



2534 N. Lincoln Ave. Chicago, IL 60614

(773) 477-2788

www.twinsushi.com

Open 6 Days

Tuesday-Thursday Dinner 5:00~11:00

Friday & Saturday Dinner 5:00~12:00

Sunday Dinner 5:00~10:00

WE CATER FOR ALL OCCASIONS

*· Holiday · Corporate · Executive
· Birthday · Anniversary · Party Tray*

ON SITE CHEF AVAILABLE

\$5 corkage/glassware fee per bottle

SUSHI BOATS

LOVE BOAT (for 2) 55.00

- ❖ Tako Yaki
- ❖ Orange Sunshine
- ❖ Snowball
- ❖ Summer Dragon
- ❖ Kyoto Maki

SPICY BOAT..... 65.00

- ❖ Fireball
- ❖ Spicy Tuna Tataki
- ❖ Fiesta
- ❖ Dynamite
- ❖ Spicy Shrimp Tempura
- ❖ Spicy Crunchy Salmon

TRADITIONAL BOAT..... 55.00

- ❖ 2 maguro
- ❖ 2 sake
- ❖ 2 hamachi
- ❖ 2 escolar
- ❖ 2 tai
- ❖ 2 unagi
- ❖ 2 ebi
- ❖ Spicy Tuna Maki
- ❖ Tekka Maki
- ❖ Kappa Maki
- ❖ California Maki

➤ Please no substitutions

STARTERS

AHI FLATBREAD..... 12.00

Spicy flatbread with a sweet miso sauce, ahi tuna mix, topped with chopped mango, tomato and finished off with wasabi mayo and masago

AHI-POKE..... 14.00

Hawaiian Style Spicy Tuna Sashimi mixed with shallot, scallion & spicy sesame oil. Served with wonton chips

DYNAMITE APTZR..... 10.25

Baked spicy scallops, shrimp & masago

EIGHT BALL..... 12.00

Rice spheres topped with fresh tuna, spicy mayo, chili oil, a creamy wasabi sauce & lightly seared

GRACIE'S COCKTAIL..... 9.50

Soba noodle in a spicy masago sauce with scallops & baby shrimps with fresh tuna in a sweet wasabi sauce topped with black tobiko

TUNATEAKE..... 12.00

Yellow Fin Tuna seared and served with spicy garlic wasabi sauce

SASSY KAT SALAD..... 7.00

Fresh Tuna and Salmon Sashimi mixed with seaweed salad. Served with Ginger Chili Dressing

SEA BASS CARPPACIO..... 14.00

Thinly cut Sea bass served with Shiso(Japanese mint) Olive oil Sauce

SNOWBALL..... 12.00

Rice spheres topped with scallions soaked in soy sauce and truffle oil on top of super white tuna

SPICY SNOWBALL..... 12.00

Rice spheres topped with scallions soaked in soy sauce and truffle oil, spicy mayo, chili oil all on top of super white tuna then lightly seared

SPICY CRAB SALAD..... 7.25

Sweet crab, masago, tempura crunch, spicy mayo served with seaweed salad

TAKO YAKI 6.25

Octopus dumplings topped with a tako yaki sauce

UNAGI TEMPURA 10.50

Unagi, jalapeno, cream cheese, tempura fried, topped with ginger mayo, chili oil & unagi sauce

OYSTER SHOOTER 3.75

Fresh chilled oyster served in lemon-soy sauce with quail egg, scallions & a dash of tabasco

MISO SOUP 2.25

SIDE RICE 2.25

COLD APPETIZERS

GOMA AE	4.95
<i>Boiled spinach with sweet sesame seed sauce</i>	
HIYA YAKKO	4.95
<i>Cold tofu served with soy dipping sauce</i>	
HOUSE SALAD	4.00
<i>Served with ginger dressing</i>	
SEAWEED SALAD	4.95
<i>Marinated seaweed</i>	
OSHINKO	4.75
<i>Japanese pickles</i>	
EBI SU	6.95
<i>Shrimp & cucumber marinated in rice vinegar</i>	
KANI SU	9.75
<i>Alaskan king crab marinated in vinegar dressing</i>	
KYURI SU	3.95
<i>Sliced cucumbers marinated in rice vinegar</i>	
TAKO SU	7.50
<i>Sliced octopus & cucumber marinated in rice vinegar</i>	
SASHIMI APPETIZER	14.95
<i>Fresh salmon, yellowtail, tuna, red snapper & shrimp</i>	
ALL TUNA SASHIMI	13.95
<i>Filet of fresh tuna</i>	

