

Starters

GRILLED EDAMAME 6
YUZU SALT, YUKARI

- OYSTERS ON THE HALF SHELL** 18/30
YUZU MIGNONETTE, SMOKED TOMATO COCKTAIL
- DEVILED EGGS (5)** 15
CAVIAR, DILL, RED ONION, CAPER BERRY, CRÈME FRAICHE
- TUNA POKE CONES (5)** 17
CRISPY WAFFLE CONE, KAIWARE SPROUT, CUCUMBER, AVOCADO
- SPANISH OCTOPUS TACOS (3)** 16
SWEET CORN RELISH, TOASTED GARLIC AIOLI, MICRO CILANTRO
- ASIAN BBQ DUCK STEAMED BUN (3)** 16
PICKLED CARROT, CILANTRO, CUCUMBER, MISO-HABANERO AIOLI
- PHYLLO WRAPPED TIGER SHRIMP (5)** 18
SWEET CHILI, CILANTRO
- LOBSTER EGG ROLL (3)** 18
GLASS NOODLES, CHARRED CHICKEN, CARROT, ORANGE GINGER SAUCE
- LEMON GRASS CHICKEN LOLLIPOP'S (5)** 15
SCALLION, SESAME

Cold Plates

- LOCAL BURRATA SALAD** 15
ROASTED BABY BEETS, FIG JAM, SESAME BRITTLE
- BABY GEM SALAD** 13
BABY GEM LETTUCE, CRISPY NOODLES, BEAN SPROUTS, SUNFLOWER, FARM CHEESE, WASABI MIST
- POACHED SHRIMP & CUCUMBER SALAD** 16
LOTUS ROOT, THAI BASIL, RED ONION, TOASTED CASHEWS
- GRILLED SCALLOP CEVICHE** 19
AVOCADO, FRESNO CHILI, RADISH, GRAPE TOMATO, CITRUS SEGMENTS, CRISPY TARO ROOT CHIPS
- SMOKED HAMACHI CRUDO** 17
SERRANO, CRISPY LOTUS, AVOCADO, MICRO BASIL, CITRUS SOY BROTH
- CHEFS SELECTED NIGIRI PLATE** MP
PICKLED GINGER, WASABI
- 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
- UNAGI TAKO 17**
OCTOPUS, BARBECUE EEL, GARLIC CHIVES, SWEET SOY, SESAME, SHAVED BONITO
- SHRIMP TEMPURA 15**
MASAGO, AVOCADO, CUCUMBER, OHBA, SPICY MAYO
- KING CRAB SPICY EBI 17**
SPICY SHRIMP, AVOCADO, SCALLION, PICKLED GINGER, YUKARI
- LOBSTER WAGYU 21**
POBLANO, AVOCADO, CUCUMBER, SCALLION, MISO-BLACK PEPPER SAUCE
- SPICY TUNA HAMACHI 16**
YELLOWTAIL, MASAGO, JALAPENO, CILANTRO, AVOCADO
- CITRUS SALMON 15**
CUCUMBER, JALAPENO, AVOCADO, PRESERVED LEMON, CILANTRO
- 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



- 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

Sides 6

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

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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JOYCHICAGO.COM   