

SalCAFE

MENU

1114 W Armitage Avenue, Chicago, IL 60614

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www.saicafe.com

soup & salad

- Miso Soup 3**
- Clear Soup** *yam noodles, spinach, mushroom* 3
- Seafood Soup*** *feeds two* 18
- Cucumber Salad** *rice vinegar* 8
- Lettuce Salad** *ginger dressing* 11
- Seaweed Salad** 10
- Sake Kawa*** *salmon skin salad* 16
- Extras**
- Dressing** 3 **Ginger** 2 **Eel Sauce** 2
- House Chopped Wasabi** 3 **Spicy Mayo** 2

cold appetizers

- Gome-Ae** *boiled spinach, sesame-flavored sauce* 9
- Edamame** *soybean* 7
- Kani-Su** *alaskan red king crab, cucumber vinegar sauce* MP
- Sunomono Moriwase*** *seafood, cucumber vinegar sauce* 18
- Tako Sansai*** *octopus & marinated veggies sesame oil, fish egg (mild or spicy)* 18
- Hamachi Jalapeño*** *yellowtail belly, thinly sliced jalapeño, light soy* 20
- Pacific Oyster Shooter*** *seattle oysters, scallion fish egg, secret house sauce* 16
- Seared Garlic White Tuna*** *light soy* 18
- Oshinko** *assorted pickled veggies* 10
- Ahi Poke*** *diced yellowfin tuna, shallot, scallion, spicy sesame oil* 20
- Toro Tartar*** *fatty tuna, fresh wasabi, black tobiko* MP
- Sashimi*** *fresh raw fish & ocean delicacies*
- Tuna** 30 **Yellowtail** 32 **Fresh Salmon** 28
- White Tuna** 30 **Combination** 30
- Salmon Gone Wild*** *thinly sliced salmon belly salmon roe, flying fish egg, chopped wasabi* 24

rice & noodles

- Ten-Don** *shrimp & veggie tempura over rice teriyaki sauce* 14
- Japanese-Style Fried Rice**
- Vegetable** 12 **Beef** 16 **Shrimp** 16
- Chicken** 14 **Combination** 16
- Nabe Yaki Udon Noodles** *seafood & napa veggies in broth* 22
- Tempura Udon Noodles** *shrimp & veggie tempura in broth* 16
- Yaki Soba** *japanese-style pan fried noodles*
- Vegetable** 12 **Beef** 16 **Shrimp** 16
- Chicken** 14 **Combination** 16

hot appetizers

- Yaki Tori** *broiled chicken & veggie skewers* 10
- Gyo-Za** *homemade pan-fried dumplings* 10
- Pan Fried Scallops** *lemon flavored soy* 22
- Deep Fried Oysters** *house sauce* 16
- Agedashi Tofu** *deep-fried, spicy daikon scallion, tempura sauce* 9
- Tempura**
- Veggie** 12 **Shrimp** 16 **Combination** 16
- Tuna Masako** *tuna mixed with masako roe wrapped in seaweed, lightly battered deep fried* 18
- Dynamite** *baked scallops mixed with flying fish egg, avocado, mushrooms, mayo* 18
- Tora Nome (Tiger Eyes)** *baked salmon wrapped in squid* 18
- Soft Shell Crab** *deep fried, vinegar sauce* 14
- Grilled Black Cod** *miso dressing* 18

entrees

- Sukiyaki** *sliced beef, been curd mushroom napa, yam noodles, green onion, broth* 22
- Tempura**
- Veggie** 20 **Shrimp** 28 **Combination** 26
- Lobster Tail** *9oz australian cold-water lobster tail fresh ginger, green onion, jalapeño* MP
- Chilean Sea Bass** *pan seared, shiitake mushroom, green onion, jalapeño, sweet soy sauce* MP
- Sashimi*** *fresh raw fish & ocean delicacies*
- Tuna** 42 **Yellowtail** 46 **Fresh Salmon** 40
- White Tuna** 42 **Combination** 42
- Teriyaki** *served with teriyaki sauce*
- Chicken** 24 **Beef** 30
- Salmon** 28 **Sea Bass** MP
- Chirashi*** *assorted raw fish over sushi rice* 36
- Tekka-Don*** *tuna over sushi rice* 32