HOT APPETIZERS

AGEDASHI TOFU	5.75
<i>Lightly battered, deep-fried tofu in seasoned soy broth & bonito flakes</i>	
ASPARAGUS BEEF ROLL APTZR	8.75
<i>Asparagus & green onions rolled in beef tenderloin with teriyaki sauce</i>	
EBI SHUMAI	5.95
<i>Steamed shrimp dumplings</i>	
EDAMAME	4.75
<i>Boiled whole soybeans</i>	
PORK GYOZA	5.95
<i>Pork pot stickers</i>	
VEGETABLE GYOZA	4.95
<i>Vegetable pot stickers</i>	
KAKI FRIED	5.75
<i>Lightly battered, deep-fried oysters</i>	
SOFTSHELL CRAB	9.50
<i>Seasonal crab prepared kara-age style, lightly floured & fried served with lemon-soy dipping sauce</i>	
TEMPURA APTZR	8.25
<i>Lightly battered, deep-fried shrimp & vegetables</i>	
VEGETABLE TEMPURA APTZR	7.25
<i>Lightly battered, deep-fried vegetables</i>	
TORI KARA AGE	5.50
<i>Spicy deep-fried chicken wings</i>	
YAKI TORI	5.50
<i>Broiled chicken on skewer with green peppers, onions and teriyaki sauce</i>	

SUSHI OR SASHIMI

(One piece per order ~ *COOKED ITEM)

*ANAGO ~ sea eel.....	3.25	MAGURO ~ tuna	3.00
ALBACORE ~ white tuna	3.00	MASAGO ~ smelt roe	2.75
BOTAN EBI ~ sweet shrimp	4.75	*SMOKED SAKE ~ smoked salmon...	3.00
DYNAMITE NIGIRI	4.50	SABA ~ mackerel	2.50
~ spicy scallops wrapped with raw salmon			
*EBI ~ shrimp	2.75	SAKE ~ salmon	2.75
ESCOLAR ~ super white tuna	4.25	STUFFED TOMATO	4.25
		~ spicy crab wrapped with tuna	
*INARI ~ fried tofu	2.50	TAI ~ red snapper	2.75
IKA ~ squid	2.75	*TAKO ~ octopus	2.75
IKURA ~ salmon roe.....	3.50	*TAMAGO ~ egg omelet.....	2.25
*KANI ~ Alaskan king crab	4.25	TOBIKO ~ flying fish roe.....	2.75
KAKI ~ oyster	3.00	SUZUKI ~ sea bass	2.75
HAMACHI ~ yellow tail	3.25	*UNAGI ~ fresh water eel	2.75
*HOKIGAI ~ Alaskan surf clam	3.25	UNI ~ sea urchin	4.50

EXTRA GINGER 0.75
EXTRA QUAIL EGG 1.00

KYOTO SIGNATURE ROLLS

(*COOKED ITEM)

*CREAMY	17.00
<i>Shrimp tempura, unagi, sweet crab, masago & mayo all rolled completely in avocado and topped off with tempura crunch, unagi sauce & masago</i>	
CRUNCH SALMON MAKI	10.50
<i>Salmon, cucumber & spicy mayo topped with avocado, honey, masago & crunch mix</i>	
*DYNAMITE MAKI	14.50
<i>Boiled shrimp, scallops, unagi & tempura flakes with spicy sauce</i>	
FIESTA MAKI	9.50
<i>Tuna, salmon, cilantro, jalapeno, avocado, masago & spicy mayonnaise</i>	
FIREBALL MAKI	12.00
<i>Unagi, avocado, spicy tuna, jalapeno & truffle oil topped with tempura crunch, chili oil, unagi sauce & wasabi tobiko</i>	
KYOTO MAKI	13.95
<i>Spicy tuna, cucumber, crab, tobiko, unagi & crunch mix</i>	
*MIAMI ROLL	11.00
<i>Shrimp, Crab, cucumber, masago, cream cheese, spicy mayo & deep fried</i>	
ORANGE SUNSHINE MAKI	12.50
<i>Shrimp tempura, sweet crab, avocado & ginger mayo topped with salmon, orange slices & tobiko</i>	
SPICY TUNA TATAKI MAKI	14.50
<i>Shrimp tempura, spicy tuna & avocado topped with fresh tuna with spicy mayo then lightly seared and finished off with scallions</i>	
SUMMER DRAGON MAKI	14.50
<i>Tuna, unagi, jalapeno & cilantro topped with lightly seared salmon, fresh lime, chili oil, unagi sauce & tobiko</i>	

