



4700 N. Kimball Ave. | (773) 961-8581

APPETIZERS

Veggies Egg Rolls	3.50
deep-fried seasoned vegetables	
Edamame (vegetarian)	3.95
bowl of steamed soybeans with salt	
Shrimp Shu Mai	4.95
steamed shrimp dumplings	
Pot Stickers	4.95
deep-fried or steamed chicken dumplings	
Veggie Pot Stickers	4.95
deep-fried or steamed vegetable dumplings	
Crab Rangoon	4.95
crabmeat, celery, cream cheese, sweet plum sauce	
Vegetables Tempura	6.50
assorted deep-fried vegetables	
Tri-Color Sashimi	6.95
6 pcs (2 pcs each of tuna, salmon, hamachi)	

SALADS

Cucumber Salad (vegetarian)	3.50
fresh cucumber, onions, carrots, in sweet dressing	
Seaweed Salad (vegetarian)	4.95
assorted seaweed, cucumber, in sesame dressing	
House Salad (vegetarian)	5.95
mix of green vegetables, tomatoes, carrots, avocado, in ginger dressing, topped with crispy wontons, sliced almonds	

SOUPS

Miso	2.95
tofu, seaweed, scallion in miso paste	
Tom Kha *	3.95
coconut soup with chicken, vegetables, or tofu, cabbage, straw mushrooms, green onions spiced with galanga root and lime juice. (Shrimp add \$1.00)	
Tom Yum *	3.95
hot and sour soup with chicken, vegetables, or tofu, straw mushrooms, tomatoes, green onions, cilantro seasoned with lemon grass and lime juice. (Shrimp add \$1.00)	

RICE BAR

Choice of: Chicken, Tofu, Vegetables, Mock Duck *
For Beef add \$1.00 Shrimp add \$2.00

Fried Rice	7.50
fried rice, egg, carrots, green onions	
Spicy Basil Fried Rice *	7.50
spicy fried rice, basil leaves, onions, bell peppers, hot peppers	
Curry Fried Rice *	7.50
spicy curry fried rice, carrots, onions, green peas, green onions	
Tango Mango Fried Rice	8.50
fried rice, egg, mango, pineapple, cashew nuts, green onions, bell peppers	

JAPANESE ENTREES

Includes: Miso Soup, House Salad, and Rice

Tempura Dinner	10.95
shrimp & vegetables tempura	
Chicken Teriyaki	11.95
grilled chicken marinated with teriyaki sauce	
Steak Teriyaki	13.95
grilled fillet mignon marinated with teriyaki sauce	
Salmon Teriyaki	13.95
grilled salmon with teriyaki sauce	

*** Most dishes can be made: *Mild ** Medium ***Spicy**

*** *Mock Duck: vegetarian meat alternative made from wheat gluten***

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NOODLE BAR

Choice of: Chicken, Tofu, Vegetables, Mock Duck *
For Beef add \$1.00 Shrimp add \$2.00

Pad Thai	7.50
stir-fried thin rice noodles, egg, bean sprouts, carrots, green onions, cabbage, crushed peanuts	
Pad See Eiw	7.50
stir-fried wide rice noodles, egg, broccoli, in sweet soy sauce	
Spicy Basil Noodles *	7.50
stir-fried wide rice noodles, basil leaves, onions, carrots, tomatoes, bell peppers, chili peppers	
Yaki Soba	8.50
stir-fried egg noodles, chicken, vegetables in tangy sauce	

ENTREES

Choice of: Chicken, Tofu, Vegetables, Mock Duck *
Beef add \$1.00 Shrimp add \$2.00
Substitute Brown rice add \$1.50

Pad Basil *	8.50
stir-fried basil leaves, carrots, onions, bell peppers [Chicken basil – ground chicken]	
Pad Cashew	8.50
stir-fried onions, celery, bell peppers, carrots, cashew nuts, pineapple	
Pad Garlic	8.50
stir-fried fresh garlic, carrots, green onions, bell peppers, black pepper	
00 Chicken (Double 00) *	8.50
deep-fried chicken, cooked in our top-secret chili sauce, with bell peppers, green peas, basil leaves	
Panang Curry *	8.50
panang curry, bell peppers, basil leaves, green peas	
Red Curry *	8.50
bamboo shoots, bell peppers, green peas, basil leaves in red curry sauce	
Seafood Combination Curry *	9.95
shrimp, squid, mussels, mixed vegetables in red curry sauce	

