

# Ron of Japan

## Chicago's Most Authentic Japanese Steakhouse.

Brought to Chicago by Ron Shimosawa in 1970, Ron of Japan selects the best ingredients and cooks them in front of you at your table teppan style "grilled on an iron plate," so everything is always served hot, tender, and juicy  
- exactly the way you like it.

Teppan cooking is a centuries-old Japanese tradition practiced by Ron of Japan master chefs. They're artists whose agile hands move with a frenetic zip, zip. Course after course they perform, creating mouth-watering feasts for you to enjoy.

You'll dine surrounded by tradition and art. It's an atmosphere of elegance and informality. Ron's Chrysanthemum motif and crest symbolize the kiku, the ancient Japanese imperial crest.

The oil paintings are reflective of famous Japanese painting and prints.

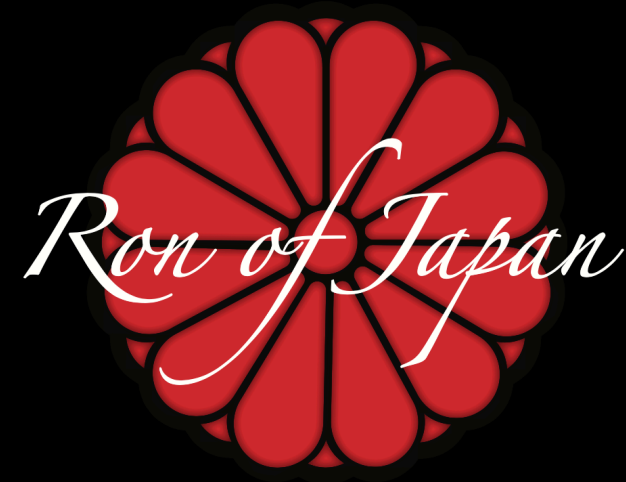
The floor-to-ceiling pillars, inspired by the central pillar found in traditional Japanese homes, bring happiness and good fortune to those within. Thank you for joining us. We wish you happiness and good dining in our house.

- Ron of Japan Family

Visit us at our other locations:

Northbrook  
633 Skokie Blvd.  
Northbrook, IL 60062  
847-564-5900

*When In Japan*  
Ron  
1-10-2 Sonezaki Shinchii, Kita-ku  
Osaka, Japan  
816-6344-6664  
[WWW.ROJFORDINNER.COM](http://WWW.ROJFORDINNER.COM)



## TAKE OUT MENU

Chicago  
230 E. Ontario St.  
Chicago, IL 60611

312-644-6500  
[WWW.ROJFORDINNER.COM](http://WWW.ROJFORDINNER.COM)



**"Domo Arigato"**  
**Thank You**

\*Prices are subject to change without notice.

## SUSHI ROLLS

### \*Ron of Japan Roll

Filet Mignon, Green Onion, Blue Cheese, Horseradish

### \*Rainbow Roll

Shrimp & Cucumber topped with Salmon, Tuna, Avocado

### King Crab Roll

King Crab, Mayo

### \*Salmon Lover Roll

Salmon, Cucumber, Avocado, Spicy Mayo

### California Roll

Shrimp, Cucumber, Avocado

### \*Spicy Tuna Roll

Tuna, Green Onion, Spicy Mayo

### Vegetable Roll

Lettuce, Cucumber, Avocado

### Asparagus Roll

Asparagus, Cucumber, Mayo

### \*Sumo King Crab Roll

King Crab, Cucumber, Tuna, Avocado, Spicy Mayo

### Volcano Roll

Spicy Tuna & Shrimp topped with Spicy Tempura Flakes in a Dragon Sauce

### Dragon Fire Roll

Tempura Shrimp & Cucumber topped with Tuna, Avocado, Spicy Tempura Flakes, in a Sweet Spicy Sauce

### Crunchy Crab Roll

Deep Fried Tempura Crab & Avocado in a Sweet Spicy Sauce

## SASHIMI

### \*Tuna Sashimi (Raw)

### \*Sirloin Sashimi (Raw)

\* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

## CHILDREN ENTRÉES

Per Person for children 10 and under.

7 Course Meal Served with • One piece of Shrimp Kogane-Yaki

• Chicken Soup • Fresh Garden Salad • Teppan Vegetables

• White Rice (Sub Beef Fried Rice, \$2.95) • Ice Cream

### Chicken

### \*Sirloin

### Shrimp

### \*Filet

## APPETIZERS

Shrimp Kogane-Yaki (2 Pieces)  
(4 Pieces)

### Lobster Tail

### Asparagus

### Edamame

### Shrimp Tempura

### Vegetable Tempura

### Calamari

### Scallops

### Chicken

### Beef Dumplings (5 Pieces)

### Bang Bang Shrimp (5 Pieces)

### Bang Bang Chicken

## SIDE DISHES

### Beef Fried Rice

### Chicken Fried Rice

### Vegetable Fried Rice

### Shrimp Fried Rice

### Salad

### Soup

### Brown or White Rice

### Teppan Vegetables

### Bean Sprouts

## SHOGUN DINNERS

7 Course Meal Served with

Chicken Soup • Fresh Garden Salad • Teppan Vegetables

• White Rice (Sub Beef Fried Rice, \$2.95) • Ice Cream

**Lobster Tail** - Sumptuously prepared and grilled by your personal chef in the classic Japanese style.

and

**\*Filet Mignon** - An aged cut of the world's most superb beef.

or

**\*USDA Prime New York Steak (16 oz)**

or

**\*Porterhouse Steak (24 oz)**

An 18% service charge will be added to all parties

## CROWN ENTRÉES

7 Course Meal Served with

• Two pieces of Shrimp Kogane-Yaki • Chicken Soup

• Fresh Garden Salad • Teppan Vegetables

• White Rice (Sub Beef Fried Rice, \$2.95) • Ice Cream

### Shrimp

### Scallops

### Lobster Tail

### Calamari

### Salmon

### Sea Bass

### Chicken Breast

### \*USDA Prime New York Steak (16 oz)

### \*Sirloin

### \*Ribeye Steak

### \*Filet Mignon

### \*Porterhouse Steak (24 oz)

## CROWN COMBINATIONS

7 Course Meal Served with

• Two pieces of Shrimp Kogane-Yaki • Chicken Soup

• Fresh Garden Salad • Teppan Vegetables

• White Rice (Sub Beef Fried Rice, \$2.95) • Ice Cream

**Create your own personal Crown Dinner**

**by combining two of the following great items:**

**Shrimp • Calamari • \*Sirloin • Scallops • Chicken**

• **\*Filet Mignon** 8.00 extra

• **\*Ribeye** 6.00 extra

## SEAFOOD COMBINATIONS

7 Course Meal Served with

• Two pieces of Shrimp Kogane-Yaki • Chicken Soup

• Fresh Garden Salad • Teppan Vegetables

• White Rice (Sub Beef Fried Rice, \$2.95) • Ice Cream

**Shrimp • Scallops • Calamari**

## VEGETARIAN ENTRÉES

5 Course Meal Served with

• Fresh Garden Salad • Teppan Vegetables

• White Rice • Ice Cream

### Asparagus Dinner

### Vegetable Dinner

### Tofu Dinner