

## Appetizer

**EDAMAME** boiled soy beans with sea salt 6

**GYOZA** pan fried shrimp & vegetable 8

**WASABI SHUMAI** steamed wasabi pork dumplings 7.5

**SESAME CRUSTED SCALLOP** seared scallop with garlic balsamic vinaigrette 16.5

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

**TUNA TARTARE** freshly dressed tuna in a ginger & scallion marinade, sesame chip 12

**TROPICAL CEVICHE** tako, ebi, scallop marinade in lime, mango, jalapeno, cilantro sesame chip 13.75

**SALMON SPRING ROLL** fried salmon wrapped in wonton skin with green curry dipping 12.25

**SUNNY SIDE SHIITAKE** fresh shiitake mushrooms with spinach and torched garlic yolk sauce 9

**GOMAAE** boiled spinach in sesame dressing 6.25

**EXOTIC TEMPURA** taro, lotus root, sweet corn, shishito peppers, squash, shiitake 12.25

**SHRIMP TEMPURA** 12.25

**MIXED TEMPURA** 12.25

**ANGRY SALMON** pieces fresh salmon wrapped around sushi rice with toasted dynamite sauce on top 16.5

## Soup

**MISO** soy bean broth with tofu and scallion 3

**SPICY MISO** spicy soy bean broth with tofu, scallion, jalapeno 3.5

**SEAFOOD** shrimp, scallop, white fish, egg, onion, scallion, udon in dashi broth 11

**FRIED TOFU** with egg, onion, scallion, udon in dashi broth 7.5

**OYAKO** chicken, egg, onion, scallion, udon in dashi broth 7.5

**NIKU** beef, egg, onion, scallion, udon in dashi broth 7.5

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## Salad

**SHISHITO GOMA** tossed shishito & zucchini dressed in sesame dressing 8.5

**FRESH GOMAAE** fresh baby spinach dressed in sesame dressing 7

**SEAWEED** seaweed and cucumber in sesame vinaigrette 6.5

**GINGER** mesclun greens tossed with ginger vinaigrette 7

**ROCK SHRIMP SALAD** tossed crispy rock shrimp with spicy mayo 13.5

## COAST signature dish

**DRESSED Sushi** 32 **DRESSED Sashimi** 40

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

Shishito Peppers 7

Shrimp 7

Tofu 6

Beef Tenderloin 9

Chicken & Shiitake 8

Beef & Asparagus 8

Bacon & Eringi mushroom 8

**BOATMAN HANDROLL** seasoned sushi rice with featured fish of the day 16

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## Sushi Entrée (served with miso soup)

