

# 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 | 14**

*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 | 17

Red Snapper | 17

### **SMOKED MADAI | 12**

*Smoked Japanese red snapper nigiri with avocado, chill flake and sea salt (two pieces per order)*

### **SUNOMONO**

*Rolled with cucumber sheet served with sweet mirin vinaigrette*

Combination | 17

Octopus | 15

Shrimp | 15

### **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 | 17

Super White Tuna | 17

Bluefin Tuna | 24

## SASHIMI / NIGIRI (served by the piece)

Albacore Tuna | 4

BBQ Freshwater Eel\* | 4

Bigeye Tuna | 4

Bluefin Tuna | 6

Chu-Toro | 8

Fatty Salmon | 6

Inari\* | 3

Mackerel\* | 4

Madai | 5

Octopus\* | 4

O-Toro | 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

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*

### **FUTOMAKI\* | 10**

*Ganpyo, tamago, cucumber, avocado, oshinko and asparagus*

### **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 SCALLOP\* | 9**

*Chopped scallops, 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 | 8**

*Your choice of Tuna, Salmon or Super white tuna*

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

*BBQ freshwater eel and cucumber*

### **VIENNA | 10**

*Shrimp, cream cheese and tuna*

## VEGETARIAN ROLLS

### **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 | 19**

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

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

*Avocado over crab mix, jumbo shrimp tempura and cucumber topped with assorted tobiko and drizzled with sweet soy and wasabi mayo*

### **CHILI MANGO | 18**

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

### **DRAGON\* | 18**

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

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

*Crab mix, shrimp tempura, avocado, cream cheese, BBQ freshwater eel with crunch drizzled with sweet soy and wasabi mayo*

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

*Shrimp over BBQ freshwater eel, avocado and tempura crunch garnished with sweet soy and wasabi mayo*

### **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*

### **RAINBOW | 18**

*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*

### **SNOW WHITE | 17**

*Super white tuna over crab mix and avocado topped with red tobiko*

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

*Hamachi over shrimp tempura and cucumber topped with unagi sauce drizzle and chives*

### **BLUEFIN TORO ROLL | 35**

*Spicy tuna, avocado and cucumber topped with bluefin toro, truffle ponzu sauce, pickled jalapeños, kizami wasabi and apple sauce*

## 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 | 38**

*8 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 | 83**

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

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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*

### **TONKATSU\* | 22**

*Pork tenderloin in breadcrumbs, battered and deep fried, served with Japanese barbecue sauce*

### **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\* | 32**

*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\* | 34**

*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\* | 39**

*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 | 13  
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 | 13  
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

### **ARNOLD PALMER | 4**

### **SHIRLEY TEMPLE | 4**

### **PERRIER SPARKLING WATER | 3**

### **SAN PELLEGRINO MINERAL WATER | 5**

### **FIJI ARTESIAN 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**

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

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