

New York smoked salmon, unagi, crab, avocado, cream cheese, masago	10.15
Philadelphia smoked salmon, cream cheese	8.15
Salmon & The Son alaskan king crab roll with cucumber and avocado topped with fresh salmon, fish roe and green onion	15.15
Monkey Roll mango, salmon, asparagus, cream cheese, tobiko, crunch top with mango sauce	15.15
Joe's Special Spider deep fried soft-shell crab, cream cheese, tobiko, red leaf lettuce, topped with avocado, unagi and unagi sauce served with ponzu sauce	18.15
Poseidon's Favorite tako, colored tobiko, pink ginger, avocado, green onions, red leaf lettuce, unagi sauce, mayo, chili sauce, tempura crunchies	14.15
Rainbow fried crab, mayo, fish roe, avocado, cucumber, tuna, yellow tail, salmon	16.15
Red Kimono yellowtail, salmon, red bell peppers, green onions, topCrawberries, house mayo, and edamame	15.15

Maki Vegetarian

can be substitute with brown rice for extra charge

Asparagus asparagus, mayo	5.15
Avocado avocado	4.15
Kappa cucumber	4.15
String Bean string bean tempura	5.15
Shiitake shiitake mushroom	4.15
Sweet potato sweet potato tempura	5.15
Pumpkin Maki japanese pumpkin tempura	5.15
Salad red leaf lettuce, avocado, cucumber, carrot, mayo	5.15

Maki Sushi Special Dish

Tuna Carpaccio thinly sliced tuna in ponzu vinaigrette	16.15
Hamachi Carpaccio thinly sliced yellow tail with ginger, jalapeño in sesame vinaigrette	16.15
Maki Explosion fourteen pieces of sashimi and seared tuna over a bed of mix greens with avocado and cherry tomatoes topped with spicy ponzu citrus dressing	32.15
Bonzai Kick seared tuna sashimi on a bed of mixed greens and japanese radish, drizzled in creamy ponzu sauce	14.15
Crispy Rice & Spicy Tuna crispy rice topped with spicy tuna	14.15
Big Bad Boy tuna, yellow tail, salmon, escolar, crab stick and avocado rolled then deep fried with breadcrumb and tempura flour. served with creamy spicy ponzu sauce.	18.15
Salmon Sandwich raw chopped spicy salmon and tempura flakes	12.15

Dessert Specials

Fried Banana	6.15
Brownie Claypot	6.15
Tres Leche Cake	6.15
Pumpkin Custard	6.15
Mango with Sticky Rice	6.15
Cookie Dough Roll	7.15
Mochi Ice Cream Ball	5.15
Ice Cream	4.15
Cheesecake	6.15
Honeyto	10.15

Maki - Cooked	
California Dragon crabmeat, avocado, cucumber	6.15 15.15
Futo egg, gourd, cucumber, crabmeat, spinach	10.15 18.15
Godzilla tempura shrimp, unagi, cucumber, house mayo, topped with tempura crunchies, avocado, red, black, green tobiko, unagi sauce	13.15
Hot Volcano shrimp tempura, crabstick, avocado, coated with tempura and deep fried, topped with house mayo sauce	10.15 13.15
Maam's Choice spicy tuna, cream cheese, lightly battered in tempura and deep fried served with ponzu sauce	10.15
Manhattan shrimp, cucumber, avocado, red leaf lettuce	9.15
Park Ridge shrimp, pink ginger, mayo, fish roe, green onions, red leaf lettuce	10.15
Peachy unagi, smoked salmon, cream cheese, avocado, lightly battered in tempura and deep fried topped with unagi sauce	13.15
Salmon Skin fried salmon skin, cucumber, avocado, green onions, unagi sauce	6.15
Shrimp Tempura deep fried shrimp, mayo, unagi sauce, fish roe	10.15 13.15
Spider our famous deep fried soft-shell crab, mayo, red leaf lettuce, fish roe, cucumber, and avocado served with ponzu sauce	17.15
Three Unagi avocado and unagi roll topped with baked unagi and unagi sauce	7.15 11.15
Unagi unagi, unagi sauce	7.15
Volcano salmon skin, smoked salmon, crab, avocado, house mayo, then baked	11.15
Lobster Roll soy wrap california roll topped with baked lobster tail, spicy mayo and fish roe	13.15

