

SUSHI SPECIALS WITH MISO SOUP

Deer Path Inn Sashimi | 20 pcs | 70

2 tuna, 2 salmon, 2 yellow tail, 2 octopus, 2 white tuna, 2 sea bass, 2 fluke, 2 white fish, 2 king crab, and 2 scallop

Sushi A | 7 pcs | 24

Tuna, salmon, white tuna, sea bass, shrimp, octopus, clam and California roll

Sashimi A | 8 pcs | 22

Tuna, salmon, octopus, fluke, white tuna, sea bass, shrimp and scallop

Nigiri Platter A | 24

1 shrimp, 1 smoked salmon, 1 king crab, 1 barbeque eel and 1 octopus, cucumber salad

Haro Maki (no rice) | 16

Yellow tail, tuna, salmon, avocado, carrot, scallions and asparagus wrapped in cucumber with Sunomono dressing

Red Diamond | 18

Spicy king crab with fish egg and scallions on top of rice, surrounded by pieces of tuna and topped with tempura crunch

Tekka Don | 24

Fresh tuna on a bed of sushi rice

Sushi B | 10 pcs | 35

2 tuna, 2 salmon, 2 yellow tail, 2 octopus, 1 white tuna, 1 sea bass and 1 spicy tuna roll

Sashimi B | 12 pcs | 30

2 tuna, 2 salmon, 2 octopus, 2 white tuna, 2 sea bass, 1 shrimp and 1 scallop

King Crab Maki (no rice) | 16

King crab, avocado, carrot and asparagus wrapped in cucumber with Sunomono dressing

Yellow Diamond | 3 pcs | 15

Spicy scallops with fish egg and scallions on top of rice, surrounded by pieces of salmon and topped with wasabi tobiko

Unagi Don | 20

Fresh water eel on a bed of sushi rice

Chirachi | 24

Assorted fish on a bed of sushi rice

SAKE

Pure/Junmai | 300ml | 18

Rice milled down to 70%

Clear color with subtle notes of green apple and sweet rice. Full-bodied, well-balanced with a hint of banana and fruit flavors.

Pure Dawn /Junmai-Gingjo | 300ml | 20

Rice milled down to 60%

Clear color with hints of orange peel and light floral notes and an underlying minerality. Fresh taste and well-structured with subtle notes of pear and Fuji apple. Creamy mouth feel and finishes soft-sweet to dry.

Pure Snow/Junmai-Nigori | 300ml | 18

Rice milled down to 70%

Cloudy, unfiltered color with an aroma of melon and notes of cucumber and a hint of pear. Powerful flavor with distinctive texture accompanied by notes of ginger, Asian pear and cantaloupe. Smooth, finishes soft-sweet to dry.

PureDusk/Junmai-Daiginjo | 300ml | 25

Rice milled down to 50%

Clear color with an aroma of bright pear and hints of green apple and an underlying minerality. Delicate structure with hints of fresh orange peel and cantaloupe. Medium length and a dry finish.

酒



S U S H I

AT THE

D E E R P A T H I N N

DEER PATH INN
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TUESDAY THROUGH SATURDAY, 5:00PM — 9:30PM

APPETIZERS

Edamame | 5
Boiled soy bean

Tuna Carpaccio | 15
Green onions and citrus sauce

Salmon Carpaccio | 15
Green onions and citrus sauce

SUNOMONO SALAD

Cucumber Salad | 6

Shrimp Salad | 12

King Crab Salad | 15

Japanese Seaweed Salad | 9

MAKI MONO

1 Spicy Tuna | 8.5
Spicy mayo, cucumber and green onion

2 Spicy Salmon | 8
Spicy mayo, cucumber and green onion

3 Spicy Scallop | 9
Spicy mayo, cucumber and green onion

5 Kappa Maki | 6
Cucumber, seaweed

6 Avocado Maki | 6
Avocado roll, seaweed

7 Vegetarian Maki | 7.5
Vegetable roll with asparagus, avocado and cucumber

8 Futo Maki | 5 pcs | 9
Crab stick, egg, mushroom, avocado, Kampyo and cucumber

9 California Roll | 7.5
Crab stick, fish egg, avocado and cucumber

10 Unagi Q Maki | 8.5
Barbequed fresh water eel and cucumber roll with scallions

11 Shrimp Tempura Maki | 8
Avocado, cucumber, scallions, fish egg and spicy mayo

12 Spider Roll Maki | 5 pcs | 10
Tempura soft shell crab, avocado, cucumber, scallions, fish egg and spicy mayo

13 Red Dragon Roll | 8 pcs | 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, tuna and eel sauce

14 Yellow Dragon Roll | 8 pcs | 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, salmon and eel sauce

15 White Dragon Roll | 8 pcs | 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, white tuna and eel sauce

16 Deer Path Inn Maki | 6 pcs | 10.5
King crab, avocado, cucumber and fish egg

17 Dragon Roll | 8 pcs | 15
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, eel and eel sauce

18 Green Turtle Maki | 8 pcs | 13.5
Unagi, cucumber, spicy mayo, scallion, topped with ebi shrimp, wasabi mayo and fish egg

19 Sumo Roll | 8 pcs | 16.5
Shrimp tempura, cream cheese, avocado, cucumber, fish egg, spicy mayo scallions, topped with tempura flakes, eel sauce and wasabi

20 Rainbow Roll | 15.5
California roll covered with tuna, salmon, yellow tail and white fish

21 Spicy Moonlight Roll | 13
Spicy tuna, avocado, covered with tempura flakes and spicy mayo

22 New York Roll | 9
Smoked salmon, cucumber, green onion and cream cheese

23 Mexican Roll | 5 pcs | 9.5
Tuna, salmon, jalapeño, spicy mayo, avocado, cilantro and fish roe

24 Tekka Maki | 6 pcs | 8.5
Fresh tuna roll with seaweed outside

25 Niki Hamachi Roll | 6 pcs | 10
Fresh yellow tail, green onions with seaweed outside

26 Rookie Roll | 6 pcs | 9
Steamed shrimp, cucumber, cream cheese avocado and spicy mayo

27 Special Eel Roll | 5 pcs | 12
Barbequed eel, king crab, scallion, avocado, cucumber, spicy mayo, tempura flakes and eel sauce

28 Crazy Roll | 5 pcs | 13
Tuna, salmon, super white tuna, scallion, avocado, cucumber and spicy mayo

SUSHI BY THE PIECE

1 Uni Sea Urchint | 5

2 Amaebi Sweet Shrimp | 4.5

3 Ebi Shrimp | 2.5

4 Hamachi Yellow Tail | 4.5

5 Hirame Fluke | 3

6 Hokigai Surf Clam | 2.5

7 Hotategai Scallop | 3.5

8 Ika Squid | 3

9 Ikura Salmon Roe | 3.75

10 Inari Soy Bean Cake | 2.5

11 Kani King Crab | 4

12 Kaki Oyster | 3.5

13 Maguro Tuna | 4

14 Nama Sake Fresh Salmon | 3.75

15 Saba Mackerel | 3

16 Sake Smoked Salmon | 3.5

17 Suzuki Sea Bass | 3

18 Madai Japanese Snapper | 4

19 Tako Octopus | 3

20 Tamago Egg | 2.5

21 Green Tobiko | 3.5

22 Orange Tabiko | 3.5

23 Masago Fish Egg | 3

24 Super White Tuna | 3.75

25 Quail Egg | 1

26 Unagi Fresh Water Eel | 3.5

