

Table, Donkey and Stick

2728 W Armitage Ave 60647-4206 · +17734868525 · Updated: Jan 14, 2026

[View online menu](#)



5 COURSE CHEF'S 5

Consumer Advisory

tartare mosaic, tobiko, karashi, soy, rice, crisp.

Scallop & Crab Motoyaki

Parsnip & Roasted Garlic Soup

lychee nage, brussels sprout leaves, charred chili oil.

Miso-blood Orange Bbq Duck Roulade

grilled scallion & pork belly stuffing, beluga lenits, sunchoke puree, duck tongue-optional foie grass.

Eight Presentations Of Chocolate

9 COURSE ICHIBAN 9

Consumer Advisory

sashimi "checkerboard", tobiko, karashi, soy, rice crispa.

Golden Tilefish/manila Clam

japanese smoked clam chowder emulsion, sweet potato, sea beans, bonito.

54 Wagyu Shortrib "on Bone", Black Trumpets

blackberry- sesame reduction, shiso

Grand Shellfish Melange

scallop & crab motoyaki, lobster thai curry natua, hawaiian prawn, fried oyster, pickled mussels, japanese cocktail sauce, wakame salad, squid ink "coral".

Parsnip & Roasted Garlic Soup

lychee nage, brussels sprout leaves, charred chili oil.

Miso-blood Orange Bbq Duck Roulade

grilled scallion & pork belly stuffing, beluga lenits, sunchoke puree, duck tongue-optional foie grass.

Lamb Loin Served Rare

pinot noir pickled grapefruit, lamb lardons, sausage, edamame, winter squash.

Cheese Course Of Exporatuer

japanese chestnut & gooseberry ornament.

Eight Presentations Of Chocolate