Sushi / Sashimi

Can be substitute for black or brown rice for extra charge

sushi- 2 pieces per order on top of rice

sashimi- 2 pieces per order no rice

selections may vary daily based on availability

Amaebi sweet shrimp	7.15	Toro fatty tuna	12.15
Albacore white tuna	7.15	Saba mackerel	6.15
Ebi cooked shrimp	6.15	Sake salmon	7.15
Escolar super white tuna	8.15	Smoked salmon	7.15
Hamachi yellow tail	7.15	Suzuki sea bass	6.15
Hotate Gai scallops	6.15	Tako octopus	6.15
Ika squid	6.15	Tai red snapper	7.15
Ikura salmon roe	6.15	Tobiko red, black, or green wasabi	6.15
Kani fresh rock crab	6.15	Unagi fresh water eel	7.15
Maguro tuna	7.15	Uzura quail egg	4.15
Masago smelt roe	6.15	Wakame	5.15
Tamago egg	6.15		
Blue Fin Tuna	8.15	crunchy marinated seaweed	

Sushi Combination Dinners

Chef's selection, served with miso soup

No substitutions please

Chirashi seven pieces of assorted fresh fish over sushi rice	18.15
Tekka Don marinated fresh tuna on a bed of sushi rice	18.15
White Tuna Don albacore tuna on a bed of sushi rice	18.15
Unagi Don smoked unagi baked on a bed of sushi rice	18.15
Sashimi Toko twelve pieces of thinly sliced fresh fish	28.15
Sashimi Nami nine pieces of thinly sliced fresh fish	22.15
Sushi Dai nine pieces of assorted sushi, one spicy tuna maki	27.15
Sushi Sho five pieces of assorted sushi, one california maki	19.15
Sora Maki Mono three maki rolls (california, spicy tuna, and negihama)	19.15
Vegetable Maki Platter three maki rolls (avocado & cucumber, shiitake, and salad)	15.15
Ultimate Sushi seven pieces of assorted sushi and seven pieces of assorted sashimi	34.15

Lunch menu

hours mon - fri 11:00am - 04:00pm | sat 01:00pm - 04:00pm

Bento Box Specials 12.15

served with house salad, gyoza, california maki, vegetable tempura, miso soup and rice

choice of

- salmon teriyaki
- chicken teriyaki
- steak teriyaki
- chicken, pork or tofu katsu
- chicken curry fried rice
- beef yaki niku
- sweet & sour crispy catfish
- crab meat fried rice

Lunch Combinations

served with house salad, miso soup, rice and fresh fruit

choice of

Katsu Don crispy breaded chicken served with tonkatsu sauce	10.15
Ten Don shrimp and vegetable tempura topped with teriyaki sauce	10.15
Teriyaki Don grilled chicken breast topped with teriyaki sauce	10.15
Steak Teriyaki Don grilled steak topped with teriyaki sauce	12.15
Salmon Teriyaki Don grilled fresh salmon filet topped with teriyaki sauce	12.15

Sushi Combinations

Served with miso soup

A) Assorted Cooked Sushi shrimp california maki, unagi, tamago, smoked salmon, ebi, wakame	13.15
B) Assorted Raw Sushi Platter maguro, sake, tai, hamachi, ebi, three pieces of california maki and three pieces of tekka maki	15.15
C) Assorted Maki Platter three rolls (park ridge maki, spicy tuna maki, and california maki)	15.15
D) Assorted Vegetable Maki three rolls (kappa maki, avocado maki and salad maki)	11.15

Sushi Donburi

served with miso soup

Tekka Don marinated tuna over rice with cucumber and avocado	13.15
Salmon Don marinated salmon over rice with cucumber & avocado	13.15
Unagi Don smoked unagi over rice with unagi sauce and cucumber	13.15
White Tekka Don marinated albacore with cucumber & avocado	13.15

Thai Bento Box \$12.15

Choose one appetizer and one entrée served with soup of the day, salad and fruit

- crab rangoon
- summer roll
- chicken satay
- gyoza
- egg roll

Choose one Entrée

- beef & broccoli
- mongolian beef
- cashew chicken
- basil chicken
- pepper steak
- lime chicken
- rama chicken
- orange chicken
- sweet & sour chicken
- peanut sauce noodle
- pad thai
- fried rice

maki sushi

& noodle shop

Free Appetizer

Choice of Gyoza or Edamame with purchase of \$25 or more
Corry-out or delivery only. Before tax & delivery.
With Coupon . Not valid with any other offers.
One coupon per order.

