



HOT ホット前菜

KAMEYA CHEESE BALLS9

Crab meat, cream cheese, green onion
thicken Yuzu sauce

HIRO FISH PONZU (6pcs)12

White fish tempura w/ ponzu sauce

SHRIMP TEMPURA (4pcs).....10

GYOZA -Pan fry or steamed

(pork&chicken).....9

JALAPENO TUNA9

Deep fried jalapeno w/ spicy tuna, cream cheese, unagi
sauce, paradise sauce on top

SHRIMP SHUMAI (steamed)....10

KAMEYA BBQ PORK BUNS (2pcs)....9

Bao buns Bbq pork belly, pickled cucumber, scallion, sweet sauce.

HAMACHI KAMA

Table top grilled collar

BULGOGI LETTUCE WRAP (4pcs).....14

KARA-AGE-Japanese style fried chicken.....9

TAKO YAKI (4pcs) Octopus ball...7

HOT WINGS11

EGROLL.....

VEGAN APPETIZER ビーガン前菜

GRILLED SHISHITO PEPPER

EDAMAME.....7

Boiled soybean

GOMAE.....7

Boiled broccoli in sesame sauce

SPRING ROLL (Veggies)....6

VEG. GYOZA- Pan fry or steamed....9

AGE DASHI TOFU.....9

COLD APPETIZERS 冷製前菜

* TUNA TARTAR TOWER.....17 Spicy tuna,
avocado, tomato, masago home fried flour tortilla

* HAMACHI PONZU....16

Fresh Hamachi, ponzu sauce, jalapeño

*TAKO PONZU

Octopus, ponzu sauce, sesame seeds

* SALMON CARPACCIO.....16

Fresh Salmon with tatake sauce

* SASHIMI APPETIZERS....16

3pcs Tuna, 2pcs Salmon, 2pcs W. Tuna

TUNA TATAKE.....15

Slightly fried Tuna with tatake sauce

SALAD サラダ

KAMEYA HOUSE SALAD.....8

Romaine lettuce, w/ home made ginger dressing

KAISO.....8

Cucumber, seaweed, sunumono sauce

*SPICY TUNA SALAD....11

Romaine lettuce, spicy tuna, thin slice cucumber, seaweed, w/
unagi sauce

* SPICY SALMON SALAD....11

Romaine lettuce, spicy salmon, thin slice
cucumber, seaweed, w/ unagi sauce

*BABY OCTOPUS SALAD.....16

Baby tako, cucumber, green onion, rice wine
vinegar, rayyu, 911 sauce.

*SALMON SKIN SALAD.....12

Romaine lettuce/crispy salmon skin, zest of
jalapeño dressing

RAMEN 前菜 Regular, Miso or Udon BROTH

KAMEYA RAMEN.....17

Japanese egg noodles, Bbq. pork belly,

BEFF RAMEN17

Japanese egg noodles, bulgogi beef

CHICKEN KATSU OR TONKATSU

RAMEN....17

GYOZA RAMEN.....17

Panko fried chicken breast/Pork loin

SEAFOOD RAMEN....19

Salmon, green mussel, squid, scallop, shrimp

VEGAN OPTIONS

VEG. GYOZA RAMEN....16

Deep fry chicken gyoza

VEG.RAMEN.....15

Sweet potato, zucchini, broccoli,
carrots,

VEGETABLES TEMPURA.....15 (Rice)

Sweet potato, zucchini, broccoli,

RICE AND VEGGIES (ご飯と野菜)

TONKATSU / CHICKEN KATSU....17

Panko fried Pork or Chicken cutlet comes w/ white rice

BEEF BULGOGI....22

Marinated Ribeye beef, stir fried vegetables.

SALMON TERRIYAKI....21

Table top grilled Salmon with vegetables and white rice

CHICKEN TERRIYAKI....19

Chicken breast white meat, stir fried veg.

*** SUSHI PLATTER 寿司盛り合わせ**

serve with miso soup

KAMEYA SUSHI A....35

3pcs Tuna, 3pcs Salmon,
2pcs. Hamachi & Spicy Tuna roll

KAMEYA SUSHI B....35

2pcs Tuna, 2pcs White Tuna,
2pcs Salmon, 2pcs Hamachi & Spicy Tuna roll.

