

# Kyoto GARDEN

MODERN JAPANESE RESTAURANT

81 Waukegan Road  
Glenview, Illinois 60025  
(224) 529-5126

<https://www.kyotogardensushi.com/>

## SOUP & SALADS

### MISO SOUP | 3

*Dashi broth thickened with miso served with seaweed, scallion and silken tofu*

### AAC SALAD | 10

*Avocado, cucumber, asparagus mixed together with ginger dressing and topped with Japanese shiso microgreens*

### CUCUMBER & MINT SALAD | 10

*Column carved julienne-style rolled cucumber with Japanese mint served with creamy ginger dressing*

### HOUSE SALAD | 9

*Spring green mix with house creamy ginger dressing*

### POKE SALAD | 16

*Marinated diced tuna and salmon with masago and chili oil mixed with spicy seaweed salad*

### SEAWEED SALAD | 9

*Marinated seaweed on top of mixed greens, topped with hint of vinaigrette*

## SMALL PLATES FROM KITCHEN

### AGEDASHI TOFU\* | 7

*Lightly fried tofu with an airy crunch, served in tempura sauce*

### ASPARAGUS BEEF ROLL\* | 14

*Grilled asparagus wrapped with sliced steak sauteed in sweet soy*

### BEEF TATAKI | 14

*Thinly sliced seared New York strip steak served sashimi style with garlic ponzu*

### CHICKEN KARAAGE\* | 8

*All-natural Harrison's Poultry chicken lightly battered and fried, served with spicy mayo*

### EDAMAME\*

*Steamed soybean pods*

Lightly Salted | 6

Spicy Garlic Butter | 7

### FILET MIGNON TATAKI | 17

*Sliced filet mignon drizzled with citrus soy*

### FILET MIGNON SPRING ROLL\* | 17

*Grilled filet mignon, asparagus, tomato, onion and fresh greens wrapped with rice and soybean sheet, served with house teriyaki and creamy ginger sauce*

### GYOZA\*

*Fried dumplings, served with tempura dipping sauce*

Chicken | 8

Beef | 8

Vegetable | 8

### SHUMAI\* | 9

*Steamed jumbo shrimp dumplings, served with soy dipping sauce*

### KOROKKE\* | 6

*Japanese potato and mixed veggie croquettes, served with spicy mayo and teriyaki sauce*

### JALAPENO POPPERS\* | 12

*Stuffed with spicy tuna and cream cheese lightly tempura battered, served with spicy mayo and teriyaki sauce*

### KUSHI YAKI\*

*Fire grilled skewers with teriyaki glaze (2 skewers)*

Chicken | 9

Scallop | 12

Shrimp | 10

Steak | 10

### SOFTSHELL CRAB\* | 14

*Lightly crusted softshell crab served with a tangy vinaigrette*

### STUFFED MUSHROOMS\* | 12

*Button mushrooms stuffed with snow crab, tempura battered and served with spicy mayo and sweet soy*

### TAKOYAKI\* | 8

*Octopus dumpling battered and slightly fried, covered in tangy soy and takoyaki sauce and topped off with okonomi*

### TEMPURA FRIED CALIMARI\* | 12

*Delicately battered and deep-fried calimari, served with tempura dipping sauce and spicy mayo*

### TEMPURA APPETIZER\*

*Delicately battered and deep-fried, served with tempura dipping*

Chicken & Vegetable | 9

Shrimp & Vegetables | 10

Vegetables | 8

Substitutions are subject to an additional charge (black rice, soy paper, etc.)

