

NOZUMI BLACK BOOK

Sun Dried Tomato Maguro

Flash-seared big eye tuna, sake-marinated sun dried tomato and roasted pepper salad, balsamic olive oil, parmesan chip, micro greens, kabocha purée, yuzu dressing 13

🍣 Palm Wraps

Yuzu-sake seasoned heart of palm, stuffed with green grapes, wrapped with shiso leaf and madai, topped with scallop, blue crab, and shrimp mix, yuzu tobiko 14



Hamachi Hoppeta

Slices of seared soy-sake seasoned cheek of hamachi, micro greens and cucumber salad, wasabi vinaigrette, potato frites 11

🍣 Beachside Scallop

Diver sea scallops marinated in yuzu olive oil dressing, tomato- pepper-cucumber salad, ponzu, mango yogurt, tamago, cornichon, and potato salad 12

🍣 Carpaccio

Thinly sliced fish topped with jalapeño & cilantro, drizzled with rayu and olive oil

Choice of:

Hamachi in ponzu sauce 15

Octopus in sunomono 10

🍣 Dynamite

Tako, scallop, red and yellow bell pepper, and masago, baked in scallop shell, seasoned with spicy aioli sauce topped with quail egg, served with shiso cucumber salad 11

Phyllo Wrapped Ahi

Deep fried togarashi seasoned tuna and salmon wrapped in phyllo sheet, drizzed with unagi sauce 10

🍣 Toro Tataki

Black pepper encrusted belly of big eye tuna, cucumber shiso salad, shiro miso sauce, koroke 17

🍣 Wild Jack Mackerel

Pan fried aji topped with shiso leaf, served with shiso cucumber, and dressed with umeboshi plum dressing 12

DIY Handroll

A bento box of chef's choice fish, nori, sushi rice, vegetables, – all to make your own handrolls 12

SAMPLERS

🍣 Sashimi Sampler

Chef's choice big eye tuna, hamachi, and salmon 16

🍣 Shooter Sampler

Oyster, uni, ikura in sake, ponzu sauce, quail egg, and a touch of tabasco 13

🍣 Oyster Sampler

Fresh hama hama oysters, ponzu sauce 13

🍣 Tartare Sampler

Feuilles de brick sushi rice roll deep fried and topped with tuna, yellow tail, and salmon tartare, yuzu, wasabi and chili tobiko 12



🍣 Cucumber Maguro

Tomato, pickled red onion, big eye tuna rolled in cucumber, topped with wasabi tobiko, ponzu and sunomono sauces 9

🍣 Summer Breeze

Yuzu-seasoned yellowfin tuna, shredded daikon radish, fresh salmon, cucumber, and shiso leaf wrapped in mamenori 12

Sunomono

Traditional Japanese seafood salad of ponzu-marinated tako, cucumbers and red onions on a fresh cucumber base

Topped with:

🍣 Tako (Octopus) 10

🍣 Kani (Alaskan King Crab) 12

🍣 Chef's Choice 14



SUSHI & SASHIMI

🍣 Arboretum Plate

Combination of 6 pieces sashimi, 4 pieces nigiri 24

🍣 Suzumi Platter

4 pieces of nigiri, 4 pieces of sashimi, California Roll 30

🍣 Bara Chirashi

Chef's selection of assorted prime fish over masago seasoned sushi rice 34

Nozumi Plate

🍣 6 pieces sashimi, 3 pieces nigiri, plus soft shell crab, wasabi coleslaw, honey mustard roll topped with flash-seared spicy tuna 35

🍣 Tekka-Don

Designed for tuna lovers! Chef's choice of tricolor tuna over masago seasoned sushi rice 32

🍣 Kibouteki Platter

Chef's choice premium sushi and sashimi platter 50

OMAKASE

Our entire menu is designed striving to amaze and stimulate all our guests' senses.

Omakase allows our guest to further experience the Chef's creativity by entrusting him to create a **custom tasting menu** through the use of the finest fish and seafood flown in daily from around the world. *Advance booking required.*

🍣 Indicates Raw Item

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.