

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 | 11

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

TAKO SALAD | 11

Marinated octopus on top of mixed greens, topped with hint of vinaigrette

HOUSE SALAD | 10

Spring green mix with house creamy ginger dressing
with Chicken | **15**
with Salmon | **18**

POKE SALAD | 17

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

SEAWEED SALAD | 10

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* | 9

Lightly battered and fried chicken, served with spicy mayo

EDAMAME*

Steamed soybean pods
Lightly Salted | **6**
Spicy Garlic Butter | **8**

HAMACHI KAMA | 15

Grilled yellowtail collar with salt and pepper

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* | 7

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

JALAPENO POPPERS* | 13

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 | **12**
Shrimp | **14**
Steak | **14**

SOFTSHELL CRAB* | 14

Lightly crusted softshell crab served with a tangy vinaigrette

STUFFED MUSHROOMS* | 13

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 CALAMARI* | 13

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

TEMPURA APPETIZER*

Delicately battered and deep-fried, served with tempura dipping sauce
Chicken & Vegetable | **11**
Shrimp & Vegetables | **12**
Vegetables | **10**

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 | 15

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

OYSTER SAKE SHOOTER | 9

Fresh oyster served in chilled sake with ponzu, pico de gallo, quail egg, smelt roe, a dash of Tabasco, and scallions

PONZU

Sliced yellowtail or red snapper served with citrus ponzu sauce

Yellowtail | **18**

Red Snapper | **18**

BLUEFIN TUNA SASHIMI SAMPLER | 36

Bluefin tuna arkam, chu-toro and o-toro (6 pcs)

BBQ Freshwater Eel* | 4

Bluefin Tuna | 7

Chu-Toro | 9

Fatty Salmon | 6

Inari* | 3

Mackerel* | 4

Madai | 7

Octopus* | 4

O-Toro | 11

Red Snapper | 4

Salmon | 4

Salmon Roe | 5

Scallop | 4

Shrimp* | 4

Smelt Roe | 4

Smoked Salmon* | 4

Squid | 4

Super White Tuna | 4

Sweet Shrimp | 6

Tamago* | 3

Tobiko | 4

Yellowtail | 4

Uni | MP

SASHIMI / NIGIRI (served by the piece)

ALASKA | 11

Salmon, crab mix, avocado and crunch roll

BOSTON | 10

Tuna and avocado

CALIFORNIA* | 9

Crab mix and avocado

CHICAGO | 11

Tuna, salmon and avocado

NEGI HAMACHI | 9

Yellowtail and chopped scallion

PHILADELPHIA* | 11

Smoked salmon, cream cheese and avocado

SALMON AVOCADO | 9

Salmon and avocado

SALMON SKIN* | 9

Baked salmon skin and cucumber

SHRIMP TEMPURA* | 9

Shrimp tempura, cucumber and avocado

SPICY SALMON | 9

Salmon, scallion, cucumber and spicy mayo

SPICY SCALLOP* | 10

Chopped scallops, cucumber and spicy mayo

SPICY TAKO* | 9

Spicy octopus with cucumber and avocado

SMOKED MADAI | 14

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 TATAKI

Lightly seared tuna served with onions, a touch of Japanese mustard powder, sesame oil and grape seed oil, drizzled with a white peach balsamic sauce

Tuna | **21**

Bluefin Tuna | **27**

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

SPICY TUNA | 9

Chopped tuna, scallion, cucumber and chili oil

SPIDER ROLL* | 10

Soft shell crab, cucumber and avocado

TEKKA | 9

Your choice of Tuna, Salmon or Super white tuna

UNA-Q* | 9

BBQ freshwater eel and cucumber

VIENNA | 11

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

FUTOMAKI* | 10

Shitake mushroom, tamago, cucumber, avocado, oshinko and asparagus

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* | 8

Sweet potato tempura rolled in rice and seaweed drizzled with sweet

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Gluten free option available upon request

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KYOTO GARDEN SPECIALTY ROLLS

ALYSSA'S ROLL | 15

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

ANGRY CRAB* | 17

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* | 18

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

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

SMOKEY BEAR | 18

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

SNOW WHITE | 18

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

AKAMI ROLL | 24

Spicy tuna, avocado and shrimp tempura over seared bluefin tuna tataki topped with ponzu, fried onion and unagi sauce

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)

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 | 27

California, spicy tuna and shrimp tempura roll

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 | 85

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

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

CHICKEN TERIYAKI* | 23

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 our special house teriyaki sauce

CHICKEN KATSU* | 23

Chicken breast in breadcrumbs, battered and deep fried, served with Japanese barbecue sauce

TONKATSU* | 23

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 | **22**

Shrimp & Vegetables | **24**

Vegetables | **21**

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**

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**

CHILEAN SEA BASS* | 39

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

GRILLED CALAMARI* | 28

Japanese-style grilled squid served with special house sauce

FILET MIGNON* | 36

Seasoned filet mignon, grilled and served with our special house teriyaki sauce and sauteed veggies

RIB EYE STEAK* | 34

Seasoned rib eye steak, grilled and served with our special house teriyaki sauce and sauteed veggies

SURF & TURF* | 69

Baked sea bass and grilled filet mignon, served with sauteed veggies and drizzled with our special house teriyaki sauce

NOODLES / FRIED RICE

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**

Tofu | **13**

TEMPURA UDON* | 18

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

KYOTO GARDEN VEGAN RAMEN* | 17

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

FIJI ARTESIAN WATER | 3

GREEN TEA | 3

ICED TEA (Unsweetened) | 3

RAMUNE JAPANESE SODA | 4

Original, Melon, Strawberry, Orange, Lychee, Grape

JAPANESE CREAMY SODA | 4

Mango, Melon

SAN PELLEGRINO MINERAL WATER | 5

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

Gluten free option available upon request

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