Gluten-free option available upon request

\* Indicates cooked item

## SMALL PLATES FROM SUSHI BAR

### **CRISPY RICE SPICY TUNA | 13**

*Pan fried crispy sushi rice with spicy tuna and creamy house sauce topped with pico de gallo salsa*

### **KYOTO GARDEN SPRING ROLL | 14**

*Thin rice paper filled with shrimp, spicy tuna, cucumber and greens topped with creamy ginger sauce and sweet soy*

### **SAKE SHOOTER**

*Your choice of oyster or scallop, with ponzu sake sauce, pico de gallo, quail egg, smelt roe, tobasco and scallion*

Oyster | 10

Scallop | 10

### **PONZU**

*Sliced fluke or red snapper served with*

Yellowtail | 15

Red Snapper | 15

### **SUNOMONO**

*Rolled with cucumber sheet served with sweet mirin vinaigrette*

Combination | 15

Octopus | 14

Shrimp | 14

### **TUNA SASHIMI SAMPLER | 22**

*Chef's special presentation of various kinds of tuna sashimi (9 pcs)*

### **TUNA TATAKI**

*Seared and served with mixed greens and citrus ponzu*

Bigeye Tuna | 16

Super White Tuna | 16

## SASHIMI / NIGIRI (served by the piece)

Albacore Tuna | 4

BBQ Freshwater Eel\* | 4

Bigeye Tuna | 4

Fatty Salmon | 6

Inari\* | 3

Mackerel\* | 4

Octopus\* | 4

Otoro | 9

Red Snapper | 4

Salmon | 4

Salmon Roe | 5

Scallop | 4

Shrimp\* | 4

Smelt Roe | 4

Smoked Salmon\* | 4

Squid | 4

Super White Tuna | 4

Surf Clam\* | 4

Sweet Shrimp | 5

Sea Bass | 4

Tamago\* | 3

Tobiko | 4

Yellowtail | 4

## CLASSIC ROLLS (all classic rolls are also available in hand rolls)

### **ALASKA | 11**

*Salmon, crab, avocado and crunch roll*

### **BOSTON | 9**

*Tuna and avocado*

### **CALIFORNIA\* | 8**

*Crab mix and avocado*

### **CHICAGO | 9**

*Tuna, salmon and avocado*

### **NEGI HAMACHI | 8**

*Yellowtail and chopped scallion*

### **NEGI SUPER WHITE TUNA | 8**

*Super white tuna and scallion*

### **PHILADELPIA\* | 10**

*Smoked salmon, cream cheese and avocado*

### **SALMON AVOCADO | 9**

*Salmon and avocado*

### **SALMON SKIN\* | 9**

*Baked salmon skin and cucumber*

### **SHRIMP TEMPURA\* | 8**

*Shrimp tempura, cucumber and avocado*

### **SPICY SALMON | 8**

*Salmon, scallion, cucumber and spicy mayo*

### **SPICY TAKO\* | 8**

*Spicy octopus with cucumber and avocado*

### **SPICY TUNA | 8**

*Chopped tuna, scallion, cucumber and chili oil*

### **SPIDER ROLL\* | 10**

*Soft shell crab, cucumber and avocado*

### **TEKKA**

Tuna | 8

Super white tuna | 8

Salmon | 8

### **UNA-Q\* | 9**

*BBQ freshwater eel and cucumber*

### **VIENNA | 10**

*Shrimp, cream cheese and tuna*

## VEGETARIAN ROLLS

### **ASPARAGUS | 7**

*Fresh asparagus rolled in rice and seaweed*

### **AVOCADO | 7**

*Fresh avocado rolled in rice and seaweed*

### **KAPPA | 6**

*Fresh cucumber rolled in rice and seaweed*

### **MIXED VEGETABLE | 12**

*Assorted veggies rolled with soybean sheet*

### **OSHINKO | 7**

*Pickled radish rolled in rice and seaweed*

### **SHITAKE MUSHROOM | 8**

*Shitake mushroom rolled in rice and seaweed*

### **SWEET POTATO TEMPURA\* | 7**

*Sweet potato tempura rolled in rice and seaweed drizzled with sweet soy*

Substitutions are subject to an additional charge (black rice, soy paper, etc.)

