

DINE-IN • CARRY-OUT • DELIVERY • CATERING

Nami Sushi

NAMISUSHIONLINE.COM

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**7342-44 W. Lawrence
Harwood Heights, IL 60706**

BUSINESS HOURS

Monday

4:00 pm to 10:00 pm

Tuesday thru Saturday

11:30 am to 10:00 pm

Sunday

11:30 am to 9:30 pm

APPETIZERS

VEGGIE GYOZA Pan fried vegetable dumpling	4
GYOZA Pan fried pork dumpling	6
EDAMAME Lightly salted boiled soy beans	4
EBI SHUMAI Japanese style big shrimp ravioli	6
STEAM DUMPLING Steamed pork dumpling	6
GOMAE Boiled spinach with sesame dressing	4
ASPARAGUS BEEF Tender beef wrapped around asparagus with teriyaki sauce	8
YAKI TORI Grilled chicken and vegetable on skewer with teriyaki sauce	6
IKA SHOGA YAKI Pan fried squid with teriyaki sauce	7
VEGETABLE TEMPURA Deep fried vegetable in a light batter	6
SHRIMP TEMPURA 4 piece deep fried shrimp in a light batter	8
SOFT SHELL CRAB Deep fried soft shell crab in light batter with ponzu sauce	10
KAKI FRY Deep fried breaded oyster with teriyaki sauce	6
AGEDASH TOFU Deep fried tofu with scallion in light ginger soy	5
TAKO YAKI Deep fried Japanese style octopus ball with mayo	6
SPRING ROLL 5 pieces crispy Japanese style vegetable roll	6
CHICKEN NUGGETS Japanese style fried chicken	6
HAMACHI KAMA Grilled yellow tail collar	12
INARI 3 pieces sweet tofu filled with rice	5
HOTATE BUTTER MAKI Pan fried sea scallop with butter and teriyaki sauce	7
FRIED CALAMARI Deep fried calamari served with sweet and sour sauce	7

SOUP & SALAD

MISO SOUP Soy bean soup with scallion, seaweed and tofu	2.5
GINGER SALAD Lettuce, carrots with ginger dressing	4
HOUSE SALAD Lettuce, tomato, avocado, soy bean with choice of dressing: ginger, sesame or yuzu	7
SEAWEED SALAD Seaweed, cucumber in a delicate rice vinegar dressing	5
SUNOMONO Thinly sliced cucumber in a delicate rice vinegar dressing	4
TAKO SU Octopus, cucumber in a delicate rice vinegar dressing	8
EBI SU Shrimp, cucumber in a delicate rice vinegar dressing	8
KANI SU Alaska king crab, cucumber in a delicate rice vinegar dressing	12

SUSHI APPETIZER

SASHIMI JALAPENO 5 pieces thinly sliced fish and jalapeno with citrus soy dressing, tuna, fresh salmon, yellow tail, white tuna, super white tuna	13
SASHIMI SAMPLE 6 pieces chef's selection of today's fresh fish	13
SUSHI SAMPLE 4 pieces chef's selection of today's fresh fish	9
SALMON FLOWER 5 pieces fresh salmon, caviar, cucumber	15

KITCHEN ENTREES

Served with miso soup, ginger salad and rice. (1-6)

CHICKEN TERIYAKI Grilled chicken with teriyaki sauce	14
BEEF TERIYAKI Grilled New York strip steak with teriyaki sauce	16
SALMON TERIYAKI Grilled salmon filet with teriyaki sauce	18
SEAFOOD TERIYAKI Grilled salmon, shrimp, squid and scallop with teriyaki sauce	20
SHRIMP & VEGETABLE TEMPURA Deep fried shrimp and vegetable in a light batter	15
TOFU TERIYAKI Deep fried tofu with teriyaki sauce	10
YAKISABA Japanese stir fried noodles with chicken and vegetable	11
TEMPURA UDON Japanese thick noodle in a hot broth with shrimp and vegetable tempura	12
NABEYAKI UDON Japanese thick noodle in a hot broth topped with tempura shrimp, vegetable, egg, fishcake and chicken	12
RAMEN Ramen noodle soup with spinach, pork, egg, seaweed and miso flavor	10

SUSHI ENTREES

Served with miso soup.