ROBATA GRILL

Chicken Satay	2.25
marinated chicken breast in light curry and topped with peanut sauce	
Chicken Teriyaki	2.25
marinated chicken breast topped with teriyaki sauce	
Honey Pork	2.25
marinated pork shoulder with sweet chili sauce	
Steak	3.50
grilled marinated steak with Thai herb sauce	
Garlic Shrimp	3.00
grilled shrimp with butter garlic sauce	
Bacon Scallop	3.00
scallop wrapped with bacon	
Pineapple Bacon	2.50
pineapple wrapped with bacon	
Asparagus Bacon	2.50
asparagus wrapped with bacon	
Asparagus	1.75
grilled asparagus brushed with butter and ponzu	
Cauliflower	1.75
Served with ponzu sauce	
Portobello	2.00
grilled Portobello mushroom with butter garlic sauce	
Tofu	2.00
grilled tofu served with sweet chili and ground peanut	
Zucchini	1.75
topped with peanut sauce	

ROBATA SET

Robata Set A	12.00
2 Honey Pork, 2 Chicken Satay, 2 Garlic Shrimp	
Robata Set B	13.00
2 Bacon Scallop, 2 Chicken Teriyaki, 2 Garlic Shrimp	

NIGIRI / SASHIMI

Premium sliced raw fish on rice / without rice			
Ebi shrimp	2.50	Ikura salmon roe	2.95
Ika squid	2.50	Maguro tuna	2.95
Kanikama crab stick	2.00	Sake salmon	2.95
Masago smelt roe	2.00	Smoked Salmon	2.95
Saba mackerel	2.50	Superwhite Tuna	2.95
Tamago sweet egg	2.00	Tako octopus	2.95
Hamachi yellowtail	2.95	Tobiko flying fish roe	2.95
Hotategai scallop	2.95	Unagi fresh water eel	2.95

VEGETARIAN MAKI

Avocado	3.95	Asparagus	3.95
Kappa cucumbers	3.95	Kampyo sweet Japanese gourd	3.95
Oshinko Japanese pickle	3.95	Shitake sweet mushroom	3.95
AA	4.95	AKA	4.95
asparagus, avocado		asparagus, cucumber, avocado	
Futo Veggies	5.95		
kampyo, oshinko, cucumber, shitake, avocado			
Ruk Veggies	6.95		
jalapeno, cilantro, cucumber, kampyo, oshinko, shitake, avocado			
Sweet Potato	6.95		
sweet potato, green onion, cream cheese, kabayaki sauce			
Veggie Tempura Maki	6.95		
asparagus tempura, scallion, sweet potato, spicy mayo, unagi sauce			

CLASSIC MAKI

Salmon Skin	4.95		
salmon skin, cucumber, unagi sauce			
California	4.95	Tekka	5.95
crab stick, avocado, cucumber		tuna	
Shiro	5.95	Sake	5.95
superwhite tuna, avocado		salmon	
Alaskan	5.95	Boston	5.95
salmon, cucumber, crab stick		tuna, avocado	
Spicy Cali Crunch	5.95		
crabmeat, avocado, cucumber, masago, spicy mayo, tempura crumb			
Spicy Shrimp	5.95		
shrimp, scallion, cucumber, avocado, spicy mayo			
Spicy Ebi Tempura	5.95		
shrimp tempura, spicy mayo, cucumber, scallion			
Unagi	6.95		
eel, cucumber, avocado, unagi sauce			
Spicy Salmon	6.95		
salmon, masago, cucumber, scallion, spicy mayo			
Spicy Salmon Crunch	6.95		
salmon, avocado, scallion, tempura crunch, spicy mayo, unagi sauce			
Spicy Scallop	6.95		
scallop, cucumber, masago, avocado, scallion, spicy mayo			
New York	6.95		
Fresh water eel, cream cheese, cucumber, avocado			
Philly	6.95		
smoked salmon, cream cheese, scallion, avocado			
Futo	6.95		
sweet egg, crabmeat, kampyo, oshinko, cucumber, shitake, avocado			
Spider	6.95		
soft shell crab, masago, avocado, spicy mayo, cucumber, scallion, unagi sauce			
Negi Hamachi	6.95		
yellowtail, scallion			
Crunchy Shrimp	7.95		
shrimp tempura, cucumber, scallion, masago, tempura crunch, spicymayo, kabayakisauce			
Spicy Tuna	7.95		
tuna, scallion, hot sauce			
Spicy Tako	7.95		
octopus, scallion, jalapeño, spicy mayo			

