

RAMEN

(Japanese Style Noodle Soup)

Spicy Miso Ramen 9 (Miso-Based)

egg noodle in spicy miso-based rich pork broth ,marinated pork, soft boiled egg,marinated bamboo shoot, scallion,sesame, black wood ear mushroom, chili pepper, sesame oil

Tonkotsu Ramen 9(Rich Pork Broth)

egg noodle, rich pork broth , marinated pork, soft boiled egg, marinated bamboo shoot, scallion,sesame, black wood ear mushroom, black sesame oil

Shoyu Ramen 9 (Soy-Based)

egg noodle in soy-based rich pork broth, marinated pork, soft boiled egg, marinated bamboo shoot, scallion,sesame, black wood ear mushroom, black sesame oil

Chashu Donburi 8 (Rice)

marinated pork over rice, soft boiled egg, scallion,sesame,special sauce

DRINK

Soda(coke, sprite, diet coke) \$1.25

Thai Ice Tea/Thai Ice Coffee \$2.25

SIDE ORDER

Sushi rice \$2.5 ,Rice \$1.5 ,
Spicy Mayo /Unagi Sauce Teriyaki Sauce /
Ginger Dressing / Wasabi / Ginger \$1
Sweet&Sour / Soy Sauce \$1.

SPECIAL OFFER

order at nanosushichicago.com

FREE California maki or Crab rangoon

or Gyoza or Edamame with \$20 order

FREE Sweet potato maki with \$30 order

FREE California crunch maki with \$40order

FREE One Signature maki with \$50 order

BEFORE TAX



B R O A D W A Y

773-525-6266

nanosushichicago.com

DINE IN / CARRY OUT / DELIVERY

3955 N. Broadway St. Chicago IL 60613

APPETIZERS

EDAMAME 4.

boiled japanese soybeans with sea salt

GOMAE 4.

boiled spinach with black sesame dressing

TOFU TOWER 4.

deep-fried tofu sweet & sour sauce

CRAB RANGOON 5.

crispy wonton wrapped crab meat with cream cheese celery and sweet & sour sauce

GYOZA 5.

pan-fried pork and vegetable dumpling with shoyu vinaigrette dip

AGAE DASHI TOFU 5.

deep-fried soft tofu ginger sauce

CRISPY CALAMARI 7.

deep-fried squid spicy shoyu vinaigrette dip

TEMPURA

delicately deep-fried

Mixed vegetable \$5.

Shrimp 4 pcs. \$8.

Combination veggie and shrimp 2 pcs. \$7.

SOFT SHELL CRAB 8.

deep-fried whole soft shell crab shoyu vinaigrette dip

ASPARAGUS BEEF ROLL 8.

asparagus wrapped thinly sliced beef grilled and pan sauteed in teriyaki sauce

SUSHI APPETIZERS

SPICY TUNA RICE CRISPY 8.

spicy tuna on crispy rice garnished with sliced jalapeno

SPICY TUNA TARTARE 8.

spicy tuna topped avocado ponzu sauce & chili drizzled

SPICY CRACKER 8.

spicy tuna spicy salmon on crisps

SASHIMI APPETIZER 10.

6 pcs. of sliced fish fillet chef's choice

HAMACHI PONZU 10.

sliced hamachi loin drizzled with ponzu sauce and sliced jalapeno

SUPERWHITE TUNA PONZU 10.

sliced superwhite tuna drizzled with ponzu sauce and sliced jalapeno

ROBATA GRILL

(Japanese Style Barbecue)

Asparagus 1.50

Shishito Pepper 1.50

Shitake Mushroom 1.50

Zucchini 1.50

Eggplant 1.50

Shrimp 2

Chicken Breast 2

Rib-Eye 3

Marinated Pork 2

Beef Meat Ball 2

SOUP&SALAD

MISO 2.

