

# KITARO GRILL & SUSHI LOUNGE MENU

1224 State St. Lemont, IL | 630.257.2205

Hours :MTWT 11:30A~ 9:30P | Fri 11:30A-10P | Sat 12P -10P | Sun 12P-9P

LAST UPDATED 3.1.2017

## SOUP

CLEAR SOUP 2.5 SMALL / 8 LARGE

MISO SOUP 2.5 SMALL / 8 LARGE

### NABE YAKI UDON NOODLE SOUP 14

A mixed pot of shrimp, chicken, fish cake, scallion and egg, with thick Udon noodles, all in a delicious hot soup

### TEMPURA UDON NOODLE SOUP 14

Jumbo shrimp tempura with buck wheat UDON in broth

### SPICY SEAFOOD SOUP 21

Chef's special spicy soup filled with jumbo shrimp, red snapper, fish cake, mixed vegetables and udon noodle, served in a giant iron cast pot. Enough for two to share

### SPICY BEEF SOUP 20

Chef's special spicy soup with thinly sliced steak, green onion and udon noodle, served in a giant iron cast pot. Enough for two to share.

## SALAD

### CUCUMBER SALAD 7.5

Cucumber, seaweed, imitation crab, Japanese vinegar dressing

### HOUSE GREEN 3.5 SMALL / 6 REGULAR

Mixed greens, lettuce, carrots, white and purple cabbage, cherry tomato with homemade ginger dressing

### SEAFOOD SALAD 24

King crab, shrimp, avocado, mixed greens with ginger dressing

### SEAWEED SALAD 8

Seasoned seaweed, green, Wasabi Yuzu dressing

### SPICY TUNA SEAWEED SALAD 11

Seaweed, spicy tuna and greens

## COLD STARTERS

### OYSTERS IN HALF SHELL<sup>R</sup> 13 HALF DOZEN

Served with caviar, green onion, drizzled with Japanese citrus soy.

### CUCUMBER ROCK & ROLL<sup>R</sup> 8

Tuna, salmon, avocado, cilantro, egg omelet, rolled in cucumber sheet

### GECKO 7

Snow crab wrapped with avocado, drizzled with spicy mayo

### OYSTER SHOOTER | UNI SHOOTER<sup>R</sup> 6 | 7

Fresh oyster or fresh sea urchin served with quail egg, sake, Tabasco, with citrus soy

### SASHIMI SAMPLER<sup>R</sup> 12

Assorted Sashimi with shredded radish

### SEARED TUNA<sup>R</sup> 13

Flash seared sesame pepper encrusted yellow fin tuna avocado, onion and cherry tomato served with citrus soy

### SUMMER ROLL 9

Shrimp, snow crab with spring mix, cucumber, avocado wrapped in rice paper, drizzled with unagi sauce, citrus mayo & mixed nuts

### TUNA GOAT CHEESE<sup>R</sup> 10

3 pieces fresh tuna over crispy rice, Fuji apple, goat cheese, sun dried tomato

### YELLOW TAIL JALAPENO<sup>R</sup> 12

Yellow tail sashimi, thinly sliced fresh jalapeno, Ponzu sauce

## HOT STARTERS

### ASPARAGUS BEEF ROLL 11

Pan fried asparagus rolled with thinly slices of filet mignon, drizzled with teriyaki sauce

### BRUSSELS SPROUTS 7.5

Flash-fried Brussels sprouts, tossed in homemade fish sauce with hint of lemon and sweet chili

### CALAMARI 9

Fried calamari, serve with home made cocktail sauce

### CHICKEN LETTUCE WRAPS 11

Mini cuts of Teriyaki chicken, served with fresh lettuce

### CRAB CAKE 8.5

Pan seared homemade crab cake battered with bread crumbs, drizzled in spicy mayo.

### CRAB RANGOON 7

Home made crab Rangoon with snow crab, cream cheese, onion, celery, wrapped and dedicatedly fried

### CRISPY GREEN BEAN<sup>V</sup> 6

More addictive than French fries, served with wasabi mayo

### EDA MAME/GARLIC SPICED EDA MAME<sup>V</sup> 6/7

Boiled green soybean in your choice of with sea salt or tossed in chef's special sauce with crushed garlic, Japanese seven spices, sesame oil and balsamic vinegar

### GRILLED BABY OCTOPUS 9

Char grilled baby octopus with balsamic vinegar and white wine sauce

### GRILLED CALAMARI 12

Grilled calamari with chef's special lemon chili sauce.