** Most maki rolls may be Hand Roll style by request**

CONTEMPORARY MAKI

Sakura	9.95
superwhite tuna, scallion, ginger, jalapeño, tempura crunch, kampyo, hot sauce, covered with red tobiko	
Summer	9.95
tuna, super white tuna, hamachi, jalapeno masago, cucumber, avocado, cilantro, spicy mayo, topped with chili oil and a splash of lemon.	
Bangkok	10.95
smoked salmon, unagi, avocado, scallion, jalapeño, tempura crumbs, hot sauce, kabayaki sauce	
Godzilla	10.95
shrimp tempura, cream cheese, masago, avocado, scallion, covered with tempura crunch, kabayaki sauce, wasabi mayo	
Dragon	11.95
shrimp tempura, cucumber, spicy mayo, wrapped with unagi, avocado, kabayaki sauce	
Green Hornet	11.95
tuna, yellowtail, cucumber, jalapeño, cilantro, hot sauce wrapped with avocado & wasabi mayo	
Rainbow	11.95
California roll wrapped around in shrimp, salmon, tuna, yellowtail, mackerel, unagi	
S.O.S.	11.95
Tempura fried: tuna, salmon, jalepeno, scallion cream cheese, cilantro & Sriracha, spicy mayo, wasabi mayo , and unagi sauce	
Midori	11.95
salmon, tilapia, avocado, scallions, spicy mayo, topped w/ seaweed salad	
Fire and Ice	12.95
shrimp, spicy mayo, cucumber, topped with salmon, avocado, unagi sauce & hot sauce	
Mount Fuji	12.95
soft shell crab tempura, unagi, cucumber, scallion, hot sauce, tempura crunch, wasabi mayo & unagi sauce	
Portage Park	12.95
tempura shrimp, cucumber, spicy mayo wrapped with salmon, unagi, avocado, topped with unagi sauce and roasted coconut	
Red Phoenix	12.95
tempura shrimp, cucumber, avocado topped with tuna, jalepeno, spicy mayo	
Red Samurai	12.95
unagi, crab stick, cucumber, avocado, wrapped around seared salmon, spicy mayo, topped with red tobiko	
Snow Leopard	12.95
unagi, green onion, avocado, tempura crumb wrapped with ebi shrimp, superwhite tuna, topped with red & black tobiko, unagi sauce	
White Tiger	12.95
spicytuna, avocado, cucumber, scallion, wrapped in seared superwhite tuna & wasabi tobiko	
Firework	13.95
spicy tuna, cucumber, wrapped w/ salmon, superwhite tuna & avocado. Topped with wasabi mayo and black tobiko	

SUSHI PLATTERS

Includes: Miso Soup (\$1– \$2 per substitution)

Sushi Platter A	11.95
5 pieces of Chef’s Choice sushi & California maki	
Sushi Platter B	13.95
6 pieces of Chef’s Choice sushi & California maki	
Sushi Platter C	15.95
7 pieces of Chef’s Choice sushi & California maki	
Sashi Mori	18.95
18 pieces of assorted sashimi & California maki	
Sushi & Sashimi Combo	19.95
5 pieces of sushi; 10 pieces of sashimi & California maki	

SIDEORDERS

Peanut Sauce	1.00	Steamed Rice	1.00
Sushi Rice	2.00	Brown Rice	2.50
Steamed / Fried Noodle	2.50		
Steamed Vegetables	3.50		

BEVERAGES

Soft Drinks (Coke, Diet Coke, Sprite, Orange, Ginger Ale)	1.00
Flavored Hot Tea	2.00
Lemonade	2.00
Thai Ice Tea or Thai Ice Coffee	2.50
Ice Tea (unsweetened)	2.00
Ice Green Tea	2.95