

# Green Tea

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## APPETIZERS 17

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<b>Edamame</b>	<b>\$3.50</b>
steamed soy bean	
<b>Gomaae</b>	<b>\$4.00</b>
broiled spinach with sesame sauce	
<b>Oshinko</b>	<b>\$3.50</b>
japanese pickles	
<b>Ika Masako</b>	<b>\$4.75</b>
squid and flying fish egg	
<b>Ika Miso</b>	<b>\$4.75</b>
squid and special miso sauce	
<b>Fried Tofu</b>	<b>\$3.50</b>
crispy fried tofu with sesame sauce	
<b>Gyoza</b>	<b>\$4.25</b>
japanese steamed chicken dumpling	
<b>Shumai</b>	<b>\$4.25</b>
steamed shrimp dumpling	
<b>Wasabi Shumai</b>	<b>\$4.25</b>
steamed spicy wasabi pork dumpling	
<b>Baby Octopus</b>	<b>\$4.75</b>
marinated grilled baby octopus	
<b>Baby Octopus</b>	<b>\$4.75</b>
marinated grilled baby octopus	
<b>Soft Shell Crab</b>	<b>\$8.00</b>
crispy fried soft shell crab with ponzu sauce	
<b>Sashimi Appetizers</b>	<b>\$12.95</b>
2 pieces each of tuna, yellow tail, sake & white fish	
<b>Hirame Ponzu</b>	<b>\$5.50</b>
flounder in ponzu sauce	

<b>Sunsai Tako</b>	<b>\$4.75</b>
marinated octopus salad	
<b>Fried Baby Crab</b>	<b>\$6.00</b>
deep fried baby crab	
<b>Volcano</b>	<b>\$7.00</b>
baked scallop in spicy mayo teriyaki sauce	

## SUNOMONO / SALAD 12

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<b>Seaweed Salad</b>	<b>\$4.75</b>
marinated mixed seaweed salad	
<b>Cucumber Salad</b>	<b>\$3.25</b>
thinly sliced cucumber with sweet vinegar sauce	
<b>Jelly Fish</b>	<b>\$4.75</b>
marinated jelly fish	
<b>Tamago Su</b>	<b>\$4.75</b>
japanese omelete with masako, tobiko, ikura on top of a cucumber salad.	
<b>Kani Su</b>	<b>\$5.95</b>
crab and cucumber in rice vinegar sauce	
<b>Tako Su</b>	<b>\$4.75</b>
octopus & cucumber in vinegar dressing	
<b>Ebi Su</b>	<b>\$4.75</b>
cooked shrimp & cucumber in vinegar dressing.	
<b>Spicy Tuna Salad</b>	<b>\$5.50</b>
fresh tuna, scallion and avocado with choice of spicy mayo or spicy teriyaki sauce.	
<b>Spicy Salmon Salad</b>	<b>\$5.50</b>
fresh salmon, scallion and avocado with choice of spicy mayo or spicy teriyaki sauce.	
<b>Mixed Sunomono</b>	<b>\$7.50</b>
thinly sliced seafood and cucumber in rice vinegar sauce	
<b>Tiger Eyes</b>	<b>\$11.95</b>
grilled squid stuffed with smoked salmon, cucumber and marinated mountain carrot.	
<b>House Salad</b>	<b>\$3.00</b>
tossed salad with ginger dressing	

## RICE DISHES 5

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<b>Chirashi</b>	<b>\$14.95</b>
assorted raw seafood on sushi rice dressed japanese pickles	

<b>Tekka Don</b>	<b>\$14.95</b>
sliced fresh tuna on sushi rice dressed japanese pickles	
<b>Salmon Don</b>	<b>\$14.95</b>
sliced fresh salmon on sushi rice dressed japanese pickles	
<b>Unaki Don</b>	<b>\$16.95</b>
grilled sliced fresh water eel on rice dressed japanese pickles and house teriyaki sauce	
<b>Grilled Fish Dinner</b>	<b>\$14.95</b>
choice of saba or salmon. grilled fish served with salad and rice	