### JAPANESE SEARED STEAK SAMPLER 13.<sup>5</sup>

Thinly sliced N.Y. steak, lightly seared drizzled with citrus soy sauce

### JUMBO BUFFALO SHRIMPS 12

Jumbo Buffalo shrimps with a hint of sriracha sauce and blue cheese

### KITARO TEMPURA 10

# KITARO GRILL & SUSHI LOUNGE MENU

1224 State St. Lemont, IL | 630.257.2205

Hours :MTWT 11:30A~ 9:30P | Fri 11:30A-10P | Sat 12P -10P | Sun 12P-9P

LAST UPDATED 3.1.2017

Delicately fried shrimp and vegetable, served with tempura sauce

## PORK GYO ZA 6.5

Pan fried Japanese pork dumplings

## SPRING ROLL <sup>v</sup> 6

4 pieces of crispy vegetable spring rolls

## WILD JALAPENO 8

Snow crab stuffed Jalapeño, delicately fried, drizzled with sweet soy

## GRILL ENTREE

Served with clear soup, house green, and house fried rice.

CHICKEN 19

FILET MIGNON 29

JUMBO SHRIMP TEMPURA 20

SEA SCALLOPS 25

14 oz. LOBSTER TAIL 48

SHORT RIBS 25

JAPANESE SEARED STEAK 26

HIBACHI JUMBO SHRIMP 24

SEA BASS 29

LAMB RACK 26

NEW YORK STRIP STEAK 26

SALMON 24

SEARED TUNA 26

## GRILL COMBINATIONS

Served with clear soup, house green, house fried rice.

FILET + LOBSTER TAIL 33

FILET + CHICKEN 26

STEAK + CHICKEN 26

FILET + SHRIMP 29

SHRIMP + SCALLOPS 26

FILET + SCALLOPS 29

SHRIMP + CHICKEN 26

## CHILDREN'S MENU

For kids under 10 years old. Served with clear soup & fried rice.

TEMPURA CHICKEN NUGGETS 10

GEISHA SHRIMP 12

NINJA CHICKEN 10

KID'S FILET MIGNON 14.5

SAMURAI STEAK 12.5

## RICE & NOODLE

FRIED RICE: VEGETABLE 10 • CHICKEN 11 • BEEF 13 • SHRIMP 14

• STEAMED RICE 2 • HOUSE FRIED RICE 3

YAKISOBA Stir fired thin buck wheat noodles: VEGETABLE 9 • CHICKEN 10 • BEEF 12 • SHRIMP 13

YAKIUDON Stir fired thick buck wheat noodles: VEGETABLE 10 • CHICKEN 11 • BEEF 13 • SHRIMP 14

## SUSHI ENTRÉE

Served with Miso soup and house green

### CHIRASHI 23

Chef's choice of assorted fresh cuts of fish over sushi rice, served with assortment of Japanese pickles and spring mixes.

### KOREAN CHIRASHI 24

Chef's special chopped sashimi over sushi rice, spring mixes, served with spicy Korean sauce