japanese soup with soft tofu seaweed and scallion

SPICY SEAFOOD SOUP 4.5

hot & sour soup with shrimp squid mushroom tomato and lime juice

CUCUMBER SALAD 3.

sliced fresh cucumber topped with carrot jalapeno sweet&sour vinaigrette dressing

MIXED GREEN SALAD 4.

spring mixed leaf carrot beetroot ginger dressing

SEAWEED SALAD 4.

marinated seaweed cucumber and masago sesame seed

SEARED TUNA SALAD 9.

spring mixed leaf with spicy ponzu sauce

ENTREES

CHICKEN TERIYAKI 12.

grilled chicken breast topped with teriyaki sauce served with mixed green salad rice and miso soup

STEAK TERIYAKI 14.

grilled steak topped with teriyaki sauce served with mixed green salad rice and miso soup

SALMON TERIYAKI 14.

grilled salmon topped with teriyaki sauce served with mixed green salad rice and miso

CHICKEN TEMPURA 14.

chicken breast wrapped with shitake mushroom green onion delicate fried teriyaki sauce

TOFU TERIYAKI 10.

grilled tofu topped with teriyaki sauce served with mixed green salad rice and miso soup

NIGIRI OR SASHIMI

1 Pcs./ 1 Order

AMA EBI sweet shrimp 3.
EBI cooked shrimp 2.
HAMACHI yellowtail 3.
INARI soybean pocket 1.5
IKA squid 2.
IKURA salmon roe 3.
MAGURO tuna 3.
MASAGO smelt roe 2.5
NAMA HOTATE scallop 3.
SAKE salmon 2.
SMOKED SALMON 2.5
SUPER WHITE TUNA escolar 3.
SEAR SUPER WHITE TUNA 3.5
TAKO octopus 2.
TAMAGO japanese omelette 1.5
TOBIKO flying fish roe 3.
(black or red)
UNAGI fresh water eel 3.5

SUSHIBAR ENTRESS

NANO SUSHI 15.
5 pcs. nigiri chef's choice and ebi tempura maki
MICRO SUSHI 15.
6 pcs. nigiri chef's choice and tekka maki
NANO NIGIRI 16.
9 pcs. assorted fish chef's choice
MEGA SUSHI 25.
4 pcs. sashimi and 5 pcs.nigiri
chef's choice and spicy tuna maki
NANO SASHIMI 25.
12 pcs. sashimi chef's choice
CHIRASHI 20.
assortment of fish fillet on bed of sushi rice
TEKKA DON 19.
tuna sashimi on bed of sushi rice
SAKE DON 18.
fresh salmon sashimi on bed of sushi rice

SIGNATURE MAKI

NANO MAKI 12.
deep-fried whole soft shell crab
cream cheese masago cucumber spicy mayo
top with avocado and unagi sauce
CILANTRO GIMLET 14.
tuna white fish cilantro jalapeno cucumber
avocado masago wrapped with soypaper
splash with cilantro gimlet sauce
HEAT WAVE 14.
spicy tuna over spicy shrimp cucumber avocado
tempura crunch drizzled with red sauce
unagi sauce and black tobiko served on fire
PISA 12.
shrimp tempura bell pepper cream cheese baked
with mozzarellaoregano and unagi sauce
SALMON SUNSHINE 12.
fresh salmon over tempura crabstick cucumber avocado
drizzled with white sauce
BIG GUN 12.
spicy salmon shrimp tempura cream cheese avocado
delicately fried drizzled with spicy mayo unagi sauce
TOKYO SUNRISE 12.
seared tuna over spicy tuna asparagus avocado
tempura crunchdrizzled with
special spicy sauce topped with red tobiko
WHITE OUT 12.
seared super white tuna over endives avocado
cucumber jalapeno drizzled with ponzu sauce
METEORA 12.
spicy scallop octopus cucumber asparagus
black tobiko outside drizzled with special sauce
BLACK FOREST (VEGAN) 12.
asparagus spinach avocado cucumber oshinko
wrapped with fried tofu drizzled
with sweet black sesame sauce
GHOST 12.
squash tempura unagi avocado black tobiko
topped with spicy crab stick
THE CARIBBEAN 13.
spicy scallop over shrimp cilantro avocado
jalapeno cucumber squeeze with lime
CRISPY CREAM 12.
smoked salmon cream cheese scallion masago avocado
delicately fried drizzled with spicy mayo and unagi sauce