MAKI MONO OR HAND ROLLS

(*COOKED ITEM)

*CALIFORNIA MAKI	5.95
<i>Crab, avocado & cucumber</i>	
*CATERPILLAR MAKI	13.50
<i>Unagi, cucumber, & tempura crunch topped with avocado, unagi sauce & masago</i>	
CRAZY MAKI	9.25
<i>Tuna, yellowtail, salmon, crab, lettuce, cucumber & masago</i>	
*DRAGON MAKI	12.50
<i>Shrimp tempura & cucumber wrapped in unagi & avocado slices</i>	
*EBI MAKI	4.25
<i>Cooked shrimp & cucumber</i>	
NEGI HAMACHI MAKI	5.50
<i>Yellowtail & scallions</i>	
NEGI MAGURO MAKI	5.50
<i>Tuna & scallions</i>	
*NEW YORK MAKI	5.95
<i>Smoked salmon, cream cheese & scallions</i>	
PHILADELPHIA MAKI	5.95
<i>Fresh salmon, cream cheese & scallions</i>	
*RAINBOW MAKI	12.95
<i>Crab, tuna, salmon, white fish, shrimp, avocado & cucumber</i>	
SAKE MAKI	4.75
<i>Fresh salmon</i>	
SAKEYU MAKI	4.95
<i>Fresh salmon & cucumber</i>	
SALMON AVOCADO MAKI	4.95
*SALMON SKIN MAKI	4.75
<i>Salmon skin & cucumber</i>	
*SHRIMP TEMPURA MAKI	5.95
<i>Japanese style, deep-fried shrimp, cucumber, mayonnaise & smelt roe</i>	
SPICY SCALLOP MAKI	5.95
<i>Scallops, smelt roe, cucumber & spicy mayonnaise</i>	
SPICY TUNA MAKI	5.50
<i>Tuna, cucumber & spicy mayonnaise</i>	
*SPIDER MAKI	9.50
<i>Soft shell crab, cucumber, avocado, masago & mayonnaise</i>	
TEKKA MAKI	5.00
<i>Tuna</i>	
TEKKYU MAKI	5.50
<i>Tuna & cucumber</i>	
TUNA AVOCADO MAKI	5.50
*UNAKYU MAKI	5.25
<i>Unagi and cucumber</i>	

VEGGIE ROLLS

*ASPARAGUS MAKI ~ Asparagus, Tempura crunch & spicy mayo	3.95
*AAC MAKI ~ Asparagus, avocado, cucumber & mayonnaise	4.25
*AVOCADO MAKI	3.95
*FUTO MAKI ~ Cucumber, shitake mushroom, kampyo, tamago, spinach & oshinko pickle ...	7.75
*INARI MAKI ~ Fried tofu	4.50
*KAMPYO MAKI ~ Gourd	4.50
*KAPPA MAKI ~ Cucumber	4.25
*OSHINKO MAKI ~ Japanese pickles	4.00
*SHITAKE MAKI ~ Shitake mushroom & avocado	4.75
*SWEET POTATO MAKI	4.75
<i>Sweet potato tempura & wasabi mayo</i>	
*UMESHISOKYU MAKI	4.25
<i>Plum paste, shiso leaf & cucumber</i>	

SASHIMI PLATTER

(Served with rice & miso soup)

<i>ALL TUNA SASHIMI</i>	21.95
<i>Sliced fresh tuna</i>	
<i>MIXED SASHIMI</i>	26.95
<i>Filet of fresh fish combo</i>	
<i>SUSHI & SASHIMI</i>	23.95
<i>Tuna, salmon, shrimp, white fish, served with 2 pieces each of tuna, salmon & yellowtail sashimi</i>	

SUSHI PLATTER

(Served with miso soup)

<i>CHIRASHI</i>	21.95
<i>Assortment of sushi on a bed of sushi rice</i>	
<i>TEKKADON</i>	20.95
<i>Slices of tuna on a bed of sushi rice</i>	
<i>UNAGIDON</i>	19.95
<i>Slices of fresh water eel on a bed of sushi rice</i>	
<i>SUSHI (A)</i>	15.50
<i>Tuna, salmon, red snapper, shrimp, escolar, egg omelet & cucumber roll</i>	
<i>SUSHI (B)</i>	18.50
<i>Tuna, salmon, red snapper, shrimp, escolar, yellowtail, egg omelet & tuna roll</i>	
<i>SUSHI (C)</i>	24.50
<i>Tuna, salmon, red snapper, shrimp, escolar, yellowtail, tako, masago & california roll</i>	
<i>SUSHI (D)</i>	13.50
<i>Spicy tuna roll, california roll & cucumber roll</i>	