### NIGIRI TEN 23

2 pieces each: Tuna, Salmon, Super White Tuna, Yellow Tail and Eel

### NIGIRI & MAKI COMBO 26

1 Nigiri each Tuna, Salmon, Super white tuna, Yellow tail, Red Snapper and shrimp with your choice of one maki

### SASHIMI & MAKI COMBO 26

1 Sashimi each Tuna, Salmon, Super white tuna, Yellow tail, Red Snapper and shrimp with your choice of one maki

### SASHIMI TEN 23

2 pieces each: Tuna, Salmon, Super White Tuna, Yellow Tail, Red Snapper

### SASHIMI FIFTEEN 27

3 pieces each: Tuna, Salmon, Super White Tuna, Yellow Tail, Red Snapper

### FATTY EIGHT 38

4 pieces of fatty tuna nigiri and 4 pieces of fatty salmon nigiri

## NIGIRI | SASHIMI

### 5 PIECES PER ORDER

SALMON <sup>R</sup> 12

FATTY SALMON <sup>R</sup> 15.5

TUNA <sup>R</sup> 13

FATTY TUNA <sup>R</sup> 29

SUPER WHITE TUNA <sup>R</sup> 12

EEL 12.5

YELLOW TAIL <sup>R</sup> 14

### 2 PIECES PER ORDER

SALMON <sup>R</sup> 5.5

TUNA <sup>R</sup> 6

EEL 6

KING CRAB 7.5

SEAURCHIN <sup>R</sup> 14

SMOKED SALMON 6

WHITE TUNA <sup>R</sup> 6

YELLOW TAIL <sup>R</sup> 6.5

SCALLOP <sup>R</sup> 7.5

FLYING FISH ROE <sup>R</sup> 6

FATTY SALMON <sup>R</sup> 7.5

SUPER WHITE TUNA <sup>RC</sup> 6

RED SNAPPER <sup>R</sup> 5

SHRIMP 5

SMELT FISH ROE <sup>R</sup> 5

MACKEREL 5

FATTY TUNA <sup>R</sup> 14

SWEET EGG 4

OCTOPUS 6

SALMON ROE <sup>R</sup> 8

SWEET SHRIMP <sup>R</sup> 8

## CLASSIC MAKI

CALIFORNIA 7

SPICY TUNA <sup>R</sup> 8

SALMON <sup>R</sup> 5

AVOCADO <sup>v</sup> 5.5

EEL 7

SPICY SALMON <sup>R</sup> 8

YELLOW TAIL <sup>R</sup> 6

CUCUMBER <sup>v</sup> 4

PHILADELPHIA 7

SPICY SHRIMP 7

ALASKAN R 6.5

SWEET POTATO <sup>v</sup> 5

SHRIMP TEMPURA 8

SPICY SNOW CRAB 7

TUNA AVOCADO <sup>R</sup> 7

VEGETABLE <sup>v</sup> 5.5

SPIDER 9

TUNA <sup>R</sup> 5

# KITARO GRILL & SUSHI LOUNGE MENU

1224 State St. Lemont, IL | 630.257.2205

Hours :MTWT 11:30A- 9:30P | Fri 11:30A-10P | Sat 12P -10P | Sun 12P-9P

LAST UPDATED 3.1.2017

## HOUSE MAKI


2009 <sup>R</sup> Avocado, tuna, salmon, snow crab, tobiko, and wasabi mayo 14


BLACKHAWKS Shrimp tempura, avocado, asparagus wrapped in black rice, topped with crunchy, red tobiko, drizzled with wasabi mayo and unagi sauce 15

CALIFORNIA SUNSET <sup>R</sup> Salmon, snow crab, cucumber and avocado 14

CARIBBEAN SUNSHINE <sup>R</sup> Fresh mango, spicy salmon, crunchy, avocado, spicy mayo and 7 spices 14


CATERPILLAR Snow crab, avocado, black and red tobiko with unagi sauce 13

 DRAGON Eel, shrimp tempura, cucumber, avocado, massago and Unagi sauce 14

 KITARO MONSTER Shrimp tempura, snow crab, avocado, with spicy mayo and unagi sauce 15


LEMONT QUEEN <sup>R</sup> Spicy albacore, avocado, cucumber, cilantro, beet chips, jalapeno, with chili oil and lime juice 15

MANGO TANGO Spicy shrimp, asparagus, mango, soy paper, wasabi mayo, unagi sauce with crushed nuts 14

 MEXICAN <sup>R</sup> Salmon, avocado, cilantro, jalapeno, fresh lime juice and chili oil 14

RAINBOW <sup>R</sup> Tuna, salmon, Super white tuna and spicy tuna 14

SCALLOP VOLCANO Oven baked scallop, snow crab, avocado and cucumber 14

 SEX & THE CITY <sup>R</sup> Spicy salmon, snow crab, crunchy and spicy mayo 14


SNOOPY Baked shrimp, snow crab, cucumber, avocado, spicy mayo and nuts 14

WHITE SOX <sup>R</sup> Super white tuna, spicy tuna, shrimp tempura, and black tobiko 14

YELLOW SUBMARINE <sup>R</sup> Salmon, avocado, cucumber, red pepper, cilantro, jalapeno, soy paper, lime juice, chili oil 15

## SIGNATURE MAKI


AVATAR <sup>R</sup> Super white tuna, cucumber over Spicy tuna, asparagus, drizzled with unagi sauce and wasabi mayo, topped with rainbow tobikos, served with spring mix, seaweed salad


 CHICAGO BEARS <sup>R</sup> Tuna, salmon, avocado, orange and black caviar, drizzled with spicy mayo, sweet soy and wasabi mayo 16

CRUNCHY MUFFY Mozzarella cheese, shrimp tempura, avocado, cream cheese and unagi sauce 16

CUBS Soft shell crab, shrimp, snow crab, avocado, cucumber, tobiko and crunchy, with citrus mayo and unagi sauce 17

ECUADOR <sup>R</sup> Tuna, yellow tail, cucumber, cilantro, jalapeno, crunchy, red tobiko, wasabi mayo, spicy sauce and unagi sauce 16

 FIRECRACKER Spicy tuna, cream cheese, fresh jalapeno, delicately fried, spicy mayo, sweet soy and hint sriracha, topped with tempura crunch 16


 GODZILLA Shrimp tempura, cream cheese, avocado, asparagus and massago, topped with crunch, unagi sauce, wasabi mayo 16


GREEN DRAGON Snow crab, shrimp, eel, asparagus, cucumber, avocado and wasabi tobiko with unagi sauce and wasabi mayo 16

HANGOVER <sup>R</sup> Tuna, salmon, super white tuna, snapper, avocado, cucumber, cilantro, jalapeno in soy paper, drizzled chili oil lime juice 18


