



**CHICAGO
RESTAURANT
WEEK 2019**

LUNCH \$24

ADD **SAKE PAIRING \$18** • ADD **WINE PAIRING: \$22**

FIRST

choose one

EDAMAME SOY BEANS, SEA SALT
SUNOMONO SPICY MARINATED CUCUMBERS
MISO SOUP

SAKE KIRINZAN CLASSIC JUNMAI
WINE FERRARI CARRANO FUME BLANC

SECOND

BENTO BOX
SERVED WITH RICE & SALAD

choose two items

SKEWERS: GYU, SALMON, NEGIMA
VEGETABLE TEMPURA
4 PC SUSHI
SPICY TUNA
CALIFORNIA ROLL
BAKED CRAB

SAKE ICHINOKURA SUPER DRY JUNMAI
WINE SPOKEN BARREL ZINFANDEL MERITAGE

THIRD

MOCHI OR SORBET

SAKE SAYURI NIGORI
WINE MUMM NAPA ROSE



KATANA

robata and sushi bar



**CHICAGO
RESTAURANT
WEEK 2019**

DINNER \$48

ADD **SAKE** PAIRING **\$18** • ADD **WINE** PAIRING: **\$22**

FIRST

choose one

GYOZA

HAMACHI DICED CHILIS
RIB EYE-WRAPPED ASPARAGUS

SAKE KIRINZAN CLASSIC JUNMAI
WINE MEOMI PINOT NOIR

SECOND

choose one

5-PIECE SUSHI SAMPLER
CHEF CHOICE SUSHI & BAKED CRAB ROLL

ROBATA SAMPLER

GYU / SALMON / NEGIMA / SEABASS

CHICKEN KATSU ENTRÉE

SAKE KIKUSUI JUNMAI GINJO
WINE DRYLANDS SAUVIGNON BLANC

THIRD

CHOCOLATE VOLCANO OR **YUZU BARS**

SAKE SAYURI NIGORI
WINE MUMM NAPA ROSE



KATANA

robata and sushi bar