ENTRÉE

(Served with rice & miso soup)

<i>ASPARAGUS BEEF ROLLS</i>	19.95
<i>Sliced beef rolled with asparagus & scallions, broiled with teriyaki sauce</i>	
<i>CHICKEN KATSU</i>	13.95
<i>Chicken breast battered and deep-fried, served with Japanese barbecue sauce</i>	
<i>JAPANESE STYLE FRIED RICE</i>	9.50
<i>With choice of chicken, beef or shrimp with vegetables</i>	
<i>SABA YAKI</i>	13.95
<i>Broiled mackerel teriyaki or shioyaki style (salted)</i>	
<i>TONKATSU</i>	13.95
<i>Pork tenderloin in bread crumbs, battered and deep-fried, served with Japanese barbecue sauce</i>	
<i>CHICKEN TERIYAKI</i>	13.95
<i>Grilled chicken with teriyaki sauce</i>	
<i>SALMON TERIYAKI</i>	16.95
<i>Filet of salmon grilled with teriyaki sauce or shioyaki style (salted)</i>	
<i>STEAK TERIYAKI</i>	18.95
<i>Prime rib steak with teriyaki sauce</i>	
<i>SHRIMP & VEGETABLE TEMPURA</i>	12.95
<i>Shrimp & assorted fresh vegetables, battered and delicately deep-fried, served with tempura sauce</i>	
<i>VEGETABLE TEMPURA</i>	9.50
<i>Assorted vegetables, battered and delicately deep-fried, served with tempura sauce</i>	

COMBINATION

(Served with rice, miso soup, salad, shrimp & vegetable tempura & a California roll)

CHICKEN KATSU COMBINATION	22.00
<i>Chicken breast battered and deep-fried, served with Japanese barbecue sauce</i>	
TONKATSU COMBINATION	22.00
<i>Pork tenderloin in bread crumbs, battered and deep-fried, served with Japanese barbecue sauce</i>	
CHICKEN TERIYAKI COMBINATION	22.00
<i>Grilled chicken with teriyaki sauce</i>	
SALMON TERIYAKI COMBINATION	22.00
<i>Filet of salmon grilled with teriyaki sauce or shioyaki style (salted)</i>	
STEAK TERIYAKI COMBINATION	24.00
<i>Prime rib steak with teriyaki sauce</i>	
SASHIMI & TEMPURA COMBINATION	24.95
<i>Tuna, salmon, yellowtail & shrimp</i>	
SUSHI & TEMPURA COMBINATON	24.95
<i>Tuna, salmon, yellowtail & red snapper</i>	

NOODLES

NABE YAKI UDON	11.95
<i>Thick noodles in broth with tempura, shrimp, vegetables, egg, fishcake & chicken</i>	
NIKU UDON	9.95
<i>Thick noodles in a seasoned broth with beef & scallions</i>	
OYAKO UDON	8.50
<i>Thick noodles with vegetables, crab fish cake, mushroom, egg, chicken with noodle soup</i>	
SANSAI UDON	8.95
<i>Thick noodles with vegetables in a seasoned broth</i>	
TEMPURA UDON	10.50
<i>Thick noodles in a seasoned broth with shrimp & vegetable tempura</i>	
TEN ZARU SOBA	11.95
<i>Cold buckwheat noodles with side of shrimp & vegetable tempura</i>	
~ With vegetable tempura only	9.95
YAKI SOBA	8.50
<i>Japanese thin noodles stir fried with vegetables in a tangy soy-flavored sauce</i>	
~ Additional beef, chicken or shrimp	3.00
ZARU SOBA	8.50
<i>Cold buckwheat noodles served with seasonings & a light dipping sauce</i>	

DRINKS

COKE	1.95
DIET COKE	1.95
CLUB SODA	1.95
SPRITE	1.95
JUICE	1.95
<i>cranberry or orange juice</i>	

DESSERTS

GINGER CRÈME BRULÉE	7.00
MOCHI ICE CREAMS (2pc)	3.50
<i>green tea, mango or red bean, vanilla, strawberry or chocolate</i>	
ICE CREAM	3.50
<i>green tea or red bean</i>	

\$5 corkage/glassware fee per bottle

FREE PARKING IN REAR

Gift Certificates Available

Dine In

Carryout

Delivery

Catering

Party Trays/Boats