

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 ginger soy broth

ASPARAGUS BEEF ROLL* | 13

Grilled asparagus wrapped with sliced steak sauteed in sweet soy

BEEF TATAKI | 13

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 chili mayo

EDAMAME* | 6

Lightly salted steamed soybean pods

FILET MIGNON TATAKI | 16

Sliced filet mignon drizzled with citrus soy

FILET MIGNON SPRING ROLL* | 16

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

GYOZA*

Pan fried dumplings, served with spicy soy dipping sauce

Chicken | 8

Beef | 8

Vegetable | 8

KOROKKE* | 6

Japanese potato and mixed veggie croquettes served with house 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

SHUMAI* | 9

Steamed jumbo shrimp dumplings, served with soy dipping sauce

SOFTSHELL CRAB* | 14

Lightly crusted softshell crab served with a tangy vinaigrette

STUFFED MUSHROOMS* | 12

Button mushroom stuffed with snow crab, tempura battered 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 APPETIZER*

Delicately battered and deep-fried, served with soy ginger dipping sauce

Calimari & Vegetables | 10

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

OYSTER SHOOTER | 10

Oyster with ponzu sake sauce, pico de gallo, quail egg, smelt roe, tobasco and scallion

PONZU

Sliced fluke or red snapper served with citrus ponzu

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

Smoke 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 | 14

Salmon, cream cheese and mango wrapped with crunch and served 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* | 16

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

CHIRASHI | 28

Assortment of fresh fish fillet on bed of sushi rice

DON MONO

Your choice of fresh fish fillet on bed of sushi rice

Tekka | 28

Sake | 28

Hamachi | 28

Una-Don | 29

JEWELRY BOWL | 28

Assorted fresh cut sashimi over bed of rice, served with mixed greens and Japanese pickled veggies

MAKI MONO | 24

California, spicy tuna and shrimp tempura roll

HOLY CRAB | 20

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

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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

TONKATSU* | 21

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

TEMPURA ENTRÉE*

Delicately battered and deep-fried, served with soy ginger dipping sauce

Calimari & Vegetables | 22

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)

STEAK TRIO* | 40

Seasoned 4 oz filet mignon, 5 oz ribeye and 5 oz New York strip steak, grilled and drizzled with sweet soy

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 (300ml) | 3

SAN PELLEGRINO MINERAL WATER (550 ml) | 5

GREEN TEA | 2

ICED TEA (Unsweetened) | 3

RAMUNE JAPANESE SODA | 4

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

VOSS STILL WATER | 3

FIJI ARTESIAN WATER | 3

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