

wakamono

Hand-crafted Japanese

we deliver – wakamonosushi.com
 monday-saturday 4pm – 11pm / sunday 12pm – 10pm
 3313-3317 n. broadway at aldine
 (773) 296-6800

hot

- steamed sea bass with black bean & ginger 12
- baked scallops in spicy lemon mayonnaise 12
- seared tuna with wasabi butter 10
- seared pork or vegetable gyoza 6
- softshell crab tempura & dipping sauce 9
- crisp shiitake ravioli with pork & shrimp 7
- real crabmeat wonton with cream cheese 8
- tempura shrimp & vegetable appetizer 12
- chili tempura calamari 9
- jalapeño miso soup 3

cold

- yellowtail ceviche with lime, cilantro & chili 16
- crudo italian mixed sashimi with sea salt 14
- salmon tartare with lemon, basil & rice crisp 12
- tuna flight: yellowfin, albacore, super white, toro 16
- tuna dip with avocado & wonton crackers 12
- hirame fluke sashimi with truffle oil 14
- seaweed salad ‘wakamono house blend ‘ in sweet vinegar 6
- house salad with ginger dressing 6
- sunomono cucumber salad 4
- gomae spinach salad with sesame sauce 5
- wasabi soba noodles 5
- fresh tofu with sesame-peanut-chili oil 4
- edamame with sesame & sea salt 5
- hijiki sea grass salad 5

fire

- yo yo ramen soup 8
- fresh noodles, shoyu pork broth & mountain vegetables

grilled dinners:	salmon 18	steak 18
	prawns 18	chicken 16

pieces 2 nigiri per order

yellowfin tuna	maguro	8
albacore tuna	kajiki maguro	7
super white tuna	shiroi maguro	7
bluefin belly	toro	15
yellowtail	hamachi	8
amberjack	kanpachi	8
salmon	namasake	7
smoked salmon	sake	6
fluke	hirame	7
mackerel	saba	6
freshwater eel	unagi	7
shrimp	ebi	5
sweet shrimp	amaebi	7
king crab	kani	8
scallop	hokkaido hotate	7
sea urchin	uni	8
octopus	tako	5
salmon roe	ikura	5
+quail egg	uzura	2
sweet egg	tamago	4
tofu pouch	inari	4
fresh wasabi		2

complete

- chirashi rice 28
- scattered sashimi over a bowl of seasoned sushi rice
- superior reflection 38
- 2 maguro, 2 hamachi, 2 hirame 2 namasake 2 unagi & spider roll
- sushi classic 32
- 10 pieces of chef's choice & california roll
- sushi hachi 28
- 8 pieces of chef's choice & spicy scallop roll
- mixed makimono 28
- 4 classic rolls chef's choice
- handroll plate 21
- yellowtail scallion, spicy tuna, salmon avocado
- strictly sashimi arrangements
- ninja 28
- samurai 46
- sumo 68

contemporary

- peter parker roll 16
- softshell crab, cream cheese, avocado, freshwater eel, scallions, unagi sauce, cucumber, tempura crumbs, fisheggs
- sicilia roll 14
- tuna, capers, scallions, mozzarella, butter lettuce, extra virgin olive oil wrapped with smoked salmon & basil
- yo la mango roll 14
- mango wrapped spicy salmon, grilled asparagus, tamago, cucumber, tempura crumbs, shichimi pepper flakes
- rainbow roll 12
- giant california roll with assorted sashimi slices, shrimp, crabmeat, tamago, fisheggs, avocado
- dragon roll 12
- shrimp tempura, spicy mayo, cream cheese wrapped with avocado, freshwater eel, unagi sauce, masago
- godzilla roll 14
- shrimp tempura, crab, avocado, cream cheese, spicy unagi sauce, tempura crumbs, wasabi mayo, scallion
- maine lobster roll 18
- cucumber, butter lettuce, avocado, citrus-wasabi butter

- wakamono roll 16
- lightly torch-seared tuna & salmon over shrimp tempura, unagi, spicy sauce, daikon sprouts

- maki mexicano 10
- yellowtail, cilantro, jalapeno, spicy sauce, avocado, lime

- hirosho roll 9
- hirame, tobiko, masago, butter lettuce, shiso leaf

- emerald roll 10
- yellowtail, asparagus, avocado, cucumber, wasabi mayonnaise, wasabi tobiko, tempura crumbs

