

Appetizer

EDAMAME boiled soy beans with sea salt 6.5

GYOZA pan fried shrimp & vegetable 8.75

WASABI SHUMAI steamed wasabi pork dumplings 8.25

SESAME CRUSTED SCALLOP seared scallop with garlic balsamic vinaigrette 19.5

SOFT SHELL CRAB fried soft shell crab with mango, shallot salsa 17

TUNA TARTARE freshly dressed tuna in a ginger & scallion marinade, sesame chip 13

TROPICAL CEVICHE tako, ebi, scallop marinade in lime, mango, jalapeno, cilantro sesame chip 14.5

SALMON SPRING ROLL fried salmon wrapped in wonton skin with green curry dipping 15.5

SUNNY SIDE SHIITAKE fresh shiitake mushrooms with spinach and torched garlic yolk sauce 10.25

GOMAAE boiled spinach in sesame dressing 7.5

EXOTIC TEMPURA taro, lotus root, sweet corn, shishito peppers, squash, shiitake 13

SHRIMP TEMPURA 13

MIXED TEMPURA 13

ANGRY SALMON pieces fresh salmon wrapped around sushi rice with toasted dynamite sauce on top 17.25

Soup

MISO soy bean broth with tofu and scallion 3.25

SPICY MISO spicy soy bean broth with tofu, scallion, jalapeno 3.75

SEAFOOD shrimp, scallop, white fish, egg, onion, scallion, udon in dashi broth 13

FRIED TOFU with egg, onion, scallion, udon in dashi broth 8.25

OYAKO chicken, egg, onion, scallion, udon in dashi broth 8.25

NIKU beef, egg, onion, scallion, udon in dashi broth 8.25

prices are subject to change without prior notice

Salad

SHISHITO GOMA tossed shishito & zucchini dressed in sesame dressing 9.5

FRESH GOMAAE fresh baby spinach dressed in sesame dressing 7.75

SEAWEED seaweed and cucumber in sesame vinaigrette 7

GINGER mesclun greens tossed with ginger vinaigrette 7.75

ROCK SHRIMP SALAD tossed crispy rock shrimp with spicy mayo 15

COAST signature dish

DRESSED Sushi 35 **DRESSED Sashimi** 44

TUNA: shoyu sake tuna, uni

HAMACHI: lemongrass, ponzu, pickled radish

SALMON: creamy scallop, avocado, dressing

SUPER WHITE: ginger shoyu, wakame

KANI: yolk sauce, avocado

UNAGI: lotus root, jalapeno, sauce

ROBATA YAKI (2 sticks)

Pork Shoulder 7.5

Shishito Peppers 7.5

Shrimp 7.5

Tofu 6.5

Beef Tenderloin 9.5

Chicken & Shiitake 8.5

Beef & Asparagus 8.5

Bacon & Eringi mushroom 8.5

BOATMAN HANDROLL seasoned sushi rice with featured fish of the day 17.5

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Sushi Entrée (served with miso soup)

SUSHI tuna, salmon, hamachi, white tuna, suzuki, unagi, ebi, tako with california maki 44

SASHIMI 12 pieces of assorted seafood served with warm rice 44

CHIRASHI assorted seafood on sushi rice 40.95

TEKKA DON tuna on sushi rice 39.6

HAMACHI DON yellowtail on sushi rice 39.6

WHITE TUNA DON albacore on sushi rice 39.6

NAMA DON fresh salmon on sushi rice 39.6

UNAGI DON fresh water eel on warm rice with eel sauce 39.6

A LA CARTE (sushi 1 pc/sashimi 2 pc)

TORO fatty tuna 12 / 24

MAGURO tuna 4.5 / 9

HAMACHI yellowtail 4.95 / 9.9

WHITE TUNA albacore 4.5 / 9

SAKE smoked salmon 4.95 / 9.9

NAMA SAKE fresh salmon 4.95 / 9.9

UNAGI fresh water eel 5 / 10

ANAGO sea eel 5.5 / 9

HIRAME flounder 4.25 / 8.5

SUZUKI sea bass 4.25 / 8.5

SABA mackerel 3.75 / 7.5

KANI king crab 10 / 20

EBI cooked shrimp 3.75 / 7.5

AMAEBI fresh shrimp 5.5 / 11

with fried head

SUPER WHITE TUNA 4.5 / 9

TAKO octopus 4 / 8

HOKKIGAI surf clam 3.75 / 7.5

UNI sea urchin 6.5 / 13

IKURA salmon roe 4.5 / 9

IKA squid 4 / 8

MASAGO smelt roe 7 / 14

TOBIKO flying fish roe 4.5 / 9

wasabi /black /red /orange

TAMAGO sweet omelet 3.75 / 7.5

HOTATEGAI Hokkaido sea scallop 6.5 / 13

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COAST signature maki

COAST CRAB king crab, scallion in spicy mayo with tempura crumb, red tobiko 28

VOLCANO white tuna in special hot volcano sauce with tempura crumb 17.75

WASABI hamachi & grilled asparagus rolled in wasabi tobiko & wasabi mayo 19.5

PO' BOY white fish tempura, unagi, cream cheese, roe, spicy sauce, scallion, avocado, tempura crumb, eel sauce 25