- Unagi-Don** *fresh water eel over rice eel sauce* 34
- Hamachi-Don*** *yellowtail over sushi rice* 32
- Nama Sake-Don*** *fresh salmon over sushi rice* 28
- Sushi Combination**
- 8 pieces with california maki*** 30
- 6 pieces with tekka maki*** 26

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All items are subject to availability.

unique maki

- Halloween Maki*** *fresh salmon topped with wasabi, black fish egg, wrapped around rice & green bean tempura* 18
- Dragon Maki** *fresh water eel & avocado wrapped around rice, eel, scallion, fish egg, cream cheese* 20
- Spicy Creamy Tako Maki*** *chopped octopus mixed with fish egg, scallion, spicy sesame mayo* 16
- Spicy White Tuna Crunch*** *white tuna mixed with flying fish egg, scallion, avocado, spicy sesame oil tempura crunch* 12
- Rainbow Maki*** *tuna, yellowtail, fresh salmon, avocado wrapped around rice and crab stick* 18
- Volcano Maki*** *creamy lobster mixed with wasabi tobiko topped with spicy tempura crunch* 18
- Tako Sansai Maki*** *marinated octopus & masako served with vinegar dressing (mild or spicy)* 18
- Salmon on Fire*** *seared salmon topped with fresh wasabi ikura, unagi sauce, wrapped in spicy salmon & avocado* 22
- Hamachi Special*** *yellowtail wrapped with cilantro & jalapeño, topped with avocado, fresh wasabi spicy + black tobiko* 22
- Escolar Special*** *wrapped with cilantro & jalapeño, topped with avocado, fresh wasabi, spicy & black tobiko* 20
- Creamy Scallop*** *with salmon maki (mild or spicy)* 22
- Sweet Potato with Creamy Tako or Scallop Maki*** *sweet potato tempura, topped with spicy creamy tako or spicy scallop* 22
- Creamy Scallop Maki*** *fresh scallop, mayo, avocado, fish egg, sesame oil (mild or spicy)* 18
- Soft Shell Crab Special Maki*** *chopped soft shell crab spicy sesame oil, mayo, avocado, fish egg (mild or spicy)* 22

a la carte

- Maguro*** *tuna* 4.5
- White Tuna*** 4
- Toro*** *fatty tuna* MP
- Hamachi*** *yellowtail* 4.5
- Escolar*** 4
- Nama Sake*** *fresh salmon* 4
- Sake** *smoked salmon* 4
- Sakai*** *salmon* 4
- Ikura*** *salmon roe* 5
- Hirame*** *white fish* 4
- Unagi** *fresh eel* 4.5
- Katsuo*** *bonito* 4.5
- Hokigai*** *surf clam* 4
- Ebi** *shrimp* 3
- Tobiko*** *flying fish egg* 4
- Wasabi*** 4 **Rainbow*** 4
- Black*** 4 **Spicy*** 4
- White Fish Tempura*** 4
- Hotategai*** *scallop* 5
- Spicy Scallop*** 6
- Saba*** *mackerel* 4
- Aji*** *spanish mackerel* 4.5
- Suzuki*** *sea bass* 4
- Ika Squid*** 3
- Lobster** 5
- Tai*** *red snapper* 5
- Kani** *king crab* MP
- Uni** *sea urchin* MP
- Tako** *octopus* 4
- Kani Uni*** MP
- Ama Ebi*** *sweet shrimp* 5
- Tamago** 3
- Uni Tempura** MP