KAMEYA SUSHI C....35

4pcs Tuna, 4pcs Salmon &
Spicy Tuna Roll

SUSHI & SASHIMI PLATE38

3pcs Tuna,2pcs White
Tuna, 2pcs Salmon(Sashimi)2pcs Hamachi, 2pcs Tuna, 2pcs
Salmon (Sushi)

DONBURI-MONO (丼物)

serve with miso soup

TEKKA DON.....30

SAKE DON.....30

UNAGI DON.....32

*** HOSHOMAKI (ホソマキ)**

TEKA MAKI

SALMON

OSHINKO

KAMYO

NEGI HAMACHI

NEGI KAMPACHI

CHILLI TUNA

*** MAKIMONO 巻き寿司**

AVOCADO....7

CUCUMBER.....6

SWEET POTATO.....7

VEGGIE TRIO...10

Carrots,cucumber,avocado with lotus roots

CALIFORNIA.....8

Crabmeat,avocado,cucumber

CALI CRUNCH.....9

Crabmeat,avocado,cucumber,crunch unagi sauce

SHRIMP TEMPUR.....10

Shrimp tempura, cucumber avocado,outside masago

SALMON AVOCADO....10

Salmon,avocado,cucumber outside masago

TUNA AVOCADO....10

Tuna,avocado,cucumber outside masago

SALMON SKIN....9

Deep fry skin,avocado,cucumber,unagi sauce

SPICY TUNA....10

Tuna,spicy mayo, crunch,cucumber

SPICY TAKO....11

Octopus,garlic,scallion,chilli oil

UNAKYU....10

Broiled unagi,cucumber

911 SHRIMP TEMPURA....10

Shrimp tempura,cucumber,avocado, outside masago with
911 sauce on top(spicy)

911 SALMON....11

Salmon,crunch,cucumber cilantro,911 sauce(spicy)

911 TUNA....11 Tuna,crunch,cucumber,cilantro,911 sauce

***NIGIRI SUSHI /SASHIMI (握り)**

SABA(Mackerel)....8

SALMON (Sake)....8

HAMACHI (Yellow Tail)....10

UNAGI (Eel)9

WHITE TUNA8

MASAGO (Fish Egg)....7

SMOKED SALMON....7

TUNA (Maguro)....8

EBI (Cooked Shrimp)....7

SALMON TORO (Salmon Belly fatty)....9

KAMPACHI(Amberjack)....10 (ask staff if available)

ABURI SAKE TORO.....10

HAMACHI BELLY...9(ask staff if available)

TAMAGO.....6

*** SPECIAL ROLL スペシャルマキ**

KAMEYA ROLL....16

Tuna,salmon,white tuna
hamachi,ebi,cucumber,cilantrowith masago outside

DYNAMITE....16

Shrimp tempura,avocado,cucumber (inside)
Crabmeat,scallop,spicy mayo,crunch on top

RED DRAGON....17

Softshell crab,cucumber,avocado (inside}
Spicy tuna, unagi sauce on top

RED OCEAN....17

Spicy crab,cucumber (inside)
Seared salmon(outside) spicy tuna,scallop,wasabi
mayo on top

LAVA....17

Lightly deep – fried cali, top – spicy crab, masago, green onion,
unagi sauce

RAINBOW....16

Crabmeat,cucumber,masago, top – Tuna, salmon, white tuna
and avocado

WHITE OCEAN....16

Shrimp tempura roll,white tuna on top

REDMOON....16

Spicy tuna,cucumber (inside)
Tuna,wasabi mayo,unagi sauce,red tobiko on top

ORANGE MOON....16

Unagi,crunch,cucumber,avocado (inside) Salmon,wasabi
mayo,unagi sauce,masago on top

GODZILLA....15

Crabmeat,smoked salmon,cucumber,cream cheese
avocado(lightly freid)

SALMON PARADISE....16

Crabmeat,paradise sauce,cucumber (inside)
Salmon,paradise sauce,crunch,lime on top

FIESTA....11 White tuna,cucumber,jalapeno,paradise
sauce,cilantro,crunch

DRAGON....15

Shrimp tempura,cucumber ,avocado (inside)
Broiled unagi,avocado (outside)unagi sauce

NINJA....15

Shrimp tempura,cucumber,avocado (inside)
Cooked ebi,avocado,wasabi mayo crunch on top

SIDES/EXTRA 追加

MISO SOUP...3

LG MISO...5 (24 OZ)

RAMEN BROTH...4 (12 OZ)

PORK BELLY...4

SIDE BEEF...4

SIDE CK KATSU...4

SIDE TONKATSU...4

EGG...1

VEGETABLES...3

NOODLES...4

TOFU...2.50

STEAM RICE...3

BROWN RICE...4

SUSHI RICE...4

SOY PAPER...1

CREME CHEESE... .50

UNAGI SAUCE...1

SPICY MAYO...1

WASABI MAYO...1

TERIYAKI SAUCE...1

DRINKS

COKE...2

DIET...2

SPRITE...2

HOT TEA...2.50

ICETEA/LEMONADE...3.50

PERRIER...2.50

IZZE SPARKLING...2.50

**DUE TO OUR SMALL DINING ROOM
WE ARE ASKING EVERY PATRONS TO
PLEASE FOLLOW OUR**

BYOB WITH LIMITS

1 BOTTLE WINE/ TABLE

6 PACKS BEER/ TABLE

***CONSUMER ADVISORY**

**The Chicago Department of public
health advises that consumption of
raw or undercooked foods of animal
origin such as
beef,eggs ,fish ,lamb,pork poultry or
shellfish may result increased risk of
foodborne illness.**