MAKI

TEKKA fresh tuna 5.
SAKE fresh salmon 5.
SUPER WHITE TUNA 5.
NEGIHAMACHI yellowtail scallion 5.
SPICY TUNA 5.
tuna scallion masago cucumber spicy sauce chili oil
SPICY SALMON 5.
fresh salmon scallion masago cucumber spicy sauce chili oil
SALMON SKIN 5.
crispy salmon skin cucumber avocado unagi sauce
FUTO 6.
crabstick tamago kampyo oshinko yamagobo cucumber
CRUNCHY SPICY TUNA 6.
spicy tuna roll tempura crunch outside
CRUNCHY SPICY SALMON 6.
spicy salmon roll tempura crunch outside
CRUNCHY SPICY KANI KAMA 7.
spicy crab stick masago avocado cucumber
tempura crunch outside
JALAPENO HAMACHI 7.
yellow tail jalapeno
JALAPENO SUPERWHITE 7.
superwhite tuna jalapeno
SPICY SCALLOP 7.
fresh scallop masago spicy mayo scallion cucumber
SPICY SHRIMP 7.
boiled shrimp masago spicy mayo scallion cucumber
SPICY TAKO 7.
octopus masago spicy mayo cucumber
SPIDER 7.
soft shell crab cucumber avocado mayo masago unagi sauce
EBI TEMPURA 7.
shrimp tempura cucumber avocado mayo masago unagi sauce
HAMACHI ROCK 8.
yellow tail cilantro jalapeno avocado cucumber
splash with chili oil
VOLCANO 10.
white fish smoked salmon octopus crab stick topped
with spicy mayo and red sauce
DRAGON 12.
shrimp tempura cucumber mayo topped
with unagi and avocado
RAINBOW 12.
California maki topped with tuna salmon white fish
shrimp and avocado
WHITE TIGER 12.
tiger shrimp over crabstick avocado cucumber

CATERPILLAR 12.
unagi masago tempura crunch cream cheese topped
with avocado unagi sauce
CALIFORNIA CRUNCH 10.
California deep-fried unagi sauce spicy mayo
MINI GODZILLA 12.

Shrimp tempura masago avocado cucumber
cream cheese tempura crunch outside spicy mayo unagi sauce

CITY MAKI

CALIFORNIA 4.
crab stick cucumber avocado
BOSTON 6.
red tuna avocado
PHILLY 6.
smoked salmon cream cheese avocado
ALASKA 6.
fresh salmon cucumber avocado
NEW YORK 6.
unagi cream cheese avocado cucumber and unagi sauce
SEATTLE 7.
crispy salmon skin lettuce masago
cucumber avocado and unagi sauce
NEW MEXICO 7.
shrimp cilantro jalapeno cucumber avocado
CHICAGO 8.
red tuna fresh salmon white fish lettuce
masago avocado cucumber
SANTAFE 8.
shrimp tempura spicy mayo lettuce
masago avocado cucumber

VEGGIE MAKI

KAPPA cucumber 3.
KAMPYO sweet calabash 4.
OSHINKO pickled radish 3.
AVOCADO 4.
SPINACH boiled spinach 4.
SHITAKE marinated shitake mushroom 4.
SWEET POTATO TEMPURA 6.
deep-fried sweet potato mayo unagi sauce
ASPARAGUS TEMPURA 6.
deep-fried asparagus mayo unagi sauce
SQUASH TEMPURA 6.
deep-fried squash mayo unagi sauce