

Small Plates

Miso soup with tofu, scallion and seaweed	2.10
Goat Cheese Tempura , apple, spiced pecans and mixed greens with sweet chili vinaigrette	8.10
Mixed Greens salad with cucumber and carrots in a creamy ponzu dressing	6.10
Seaweed cucumber salad	5.10
steamed and chilled spinach Gomae with sesame sauce	4.10
Edamame - steamed soybeans with sea salt	3.10
tender Fried Oysters served with Hawaiian ketchup	9.10
crisp Chopstick rolls with shiitake mushrooms, cream cheese with ginger-soy sauce	7.10
vegetable and pork Gyoza dumplings with ginger soy and honey-wasabi sauce	7.10
crackling salt & lemon pepper Calamari with a honey wasabi dipping sauce	8.10
Firecracker Shrimp wrapped in a crisp wonton with sweet chili sauce	9.10
Seared Sea Scallops topped with chopped crab on a bed of asparagus with crispy salmon skin and a butter soy sauce	9.10
Sauteed Tofu & vegetables tossed with udon noodles in a coconut-mint cream sauce	7.10
shrimp Shumai Dumplings served with ginger soy sauce	8.10
grilled baby Lamb Chops served with jagaimo and topped with sesame apple soy sauce	11.10
Tuna Tartar served with seaweed, sliced cucumber ponzu garnish chips	10.10
Gyu - Negima tender beef wrapped around asparagus with teriyaki sauce	8.10

Fish & Chips Deep fried Halibut strips with shoe-string sweet potato fries **9.10**

Yakitori - sauteed chicken breast skewers served Over steamed rice & yellow curry topped with Julienne carrots and cucumber **8.10**

Kobe Beef Sliders — 2 kobe beef mini burgers topped with crispy salmon skin & a sunny-side up quail egg served with fries and basil aioli **8.10**

Sauteed **Frog Legs** served with jasmine cilantro rice in deep fried banana basket **9.10**

Tempura battered Eggplant topped with sautéed cream spinach and seared Blue Fine Tuna **9.10**

Big Plates

Shrimp & Vegetable Tempura with ginger soy and honey-wasabi dipping sauce **14.25**

Poached Halibut with shrimp & crab legs in a shiitake, bok choy and light fish soy broth **21.25**

Udon with shrimp & vegetable tempura **13.25**

Kobe Beef Burger topped with crispy salmon skin & sunny-side up quail egg served with fries & basil aioli **14.25**

Salmon Teriyaki with rice noodles, sesame seeds, carrots, spinach and mushrooms **18.25**

Chicken Teriyaki with sautéed broccoli, sesame seeds, mushrooms and carrots over rice **16.25**

Seafood stew **Nikomi** with clams, mussels, scallop, shrimp, king crab and salmon over somen noodles in a spicy sriracha broth **22.25**

Sides

Steamed **Rice** **1**

Baby **Bok choy** **4**

skinny **Sweet potato fries** **4**

somen noodles stir fry with sweet unagi soy **4**

Jagaimo Japanese whipped potato salad **4**

Nigiri Sushi (2pc/order) **Sashimi** (3pc) add \$1.00

Albacore tuna: white tuna **7.15**

Ama-ebi: sweet shrimp **7.15**

Ebi: cooked shrimp **5.15**

Escolar: super white tuna **6.15**

Hamachi: yellow tail **7.15**

Hirame: flounder **5.15**

Hotategai: scallop **7.15**

Ika: squid **5.15**

Ikura: salmon roe **6.15**

Kani: rock crabmeat **7.15**

Maguro: tuna **7.15**

Masago: smelt roe **5.15**

Quail egg **1.15**

Saba: mackerel **5.15**

Sake: fresh salmon **7.15**

Smoked salmon: wood smoked salmon **7.15**

Suzuki: sea bass **5.15**

Tai: red snapper **6.15**

Tako: octopus **6.15**

Tamago: egg omelet **4.15**

Tobiko: flying fish roe (black, red, green) **5.15**

Unagi: fresh water eel **6.15**

Uni: sea urchin **9.15**

Sashimi Plates

Chef's selection of premium cuts of raw fish

Sashimi Ume 12 pieces of assorted fresh fish **24.50**

Sashimi Matsu 15 pieces of assorted fresh fish **28.50**

Sushi plates

Chef's selection of premium cuts of raw fish over sushi rice

Sushi Ume
5 pieces of assorted sushi and 1 maki **17.50**

Sushi Matsu
9 pieces of assorted sushi and 1 maki **24.50**

New Maki

Hotate Maki: unagi tempura w/ chili mayo topped w/ field greens, seared scallop, mango, spinach tempura crumbs, red tobiko and sweet soy **15.25**

Umi Maki: white fish tempura & scallions topped with basil, ika and chili oil paste with sweet potato crisps **14.25**

MAKI
Alaskan Night: salmon, rock crab meat and avocado
 Covered with black tobiko and sesame seeds **11.25**

Asparagus: asparagus, mayo, sesame seeds **8.25**

Avocado Tempura: avocado, spicy tobiko, asparagus,
 daikon sprouts, spicy mayo, sesame seeds **8.25**

"B"LT: crispy salmon skin, lettuce, avocado topped with
 fresh tuna and masago mayo **13.25**

California: rock crab, masago, avocado,
 cucumber, sesame seeds **8.25**

Crazy Eel: avocado, cream cheese,
 sesame seeds topped with eel,
 sweet soy sauce, crushed peanuts **1.25**

Dragon: tempura shrimp, eel, avocado, masago mayo
 sweet soy sauce, sesame seeds **4.25**

Ebi Tango: Shrimp tempura, masago mayo, scallions, mango
 and avocado topped maguro and mango with wasabi mayo
14.25

Ebi Tempura: tempura shrimp, masago mayo,
 sweet soy sauce, sesame seeds **9.25**

Empire: ebi, masago, mayo, green onion & chili oil
 topped with tuna & avocado **14.25**

Futo: rock crab, tamago, kampyo, spinach,
 cucumber, sesame seeds **10.25**

Gorilla Maki: shrimp tempura, crab meat, cucumber & cream
 cheese topped with spicy tuna and deep fried lotus root **13.25**

Hotate Maki: unagi tempura with chili mayo topped with
 field green, seared scallop, mango, spinach tempura crumbs
 red tobiko and sweet soy **15.25**

Ika Maki: deep fried calamari with avocado, masago
 mayo, sesame seeds and green tobiko topped with thin sliced
 lemon and sriracha (hot sauce) **11.25**

Kani Maki: Spicy crabmeat and sesame seeds topped
 With cooked ebi, black tobiko and wasabi mayo **14.25**

Kappa: cucumber, sesame seeds **4.25**

King Crab Maki: fried smoked salmon & jalapeno, masago
 mayo, and sriracha topped with garlic & egg yolk dipped
 King crab with onion, black tobiko & sweet soy **16.25**

Latin Heat: smoked salmon, escolar, jalapeno, avocado,
 cilantro, chili mayo, sesame seeds **15.25**

Lomi Lomi: unagi & asparagus topped with mixed fresh
 salmon, spicy sesame oil and sweet soy, red tobiko, green onion
 and cilantro **13.25**

Lava Maki: Tempura battered spicy shrimp, cream cheese
 avocado maki topped w/ marinated crab, tobiko & cilantro **16.25**

Mi Maki: spicy crab meat with masago, topped with ama-ebi,
 mango salsa & cilantro **14.25**

Natsu Maki: yellow tail, unagi, asparagus, jalapeno,
 cilantro, wrapped w/ seared smoked salmon & escolar
 topped w/ masago mayo, spicy ponzu & grn onion **15.25**

Negihama: yellow tail, scallions, sesame seeds **7.25**

Ocean Sundae: shrimp tempura, cream cheese, avocado,
 tobiko chilli sauce, scallions, sesame seeds, covered with
 tempura crumbs, wasabi mayo, sweet soy sauce **16.25**

Orange Crush: fresh crab, asparagus, avocado,
 masago mayo, and sesame seeds wrapped with salmon,
 topped with wasabi tobiko and ikura **16.25**

Philly: smoked salmon, cream cheese **8.25**

Rainbow: eel, yellow tail, tuna, salmon,
 avocado, cucumber, sesame seeds **15.25**

Robusuta: lobster, fried banana, & red tobiko wrapped
 Inside-out with crispy rice, topped with daikon sprouts &
 spicy honey mayo **17.25**

Sake: fresh salmon, sesame seeds **8.25**

Samurai: tuna, yellow tail, apple & spring mix lettuce
 topped with masago & spicy mayo **15.25**

Seared Scallop: seared scallop, avocado, masago mayo,
 sesame seeds topped with tobiko **9.25**

Shiitake: shiitake mushroom, sweet ginger soy,
 sesame seeds **7.25**

Smokey Bear: unagi, cream cheese, avocado, cucumber &
 sesame seeds topped w/ smoked salmon,
 sweet soy & wasabi mayo **13.25**

Smoked salmon: smoked salmon, sesame seeds **8.25**

Soft Shell Crab: soft shell crab, avocado, cucumber,
 ooba, scallions, sesame seeds with spicy ponzu sauce **14.25**

Spicy Shrimp: boiled shrimp, masago mayo, red tobiko,
 scallions, chili oil, mayo, sesame seeds **8.25**

Spicy Tuna: chopped tuna, masago mayo,
 chili sauce, sesame seeds **8.25**

Strawberry Benkan: tuna, mango & avocado, tempura
 battered, topped soy & strawberry puree w/ orange tobiko
13.25

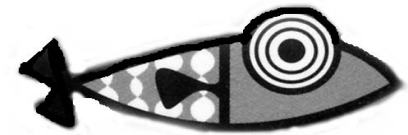
Tempura Battered Spicy Tuna: chopped tuna, cream cheese,
 avocado, masago mayo, chili sauce, topped with tobiko & sweet
 soy **9.25**

Umi Maki: white fish tempura & scallions topped with basil,
 Ika, chili oil paste with sweet potato crisps **14.25**

Unagi Maki: eel, cucumber and sesame seeds **8.25**

Veggi Tempura: sweet potato tempura, masago mayo,
 sweet soy sauce, sesame seeds **7.25**

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NEIGHBORHOOD SUSHI

**4514 N. Lincoln
 Chicago, IL 60625**

Tel (773) 769-2600
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Lunch Hours

Monday-Friday 11:30am-2:30pm
 Saturday – Sunday 1:00pm-6:00pm

Dinner Hours

Monday-Thursday 5:00pm-10:00pm
 Friday 5:00pm-11:00pm
 Saturday 1:00pm-11:00pm
 Sunday 1:00pm- 9:00pm

Delivery available:

Monday-Saturday 5:00pm – 10:00pm
 Sunday 5:00pm – 9:00pm