



JELLYFISH DINNER

SOUP & SALAD

Miso Soup <i>house made dashi, white & red miso, scallions, tofu, wakame</i>	6
Seaweed Salad <i>hiyashi, wakame, cucumber, lemon vinaigrette</i>	9
Jellyfish Salad <i>marinated jellyfish, mizuna, radish, cucumber, fresh lemon rinds, sesame ponzu</i>	11
Squid & Cucumber Salad <i>squid, wasabi-yuzu sauce, seaweed salad, cucumber</i>	9
Avocado & Crab Salad <i>Chef's signature</i>	14

TO SHARE

Edamame <i>steamed imported soy beans</i> <i>choice of: sea salt, garlic-chili, spicy, teriyaki</i>	9
Buddha's Plate <i>panko crusted tofu, roasted Japanese eggplant, baby zucchini, brussels sprouts, parsnip, carrot, Thai curry</i>	12
"Carpaccio" Tuna & Salmon <i>Yellowfin tuna, asian pear, cucumber, scallions, kaiware sprout & Scottish salmon, citrus, onion jam, oba, tempura shallot with sesame-soy drizzle</i>	18
Spicy Crab Mini Tacos <i>jumbo lump crab, cilantro, lime, tomato, shallots, chives, candied lemon, jalapeno</i>	18
Robata Calamari <i>grilled calamari, sautéed cabbage, onion, carrot,</i>	
Golden Scampi <i>broiled scampi, spicy egg sauce, chive</i>	9
Honey Walnut Popcorn Shrimp <i>tempura rock shrimp, candied spiced walnuts, honey sauce</i>	16
	14
Crispy Lobster Spring Roll <i>sweet Thai chili sauce</i>	8
Chicken Wraps <i>ground Amish chicken, ginger, garlic, corn, scallions, edamame, spiced walnuts</i> <i>lettuce cups, Szechuan-hoisin sauce</i>	12
Bangin' Chicken "Your Way" <i>crispy Amish chicken with choice of seasoning</i> <i>choice of: sweet Thai chili, teriyaki, sesame chili, togarashi</i>	12
Belly of the Beast <i>24 hour marinated Heritage pork belly grilled, ramen</i> <i>Noodles, 6 minute egg</i>	20
Soy Braised Beef Bao <i>served in a sizzling stone bowl. Steamed bao buns, mother-in-law kimchee, fresh scallions</i>	16
Wagyu Tataki <i>Mishima ranch grass fed wagyu beef, radish salad</i> <i>Wasabi-citrus dressing</i>	23
"Classic" Wagyu Slider <i>Mishima ranch grass fed wagyu beef hand formed patties, fresh baked sesame bun, cheddar cheese, lettuce, onion, tomato, spicy garlic aioli, with hand cut togarashi fries</i>	25
Sizzling Stone <i>wagyu zabuton, sweet ponzu, cooked tableside on a hot stone</i>	25
JF Fried Rice or Noodles (choice of) <i>soy, ginger, garlic, fresh market veggies</i> <i>add shrimp 5, chicken 4, wagyu beef 6, sunny side egg 2, works10</i>	12
Hush Puppies <i>cream corn, sticky Szechuan sauce</i>	5
Shishito Peppers <i>teriyaki sauce, bonito flakes</i>	7
Togarashi Fries <i>togarashi dusted, ketchup, spicy aioli</i>	7

- Joseph De Vito & Josh Carl • Managing Partners • Alain Uy • General Manager
- Executive Chef Jason Im • Sushi Chef Puje Dorlig • Jesse De La Peña • Music Director
- 20% gratuity will be added for parties of six or more • Ask about Private Events
- Checks may be evenly split up to four ways