Gluten-free option available upon request

\* Indicates cooked item

## KYOTO GARDEN SPECIALTY ROLLS

### **ALYSSA'S ROLL | 15**

*Salmon, cream cheese and mango wrapped with crunch and drizzled with chili mango sauce*

### **ANGRY CRAB\* | 16**

*Spicy crab mix, avocado and cream cheese deep fried with spicy mayo, sweet soy and tempura crunch on top*

### **BLACK DRAGON | 18**

*Black rice, spicy scallop, cucumber and avocado topped with bbq fresh eel and black tobiko*

### **BLACK PEARL | 19**

*Spicy tuna, shrimp tempura, cucumber and avocado wrapped in black rice topped with seared super white tuna with chive oil, sweet soy and garnished with black tobiko*

### **CALIFORNIA SUNSHINE | 18**

*Crab, cucumber and avocado topped with fresh salmon, lemon slices, pico de gallo and ponzu*

### **CATERPILLAR\* | 18**

*Avocado over crab, jumbo shrimp tempura and cucumber topped with assorted tobiko and drizzled with sweet soy and creamy sauce*

### **CHILI MANGO | 18**

*Spicy tuna, cilantro, jalapeno and avocado with slices of mango on top, dressed in chili mango puree and topped with red tobiko and pico de gallo*

### **DRAGON\* | 17**

*Shrimp tempura, cucumber and avocado topped with BBQ freshwater eel and masago with sweet soy drizzle*

### **GODZILLA\* | 21**

*Crab, shrimp tempura, avocado, cream cheese, BBQ freshwater eel with crunch drizzled with sweet soy and creamy sauce*

### **GREEN TURTLE\* | 17**

*Shrimp over BBQ freshwater eel, avocado and tempura crunch garnished with sweet soy and creamy sauce*

### **CHIRASHI | 30**

*Assortment of fresh fish fillet on bed of sushi rice*

### **DON MONO**

*Your choice of fresh fish fillet on bed of sushi rice*

Tekka | 29

Sake | 29

Hamachi | 29

Una-Don | 30

### **JEWELRY BOWL (HWAE DUP BAP) | 26**

*Assorted fresh cut sashimi over bed of rice, served with mixed cut veggies and spicy sweet sauce (salad in bowl, no side salad)*

### **MAKI MONO | 25**

*California, spicy tuna and shrimp tempura roll*

### **HOLY CRAB | 20**

*Deep fried jumbo softshell crab, avocado over tuna topped with spicy crab and crunch*

### **JUMBO SCALLOP | 20**

*Spicy scallop, avocado and cucumber topped with seared jumbo scallops, masago and seven spice oil dressing*

### **KAMIKAZE | 18**

*Spicy tuna, cucumber and avocado over seared tuna topped with spicy mayo, wasabi mayo, sweet soy and black tobiko*

### **KENNY'S ROLL | 18**

*Spicy tuna, avocado and cilantro over red snapper drizzled with shiso ponzu, garnished with sliced jalapeno peppers and topped off with our house chili sauce*

### **KING KONG\* | 16**

*Shrimp tempura, crab, spicy tuna and avocado deep fried with spicy mayo, sweet soy and sprinkled with crunch*

### **MERCY | 12**

*Tempura crunch over jalapeno and spicy tuna*

### **RAINBOW | 17**

*Spicy tuna, cucumber and avocado topped with assorted fish filets*

### **SAKE OKAWA | 18**

*Grilled salmon skin, asparagus, cucumber and avocado over salmon topped with red onion mayo sauce and red tobiko*

### **SMOKEY BEAR | 18**

*Shrimp tempura, cream cheese, avocado and cucumber topped with seared smoked salmon, sweet soy and masago*

### **SNOW WHITE | 16**

*Super white tuna over crab topped with chili tobiko*

### **STEVE'S ROLL | 17**

*Shrimp tempura and cucumber over hamachi drizzled with shoyu mayo and garnished with masago and chives*

## SUSHI ENTRÉE (served with miso soup and side salad)

### **SUSHI COMBO | 29**

*5 pcs of nigiri sushi, shrimp tempura roll and spicy salmon roll*

### **SUSHI DELUXE | 37**

*9 pcs of nigiri sushi and caterpillar*

### **ASSORTED SASHIMI COMBO**

*Assortment of fresh fish fillet*

7 pcs | 21

12 pcs | 35

15 pcs | 43

20 pcs | 56

### **KYOTO GARDEN SUPREME | 78**

*6 pcs nigiri, 12 pcs sashimi, rainbow roll and dragon roll (serves two)*

Substitutions are subject to an additional charge (black rice, soy paper, etc.)

