

Chirasi

Served with Rice, Miso soup and House salad

1. CHIRASI \$ 17.95
Assorted raw seafood & vegetable over bed of sushi rice
2. SASHIMI RICE \$ 18.95
Assorted raw seafood & vegetable over bowl of rice with spicy sauce
3. TOFU STONE BOWL BIBIM-BOB \$ 10.95
Tofu with mixed vegetable and egg served on rice
4. BEEF STONE BOWL BIBIM-BOB \$ 11.95
Marinated beef mixed vegetable and egg served on rice
5. SEAFOOD STONE BOWL BIBIM-BOB \$ 12.95
Mixed Seafood and Vegetable and Egg served on rice
6. TEKKA DON \$ 17.95
Fresh tuna served over bed of sushi rice
7. UNA DON \$ 15.95
Broiled fresh water eel over bed of sushi rice

Noodle

1. JOP CHAE \$ 12.95
Clear thin pan fried noodle, beef, vegetable with sweet soy sauce
2. TEMPURA UDON \$ 10.95
Thick white noodle in a soup with deep fried shrimp & vegetable
3. HAMA MATSU UDON \$ 9.95
Thick white noodle in a spicy soup with fish cake & vegetable
4. SEAFOOD UDON \$ 8.95
Thick white noodle in a soup with seafood & vegetable
5. VEGETABLE UDON \$ 7.95
Thick white noodle in a soup with vegetable
6. YAKI SOBA \$ 7.95
Thin pan fried noodle with chicken & vegetable

Soup & Rice

1. MISO SOUP \$ 1.50
2. RICE \$ 2.00

Dessert

1. GREEN TEA ICE CREAM \$3.00
2. RED BEAN ICE CREAM \$ 3.00
3. ICE CREAM MOCHI (3ps) \$ 5.00

Beverage

1. SOFT DRINKS \$ 1.50
2. ICE TEA \$ 2.50
3. RAMUNE (Japanese cider)..... \$ 3.00
4. Green Tea (hot) (with toasted brown rice)..... \$ 1.00

our current BYOB service fee \$2/person

(only lists "Main" ingredients)

Bring Home

HAMAMATSU Chef's Platters!

Sushi & Maki A

(\$35.00)

- | | |
|-------------------------|---|
| Fresh Salmon | 2 |
| Tuna | 2 |
| Super White Tuna | 2 |
| Flounder | 2 |
| Red Snapper | 2 |
| California | 1 |
| Spicy Tuna | 1 |
| Clark Crunchy | 1 |

Bold = Sushi

Sushi & Maki C

(\$90.00)

- | | |
|-------------------------|---|
| Fresh Salmon | 3 |
| Tuna | 3 |
| Super White Tuna | 3 |
| Fresh Water Eel | 3 |
| Super White Tuna | 3 |
| Red Snapper | 3 |
| Bonito | 3 |
| California | 1 |
| Spicy Tuna | 1 |
| Dragon | 1 |
| Kamikaze | 1 |
| Clark Crunchy | 1 |
| Caterpillar | 1 |

Bold = Sushi

Maki Combo A

(\$55.00)

- | | |
|-----------------|---|
| Clark Crunchy | 1 |
| Soft Shell Crab | 1 |
| Fish Tempura | 1 |
| Dragon | 1 |
| Kamikaze | 1 |
| Tsunami | 1 |
| Caterpillar | 1 |

Sushi & Maki B

(\$60.00)

- | | |
|-------------------------|---|
| Fresh Salmon | 3 |
| Tuna | 3 |
| Super White Tuna | 3 |
| Flounder | 3 |
| Red Snapper | 3 |
| Shrimp | 3 |
| California | 1 |
| Spicy Tuna | 1 |
| Clark Crunchy | 1 |
| Marinated Beef | 1 |
| Fish Tempura | 1 |
| Shrimp Tempura | 1 |

Bold = Sushi

*minimum
1 hour per platter*

Maki Combo B

(\$100.00)

- | | |
|----------------|---|
| Philadelphia | 2 |
| Spicy Salmon | 2 |
| Spicy Tuna | 2 |
| Shrimp Tempura | 2 |
| Fish Tempura | 2 |
| Michikko | 1 |
| Godzilla | 1 |
| Dragon | 1 |
| Kamikaze | 1 |
| Tsunami | 1 |
| Clark Crunchy | 1 |
| Claudia | 1 |



Hamamatsu

Japanese & Korean Restaurant

Dine-in or Carry-out
Reservation Accepted
Party Platters Available

5143 North Clark Street.
Chicago, Illinois 60640

773.506.2978

hamamatsuchicago.com

Appetizer

1. GOME-AE \$ 3.50
Boiled spinach with sesame dressing
2. EDA MAME \$ 3.50
Boiled green soybean
3. GYO-ZA \$ 4.50
Japanese style pan fried dumplings (5pcs)
4. SPICY GYOZA \$ 5.50
Japanese style pan fried dumplings with spicy sauce (5pcs)
5. ASPARAGUS BEEF ROLL \$ 6.50
Thinly sliced beef rolled with asparagus with teriyaki sauce
6. ASPARAGUS TOFU ROLL \$ 5.50
Tofu and vegetable rolled with asparagus with teriyaki sauce
7. OYSTER SHOOTER \$ 4.50
Fresh oyster with ponzu sauce
8. OYSTER SYNOMONO \$ 7.50
Lightly batter and deep fried oyster with ponzu sauce
9. HOTATE SYNOMONO \$ 6.50
Lightly batter and deep fried scallop with ponzu sauce
10. SOFT SHELL CRAB \$ 7.50
Deep fried soft shell crab with ponzu sauce
11. SHORT RIB (CROSS CUT) \$ 8.50
Marinated Korean style beef
12. JOP CHAE \$ 7.50
Clear thin noodle, beef, vegetable with sweet soy sauce
13. SASHIMI \$ 8.50
A. Tuna
B. Salmon
C. 5 kinds of fish (chef's choice)
14. JAPANESE CROQUETTE \$ 4.50
Lightly batter and deep fried mix of potato, beef, onion and green onion
15. PANCAKE – OKONOMO YAKI Japanese style pancake
A. SEA FOOD \$ 7.50
Shrimp, squid, sea mussel, green onion
B. VEGETABLE \$ 6.50
Carrot, potato, green onion, onion
C. KIM-CHEE \$ 6.50
Kim-chee, onion
16. TEMPURA Deep fried in a light tempura batter
A. VEGETABLE \$ 5.50
B. SHRIMP (5 pcs) \$ 8.50
C. CALAMARI \$ 6.50
E. COMBINATION Vegetable and Shrimp \$ 8.50
17. SALAD
A. HOUSE SALAD \$ 2.50
Assorted vegetable with ginger dressing
B. CUCUMBER SALAD \$ 3.50
Sliced cucumber, lettuce, radish and daikon with vinegar sauce
C. KAISO SALAD \$ 4.50
Assorted seaweed salad
D. TACO SALAD \$ 5.50
Octopus with cucumber marinated in sweet and sour vinegar sauce

(only lists "Main" ingredients)

Trigger

1. KANI SALAD \$ 6.50
Crabmeat with cucumber marinated in sweet and sour vinegar sauce
2. SASHIME SALAD \$ 8.50
Sliced izumidai with vegetable prepared by chef (ask for spicy!)
3. TUNA TARTAR \$ 8.50
Morsels of tuna chunks and avocado, bathed in ponzu sauce
4. LETTUCE WRAP \$ 7.50
Crispy lettuce with ingredient of your choice!
Vegetable / Chicken (\$1) / Beef (\$2)
5. MONKEY BRAIN \$ 8.50
Deep fried - Avocado, spicy tuna, crabmeat