KITARO CRUNCH Lightly battered spicy tuna, cream cheese, avocado, asparagus, shrimp, tobiko, crunch wrapped in a soy paper, with wasabi mayo and unagi sauce 16

KING KONG Shrimp tempura, lightly battered minced tuna, salmon, snow crab, avocado, with spicy mayo and unagi sauce 16

 KNUCKLEHEAD Crunchy lobster tempura, king crab, avocado and cucumber, drizzled with spicy mayo and unagi sauce 18


 LEMONTSTER <sup>R</sup> Spicy tuna, scallop, avocado, spicy octopus, tempura shrimp, fresh jalapeno and cucumber, with wasabi mayo and unagi sauce 18

LOBSTER HOT MAMA <sup>R</sup> Spicy tuna, lobster tempura, avocado, cucumber, jalapeno, tobiko and spicy sauce 18

 MAGIC TUNA <sup>R</sup> Spicy tuna over crispy sushi rice, topped with thinly sliced jalapeno, black tobiko, drizzled with wasabi mayo and unagi sauce 16

NORWAY KISS <sup>R</sup> Salmon, king crab, spicy shrimp, cilantro, avocado, cucumber, pickled jalapeno, with sweet soy 17

OCEAN DRIVE <sup>R</sup> Tuna, yellowtail, avocado, green pepper, cilantro wrapped in soy paper, with chili oil and lime juice 16

 RAINBOW DRAGON <sup>R</sup> Tuna, salmon, super white tuna, tempura spicy tuna, cream cheese, cucumber, avocado, crab meat, with citrus mayo 16

YELLOW TAIL ESCAPE <sup>R</sup> Yellow tail, spicy tuna, cucumber, jalapeño, crunchy, red tobiko, and Ponzu sauce 16

<sup>R</sup> raw <sup>V</sup> vegetable  most popular

### ADDITIONAL SUSHI ACCOMPANIMENTS \$1

avocado | spicy mayo | soy paper | cucumber | jalapeno | tempura crunchy | cream cheese | brown rice | black rice  
Consuming undercooked meat, poultry, seafood, shellfish or dairy may increase risk of foodborne illness.

# KITARO GRILL & SUSHI LOUNGE MENU

1224 State St. Lemont, IL | 630.257.2205

Hours :MTWT 11:30A~ 9:30P | Fri 11:30A-10P | Sat 12P -10P | Sun 12P-9P

LAST UPDATED 3.1.2017

## POWER LUNCH

5 course Bento lunch starting at \$15.95

LUNCH SERVED Mon~ Fri 11:30 am to 2:30 pm | Saturday & Sunday 12 pm ~ 2:30 pm

1. First Course, choice of clear soup, miso soup or house green
2. Second Course, choice of spring rolls, crab rangoon or pork Gyo za
3. Third Course, choice of
  - o California Maki or Spicy Tuna
  - o +\$1 Kitaro Monster, Rainbow Dragon, Chicago Bears
4. Fourth Course, choice of
  - o Chicken
  - o +\$1 Steak, Salmon, Shrimp,
  - o +\$2 Scallops
  - o +\$3 Filet
5. Fifth Course, choice of sauteed vegetable or fried rice.

## GRILL LUNCH SPEICAL

Served with choice of soup or salad, sauteed vegetable and fried rice

LUNCH SERVED Mon~ Fri 11:30 am to 2:30 pm | Saturday & Sunday 12 pm ~ 2:30 pm

□ Chicken \$11 □ Shrimp \$12 □ Salmon \$13 □ Steak \$13 □ Scallop \$13 □ Filet \$15

## SUSHI LUNCH SPECIAL

LUNCH SERVED Mon~ Fri 11:30 am to 2:30 pm | Saturday & Sunday 12 pm ~ 2:30 pm

- Nigiri Seven \$13
- Sushi Lunch A \$13: miso soup, chef's choice of 4 pieces of nigiri and California Maki
- Sushi Lunch B \$14: miso soup, chef's choice of 4 pieces of nigiri and mini Monster Maki
- Sashimi Lunch A \$13: miso soup, chef's choice of 4 pieces of sashimi and spicy tuna Maki
- Sashimi Lunch B \$14: miso soup, chef's choice of 4 pieces of sashimi and mini Ocean Dr. Maki
- Any 2 classic Maki for \$11
- Any 2 mini Maki for \$16
  - Chicago Bear (4)
  - Magic Tuna (4)
  - Rainbow Dragon (4)
  - Godzilar (4)
  - California Sunset (4)
  - Firecracker (4)
  - KITARO Monster (4)
  - Ocean Dr (4)
- Any 2 house Maki for \$21
- Any 2 signature Maki for \$26