WHITE DRAGON shrimp tempura, avocado, cream cheese, scallion, spicy sauce, wasabi mayo, eel sauce, tempura crumb 17.50

Maki

RAINBOW california wrapped with tuna, salmon, yellowtail, roe, avocado 20

DRAGON shrimp tempura, cheese, unagi, avocado, roe, spicy mayo, eel sauce 20

CREAMY super white, avocado, mayo, roe 13

SPICY CREAMY creamy with spicy mayo 13

CRUNCHY SPICY TUNA spicy tuna, tempura crumb, avocado, cucumber 13.15

SPICY TUNA tuna, scallion, spicy mayo 12.15

SPICY EBI shrimp, scallion, tobiko, spicy mayo 13

SPICY SALMON fresh salmon, scallion, spicy mayo 14.55

SPICY WHITE TUNA albacore, scallion, spicy mayo 11.5

SPICY HAMACHI yellowtail, scallion, spicy mayo 15.4

SPICY SCALLOP scallop maki with spicy mayo 15

SCALLOP scallop, avocado, roe, mayo 15

PHILLY smoked salmon, avocado, cream cheese 14.55

FRESH PHILLY fresh salmon, avocado, cheese 14.55

UNAKYU unagi, cucumber, eel sauce 13

UNA AVO unagi, avocado, eel sauce 13

EBI TEMPURA shrimp tempura, avocado, cucumber, mayo, roe 13

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SPIDER soft shell crab, avocado, cucumber, mayo, roe 17

SALMON SKIN smoked salmon skin, cucumber 12

NEGI HAMACHI yellowtail, scallion 15.4

SPICY TAKO octopus, scallion, tobiko, spicy mayo 14

ALASKA king crab, avocado, cucumber, roe 20

CALIFORNIA crab stick, avocado, cucumber, roe 9.95

FUTO tamago, crab stick, spinach, gourd, cucumber, fish powder 12

TUNA 12.15 choice of cucumber / avocado / jalapeno / scallion

WHITE TUNA 11.5 choice of cucumber / avocado / jalapeno / scallion

HAMACHI 15.4 choice of cucumber / avocado / jalapeno / scallion

SALMON 14.55 choice of cucumber / avocado / jalapeno / scallion

VEGETABLE MAKI

SHIITAKE TEMPURA shiitake tempura, mayo 8.75

SHIITAKE marinated shiitake mushroom 7.75

KAMPYO marinated sweet gourd 9.75

ASPARAGUS grilled asparagus 7.75

ASPARAGUS TEMPURA with mayo 8.75

OSHINKO Japanese pickled radish 7.75

AVOCADO 7 / with asparagus 8.75

KAPPA cucumber 7.75 / with avocado 8.75

SPICY SWEET POTATO TEMPURA with spicy mayo 8.75

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Kitchen Entrée

SEARED TUNA seared wasabi ginger tuna & yakisoba 39

FILLET MIGNON 8 oz fillet mignon served with grilled asparagus 45

TERIYAKI served with rice and grilled asparagus

Choice of chicken 22 / atlantic salmon 34 / shrimp 29

YAKISOBA stir-fried noodles with fresh vegetable

Choice of chicken / beef / shrimp / fried tofu 19.5

TEMPURA served with rice

shrimp / exotic tempura / combination 28

CHILEAN SEA BASS broiled with butter sake ginger soy served with

sweet corn tempura 39

Dessert

Banana Maki our version of banana foster rolled in pastry with chocolate sauce and vanilla ice cream 7

Mochi choice of 2: green tea, red bean, strawberry, mango, coffee, vanilla, chocolate chip 5.5

Ice cream (1 scope): green tea, red bean, ginger, mango, lychee 3

Sides

Imported fresh wasabi from Japan 3

Rice 3 / sushi rice 3.5 / seasoned sushi rice 7

spicy mayo / spicy sauce / eel sauce 2.25

caramelized sweet potato 7 / oshinko mori 7

grilled asparagus in sesame dressing 7

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CONSUMER ADVISORY

The Illinois Department of Public Health advised that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department