NAMI SUSHI DINNER 2 pieces tuna, fresh salmon, yellow tail, shrimp, eel and California roll	25
CHICAGO SUSHI DINNER 6 pieces chef's selection of today's fresh fish and California roll	16
SASHIMI DINNER 12 pieces tuna, fresh salmon, yellow tail, white tuna and super white tuna	25
SASHIMI NAMI 15 pieces chef's selection of today's fresh fish	28
SUSHI & SASHIMI COMBO 4 pieces sushi, 8 pcs. sashimi chef's selection of today's fresh fish and spicy tuna roll	28
TEKKA DON 9 pieces fresh tuna on a bed of sushi rice	22
NAMASAKE DON 9 pieces fresh salmon filet on a bed of sushi rice	22
UNAGI DON 9 pieces broiled fresh water eel on a bed of sushi rice	24
CHIRASHI 11 pieces assorted filet of seafood on a bed of sushi rice	24

SUSHI & SASHIMI A LA CARTE

MAGURO / Tuna	3	IKA / Squid	2.5
WHITE TUNA / Albacore	2.5	HOTATEGAI / Japanese Scallop	3.5
HAMACHI / Yellow Tail	3	KANI / Alaska King Crab	4
NAMASAKE / Fresh Salmon	3	TAMAGO / Japanese Omelette	2
SAKE / Smoked Salmon	3	IZUMIDAI / Sea Bream	2.5
EBI / Shrimp	2.5	UNAGI / Fresh Water Eel	3
AMA EBI / Sweet Shrimp	4	SABA / Mackerel	2.5
TOBIKO / Flying Fish Egg	2.5	TAKO / Octopus	2.5
WASABI TOBIKO / Wasabi Flying Fish Egg	2.5	SUPER WHITE TUNA / Escolar	3
MASAGO / Smelt Egg	2.5	HOKKIGAI / Surf clam	2
IKURA / Salmon Egg	3	QUAIL EGG	1
UNI / Sea Urchin	5	OTORO / Fatty Tuna	6
KANIKAMA / Imitation Crab	1.5		

CHEF'S INSPIRATIONS

AJ'S ROLL Mayo spicy fresh salmon, tempura crunch with wasabi tobiko, fresh salmon on top drizzled with wasabi mayo	10
FIRE DRAGON ROLL Shrimp tempura, avocado tempura crunch and spicy tuna topped with a mix of tuna, fish egg, spicy mayo, jalapenos served "fire side"	17
GREEN DRAGON ROLL Shrimp tempura crunch with avocado on top drizzled with sweet soy	10
HAMACHI JALAPENO ROLL Tuna, avocado, cucumber with hamachi, jalapeno and tobiko on top, drizzled with lime dressing	12
GREEN TURTLE ROLL Spicy fresh salmon, tempura crunch and avocado with wasabi tobiko and shrimp on top, drizzled with wasabi mayo	12
BLACK SPICY TUNA ROLL Tuna, spicy mayo and tempura crunch, wrapped with black and brown rice	9
BLACK CALIFORNIA ROLL Imitation crab, avocado and cucumber, wrapped with black and brown rice	7
DIAMONDS ROLL Tempura deep fried roll with mayo, spicy Japanese scallop, eel, imitation crab, fish egg and avocado, drizzled with wasabi mayo and sweet soy	15
CHICAGO CRAZY ROLL Spicy mayo, tuna, fresh salmon, super white tuna and cucumber wrapped with soybean paper	15
TRIPLE TAR TAR TOWER Mix of mayo, spicy tuna, fresh salmon and fish egg on wonton skin with potato tempura, drizzled with wasabi sauce and sweet soy	15
WELL BEING ROLL Low carb, tuna, eel, fish egg, avocado, cucumber and imitation crab, without rice, drizzled with sweet soy	15
MEXICAN ROLL Tuna, yellow tail, cilantro, avocado, fish egg, jalapeno, mayo and lime dressing	10
GODZILLA ROLL Shrimp tempura topped with eel, avocado, mango and flying fish egg, drizzled with mango sauce, wasabi mayo and sweet soy	15
SPRING BLOSSOM ROLL Fresh salmon, avocado, asparagus topped with tuna and lime dressing	10
SALMON DELUXE Smoked salmon, cream cheese, avocado and tempura crunch, topped with fresh salmon and thin slices of lemon	10
CALIFORNIA SUNSET Cucumber, avocado and imitation crab meat roll with black and brown rice, topped with fresh salmon	9
SPICY JALAPENO TUNA Chopped jalapeños, spicy tuna, fish eggs, avocado and tempura crunch roll with soy bean paper	14
TOWERS ROLL 2 deep fried rolls in one, crab meat, cream cheese, avocado, asparagus, smoked salmon and unagi	16
LAS VEGAS ROLL Crab meat and cream cheese lightly tempura, topped with spicy tuna/fish egg/crab meat mix and slice lotus root, drizzled with sweet soy	10
FLAMING SALMON Shrimp tempura, asparagus and avocado topped with fresh seared salmon, spicy mayo and fish eggs	12
TEQUILA ROLL Yellow tail, avocado, cilantro, masago, jalapeño, cucumber, spicy mayo, lime dressing	8
DYNAMITE ROLL Shrimp tempura, unagi, avocado, spicy mayo, baked sea scallops, masago on top	16
CRUNCHY ROLL Shrimp tempura, mayo, cream cheese, fish eggs, avocado, scallions, shiracha sauce and tempura crumbs outside with wasabi mayo and sweet soy	14
MOZZARELLA MELT Shrimp tempura, sweet potato, cream cheese, topped with mozzarella, baked	7
SIGNATURE ROLL 2 pieces shrimp tempura, spicy tuna and avocado topped with sea scallop and yellow tail lightly seared	14