**SUSHI** tuna, salmon, hamachi, white tuna, suzuki, unagi, ebi, tako with california maki 34.5

**SASHIMI** 12 pieces of assorted seafood served with warm rice 34.5

**CHIRASHI** assorted seafood on sushi rice 30

**TEKKA DON** tuna on sushi rice 29

**HAMACHI DON** yellowtail on sushi rice 29

**WHITE TUNA DON** albacore on sushi rice 29

**NAMA DON** fresh salmon on sushi rice 29

**UNAGI DON** fresh water eel on warm rice with eel sauce 29

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

**TORO** fatty tuna 10 / 20

**MAGURO** tuna 4.1 / 8.2

**HAMACHI** yellowtail 4.1 / 8.2

**WHITE TUNA** albacore 4.1 / 8.2

**SAKE** smoked salmon 4.1 / 8.2

**NAMA SAKE** fresh salmon 4.1/8.2

**UNAGI** fresh water eel 4.1/8.2

**ANAGO** sea eel 5 / 8

**HIRAME** flounder 4 / 8

**SUZUKI** sea bass 4 / 8

**SABA** mackerel 3.75 / 7.5

**KANI** king crab 10 / 20

**EBI** cooked shrimp 3.5 / 7

**AMAEBI** fresh shrimp 5 / 10 with fried head

**SUPER WHITE TUNA** 4.1 / 8.2

**TAKO** octopus 3.75 / 7.5

**HOKKIGAI** surf clam 3.5 / 7

**UNI** sea urchin 6 / 12

**IKURA** salmon roe 4.1 / 8.2

**IKA** squid 4.1 / 8.2

**MASAGO** smelt roe 7 / 14

**TOBIKO** flying fish roe 4.1 / 8.2 wasabi /black /red /orange

**TAMAGO** sweet omelet 3.5 / 7

**HOTATEGAI** Hokkaido sea scallop 6 / 12

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## COAST signature maki

**COAST CRAB** king crab, scallion in spicy mayo with tempura crumb, red tobiko 25

**VOLCANO** white tuna in special hot volcano sauce with tempura crumb 16.50

**WASABI** hamachi & grilled asparagus rolled in wasabi tobiko & wasabi mayo 16.75

**PO' BOY** white fish tempura, unagi, cream cheese, roe, spicy sauce, scallion, avocado, tempura crumb, eel sauce 20

**WHITE DRAGON** shrimp tempura, avocado, cream cheese, scallion, spicy sauce, wasabi mayo, eel sauce, tempura crumb 16.50

## Maki

**RAINBOW** california wrapped with tuna, salmon, yellowtail, roe, avocado 19

**DRAGON** shrimp tempura, cheese, unagi, avocado, roe, spicy mayo, eel sauce 18

**CREAMY** super white, avocado, mayo, roe 10.5

**SPICY CREAMY** creamy with spicy mayo 10.5

**CRUNCHY SPICY TUNA** spicy tuna, tempura crumb, avocado, cucumber 12

**SPICY TUNA** tuna, scallion, spicy mayo 11

**SPICY EBI** shrimp, scallion, tobiko, spicy mayo 12

**SPICY SALMON** fresh salmon, scallion, spicy mayo 12

**SPICY WHITE TUNA** albacore, scallion, spicy mayo 10

**SPICY HAMACHI** yellowtail, scallion, spicy mayo 13

**SPICY SCALLOP** scallop maki with spicy mayo 13

**SCALLOP** scallop, avocado, roe, mayo 13

**PHILLY** smoked salmon, avocado, cream cheese 12

**FRESH PHILLY** fresh salmon, avocado, cheese 12

**UNAKYU** unagi, cucumber, eel sauce 10.5

**UNA AVO** unagi, avocado, eel sauce 10.5

**EBI TEMPURA** shrimp tempura, avocado, cucumber, mayo, roe 12

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

**SALMON SKIN** smoked salmon skin, cucumber 10.5

**NEGI HAMACHI** yellowtail, scallion 12.5

**SPICY TAKO** octopus, scallion, tobiko, spicy mayo 13

**ALASKA** king crab, avocado, cucumber, roe 17

**CALIFORNIA** crab stick, avocado, cucumber, roe 9

**FUTO** tamago, crab stick, spinach, gourd, cucumber, fish powder 10

**TUNA** 11 choice of cucumber / avocado / jalapeno / scallion

**WHITE TUNA** 10 choice of cucumber / avocado / jalapeno / scallion

**HAMACHI** 13 choice of cucumber / avocado / jalapeno / scallion

**SALMON** 12 choice of cucumber / avocado / jalapeno / scallion

## **VEGETABLE MAKI**

**SHIITAKE TEMPURA** shiitake tempura, mayo 8

**SHIITAKE** marinated shiitake mushroom 7

**KAMPYO** marinated sweet gourd 9

**ASPARAGUS** grilled asparagus 7

**ASPARAGUS TEMPURA** with mayo 8

**OSHINKO** Japanese pickled radish 7

**AVOCADO** 7 / with asparagus 8

**KAPPA** cucumber 7 / with avocado 8

**SPICY SWEET POTATO TEMPURA** with spicy mayo 8

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## Kitchen Entrée

**SEARED TUNA** seared wasabi ginger tuna & yakisoba 28

**FILLET MIGNON** 8 oz fillet mignon served with grilled asparagus

37 /add surf 46

**TERIYAKI** served with rice and grilled asparagus

Choice of chicken 19 / atlantic salmon 27 / shrimp 24

**YAKISOBA** stir-fried noodles with fresh vegetable

Choice of chicken / beef / shrimp / fried tofu 19

**TEMPURA** served with rice

shrimp / exotic tempura / combination 22

**CHILEAN SEA BASS** broiled with butter sake ginger soy served with sweet corn tempura 22

## 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** : green tea, red bean, ginger, mango, lychee 9.5

## 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**