Entree

Served with Rice, Miso soup and House salad

1. UNAGI KABAYAKI \$ 16.95
Broiled fresh water eel
2. SUKIYAKI \$ 14.95
Sliced roast beef and mixed vegetable flavored soup with sweetened sauce
3. SHORT RIB (CROSS CUT) \$ 16.95
Marinated Korean style rib
4. DUMPLING PLATTER \$ 12.95
Spicy dumplings (6pcs) with noodle
5. TOFU PLATTER \$ 10.95
Steamed tofu with marinated "kim-chee"
\$2.00 extra for marinated beef
6. TOFU TERIYAKI \$ 10.95
Deep fried tofu with teriyaki sauce
7. CHICKEN TERIYAKI \$ 12.95
Broiled chicken with teriyaki sauce
8. SALMON TERIYAKI \$ 13.95
Broiled salmon with teriyaki sauce
9. YAKI NIKU \$ 13.95
Marinated thinly sliced beef mixed with vegetable in sweetened sauce
10. SABA SHIOYAKI \$ 10.95
Broiled mackerel with "touch of salt" or "teriyaki sauce"
11. HAMAMATSU SPICY ...CHICKEN...SQUID.....\$ 13.95
Broiled diced "chicken" or "squid" with spicy sauce served next to mixed vegetable

Katsu & Karashiyaki

<Katsu: Japanese style deep fried cutlets with bold citrus sauce>

<Karashiyaki: Japanese style deep fried cutlets with mild curry sauce>

Served with Rice, Miso soup and House salad

1. PORK \$ 13.95
2. BEEF \$ 13.95
3. FISH \$ 13.95
4. CHICKEN \$ 12.95

(only lists "Main" ingredients)

Sushi & Sashimi

Chef's choice, served with Miso soup and House salad

1. HAMA MATSU SASHIMI SPECIAL \$ 27.95
"Dare to experience the Chef's knife skill at work!"
2. CHEF'S SPECIAL \$ 25.95
11 pcs sushi & 1 daily special roll
3. SUSHI & MAKI COMBINATION for ONE \$ 26.95
Tuna, white tuna, salmon, yellow tail, shrimp, snapper
with crunch spicy tuna roll & unagi avocado roll
4. SUSHI & MAKI COMBINATION for TWO \$ 47.95
Tuna, white tuna, salmon, yellow tail, shrimp, snapper (2pcs each)
with michikko & daily special roll
5. SUSHI LARGE \$ 19.95
9 pcs sushi & 1 california roll
6. SUSHI REGULAR \$ 16.95
7 pcs sushi & 1 tekka roll
7. SASHIMI \$ 20.95
Assortment of fresh sliced raw fish served with shredded radish and rice
8. SUSHI & SASHIMI COMBINATION \$ 22.95
Combination of sushi (6pcs), sashimi (6pcs) & 1 california roll
9. SUSHI BAR COMBINATION \$ 20.00
Pick TWO rolls of your choice and Chef's choice of 5 pcs Sushi or Sashimi
[you may pick from our 'Traditional Makimono' section (except Stun ebi)]
10. COOKED MAKI COMBINATION \$ 15.00
Fish tempura maki, Shrimp tempura maki and Marinated Beef maki
11. MIXED MAKI \$ 13.95
California, tekka, kappa roll
12. VEGGI MAKI COMBINATION \$ 12.95
Cucumber, yellow daikon, veggie roll

* Kisame Wasabi \$ 3.00

"Real" wasabi from the wasabi root

Combination Plate

Served with Rice, Miso soup and House salad (add California maki for \$3.00)

1. TEMPURA & CHICKEN TERIYAKI \$ 17.95
2. TEMPURA & SALMON TERIYAKI \$ 18.95
3. TEMPURA & MARINATED BEEF \$ 18.95
4. TEMPURA & SUSHI (7pcs) \$ 20.95
5. TEMPURA & SASHIMI (7pcs) \$ 20.95
6. MAKUNOUCHI BENTO BOX "A" \$ 21.95
Assorted sashimi, combination tempura, salmon teriyaki, chicken teriyaki
7. MAKUNOUCHI BENTO BOX "B" \$ 22.95
Assorted sashimi, combination tempura, salmon teriyaki, marinated beef

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