

# OYSY SUSHI

pronounced (oh-EE-she), means delicious

In Japan, an Izagaya is a bistro type restaurant serving traditional food in a relaxed atmosphere. Oysy follow the concept of an Izagaya. Oysy allow you to sample many dishes from the traditional to the exotic and offers only the very best of Japanese cuisine at an affordable price. Portions are just enough to share, and we encourage you to sample many different dishes at a reasonable price.

Oysy also offers a complete selection of sushi, sashimi, and maki from individual orders to chef selected combination dishes.

## Nigiri Sushi and Sashimi (1 Order = 2 Pieces)

	Price
200. Uni Shooter	\$8
201. Lobster	\$14
202. Toro / Fatty Tuna	\$15
203. Kani / King Crab	\$10
204. Uni / Sea Urchin	\$9
205. Ikura / Salmon Roe	\$7
206. Ama-Ebi / Sweet Shrimp	\$8
207. Hotate Gai / Scallops	\$7
208. Kajiki Maguro / Super White Tuna	\$7
209. Tai / Red Snapper	\$6
210. Maguro / Tuna	\$7
211. Hamachi / Yellowtail	\$7
212. Smoked Salmon	\$7
213. Unagi / Freshwater Eel	\$7
214. Black Tobiko	\$6
215. Wasabi Tobiko	\$6
216. Chili Tobiko	\$6
217. Tobiko / Flying Fish Roe	\$6
219. Masago / Smelt Roe	\$5
220. Hirame / Fluke	\$5
221. Suzuki / Striped Bass	\$5
222. Saba / Mackerel	\$5
223. Sake / Salmon	\$6
224. Ebi / Cooked Shrimp	\$5
225. Tako / Octopus	\$5
226. Ika / Squid	\$5
227. Tamago / Cooked Egg	\$4
228. Snow Crab	\$7
229. Abalone	\$12

## Maki and Te-Maki (Hand Roll)

	Price
230. Rainbow Maki (Kani kama, avocado, cucumber, mayo topped with unagi, avocado, super white tuna, tuna, salmon, and ebi)	\$13
231. King Crab Maki (Alaskan king crab, avocado, cucumber, rolled with tobiko)	\$12
232. Soft Shell Crab Tempura / Spider Roll (Soft shell crab tempura, masago, cucumber, avocado, mayo)	\$10
233. Shrimp Tempura Maki (Shrimp tempura, masago, cucumber, avocado, mayo)	\$9
234. Spicy Super White Tuna Maki (Super white tuna, cucumber, spicy mayo)	\$7
235. Spicy Scallop Maki (Scallop, cucumber, spicy mayo)	\$8
236. Spicy Tuna Maki (Ground tuna, cucumber, spicy mayo)	\$7
237. Spicy Yellowtail Maki (Yellowtail, cucumber, spicy mayo)	\$8
238. Spicy Salmon Maki (Salmon, cucumber, spicy mayo)	\$7
239. Spicy Ebi-Q Maki (Cooked shrimp, cucumber, spicy mayo)	\$7
240. Spicy Tako Maki (Octopus, cucumber, spicy mayo)	\$7
241. Spicy Ika-Shiso Maki (Squid, shiso, cucumber, spicy mayo)	\$6
242. Spicy California Maki (Kani Kama, avocado, cucumber, spicy mayo, masago)	\$7
243. Una-Q Maki (Unagi, cucumber, eel sauce)	\$7
244. Super White Tuna Maki	\$6
245. Futo Maki (Kani kama, tamago, oshinko, kampyo, shitake, yamagobo, cucumber)	\$7
246. Ebi-Q Maki (Cooked shrimp and cucumber)	\$6
247. Tekka / Tuna Maki	\$7
248. Negi Hamachi Maki (Yellowtail and scallion)	\$7
249. Sake / Salmon Maki	\$6
250. California Maki (Kani Kama, avocado, cucumber, mayo, masago)	\$6
251. Sake Kawa Maki (Crispy salmon skin, yamagobo, cucumber, eel sauce)	\$6
252. Saba-Gari Maki (Mackerel and garlic ginger)	\$6
253. Vegetable Tempura Maki (Green bean, sweet potato, and carrot)	\$7
254. Vegetable Maki (Spinach, cucumber, asparagus, shitake, kampyo)	\$6
255. Kappa / Cucumber Maki	\$5
256. Asparagus Maki	\$5
257. Horenso / Spinach Maki	\$5
258. Avocado Maki	\$5
259. Oshinko Maki	\$5
260. Ume-Shiso Maki	\$5
261. Yamagobo Maki	\$5
262. Shitake Maki	\$5
263. Kampyo Maki	\$5
264. Natto Maki	\$5