BLACK DRAGON ROLL Dragon shaped shrimp tempura roll with black and brown rice, topped with unagi and avocado	13
SUMMER MANGO California roll, tempura crunch, topped with mango shiracha sauce and tempura crumbs outside with wasabi mayo and sweet soy	7
ISLAND ROLL Calamari, asparagus, shrimp, soft shell crab, avocado and mozzarella cheese deep fried with panko	16
VOLCANO ROLL Shrimp tempura, unagi and avocado baked with cream cheese and spicy mayo	9

MAKIMONO

Seaweed Roll. With soy paper \$1 extra.

CALIFORNIA Imitation crab, avocado, cucumber	5
TEKKA Tuna	6
TEKKYU Tuna, cucumber	7
NAMASAKE Fresh salmon	6
NAMASAKE AVOCADO Fresh salmon, avocado	7
NEGI HAMACHI Yellow tail, scallion	6
NEGI SABA Mackerel, scallion	6
WHITE TUNA KYU White tuna, cucumber	7
SUPER WHITE TUNA AVOCADO Super white tuna, avocado	7
EBI TEMPURA Shrimp tempura, avocado, cucumber, mayo	7
SPIDER Soft shell crab, lettuce, avocado, cucumber, mayo	9
PHILADELPHIA Smoked salmon, cheese, crunch	7
SALMON SKIN Crispy smoked salmon skin, cucumber, avocado	6
UNAGI AVOCADO Fresh water eel, avocado, crunch	7
SPICY TUNA Tuna, spicy mayo	7
SPICY TAKO Octopus, cucumber, avocado, spicy mayo	7
SPICY SCALLOP Scallop, cucumber, avocado, spicy mayo	7
EBI KYU Shrimp, cucumber, avocado	7
RAINBOW Tuna, fresh salmon, yellow tail, izumidai, avocado on top of California roll	12
DRAGON Shrimp tempura rolled outside with fresh water eel, avocado drizzled with eel sauce	12
NEGI TORO Fatty tuna, scallion, cucumber, avocado	12
CRUNCHY SPICY TUNA Tuna, spicy mayo, cucumber, crunch outside	8
SPICY FRENCH TEKKA Tuna, spicy mayo, shrimp tempura, avocado	9
SPICY SALMON CRUNCH Fresh salmon, spicy mayo, crunch	7
SMOKED EEL Smoked salmon, fresh water eel, crunch	8
SPICY CRAB ROLL Spicy imitation crab, avocado, crunch outside	6
ALASKAN KING CRAB ROLL King crab, avocado, cucumber	10
CHICKEN ROLL Spicy fried chicken, avocado, cucumber	6
FUTO Imitation crab, cucumber, egg, spinach, shitaki, oshinko, avocado	7
KAPPA Cucumber	4
AVOCADO Avocado	4
SWEET POTATO TEMPURA Sweet potato tempura	5
VEGETABLE Asparagus, cucumber, avocado	6
OSHINKO Yellow pickle	4
POPEYE Avocado, spinach, cucumber, crunch outside, lime dressing	8

SIDE ORDERS

RICE	1.5	SALAD DRESSING	1
BLACK RICE	3.5	SPICY MAYO or CHILI SAUCE	1
SUSHI RICE	2.5	TERIYAKI or EEL SAUCE	1

DESSERTS

TEMPURA ICE CREAM Green tea, red bean or vanilla	5	ICE CREAM Green tea, red bean or vanilla	3
MOCHI Green tea, red bean, strawberry, mango, vanilla, chocolate or coffee	2	LAVA CAKE Vanilla ice cream on the side	7.5
		MANGO CHEESECAKE	5.5

DRINKS

ORGANIC TEA	4	HOT TEA Green tea, Decaf Green Tea	2
Crimson Berry Fruit Tisan Refreshing, mellow smoothness, rich fruitiness, caffeine free		ICE TEA Apricot black tea or raspberry green tea	2
Green Rooibos Bonita Subtle sweetness, nectar-like, caffeine free		JAPANESE SODA Regular or strawberry	3
Honeybush Mango Tropical aroma, juicy, soft, caffeine free		PERRIER SPARKLING WATER	2.5
Pomegranate White Tea Healthful, light body, gently sweet		S. PELLEGRINO	6.5
Blueberry White Tea Very fragrant, clean, smooth finish			
Apricot Black Tea Deliciously subtle, fruity and floral			
Raspberry Green Tea Light body, nice light pink infusion			
Peach Oolong Deeply floral, sweet and fragrant			