maki-mono

- Tekka Maki*** *tuna* 13
- Kappa Maki** *cucumber* 9
- California Maki**** *avocado, crab stick flying fish egg, cucumber* 10 **real king crab** MP
- Futo Maki**** *spinach, gourd, crab stick cucumber, egg, sweet fish powder* 14
- Crazy Maki**** *tuna, yellowtail, avocado, crab stick, fish egg, cucumber* 18
- Ebi Tempura Maki**** *shrimp tempura, avocado mayo, fish egg, cucumber* 12
- Bagel Maki** *smoked salmon, cream cheese* 10
- Sake Kawa Maki** *smoked salmon skin cucumber* 12
- Unagi Maki** *fresh water eel, cucumber* 12
- Fashion Maki**** *tuna, shrimp, avocado mayo, fish egg, cucumber* 16
- Soft Shell Crab Maki**** *soft shell crab avocado, mayo, fish egg, cucumber* 14
- Nama Sake Quri Maki*** *fresh salmon cucumber* 12
- Nama Sake Avo Maki*** *fresh salmon, avocado* 12
- Ebiku Maki** *shrimp, cucumber, mayo* 10
- Negi Hamachi Maki*** *yellowtail, scallion* 10
- Vegetable Maki** *spinach, cucumber, gourd pickle, asparagus* 10
- Spicy Tuna Maki*** *tuna mixed with scallion fresh chili sauce* 13
- Handrolls** *available upon request*
- **4-Piece Roll** *otherwise 6 pieces*

vegetarian maki

- Kappa** 9
- Avocado** 10
- Asparagus** 9
- Vegetable** 10
- Oshinko** 9
- Kampyo** 9
- Sweet Potato Tempura** 8
- Shitake Mushroom** 10
- Ume Shisho** 10
- Gobo** 12
- Natto** 12
- Green Bean Tempura** 9
- omakase**
- Chef's Choice** *a selection of each course specially chosen by our chefs* 90

Sal CAFE

DRINK LIST

white wines

	glass	bottle
Jordan Chardonnay (Russian River Valley, CA) Burgundian-style chardonnay complimented with fresh, tropical fruits + a touch of creme brûlée		\$68
Markham Chardonnay (Napa Valley, CA) Packed with lots of bright tropical fruit aromas plus an interesting layer of toasty, spicy oak	\$14	\$52
Ferrari-Carano Chardonnay (Sonoma, CA) Intensely flavored, well-balanced, ripe fruit was the result of a very challenging growing season	\$11	\$40
Columbia Crest Grand Estates Chardonnay (Washington) Fresh flavors of citrus and stone fruit linger with rich viscosity	\$9	\$32
Rufino Pinot Grigio (Italy) Delicious notes of pears and citrus fruit that delivers a fragrant, fruity finish	\$10	\$38
La Scolca Gavi (Piedmont, Italy) A delicate, crisp and very dry style balanced with an evident note of acidity.	\$11	\$40
Ferrari-Carano Fumé Blanc (Sonoma, CA) Zesty flavors and aromas of tropical fruit, apricot and lemon with a light floral characteristic and a hint of grassare complimented by creamy vanilla notes	\$10	\$38
Brancott Sauvignon Blanc (Marlborough, NZ) Ripe bell pepper aromas dominate with hints of passion fruit. The palate has rich fruit intensity with a crisp finish	\$9	\$32
Kim Crawford Sauvignon Blanc (Marlborough, NZ) Expressive fruit and meadow flower aromas and flavors	\$12	\$44
Conundrum by Caymus White Blend (California) A beautiful, versatile blend with intriguing tropical notes and natural acidity	\$9	\$36
Bielee Rose "Cuvee Sabrina" (Provence, France) Fresh red berries, strawberry and tangerine with a nice mineral timed finish	\$10	\$38

