



Lunch
Mon–Sat 11:30am–2:00pm

Dinner
Mon–Thur 5:00pm–10:00pm
Fri–Sat 5:00pm–11:00pm
Sun 4:00pm–10:00pm

Bar
Mon–Thur 5:00pm–11:00pm
Fri–Sat 5:00pm–12:00am
Sun 4:00pm–11:00pm

Phone: 847-783-5995

100 W. Higgins Road
South Barrington, IL 60010
www.nozumirestaurant.com

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-seven-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, spicy tuna, 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

Mamenori substitution: add \$2

Tropical Salmon Tataki 🍣

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

Kabocho 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)

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
🍣 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 Fresh Water 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

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 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.

SANDWICHES

Lunch items available Monday – Saturday 11:30 am – 2:00 pm

Drunken Crab Burger

Sapporo-battered soft shell crab, tomato, lettuce, pickled ginger, served with wasabi coleslaw 11

Kobe Beef Burger

Grilled Kobe beef patty, tomato, shitake mushroom, cheddar cheese, lettuce, onions, served with fries 13

Yaki-niku Sandwich

Soy ginger-marinated sliced beef with giardiniera pepper, onions, lettuce and provolone, served with potato gems 11

SALADS

Chicken Tempura

Crispy chicken tempura, lettuce and spring mix, house dressing, wonton crisp 12

Gomae

Boiled spinach atop romaine and iceberg lettuce, served with sweet sesame sauce 7

Wakame

Seasoned seaweed, spring mix greens, served with carrot miso dressing 8

BENTO BOX

Served with shrimp tempura, house salad, rice and shiro miso soup

Teriyaki Chicken

Succulent chicken marinated in teriyaki sauce, accompanied by vegetable koroke 11

Yaki-niku Beef

Sweet soy-ginger marinated beef, accompanied by vegetable koroke 12

Teriyaki Salmon

Teriyaki salmon served with assorted vegetables in ginger sauce 12

Spring Garden

Vegetable tempura, cucumber and avocado roll and roasted pepper roll 10

Spiced Tuna Burger

Japanese seven spice- seasoned ground yellowfin tuna patty cooked medium rare, onions, lettuce, avocado, spicy mayonnaise, served with potato gems 12

Nozumi Sandwich

Ham, pickled radish, cilantro, pico de gallo and wasabi mayonnaise, smoked gouda cheese, served with fries 9

Seared Tuna

Cucumber, romaine lettuce, iceberg lettuce, tossed with soy vinaigrette, served with flash-seared big eye tuna, topped with shredded phyllo 14

Chopped Salad

Bacon, cucumber, heart of palm, soy-marinated tofu, carrot, romaine and iceberg lettuce, and croutons dressed in carrot miso 13

Sushi

California roll and 3 pieces of nigiri 13

Sashimi

6 pieces of sashimi and 3 pieces of nigiri 16

Maki

3 pieces of California roll, spicy tuna roll, and vegetable koroke 12

Kid's Teriyaki Bento Box

Choice of teriyaki salmon or chicken, accompanied with rice, shrimp and vegetable tempura, fruit salad, and organic juice

Teriyaki Salmon 9

Teriyaki Chicken 8

SUSHI BAR

Lunch items available Monday – Saturday 11:30 am – 2:00 pm

Chirashi

Assorted chef's choice sashimi, atop tobiko and shitake mushroom-seasoned sushi rice, served with house made pickles 14

Una-don

BBQ fresh water eel over black pepper, furi-kake seasoned white rice, drizzled with unagi sauce 12

NOODLES (YAKISOBA)

Japanese egg noodles sautéed with assorted vegetable and

Seafood 10 Chicken 8 Beef 9 Tofu 7

SOUPS / SIDES

Salad 3

French Fries 2

Edamame 4

Mashed Potato 2

Potato Gems 2

Crab Miso Soup 3

Vegetables 3

Koroke 2

Miso Soup 2

CHEF'S SELECTIONS

LOBSTER

Cold-water lobster tail, crab-orzo stuffing, uni butter, root vegetables 28

STEAK

All steaks served with foie gras truffle demi glace, baby root vegetables and mashed potatoes

Filet Mignon 28

6 oz

New York Strip Steak 22

6 oz

Kobe Steak 35

3.5 oz

SMALL PLATES FROM KITCHEN

Scallop Ebisu

Seared scallops, saffron cream couscous, asparagus, tomato confit, soy balsamic reduction 16

Shinju Crab Cake

Shiso remoulade, scallop purée, sawagani, haricot vert, shitake vinaigrette 13

Passion Salmon

Sashimi grade salmon dressed with mango and asparagus salsa, mashed potatoes, green tea marscapone cheese 16

Yuzu Halibut

Boursin stuffed pepper, pickled red onion, yuzu cream, togarashi oil 15

Sushi Platter

Nigiri of tuna, yellowtail, salmon and unagi, and spicy tuna roll 14

Maki Platter

California roll, spicy salmon roll, yellow tail tempura roll 13

Sashimi Platter

Nine pieces of Chef's choice fish 16

Wild Jack Mackerel

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

Hamachi Hoppeta

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

Sapporo Crab

Sapporo-battered soft shell crab, wasabi cream, maple dijon mustard 12

Taiyou Short Ribs

Soy-ginseng braised, mushroom sushi rice risotto, kabocha and asian pear purée, turnip, radish 19

Shiso Pesto Lamb

Herb-marinated, shiso pesto, tofu green tea purée, thai fried rice 12

Muscat Ginger Duck

Zaru soba noodles, haricot vert, wakame puree, muscat ginger syrup 12

Calamari Fries

Seven spice-rubbed calamari steak fries served with cucumber salad and ponzu sauce 9

Baby Back Ribs

Smoked BBQ baby back ribs rubbed with sweet chili paste, served with wasabi coleslaw 10

Togarashi Maguro Penne Pasta

Sun-dried tomato cream sauce, big eye tuna, micro greens, yuzu vinaigrette 16

SMALL PLATES FROM SUSHI BAR

Carpaccio

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

Choice of:

Hamachi in ponzu sauce 15

Octopus in sunomono 10

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

Wild Jack Mackerel

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

Hamachi Hoppeta

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

Beachside Scallops

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

Toro Tataki

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

Summer Breeze

Yuzu-seasoned yellow fin tuna, shredded daikon radish, fresh salmon, cucumber, shiso, in mamenori 12

Chicken Roulade

Garlic-marinated chicken, shitakes, brie, rolled in crepe wrapper, deep-fried, finished with teriyaki glaze, orange miso vinaigrette 9

Takara Tempura

Rock shrimp stuffed squid, kabocha, asparagus, baby root and shitake mushrooms, fuji apple ginger, bleu cheese sauces 8

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

DIY Handroll

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

Cucumber Maguro

Tomato, pickled red onion, and big eye tuna rolled in cucumber, topped with wasabi tobiko, wasabi edamame puree, and orange oil 9

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 Fish 14

Sun Dried Tomato Maguro

Flash seared big eye tuna, sake-marinated sundried tomato and roasted pepper salad, balsamic olive oil, parmesan chip, micro wasabi, yuzu dressing 13

Menu subject to change without notice