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Free

California Roll or Vegetable Fried Rice with purchase of \$35 or more
Corry-out or delivery only. Before tax & delivery.
With Coupon . Not valid with any other offers.
One coupon per order.



lunch hours

mon - fri	11:00am - 04:00pm
sat	01:00pm - 04:00pm

dinner hours

mon - thu	4:00pm - 10:00pm
fri - sat	4:00pm - 11:00pm
sun	4:00pm - 10:00pm

maki sushi

& noodle shop

マキスシ & ノードルショップ

12 S. Northwest Hwy, Park Ridge, IL 60068

(847) 318-1920 or (847) 318-1927

Fax (847) 318-1924

www.makisushinoodle.com

www.makisushi.net

Prices are subject to change without notice.

Appetizers 7.15

Yaki Tori
skewers of grilled chicken with green onions coated with red pepper sauce

Gyoza 6.15
pan fried pork dumplings served with chili dipping sauce

Gyu-Negi Ma 10.15
thinly sliced beef rolled with asparagus and green onions served with sweet garlic soy sauce and french fries

Popeye Dumpling 7.15
pan seared vegetable dumpling filled with spinach, cream cheese served with homemade sesame soy

Agedashi Tofu 7.15
deep fried tofu, served in a special seasoned broth, garnished with green onions

Ebi Fry 9.15
shrimp coated with panko, deep fried, served with tonkatsu sauce

Edamame 4.15
boiled soybean pods served hot, lightly salted

Hibachi Scallop 12.15
grilled scallop with butter topped with mushrooms in a bed of mix greens

Crab & Satay Combo 9.15
grilled chicken satay, peanut sauce noodles, crab rangoons, served with cucumber salad

Crab Rangoon 7.15
blend of crab, cream cheese, water chestnuts, wrapped in crispy wontons served with sweet & sour sauce

Goma Ae 7.15
blanched spinach served with white sesame sauce topped with shredded carrots

Tuna Tataki 12.15
seared tuna on top of srings mixed green served with citrus ponzu sauce

Soft Shell Crab 13.15
lightly battered soft shell crab served with citrus ponzu sauce

Orange Chicken 8.15
lightly battered chicken topped with sweet orange butter sauce

Garlic Steak 12.15
grilled ribeye steak marinated in garlic sauce, served in an asparagus box

Ahi Tuna Parfait 12.15
molded layers of ahi tuna with scallions, wasabi spiked tobiko and osetra caviar in a vinaigrette dressing served with crispy wontons

Crab Lollipop 10.15
crab meat blended with coconut, lemongrass, cilantro, jalapeño and coated with shredded coconut and panko served with white sesame sauce

Appetizer Tempura 11.15
shrimp and assorted fresh vegetables tempura served with tempura dipping sauce

Shu Mai Dumpling 7.15
steamed shrimp and vegetable dumplings served with sweet soy dipping sauce

Satay (choice of chicken, beef or tofu) 7.15
grilled marinated chicken, beef or tofu on skewers served peanut sauce and cucumber salad

Summer Roll 7.15
rice paper wraps with mixed spring greens, bean sprouts, noodles and shrimp

Sampler Plate 15.15
an assortment of yaki tori, shu mai, gyoza, crab rangoons, shrimp tempura, egg roll

Beef Salad 12.15
sliced char-boiled steak with mixture of onions, tomatoes, mango, cucumber and cilantro

Egg Roll 7.15
choice of shrimp & crab or vegetable, chicken

Fried Calamari 8.15
calamari coated with tempura flour deep fried, served with a spicy sweet and sour sauce

Half Shell Oyster 10.15
4 pieces seasonal oysters topped with scallion and ponzu sauce

Oyster Shooter 6.15
oyster, quail egg, masago, scallion, chilli, ponzu and sake

Pan Fried Scallop 12.15
lightly battered and fried very thin scallop, served with lemon ponzu sauce

Pork Belly 10.15
soy - ginger caramel, pork belly served with bun

Salt & Pepper Shrimp 12.15
shrimp coated with tempura flour deep fried, topped with salt, jalapeño