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Jellyfish Chicago



#Jellyfishchicago

NIGIRI AND SASHIMI

1 piece nigiri / 2 pieces sashimi

Maguro <i>tuna</i>	5 / 10	Toro <i>fatty tuna</i>	mrkt
Hamachi <i>yellowtail</i>	4 / 7	Bonito <i>super white tuna</i>	4 / 8
Nama Sake <i>salmon</i>	4 / 7	Sake <i>smoked salmon</i>	4 / 8
Hirame <i>flounder</i>	4 / 8	Suzuki <i>seabass</i>	3 / 6
Ikura <i>salmon roe</i>	4 / 8	Tako <i>octopus</i>	4 / 7
Saba <i>Scottish mackerel</i>	4 / 8	Madai <i>sea bream</i>	6 / 12
Unagi <i>bbq eel</i>	5 / 9	Ebi <i>shrimp</i>	4 / 8
Uni <i>sea urchin</i>	8 / 16	Ama Ebi <i>sweet shrimp</i>	5 / 10

SUSHI WITH FRIENDS

Sushi Combo <i>8 pieces of Nigiri, California Roll</i>	26
Sushi Deluxe <i>10 pieces of Nigiri, Spicy Tuna Roll</i>	32
Sushi for 2 <i>14 pieces of Nigiri, Spicy Tuna Roll, California Roll, Shrimp Tempura Roll</i>	62
Sashimi Deluxe <i>Chef's Selection</i>	40
Signature Platter <i>Chef's Selection (5-6 guests)</i>	190

JELLYFISH SIGNATURE ROLLS

El Sol <i>spicy tuna, spicy shrimp, avocado, cilantro, jalapeno, creamy yuzu, red tobiko</i>	16
Kiss of Fire <i>spicy tuna, jalapeno, white tuna, salmon, wasabi tobiko, cucumber, spicy sauce</i>	16
Black Diamond <i>shrimp tempura, Alaskan crab mix, fish roe, cucumber, avocado, nori</i>	18
Fire & Snow <i>snow crab, avocado, jalapeno, soy paper, salmon spicy ponzu, lime zest</i>	16
Torched Salmon Atlantic <i>smoked salmon, crispy shrimp, sweet po tato, avocado, spicy mayo</i>	18
Angry Jalapeno <i>spicy tuna, cucumber, hamachi, jalapeno sa uce</i>	16
Crabby Eel <i>soft shell crab, eel, avocado, cucumber, lettuce, yuzu mayo, sweet potato crunch, red tobiko</i>	15
Pink Flower Roll <i>salmon, crab, cream cheese, avocado, cucumber, soy paper</i>	18
Summer Rush <i>tuna, white tuna, salmon, crab, shrimp, avocado wrapped in cucumber, wasabi-ponzu sauce</i>	15
Big Chicago Roll <i>tuna, salmon, white tuna, bbq eel, shrimp, avocado, pickled cucumbers</i>	18
Cherry Blossom <i>tempura lobster tail, avocado, soy paper, cucumber, lettuce</i>	33
Spicy Tuna Tempura <i>tuna, avocado, spices, cream cheese</i>	13
Lobster Mango Roll <i>lobster, mangoes, avocado, flying fish roe</i>	18

CLASSIC ROLLS

Spicy Salmon <i>salmon, cucumber, avocado, spicy sauce</i>	9
Spicy Tuna <i>tuna, cucumber, spicy sauce</i>	9
California <i>crab, cucumber, avocado</i>	8
Dragon <i>shrimp tempura, bbq eel, avocado</i>	14
Fire Dragon <i>spicy tuna, bbq eel, avocado</i>	14
Philadelphia <i>smoked salmon, cream cheese, avocado</i>	9
Shrimp Tempura <i>shrimp, lettuce, avocado, cucumber</i>	10
Mexican Roll <i>yellowtail, cilantro, jalapeno, avocado, lime</i>	10
Rainbow Roll <i>tuna, salmon, shrimp, white fish, crab, avocado, cucumber</i>	14

VEGETARIAN ROLLS

Veggie Delight <i>organic lettuce, tofu, soy paper, shiitake, cucumber, avocado</i>	10
Crazy Veggie <i>tempura asparagus, mushrooms, cucumbers, kampo, avocado</i>	10
Sweet P <i>spinach tempura sweet potato, cream cheese, avocado</i>	12
• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness	