

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

prices are subject to change without prior notice

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 30 **DRESSED Sashimi** 38

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 9 / 18

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 21

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 12.5

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 12.5 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