Salads 5.15

Maki House Salad 5.15
mixed greens tossed with a choice of citrus orange or ginger dressing

Seaweed 6.15
crunchy sea vegetables marinated in vinaigrette dressing topped with sesame seeds

Hibachi Tori 8.15
grilled hibachi chicken, avocado served on a bed of mixed greens

Sunomono 6.15
Tako, Shrimp or Crab 8.15
thinly sliced cucumber with sesame, seaweed marinated in a light vinaigrette dressing

Salmon Skin Salad 9.15
spring mix green salad topped with crispy salmon skin, avocado and sesame dressing

Papaya Salad 10.15
Shredded papaya, string beans, tomatoes, carrots, tossed in Thai dressing

Main Entrée

Served with miso soup and steamed rice

Tempura 15.15
shrimp and assorted fresh vegetable tempura served with tempura dipping sauce

Chicken Teriyaki 15.15
grilled chicken breast topped with teriyaki glaze, sesame seeds, served with seasonal vegetables

Chicken Katsu 16.15
breaded chicken breast, coated with panko served with tonkatsu sauce and seasonal vegetables

Katsu Tofu 16.15
breaded tofu, coated with panko served with tonkatsu sauce and seasonal vegetables

Steak Teriyaki (8 oz) 21.15
grilled NY strip steak topped with teriyaki sauce served with seasonal vegetables

Salmon Teriyaki 18.15
grilled fresh salmon filet topped with teriyaki sauce served with seasonal vegetables

Sea Bass Special 20.15
seared sea bass, mushrooms and miso ginger sauce, served on sizzling hot plate

Alaskan King Crab Leg 37.15
steamed jumbo king crab legs served with warm butter and french fries

Hamachi Kama 17.15
fresh yellow-tail collar grilled to perfection served with citrus ponzu sauce

Orange Chicken 15.15
lightly batter chicken topped sweet orange butter sauce

Bento Box \$18.15

served with gyoza, california or spicy tuna maki, vegetable tempura, rice and miso soup

choice of

- chicken teriyaki
- beef yaki niku
- chicken, pork or tofu katsu
- crab meat fried rice
- sweet & sour crispy catfish
- salmon teriyaki

Noodles

	Tofu or Veg. or Chicken	Pork Beef	Shrimp	Seafood or Combination
Dinner Choice of:	12.15	13.15	15.15	20.15
Lunch Choice of:	10.15	11.15	13.15	15.15

Yaki Soba or Udon
stir fried soba or udon noodles with mushrooms, carrots, cabbage, green bell peppers and onions in a soy flavored sauce

Yasai Itame
stir fried vermicelli noodles, cabbage, carrots, spinach, onions, shiitake mushrooms in a special brown sauce

	Tofu or Veg. or Chicken	Pork Beef	Shrimp	Seafood or Combination
Dinner Choice of:	12.15	13.15	15.15	20.15
Lunch Choice of:	10.15	11.15	13.15	15.15

Soba or Udon Soup
soba or udon noodle in special broth with chicken or beef

Tom Yum Noodle
famous Thai hot and sour soup with rice noodles, green onion, cilantro, bean sprouts

Tom Kha Ramen
ramen noodle with coconut milk, mushrooms, lemongrass, galanga, chili, onions and lime

Pad Thai
stir fried rice noodles with egg, bean sprouts, green onions and topped with carrots, ground peanuts and cilantro

Pad Woon Sen
stir-fried glass noodles with egg, pea pod, mushroom, carrot, and green onion

Lard Nar
stir fried wide rice noodle with fresh broccoli in a tasty brown sauce

Peanut Sauce Noodle
stir-fried thin rice noodles with vegetables topped with homemade peanut sauce

Drunken Noodle
stir fried wide rice noodle with broccoli, bell pepper, pea pod, tomatoes, jalapeño and sweet basil

Pad See Eiw
stir fried rice noodle with egg, broccoi, bean sprout

Soft Shell Crab Pad Thai
stir fried rice noodle with egg, bean sprouts, green onions and topped with carrots, ground peanuts and cilantro

Sukiyaki
vermicelli noodles in special broth, with cabbage, carrots, onions, shiitake mushrooms

Tempura Udon or Soba
udon or soba noodle soup in special broth, with a side of shrimp and vegetable tempura

