

# 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 variety of fish mixed with spicy seaweed salad, ponzu sauce on top of spring mix*

### **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\* | 10**

*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\* | 9**

*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 | 12*

*Shrimp & Vegetables | 13*

*Vegetables | 11*

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*

### **HAMACHI PONZU | 21**

*Hamachi sashimi with daikon radish, drizzled with ponzu sauce*

### **BLUEFIN TUNA SASHIMI SAMPLER | 36**

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

### **SMOKED MADAI | 14**

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

### **TUNA TATAKI | 22**

*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 TARTARE | 17**

*Cubed fresh tuna mixed with rayu, ponzu, soy sauce, avocado, massago, pico de gallo and green onion, served with chips*

## SASHIMI / NIGIRI (served by the piece)

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

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

### **ALASKA | 11**

*Salmon, crab mix, avocado and crunch roll*

### **SEASIDE | 11**

*Salmon and avocado*

### **SPICY TUNA | 9**

*Chopped tuna, scallion, cucumber and chili oil*

### **BOSTON | 10**

*Tuna and avocado*

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

*Baked salmon skin and cucumber*

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

*Soft shell crab, cucumber and avocado*

### **CALIFORNIA\* | 9**

*Crab mix and avocado*

### **SHRIMP TEMPURA\***

*Shrimp tempura, cucumber and avocado*

### **TEKKA | 9**

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

### **CHICAGO | 11**

*Tuna, salmon and avocado*

### **SPICY SALMON | 9**

*Salmon, cucumber and spicy mayo*

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

*BBQ freshwater eel and cucumber*

### **NEGI HAMACHI | 9**

*Yellowtail and chopped scallion*

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

*Chopped scallops, cucumber and spicy mayo*

### **VIENNA | 11**

*Shrimp, cream cheese and tuna*

### **PHILADELPIA\* | 11**

*Smoked salmon, cream cheese and avocado*

### **SPICY TAKO\* | 9**

*Spicy octopus with cucumber and avocado*

## VEGETARIAN ROLLS

### **ASPARAGUS\* | 7**

*Asparagus rolled in rice and seaweed*

### **MIXED VEGETABLE | 12**

*Assorted veggies rolled with soybean paper*

### **AVOCADO | 7**

*Avocado rolled in rice and seaweed*

### **OSHINKO | 7**

*Pickled radish rolled in rice and seaweed*

### **KAPPA | 6**

*Cucumber rolled in rice and seaweed*

### **SHITAKE**

*Shitake mushroom rolled in rice and seaweed*

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

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

### **SWEET POTATO**

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

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\* | 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*

### **CHIRASHI | 32**

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

### **DON MONO**

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

Bluefin | 35

Sake | 30

Hamachi | 33

Una-Don | 33

### **JEWELRY BOWL (HWAE DUP BAP) | 29**

*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*

### **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**

*Fresh tuna, avocado and cucumber topped with bluefin toro, truffle ponzu sauce and kizami wasabi*

## 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 | 23

12 pcs | 36

15 pcs | 43

20 pcs | 56

### **KYOTO GARDEN SUPREME | 85**

*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\* | 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

## NOODLES / FRIED RICE

### **YAKISOBA\***

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

Chicken | 14

Shrimp | 15

Steak | 15

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\* | 18**

*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

\* Indicates cooked item

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