SUSHI



IZAGAYA

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## SUSHI

### HOUSE'S SPECIAL

A	Sushi Platter	\$24
	7 pieces of assorted chef's choice sushi, california maki, served with miso soup	
B	Sashimi Platter	\$29
	17 pieces of assorted chef's choice sashimi, sushi rice, served with miso soup	
C	Sushi Party Tray (serves two people)	\$42
	14 pieces of assorted chef's choice sushi, california maki and spicy tuna maki, served with miso soup	
D	Chirashi	\$24
	8 pieces of assorted chef's choice sashimi over sushi rice, served with miso soup	
E	Unagi Don, Tuna Don, Super White Tuna Don, Sake Don, or Hamachi Don	\$24
	8 pieces of fish over sushi rice, served with miso soup	

### SPECIAL MAKI

101	Godzilla	\$15
	Smoked Salmon, eel, kani kama, cucumber, oshinko, and cream cheese topped with wasabi mayo, unagi sauce and tempura crunch	
102	Rainbow Dragon	\$15
	Shrimp tempura and cucumber topped with avocado, salmon, tuna, super white tuna, eel,ebi, yellow tobiko, chili tobiko, wasabi tobiko, black tobiko, and spicy mayo	
103	Red Dragon	\$15
	Shrimp tempura, cucumber, topped with tuna, chili tobiko, and spicy kimuchi sauce	
104	White Dragon	\$15
	Shrimp tempura, avocado, cucumber, topped with super white tuna, plum sauce, and yellow tobiko	
105	Dragon	\$15
	Shrimp tempura, cucumber, and topped with eel, avocado, black tobiko, and unagi sauce	
107	Green Turtle	\$12
	Eel, Cucumber, eel sauce, and tempura crunch topped with cooked shrimp, wasabi mayo, and wasabi tobiko	
108	Caterpillar	\$13
	Eel and cucumber topped with avocado, unagi sauce, spicy mayo, and tempura crunch	
109	Arizona Summer	\$11
	Tuna Tempura, red snapper, cilantro, masago, green pepper, avocado, chili oil, spicy mayo, and lime juice	
110	Winter	\$11
	Smoked salmon, eel, masago, cream cheese, avocado, cucumber, spicy mayo, rolled in tempura crunch and topped with unagi sauce	
111	Summer	\$11
	Tuna, red snapper, cilantro, masago, green pepper, avocado, chili oil, spicy mayo, and lime juice	
112	Dynamite	\$10
	Radish sprouts, shrimp, squid, octopus, scallop, kani kama, avocado, cucumber, and spicy mayo, rolled in masago	
113	Amber	\$9
	Shrimp, avocado, spicy mayo, rolled in yellow tobiko	
114	Black Pearl	\$9
	Eel, avocado, spicy mayo, unagi sauce, rolled in black tobiko	
115	Ruby	\$9
	Tuna, avocado, spicy mayo, rolled in chili tobiko	
116	Emerald	\$9
	Sauteed scallop, asparagus, cucumber, wasabi tobiko, and spicy mayo, rolled in wasabi tobiko	
117	California Sunset	\$12
	Kani kama, avocado, mayo, cucumber, topped with salmon, ikura, and miso dressing	
118	Fashion	\$11
	Tuna, masago, shrimp, cucumber, radish sprouts, lettuce, and spicy mayo	
119	Fire Cracker	\$11
	Shrimp, eel, cucumber, avocado, cream cheese, masago, and jalapeno, rolled and deep fried	
120	Volcano	\$15
	Soft shell crab tempura, cucumber, cream cheese, rolled in tempura crunch and topped with spicy tuna, spicy mayo, unagi sauce, jalapeno, and chili tobiko	
121	Maine	\$15
	Lobster, cucumber, avocado, and mayonnaise, rolled in chili tobiko	
123	Chicago Crazy	\$12
	Tuna, salmon, red snapper, kani kama, masago, cucumber, lettuce, and avocado	
124	Miami	\$10
	Shrimp, kani kama, masago, cucumber, avocado, mayonnaise, and cream cheese, lightly breaded and deep fried	
125	New York	\$10
	Eel, shrimp, kani kama, cucumber, avocado, cream cheese, rolled with masago and topped with unagi sauce	
126	San Francisco	\$9
	Fried oyster, avocado, cucumber, rolled in masago and topped with tonkatsu sauce	
130	Oregon	\$9
	Chicken tempura, cucumber, and mayonnaise, rolled in masago and topped with teriyaki sauce	
131	Philadelphia	\$9
	Smoked salmon, cream cheese, masago, asparagus, green onion, avocado, and cucumber	