Pork Belly Ramen Soup
ramen noodle soup, pork belly and spicy miso soup, garnish with green onion

BBQ Pork Ramen
ramen noodle soup with BBQ pork, bean spouts, green onion and cilantro

Udon with Roasted Chicken
udon with roasted chicken, green onion and carrot

Chicken or Beef and Broccoli
stir fried meat with broccoli in a tasty brown sauce served

Beef Eggplant
beef stir fried with eggplant, jalapeño and sweet basil

Rama Chicken
grilled chicken breast with fresh steamed broccoli topped with our homemade peanut sauce

Basil Chicken, Beef or Shrimp
stir-fried meat, sweet basil leaves, bell peppers, onion, mushroom, and jalapeno

Lime Chicken
lightly battered chicken drizzled with homemade, creamy, lime sauce and fresh lime zest served with steamed rice

Lime Shrimp
shrimp tempura topped with house lime sauce served with salad and rice

Mongolian Chicken or Beef
stir-fried meat with onions in tasty garlic sauce served over a bed of crispy noodles

Sweet and Sour Chicken or Shrimp
lightly battered chicken or shrimp topped with stir fried onions, bell peppers, tomatoes, pea pods, mushrooms and pineapple

Veggie Supreme
stir fried mix vegetables and tofu with our special home made sauce

Spicy Sesame Chicken
coated chicken with tempura flour and spicy sweet & sour sauce topped with crunchy noodle

Panang Chicken or Beef
chicken or beef in special smooth Thai curry with coconut milk

Pepper Steak
stir fried beef, pea pod, onion, waterchestnut, tomato, and mushroom

Curry Chicken or Beef Fried Rice
stir fried rice with egg, onion, carrot, curry and pineapple topped with cashew nuts

Katsu Curry (Chicken, Pork or Tofu) With Shrimp
Lightly breaded, coated with panko topped with japanese-style curry with onions, carrots, and potatoes

Five Star Chicken or Beef
stir fried meat with pea pods, carrots, onions, mushrooms, bell peppers and cabbage in a spicy sauce

Basil Fried Rice Chicken or beef
fried rice with meat, bell pepper, jalapeño, onion, basil

Fried Rice (Chicken, Pork or Tofu)
fried rice with egg, carrots, peas, onions, green onions garnished with cilantro and lime

Beef, Shrimp or King Crab
fried rice with egg, carrots, peas, onions, green onions garnished with cilantro and lime

Cashew Chicken or Beef
stir-fried meat with cashew nuts, bell peppers, onions, and pineapple

Ginger Chicken or Beef
stir fried meat with ginger, jalapeño, pea pod, mushroom, bell pepper and onion

Brown Rice

Maki

Can be substitute for black or brown rice for extra charge

Cut pieces of rolled sushi rice and sesame seeds with seafood

or vegetables wrapped in nori paper Most maki available as handrolls

Alaskan King Crab 16.15
crabstick, avocado, cilantro topped with house mayo and fresh alaskan king crab

Asian Tempura 12.15
sweet potato tempura, cilantro, jalapeño, fish roe, chili sauce, top with unagi sauce

Black Samurai 16.15
spicy chopped salmon, red leaf lettuce topped with avocado, tuna, hamachi, salmon

Carlos Special Maki 11.15
tako, house mayo, colored tobiko, tempura crunch, cucumber

Cranes of Hope 11.15
spicy tuna, cream cheese, scallion dipped in tempura and fried topped with specially made pineapple sauce

Crunchy Spicy Tuna 10.15
spicy tuna & tempura crunch

Crunchy Super White Tuna 10.15
Escolar, avocado and tempura crunch

Crazy Crunch 16.15
tuna, salmon, yellowtail, cucumber, avocado, lettuce, spicy red ginger, rolled with red tobiko, sesame, tempura crunch topped with wasabi mayo and unagi sauce

Dynamite 14.15
baked squid with salmon roe and house mayo, cilantro, black tobiko, wasabi mayo

Hold the Bagel 11.15
smoked salmon, cream cheese, capers, tomatoes, onion, house mayo

Mango Madness 15.15
yellowtail, shiitake mushroom, avocado topped with fresh mango and house mayo

Mexican 11.15
yellow tail, tuna, cilantro, avocado, jalapeno, mayo

Negihama 8.15
yellow tail, green onions