

## STARTERS

- OYSTERS ON THE HALF SHELL**  
YUZU MIGNONETTE, SMOKED TOMATO COCKTAIL
- DEVILED EGGS (5)**  
CAVIAR, DILL, RED ONION, CAPER BERRY, CRÈME FRAICHE
- TUNA POKE CONES (5)**  
CRISPY WAFFLE CONE, KAIWARE SPROUT, CUCUMBER, AVOCADO
- SPANISH OCTOPUS TACOS (3)**  
SWEET CORN RELISH, TOASTED GARLIC AIOLI, MICRO CILANTRO
- ASIAN BBQ DUCK STEAMED BUN (3)**  
PICKLED CARROT, CILANTRO, CUCUMBER, MISO-HABANERO AIOLI
- PHYLLO WRAPPED TIGER SHRIMP (5)**  
SWEET CHILI, CILANTRO
- LOBSTER EGG ROLL (3)**  
GLASS NOODLES, CHARRED CHICKEN, CARROT, ORANGE GINGER SAUCE
- LEMON GRASS CHICKEN LOLLIPOP'S (5)**  
SCALLION, SESAME

**GRILLED EDAMAME 6**  
YUZU SALT, YUKARI

## COLD PLATES

- 18/30 LOCAL BURRATA SALAD 15**  
ROASTED BABY BEETS, FIG JAM, SESAME BRITTLE
- 15 BABY GEM SALAD 13**  
BABY GEM LETTUCE, CRISPY NOODLES, BEAN SPROUTS, SUNFLOWER, FARM CHEESE, WASABI MIST
- 17 POACHED TIGER SHRIMP & CUCUMBER SALAD 16**  
LOTUS ROOT, THAI BASIL, RED ONION, TOASTED CASHEWS
- 16 GRILLED SCALLOP CEVICHE 19**  
AVOCADO, FRESNO CHILI, RADISH, GRAPE TOMATO, CITRUS SEGMENTS, CRISPY TARO ROOT CHIPS
- 16 SMOKED HAMACHI CRUDO 17**  
SERRANO, CRISPY LOTUS, AVOCADO, MICRO BASIL, CITRUS SOY BROTH
- 18 CHEFS SELECTED NIGIRI PLATE MP**  
PICKLED GINGER, WASABI
- 18 CHEF SELECTED SASHIMI PLATE MP**  
PICKLED GINGER, WASABI



**SUSHI RICE**  
SESAME, SOY, GINGER, CHILI, CUCUMBER, KAIWARE, AVOCADO, CILANTRO, SCALLION  
CHOICE OF  
**AHI TUNA POKE 21**  
**CHARRED CHICKEN & SWEET CHILI 18**

## Rolled

- SPICY AHI ZUKE SAKE 16**  
SPICY TUNA, MARINATED SALMON, IKURA, AVOCADO, LIME
- KING CRAB SPICY EBI 17**  
SPICY SHRIMP, AVOCADO, SCALLION, PICKLED GINGER, YUKARI
- CITRUS SALMON 15**  
CUCUMBER, JALAPENO, AVOCADO, PRESERVED LEMON, CILANTRO
- UNAGI TAKO 17**  
OCTOPUS, BARBECUE EEL, GARLIC CHIVES, SWEET SOY, SESAME, SHAVED BONITO
- LOBSTER WAGYU 21**  
POBLANO, AVOCADO, CUCUMBER, SCALLION, MISO-BLACK PEPPER SAUCE
- SHRIMP TEMPURA 15**  
MASAGO, AVOCADO, CUCUMBER, OHBA, SPICY MAYO
- SPICY TUNA HAMACHI 16**  
YELLOWTAIL, MASAGO, JALAPENO, CILANTRO, AVOCADO
- CUCUMBER & VEGETABLE 11**  
PICKLED VEGETABLES, KIWARE, SPICY MAYO, SWEET SOY

## Main Event

- 1.5lb SESAME BUTTER POACHED MAINE LOBSTER 68**  
WHOLE MAINE LOBSTER, SHRIMP FRIED RICE, FRESH FARM EGG
- 14oz NEW YORK STRIP 41**  
TIGER SHRIMP, HERBED BROWN BUTTER SAUCE
- 12oz BONE-IN FILET 50**  
BONE MARROW CRUST, CHARRED SHISHITO, PEPPERCORN DEMI
- PAN ROASTED RED SNAPPER 30**  
COCONUT STICKY RICE, PAPAYA RELISH, KAIWARE, CARROT CURRY
- SAKE POACHED SCOTTISH SALMON 27**  
UDON NOODLE, BOK CHOY, CHILI PASTE
- ROASTED CHICKEN ROLL 26**  
OVERNIGHT SIMMERED JUS, ROASTED CARROT PUREE, CHIMICHURRI
- SLAGEL FARM BUTTER BURGER 16**  
RED ROCK CHEDDAR, BLACK GARLIC, MISO AIOLI, HOUSE MADE PICKLE, SESAME BUN

## SIDES 6

- WASABI SMASHED POTATOES**  
SCALLION, TOASTED SESAME
- GINGERED BABY CARROTS**  
SESAME, SOY
- CAST IRON SEARED GREEN BEANS**  
TERIYAKI, PEANUT, TOASTED GARLIC
- COCONUT STICKY RICE**  
CILANTRO, CHILI OIL
- TOGARASHI SPICED FRIES**  
SCALLION, SPICY MAYO
- NOODLES & PEA POD**  
RICE NOODLES, CRISPY RAMEN, TOASTED PEANUT
- CREAMED CORN**  
RED CURRY, JAPANESE BREAD, FARM CHEESE



- 5oz A5 WAGYU STRIP 80**  
MISHIMA WAGYU, OYSTER MUSHROOMS, YUZU SEA SALT
- OSTRICH MEATBALL RAMEN 18**  
FARM FRESH EGG, SEARED CARROT, PICKLED ENOKI MUSHROOMS, CHILI CAPSULE

**MATTHEW WILDE**  
EXECUTIVE CHEF

\*CONSUMING UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# HUNGRY

2017

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