

NOZUMI SIGNATURE ROLLS

The Arboretum

King crab meat, cucumber avocado, spicy mayo, lobster sauce, topped with negi hamachi and wasabi tobiko 18

Rinjin Dragon

Shrimp tempura, avocado, cucumber, spicy mayo, in nori, topped with fresh water eel, unagi sauce, tempura crunch 14

Kokoro Sunrise

Citrus-seasoned snow crab, roasted pepper, avocado, cucumber, in mamenori, topped with salmon and pineapple-mango-cilantro-tequila sauce 16

Black Widow

Soft shell crab tempura, marscapone-lime-cilantro-7 spice filling, avocado, pickled red onion, in mamenori, topped with seasoned snow crab and black tobiko 16

Toasted Lotus

Crab, avocado, cucumber, rolled around tempura-battered nori spicy tuna roll, in nori, topped with seared spicy tuna 15

Mizuki Moon

Tempura spicy tuna roll surrounded by a cucumber and avocado mamenori roll, topped with diced crab, scallops, and spicy shrimp, yuzu sauce, chili tobiko, and unagi sauce 16

Niji Ninja

Crabmeat, tempura spicy tuna roll, avocado and cucumber, rolled in nori, topped with a rainbow of tuna, salmon and super white tuna, citrus tobiko, and wasabi yogurt 14

Blushing Geisha

Spicy tuna with fresh jalapeño, tempura crunch, avocado and spicy mayo, in mamenori, unagi sauce 15

Satori

Spicy tuna and cucumber roll, topped with super white tuna, jalapeño and chili tobiko, drizzled with ponzu sauce 15

Tropical Salmon Tataki

Shrimp tempura and avocado roll, topped with flash-seared spicy salmon and mango strawberry salsa 15

Kabocha Unagi

Butter toasted freshwater eel, tempura crunch and cucumber roll, topped with masago, scallions, drizzled with unagi sauce, kabocha purée 14

Yamato


Steamed cold water lobster, masago, roasted red pepper, avocado, in mamenori, uni-lobster sauce, garnished with asparagus tempura 19

Juro Jin

Yellowtail, avocado, roasted peppers, cilantro, spicy masago, in nori, topped with big eye tuna, yuzu dressing 16

HOSO MAKI (THIN-ROLLED SUSHI)

6 pieces


-  Tekka (tuna) 5
- Kappa (cucumber) 4
- Avocado 4
- Osinko (pickled radish) 4
- Negi Hama 5

TATE MAKI

5 pieces





- Spicy Scallop 7
- Blue Crab 9
-  Spicy Tuna 7
- Shrimp Tempura 7
- Calamari Tempura 7
- Soft Shell Crab Tempura 8
-  Spicy Octopus 8







URA MAKI (INSIDE OUT SUSHI)



- Eel and Avocado 6
- Cucumber and Avocado 5
- California 8
- Philly 7
-  Tuna and Avocado 6
- Asparagus 5




 Indicates Raw Item






NIGIRI / SASHIMI

TUNA	NIGIRI SASHIMI	
 O-toro (Very Fatty)	mp	mp
 Chutoro (Medium Fatty)	9	12
 Mebachi (Big Eye)	6	8
 Super White Tuna	5	7

WHITE FISH	NIGIRI SASHIMI	
 Kampachi (Hawaiian)	6	8
 Hamachi (Japanese)	6	8
 Buri Toro (Hamachi Belly)	7	10
 Madai (Japanese Sea Bream)	7	10
 Hirame (Flounder)	5	7
 Saba (Mackerel)	4	6

SALMON	NIGIRI SASHIMI	
 Sake (Fresh Scottish)	5	7
Smoked Sake (Atlantic)	6	8
 Zuke (Soy Marinated)	6	8

ROE	NIGIRI SASHIMI	
 Tobiko (Wasabi, Chili, Soy or Yuzu)	6	8
 Ikura (Salmon Roe)	7	10
 Uni (Sea Urchin)	8	11
Masago (Smelt Roe)	7	-

OTHERS	NIGIRI SASHIMI	
Unagi (Broiled Freshwater Eel)	5	7
Aka Anago (Soy Poached Sea Eel)	6	9
 Ama Ebi (Sweet Shrimp)	8	11
 Hotategai (Diver Sea Scallop)	7	10
Kani (Alaskan King Crab)	8	11
 Ika (Squid)	5	7
 Tako (Octopus)	6	8
Hokigai (Surf clam)	5	7
Ebi (Shrimp)	5	7
 Kaki (Oyster)	6	9
Tamago (Egg)	4	6

Nigiri = 2 pieces
Sashimi = 3 pieces

Mamenori substitution: add \$2



The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.