red wines

	glass	bottle
Prisoner Red Blend (California) Persistent flavors of ripe raspberry, boysenberry pomegranate, and vanilla lingering harmoniously for a smooth and luscious finish		\$68
Freakshow Cabernet Sauvignon (Lodi, CA). Medium body showcasing flavors of bright red fruits toasted hazelnut, and clove with a fruit-forward, lingering finish	\$11	\$40
Alexander Valley Cabernet Sauvignon (Alexander Valley, CA) Fragrant bouquet is invigorating, loaded with blackberry and cassis laced with rose and cedar spice	\$12	\$44
Seven Falls Merlot (Wahluke Slopes, WA) Concentrated cherry and berry fruit aromas and flavors with licorice and clove spices. Roasted, toasty oak and vanilla finish	\$10	\$38
Lindemans Padthaway Pinot Noir (Australia) This medium-bodied wine has a palate that shows elegance, but with the persistence of flavor expected of Pinot Noir	\$9	\$32
Sea Sun Pinot Noir (Tri-Appellation, CA) A truly layered wine with intense lush fruit and grippy tannins	\$9	\$36
Brassfield Pinot Noir (High Valley, CA) Intense fruit concentration, excellent extraction and good acidity	\$12	\$44
Dreaming Tree "Crush" Red Blend (North Coast) A special blend of our favorite varieties to create a red wine that pulls you in with notes of smoky berry and a pop of raspberry jam	\$10	\$40
Ruta 22 Malbec (Mendoza, Argentina) Smooth and round in the mouth with firm but approachable tannins	\$10	\$38
Lutron Tempranillo Strong, strapping and tannic Tempranillo with roasted black fruit flavors and herbal shadings	\$10	\$38

sparkling wines

Mionetto Prosecco (Italy) 187ml This sparkling wine offers an elegant, balanced profile and distinct method champagnoise character		\$9
Mionetto Moscato (Italy) 187ml Gentle, fresh + crisp sparkling wine with floral bouquet and fruit finish		\$9
Rotari Sparkling Rose (Italy) 187ml Delicate notes of wild rose that result in beautifully-balanced sparkling wine		\$9
Chandon Brut (California) Full flavors that move seamlessly across the palate		\$35
Moët & Chandon Impérial NV (France) Easy-going style, with good length and a clean, refreshing finish		\$70

sake

Osakaya-Chobei (Kinki) Daigingo A full-bodied sake with a deep fragrance and refined taste	sm (300ml) \$22	lg (720ml) \$68
Kira (Fukushima) Honjyozo Simple aroma. Light and lively coolness with a smooth and refreshing taste		\$46
Shoin (Yamaguchi) Junmai Ginjyo Vivid aromas of citrus fruit. Simple and lively acidity with a dry, clean and refreshing taste		\$32
Oni No Shitaburui (Tottori) Honjyozo Reminiscent of pine leaves. Refreshing mineral flavor with a simple, dry and smooth taste		\$32
Karatamba (Hyogo) Honiyozo Very dry sake. Goes well with flavorful food		\$20
Hakutsuru (Sho-une) Junmai Dai Ginjo Sake with fruity scents, velvety smoothness	sm (300ml) \$22	lg (720ml) \$68
Ozeki Nigori Unfiltered Simple and compact with mellow taste Well-balanced medium dry		(375ml) \$18
House Cols Sake (Otokoyama) Junmai Simple and compact but mellow taste. Well-balanced medium dry		glass \$12
Ozeki Sake (Hot)	sm \$7	lg \$10

plum wine

Kisem Plum Wine	glass \$10
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beer

Sapporo	sm \$6	lg \$10
Kirin Ichiban	sm \$6	lg \$10
Kirin Ichiban Light	sm \$6	lg \$10

martinis

Frenchtini

Absolut Rasberri Vodka, Chambord, Pineapple Juice

Baby Doll

Beefeater Gin, Triple Sec, Pineapple Juice, Grapefruit Juice

Lemon Drop

Absolut Citron Vodka, Triple Sec, Lemon Juice, Lime

Butterfly

Absolut Mandrin, DeKuyper Peachtree, Apple Juice, Lime

Saketini

Kaishu Honjyozo Sake, Absolut Vodka, DeKuyper Triple Sec

Cosmopolitan

Absolut Citron, Grand Marnier, Splash of Cranberry, Lime

Orange Blossom

Tanqueray Gin, Triple Sec, Orange Juice, Lime

Green Appletini

Belvedere Vodka, DeKuyper Sour Apple Pucker, Midori, Apple Juice

Japanese Slipper

Jose Cuervo Especial, Midori, Triple Sec, Lemon

007 Vesper

Beefeater Gin, Ketel One Vodka, Dry Vermouth

Naughty and Nice

Kahlúa, Effen Black Cherry Vanilla

Lychee Martini

Vodka, Lychee

all \$14