## SUSHI & SASHIMI SET 6

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<b>Sushi A</b>	<b>\$14.95</b>
tuna, salmon, ebi, white fish, tamago, half kappa & half special california maki	
<b>Sushi B</b>	<b>\$16.95</b>
tuna, salmon, ebi, white fish, tamago, saba, unagi & special california maki	
<b>Sushi C</b>	<b>\$19.95</b>
tuna, salmon hamachi, white fish, unagi, uni, ikura, tobiko, half spicy tuna & half special california maki	
<b>Sashimi A</b>	<b>\$22.00</b>
2 each of 7 variety of sashimi	
<b>Sashimi B</b>	<b>\$35.00</b>
3 each of 7 variety of sashimi	
<b>Sashimi Supreme</b>	<b>\$45.00</b>
4 each of the 7 variety of sashimi	

## SUSHI & SASHIMI 29

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<b>Sake</b>	<b>\$2.00</b>
fresh salmon	
<b>Tai</b>	<b>\$2.00</b>
red snapper	
<b>Hirame</b>	<b>\$2.00</b>
flounder	
<b>Suzuki</b>	<b>\$2.00</b>
stripped bass	
<b>Tako</b>	<b>\$2.00</b>
octopus	
<b>Ebi</b>	<b>\$2.00</b>
cooked shrimp	

<b>Saba</b>	<b>\$2.00</b>
mackerel	
<b>Ika</b>	<b>\$2.00</b>
squid	
<b>Kani</b>	<b>\$2.50</b>
king crab	
<b>Maguro</b>	<b>\$2.50</b>
tuna	
<b>Hamachi</b>	<b>\$2.50</b>
yellow tail	
<b>Albacore</b>	<b>\$2.50</b>
white tuna	
<b>Smoked Sake</b>	<b>\$2.50</b>
smoked salmon	
<b>Super White Tuna</b>	<b>\$2.50</b>
<b>Anago</b>	<b>\$2.50</b>
sea eel	
<b>Unagi</b>	<b>\$3.00</b>
fresh water eel	
<b>Tobiko</b>	<b>\$2.50</b>
flying fish roe	
<b>Wasabi Tobiko</b>	<b>\$2.50</b>
wasabi flying fish roe	
<b>Ikura</b>	<b>\$2.50</b>
salmon roe	
<b>Uni</b>	<b>\$4.50</b>
sea urchin	
<b>Mirugai</b>	
giant clam	
<b>Hokigai</b>	<b>\$2.50</b>
red clam	
<b>Hotategai</b>	<b>\$2.50</b>
scallop	
<b>Ama Ebi</b>	<b>\$2.50</b>
sweet shrimp	

<b>Toro</b>	fatty tuna	
<b>Tamago</b>	japanese omelet	<b>\$2.00</b>
<b>Kani Kama</b>	crab stick	<b>\$2.00</b>
<b>Spicy Tuna</b>	tuna, scallion, spicy sauce	<b>\$2.50</b>
<b>Spicy Scallion</b>	scallop, tobiko, spicy sauce	<b>\$2.50</b>
<b>MAKI &amp; ROLL</b> 43		
<b>Special California Roll</b>	snow crab, mayo, avocado with tobiko	<b>\$7.00</b>
<b>California</b>	snow crab, mayo, avocado sesame	<b>\$6.25</b>
<b>Spicy California</b>	snow crab, mayo, avocado tobiko with spicy sauce	<b>\$7.25</b>
<b>Tekka</b>	tuna roll	<b>\$4.75</b>
<b>Sake</b>	salmon roll	<b>\$4.75</b>
<b>Spicy Tuna</b>	tuna, scallion, kaiware and spicy sauce	<b>\$5.25</b>
<b>Spicy Sake</b>	salmon, scallion, kaiware and spicy sauce	<b>\$5.25</b>
<b>Kappa</b>	cucumber and sesame	<b>\$3.00</b>
<b>Avocado</b>	avocado and sesame	<b>\$3.50</b>
<b>Spinach</b>	spinach with creamy sesame sauce	<b>\$3.50</b>
<b>Asparagus</b>	asparagus and sesame seeds	<b>\$4.00</b>
<b>Kampyo</b>	marinated squash and sesame	<b>\$3.50</b>