Gluten-free option available upon request

\* Indicates cooked item

## KITCHEN ENTRÉE (served with miso soup, side salad and rice)

### CHICKEN TERIYAKI\* | 21

All-natural Harrison's Poultry grilled chicken breast with Kyoto Garden's own teriyaki sauce served with sauteed veggies

### SALMON TERIYAKI\* | 25

Atlantic king salmon grilled and served with sauteed veggies, drizzled with sweet soy

### CHICKEN KATSU\* | 21

All-natural Harrison's Poultry chicken breast in breadcrumbs, battered and deep fried, served with Japanese barbecue sauce (served with Japanese coleslaw instead of side salad)

### TONKATSU\* | 21

Pork tenderloin in breadcrumbs, battered and deep fried, served with Japanese barbecue sauce (served with Japanese coleslaw instead of side salad)

### TEMPURA ENTRÉE\*

Delicately battered and deep-fried, served with tempura dipping

Chicken & Vegetable | 20

Shrimp & Vegetables | 22

Vegetables | 19

### FILET MIGNON\* | 35

Seasoned 8 oz filet mignon, grilled and served with our special house teriyaki sauce and sauteed veggies (Medium well and plus will be butterflied)

### NEW YORK STRIP LOIN STEAK\* | 30

Seasoned 10 oz New York strip steak, grilled and served with our special house teriyaki sauce and sauteed veggies (Medium well and plus will be butterflied)

### RIB EYE STEAK\* | 33

Seasoned 10 oz rib eye steak, grilled and served with our special house teriyaki sauce and sauteed veggies (Medium well and plus will be butterflied)

### GRILLED CALAMARI\* | 28

Japanese-style grilled squid served with special house sauce

### CHILEAN SEA BASS\* | 38

Baked sea bass with sauteed veggies, served with our special house teriyaki sauce

## NOODLES / FRIED RICE

### KYOTO GARDEN FRIED RICE\*

Short grain rice, cooked in dashi-soy broth and stir fried with vegetables and your choice of meat

Chicken | 13

Shrimp | 14

Steak | 14

Vegetables | 12

Scallops | 15

Tofu | 12

### NABEYAKI UDON\* | 16

Thick wheat flour noodles in dashi soy broth with chicken, egg, shrimp tempura, and variety of vegetables

### KYOTO GARDEN MISO RAMEN (Original or Spicy)\*

Miso base pork broth with bean sprouts, cabbage, sweet onions, carrots, narutomaki, topped with soft boiled egg and your choice of meat

Chashu | 18

Chicken | 17

Shrimp | 18

Steak | 18

### YAKISOBA\*

Thin noodles with sauteed vegetables and choice of meat, also available in thick wheat flour noodles

Chicken | 13

Shrimp | 14

Steak | 14

Vegetables | 12

Scallops | 15

Tofu | 12

### TEMPURA UDON\* | 18

Thick wheat flour noodles in dashi soy broth with assorted tempura on the side

### KYOTO GARDEN VEGAN RAMEN\* | 16

Miso base vegan broth with bean sprouts, cabbage, green onions, sweet onions, carrots, seaweed flakes, mushroom and seasoned tofu

## BEVERAGES

### SOFT DRINKS | 3

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Tonic Water, Club Soda

### JUICE | 3

Cranberry, Orange, Apple

### PERRIER SPARKLING WATER | 3

### SAN PELLEGRINO MINERAL WATER | 5

### FIJI ARTESIAN WATER | 3

### VOSS STILL WATER | 3

### GREEN TEA | 2

### ICED TEA (Unsweetened) | 3

### RAMUNE JAPANESE SODA | 4

Original, Melon, Strawberry, Orange, Lychee, Pineapple, Grape Blueberry

### JAPANESE CREAMY SODA | 4

Mango, Melon

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Gluten-free option available upon request

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