## FROM THE KITCHEN

### GRILLED

50	Flaming Dynamite	\$10
51	Grilled Chilean Sea Bass with Garlic Black Bean Sauce	\$10
52	Grilled Eel with Unagi Sauce	\$10
53	Grilled Super White Tuna with Yuzu Dressing	\$9
54	Grilled Steak with Garlic Miso Marinade and Teriyaki Sauce	\$10
55	Grilled Salmon with Sesame Sauce or Teriyaki Sauce	\$9
56	Grilled Chicken with Teriyaki Sauce	\$7

### TEMPURA

71	Soft Shell Crab Tempura	\$11
72	Lightly Breaded Vegetable Tempura	\$8
73	Shrimp Tempura	\$10
74	Shrimp and Vegetable Tempura	\$10
75	Deep Fried Rock Shrimp with Spicy Golden Sauce	\$9
76	Lotus Root Tempura with Seasoned Chicken Filling	\$8
77	Agedashi Tofu	\$5

### COOKED

80	Sauteed Lobster Tail with Cilantro and Ginger Sauce	\$15
81	Stir Fried Shrimp with Spicy Cilantro Sauce	\$10
82	Sauteed Scallops with Ginger Garlic Sauce	\$9
83	Baked Sesame-Crusted Scallop with Wasabi Sauce	\$9
84	Stir Fried Octopus with Homemade Hot Sauce	\$9
85	Pan fried Homemade Seafood Dumplings	\$6
86	Steamed Homemade Seafood Dumplings	\$6
87	Fried Vegetable Gyoza	\$6
88	Fried Pork and Chicken Gyoza	\$6
89	Udon Noodle Soup	\$15
	Served in a seafood broth with crab stick and vegetables, served with shrimp and veggie tempura, pork and chicken gyoza, and cucumber salad	
90	Ganmo Soup	\$5
	Served in a miso broth with tofu tempura, yam noodles, Japanese mushroom, and green onion	
91	Miso Soup	\$3
92	Steam Rice	\$2

### COLD DISHES

93	Tuna Tataki	\$12
	4 Pieces seared tuna, tomato, onion, and cilantro, with black tobiko, yellow tobiko, chili tobiko, and wasabi tobiko, ponzu sauce, and chili oil	
94	Tuna Tartar	\$13
	Chopped tuna tossed in spicy sauce, topped with black, yellow, tobiko, chili tobiko, and wasabi tobiko, served with romaine lettuce	
95	Yellowtail Carpaccio	\$13
	4 Pieces yellowtail, jalapeno, daikon, and cilantro with ponzu sauce and chili oil	
96	Grilled Eggplant, Asparagus, Mushroom, Spinach Salad tossed with Tempura Dressing	\$7
97	Octopus Salad with Lime Dressing	\$6
98	Tuna Spring Roll Wrapped In Soy Paper	\$7
99	Three Appetizers Platter	\$7
	Salmon and avocado with miso dressing, seaweed salad, crab stick and mayo	
100	Mixed Green Salad with Ginger Dressing	\$5
101	Spinach Salad with Sesame Dressing	\$6
102	Seaweed and Cucumber Salad with Vinegar Dressing	\$6
103	Edamame	\$5

### DESSERTS

	Mochi Ice Cream with Fried Sweet Potato Wonton	\$4
	Green tea, chocolate, kona coffee, mango, red bean, strawberry, vanilla	

### EXTRAS

	Extra Sauce	\$1
	Ginger dressing, ponzu sauce, spicy chili oil, spicy mayo, sriracha, teriyaki sauce, unagi sauce, sesame sauce	

# Lunch Menu (11.30am-3.00pm Mon- Fri)

## \$14

Dishes (1-6) are served with  
Miso Soup  
California Maki  
Spicy Tuna Maki  
Shrimp and Vegetable Tempura  
Edamame  
Japanese Green Salad

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### **1. Grilled Salmon**

With Sesame Sauce  
Or Teriyaki Sauce

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### **2. Grilled Super White Tuna**

With Yuzu Dressing

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### **3. Grilled Eel**

With Unagi Sauce

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### **4. Grilled Steak**

Garlic Miso Marinade  
With Teriyaki Sauce

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### **5. Grilled Chicken**

With Teriyaki Sauce

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### **6. Sushi Platter**

5 pieces of Sushi (Chef's Choice)

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### **7. Vegetarian Platter**

Vegetable Maki  
Vegetable Tempura  
Vegetable Gyoza  
Japanese Green Salad  
Edamame

**NO SUBSTITUTIONS**