

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 sauce
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, tabasco and scallion

Oyster | 9

Scallop | 9

PONZU

Sliced yellowtail or red snapper served with citrus ponzu sauce

Yellowtail | 15

Red Snapper | 15

SUNOMONO

Rolled with cucumber sheet served with sweet mirin vinaigrette

Combination | 15

Octopus | 14

Shrimp | 14

TUNA SASHIMI SAMPLER | 23

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

Bluefin Tuna | 22

SASHIMI / NIGIRI (served by the piece)

Albacore Tuna | 4

BBQ Freshwater Eel* | 4

Bigeye Tuna | 4

Bluefin Tuna | 6

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

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

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

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 | 31

JEWELRY BOWL (HWAE DUP BAP) | 28

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 | 79

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

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

CHICKEN TERIYAKI* | 22

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

SALMON TERIYAKI* | 26

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

CHICKEN KATSU* | 22

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* | 22

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 sauce
Chicken & Vegetable | 21
Shrimp & Vegetables | 23
Vegetables | 20

FILET MIGNON* | 36

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* | 31

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 CALAMARTI* | 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 | 13

NABEYAKI UDON* | 17

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 | 13

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

Moshi Sparkling Matcha | 5

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

Gluten free option available upon request

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