- boston trio roll 14
- butter lettuce, tuna, yellowtail, salmon, cucumber, balsamic, extra virgin olive oil

- kani chung roll 12
- king crab, tempura crumbs over spicy albacore tuna, torched asparagus, unagi sauce, toasted sesame

- snow white roll 12
- super white tuna, almonds, avocado, mayo, cucumber

- hotel california roll 12
- king crab, avocado, cucumber, fisheggs, sesame

- cedipus roll 10
- fresh salmon, avocado, spicy sauce, cucumber, herbs, topped with wasabi mayonnaise, salmon roe

- sweet potato roll 9
- tempura yam, cream cheese, scallions

- salad roll 9
- brown rice, tomato, spinach, avocado, ginger purée

classic

tuna cucumber maki	7
tuna avocado maki	7
spicy tuna maki	7
albacore avocado maki	7
albacore jalapeno maki	7
spicy albacore maki	7
salmon cucumber maki	7
salmon avocado maki	7
spicy salmon maki	7
philadelphia maki	7
yellowtail scallion maki	8
yellowtail jalapeno maki	8
yellowtail avocado maki	8
spicy scallop maki	8
spicy tako maki	9
softshell crab maki	8
shrimp tempura roll	7
unagi cucumber maki	7
unagi avocado maki	7
shiitake tempura roll	5
avocado maki	5
asparagus maki	5
cucumber maki	4

sweet

- fresh pear with five-spice powder 3
- ‘heaven & earth’ 8
- chocolate lava cake & vanilla bean ice cream
- baked apple tart 8
- apricot-glazed pastry, almond spread & ice cream
- green tea ice cream 4

etc.

- hot tea per person 3
- additional sauces 2, ginger 1, wasabi 1
- gratuity may be added to parties of 5+

** prices are subject to change without notice

wakamono drink list

noteworthy

the geisha

passionfruit vodka, tropical nectars, fresh lime 12

haiku

shochu, pineapple, nigori 10

grey gardens

earl grey, nolet's gin, rose petal essence, lime 14

the radford

black tea vodka, elderflower liquor, exotic flavors 12

grey goose saktini

grey goose, chilled gekkeikan, cucumber 12

hendricks dry gin martini

enhanced with fresh herbs 14

litchi martini

nigori, vodka, chilled litchi purée 12

pear martini

grey goose la poire 14, absolut pear 10

pomegranate cosmo

fresh lime, orange liquor, vodka, pomegranate 12

ginger martini

ginger-infused vodka, homemade ginger essence 12

premium sake

chrysanthemum water, kikusui (Honjozo)

bold straight, on the rocks this sake mellows and brightens with a touch of sweetness 9

southern beauty, nanbu bijin (Junmai Ginjo)

creamy textures, hints of plum and orange zest, medium dry 18

beautiful field, fukucho biho (Junmai Ginjo)

silky, aromas of peach and fall spices, neither sweet nor dry 22

d-y fifty, dassai goju (Junmai Daiginjo)

luxurious, green apple and pineapple, neither sweet nor dry 20

demon slayer, wakatake onikoroshi, (Junmai Ginjo)

dry, beautifully round, silky texture, melon 18

sake

sake flask *served chilled* 10

sake flask *served hot* 10

nigori sake flask *served chilled* 10

sparkling sake *served chilled* 10

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white

sauvignon blanc

new zealand / oyster bay glass 10 bottle 38

fumé blanc

california / ferrari carano glass 9 bottle 34

torrontes

argentina / callia alta glass 8 bottle 30

pinot grigio

italy / santa cristina glass 8 bottle 30

chardonnay

california / napa cellars glass 10 bottle 38

riesling

germany / blufeld glass 7 bottle 28

house white

varying glass 7

sparkling

champagne

france / moët bottle 50

prosecco

italy / mionetto bottle 30

house bubbly

varying glass 7 bottle 20

red

pinot noir

oregon, willamette / castle rock glass 10 bottle 38

malbec

argentina, patagonia / ruta 22 glass 9 bottle 34

cabernet sauvignon

california / cellar no. 8 glass 9 bottle 34

house red

varying glass 7

beer

brooklyn brewery sorachi aCe 750ml 15

sapporo large 7

asahi 5 blue moon 5 kirin light 5

corkage

750 ml wine 8

dining room only



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