, cucumber, crur	nch outsi	de, lime dressing	9
<b>SPICY CRAB ROLL</b> Spicy imitation crab, av			7
ALASKAN KING CRAB ROLL Alaskan king			12
CHICKEN ROLL Spicy fried chicken, avocac	do, cucun	nber, sweet soy	7
9	SIDE O	RDERS	
RICE	1.5	SALAD DRESSING	1
BLACK RICE	2.5	SPICY MAYO or CHILI SAUCE	1
SUSHI RICE	2.5	TERIYAKI or EEL SAUCE	1
	DESS	SERTS	
TEMPURA ICE CREAM	5	мосні	2
Green tea, red bean or vanilla		Green tea, red bean, strawberry, mango,	_
MANGO CHEESECAKE	5.5	vanilla, chocolate or coffee	
LAVA CAKE	7.5	ICE CREAM	3
With vanilla ice cream on the side		Green tea, red bean or vanilla	
	DRI	NKS	
ORGANIC TEA	4	HOT TEA	2
Crimson Berry Fruit Tisan		Green tea, Decaf Green Tea	
Refreshing, mellow smoothness,		ICE TEA	2.25
rich fruitiness, caffeine free		Apricot black tea or raspberry green tea	
Honeybush Mango		JAPANESE SODA	3.25
Tropical aroma, juicy, soft, caffeine free		Regular, strawberry, melon,	
Pomegranate White Tea		lychee, orange	
Healthful, light body, gently sweet		PERRIER SPARKLNG WATER 330 ml	3
<b>Blueberry White Tea</b> Very fragrant, clean, smooth finish		S. PELLEGRINO 750 ml	6.5
Apricot Black Tea		SOFT DRINK	2.5
Deliciously subtle, fruity and floral		Pepsi, Coke, Diet Coke, Sprite,	
Raspberry Green Tea		Dr. Pepper, Ginger Ale, Lemonade	
Light body, nice light pink infusion		JUICE	3
<b>Peach Oolong</b> Deeply floral, sweet and fragrant		Apple or orange	
Chamomile			
ZIIGIIIVIIIIE			