<b>Oshiko</b>	<b>\$3.50</b>
pickled radish	
<b>Shitake</b>	<b>\$3.50</b>
marinated sweet black mushroom	
<b>Ume Shiso</b>	<b>\$3.50</b>
plum paste, cucumber and mint leaf	
<b>Natto</b>	<b>\$3.50</b>
fermented soybean roll	
<b>Negi Hamachi</b>	<b>\$5.75</b>
yellow tail & scallion inside-out	
<b>Spicy Hamachi</b>	<b>\$6.00</b>
yellowtail & scallion inside-out with spicy sauce	
<b>Unagi Q</b>	<b>\$5.75</b>
fresh water eel & cucumber inside out	
<b>Fbi Kyo</b>	<b>\$4.75</b>
shrimp, cucumber & avocado inside out	
<b>Salmon Skin</b>	<b>\$5.75</b>
baked salmon skin with kaiware, daikon & scallion	
<b>Smoked Sake</b>	<b>\$5.50</b>
smoked sake with cucumber and avocado inside out	
<b>Veggie Roll</b>	<b>\$4.95</b>
spinach, pickled radish, cucumber, kampyo & kobu inside out	
<b>Rainbow</b>	<b>\$12.00</b>
shrimp tempura, avocado and tobiko wrapped with tuna, salmon, yellow tail and shrimp	
<b>Alaska</b>	<b>\$6.50</b>
salmon, avocado with tobiko outside	
<b>Boston</b>	<b>\$6.50</b>
salmon, lettuce, cucumber avocado, tobiko and spicy sauce	
<b>Chicago Spicy Crazy</b>	<b>\$17.95</b>
tuna, salmon, white fish, white tuna, spicy sauce, avocado, cucumber in a giant triangle masago outside	
<b>New York</b>	<b>\$8.50</b>
bbq eel, crab cream cheese tobiko, avocado and cucumber	
<b>Philadelphia</b>	<b>\$6.50</b>
smoked salmon, cream cheese, cucumber & avocado	
<b>Caterpillar</b>	<b>\$12.00</b>
fresh water eel, cucumber wrapped with avocado outside	

**Negi Toro (8pcs)**

fatty tuna & scallion inside out

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**Spicy Scallop****\$6.50**

scallop, tobiko, kaiware daikon with spicy sauce

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**Futo Maki****\$8.00**

tamago, crab stick, cucumber, spinach & kampyo

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**Spider****\$6.95**

soft shell crab cucumber, avocado, kaiware, tobiko, scallion and spicy sauce

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**Spicy Tempura Roll****\$5.95**

shrimp tempura, tobiko, avocado, cucumber and spicy sauce

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**Dragon Roll****\$14.95**

fresh water eel, shrimp tempura, crab, cucumber & avocado

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**Jackie Roll****\$15.00**

shrimp tempura, avocado, tobiko, crab, cucumber & avocado wrapped with cooked shrimp outside

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**Spicy Tako****\$5.25**

marinated octopus, tobiko, kaiware

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**Ginger Sama****\$5.25**

saba ground with pickled ginger, scallion & mint leaf

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**Winter Polli****\$12.95**

ebi, crab, scallion, spinach, kabo, avocado, kaiware daikon & carrot wrapped with cucumber outside based miso sauce

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**Summer Roll****\$14.95**

ebi, unagi, crab, lettuce, avocado, cucumber, tobiko, scallion, kaiware daikon & spicy sauce wrapped with tofu sheet

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**Crunchy Roll****\$7.00**

spicy salmon wrapped with tempura batter

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**Daishiroi Maguro****\$11.00**

seared super white tuna on bed of shrimp tempura, avocado, cucumber roll, garnished with assorted tobiko finished with special soy.

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