



tori-dasu

Sushi + Sake at Guildhall
eattoridasu.com - Glencoe

ORDER NOW

KITCHEN

MISO SOUP White miso, tofu, green onion, wakame 5

GYOZA Pan seared, pork or vegetable, soy dipping sauce 9

EDAMAME Sea salt or crunchy garlic 6

HOUSE SALAD Greens with ginger dressing 8

SEAWEED SALAD Cucumber, ponzu, sesame 7

SHISHITO PEPPERS Tofu tahini sauce, crunchy garlic 16

KARAAGE Marinated crispy chicken, spicy tsukemono, sesame, green onion, hot honey 14

ZUKE SALMON SASHIMI
Seared, house marinade 14

NIGIRI/SASHIMI 2 pieces per order

SAKE Faroe Island salmon 9

AHI Yellowfin tuna 9

HAMACHI Yellowtail 9

SNOW CRAB Yuzu mayo, lemon 14

HOTATE Seared scallop, smoky spicy mayo 12

CHEF'S CHOICE PLATTER Sashimi or nigiri 24

MAKIMONO

KAPPA Cucumber 4

AVOCADO 5

TEKKA Yellowfin tuna 8

SPICY TUNA Tuna, spicy mayo, green onion 12

SAKE Salmon, avocado 10. Unagi sauce 12

NEGI-HAMACHI Yellowtail, green onion 9

TORI DASU SPECIALTY ROLLS

TROPICAL MAKI Hamachi, salmon, mango, asian pear, cucumber, avocado, radish, yuzu, coconut flakes 19

HAIKU Pickled radish, yamagobo, marinated shiitake, cucumber, radish sprouts, yuzu mayo (vegetarian) 8

PARK AVE Avocado, cucumber, asparagus, carrot, plum sauce, yukari (vegetarian) 12

SPRING MAKI Spicy tuna, asparagus, mango, jalapeno, radish, cucumber, cilantro, avocado puree 16

TUDOR COURT Spicy tuna, cucumber, seared scallop, spicy mayo, red tobiko, garlic chips 16

SUNSET Shrimp tempura, spicy salmon, avocado, cucumber, green onion, scorched spicy mayo 17

MOONRISE Hamachi, fresh mango, marinated ahi tuna, yuzu mayo, serrano pepper, green onion 16

CALIFORNIA KING Snow crab mixed with spicy mayo, avocado, cucumber 17

FIRECRACKER Fresh salmon, zuke salmon, avocado, fried sweet potatoes, crunchy chili garlic, spicy salmon sauce, chives 18

CRAZY MAKI Shrimp tempura, cream cheese, cucumber, shiso leaves, crispy shallots, red tobiko, unagi sauce, wasabi mayo, sesame seeds, micro greens 17

PHILLY Smoked salmon, cream cheese, avocado 14

ALASKAN Snow crab, fresh salmon, mango, asparagus, serrano, salmon roe, yuzu 19

TORI Lobster, big eyed tuna, avocado, mango, cucumber, black tobiko, miso 22

DRAGON Tiger shrimp, unagi, avocado, spicy mayo, unagi sauce, green onion, shiso 18

AVOCADO TOAST Hamachi, sake, ahi tuna, avocado, jalapeno, toasted mayo, crispy shallots 19

BEER/SAKE

KIRIN ICHIBAN

Tokyo, Japan, Japanese Lager
5% 12 oz bottle/7

BUSHIDO "WAY OF THE WARRIOR"

Ginjo Genshu
Fruity, full-bodied
180ml/14

TOZAI "NIGHT SWIM"

Ginjo Genshu
Banana, baked pear, pineapple, mint
180ml/13

TOZAI "SNOW MAIDEN"

Junmai Nigori
Creamy, full-bodied, honeydew
720ml/35 300ml/18

KONTEKI "PEARLS OF SIMPLICITY"

Junmai Daiginjo
Aromas of white flower, asian pear
300ml/31

FUKUCHO "MOON ON THE WATER"

Junmai Ginjo
Fruity nose of lime and melon with bold hints of fennel, white pepper
300ml/31

TAKATENJIN "SOUL OF SENSIE"

Junmai Ginjo
Dried apple, rich pear, melon, peach
720ml/90

TENSEI "INFINITE SUMMER"

Tokubetsu Honjozo
Bright, salted melon
720ml/58

BROOKLYN KURA BLUE DOOR

Junmai Genshu
Full bodied, earthy, and dry with umami, banana and ripe melon
720ml/63

Please alert your server if you have special dietary restrictions or food allergies.

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.