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 Shinchi, Kita-ku
Osaka, Japan
816-6344-6664
WWW.ROJFORDINNER.COM

“Impressive with flair.”
Northbrook, ILL. 60059
847-564-5900
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

*Salmón 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

**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.

**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)**

**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

**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

An 18% service charge will be added to all parties