

Starters

GRILLED EDAMAME 6
YUZU SALT, YUKARI

- OYSTERS ON THE HALF SHELL 18/30**
YUZU MIGNONETTE, SMOKED TOMATO COCKTAIL
- DEVEILED 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 SEEDS, 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
- TOGARASHI SEARED TUNA 16**
WATERMELON, SEAWEEED, ARIMASANSO, SOY-BALSAMIC REDUCTION, GARLIC CHIVE OIL
- 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

- MONGALITSA SLOW ROASTED PORK FRIED RICE 21**
ASAIN BBQ, SWEET CORN, PICKLED CHILIES, EDAMAME, SCALLION
- 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
- 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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