



SEAFOOD

TO SHARE

\*PETITE

Kusshi & Beasoleil oysters  
Argentine prawns  
Maine lobster  
68 USD

\*ORIENTAL PEARLS

Spanish bluefin toro & akami  
Japanese hamachi loin, Norwegian salmon  
imperial osetra caviar, Pacific king salmon ikura  
Hokkaido hadate uni  
625 USD

\*GRAND

Kusshi & Beasoleil oysters  
Argentine prawns  
Maine lobster, Mid-Atlantic scallop  
Alaskan king crab  
138 USD

\*DRY POT - Argentine prawns, Maine lobster, Canadian snow crab 78 USD

À LA CARTE

\*ARGENTINE  
PRAWN  
6 USD

\*KUSSHI & BEASOLEIL  
OYSTERS 5 USD  
+ UNI 8 USD  
+ IMPERIAL OSETRA CAVIAR 12 USD

\*SEA URCHIN  
Japan, Mexico &  
Santa Barbra, CA  
MARKET PRICE

ALASKAN KING CRAB  
steamed claw & salad  
128 USD

\*PETROSSIAN CAVIAR  
IMPERIAL BELUGA HYBRID 395 / OZ USD  
PRESIDENT OSETRA 210 / OZ USD  
IMPERIAL DAURENKI 145 / OZ USD

COLD

SMALL PLATES

HOT

MAINE LOBSTER SALAD  
sesame, avocado, onion, tomato, lettuce  
28 USD

\*SEAFOOD COCKTAIL  
oyster, scallop, uni, osetra caviar & vinegar gelee  
18 USD

\*AUSTRALIAN WAGYU TATAKI  
osetra caviar, cucumber, radish, garlic, peanuts & lemon  
28 USD

\*SPANISH BLUEFIN TORO TARTARE  
osetra caviar, wasabi root, cinnamon  
18 USD

\*JAPANESE A5 &  
AUSTRALIAN WAGYU TARTARE  
filet, osetra caviar, porcini, smoked sea salt, taro chips  
28 USD

\*FOIE GRAS & TUNA CANAPE  
spicy Spanish bluefin toro, scallion  
avocado, osetra caviar & house made bread  
26 USD

FOIE GRAS CHERRIES  
mousse, organic red beet & mango  
26 USD

\*HOLU DUCK  
breast, sous vide & plum sauce  
19 USD

CRISPY JAPANESE MIYAZAKI A5 WAGYU & UNI  
ribeye, oestra caviar, wasabi bean, tomato  
potato, onion  
28 USD

HOLU CRAB CAKE  
jumbo lump claw meat, onion & house made aioli  
25 USD

NORWEGIAN SALMON CROQUETTE  
avocado, panko, cheese & sesame  
14 USD

\*SPANISH EMERALD BLUEFIN TORO & UNI  
smoked salmon, uni, ikura  
foie gras, avocado & cream cheese  
28 USD

MID-ATLANTIC DIVER SEA SCALLOPS  
pan seared U-10, sweet vanilla  
28 USD

HOLU CHILEAN SEA BASS  
grilled filet, asparagus & sweet pepper  
38 USD



@HOLUCHICAGO

2101 S. JEFFERSON ST., CHICAGO IL 60616 (312) 291-8472

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.



## GRILL OMAKASE

For all omakase menus we kindly request that the entire table participate. Many thanks.

### SIGNATURE

\*KUSSHI or BEASOLEIL OYSTERS  
\*A5 RIBEYE CARPACCIO  
A5 WAGYU PHOENIX DUMPLINGS

•  
SHORT RIB STEW  
white rice

•  
\*FLIGHT  
A5 New York Strip  
Dry-Aged Ribeye  
Wagyu Zabuton  
Wagyu Skirt  
Wagyu Filet

•  
\*GALBI  
SESAME & GREENS

148 USD PER PERSON

### CLASSIC

\*IOWA FLIGHT  
Dry-Aged Ribeye  
Dry-Aged New York Strip  
Short Rib  
IOWA FARMS

•  
\*AUSTRALIAN FLIGHT  
Wagyu Filet  
Wagyu Zabuton  
Wagyu Culotte  
WESTHOLME FARMS

•  
\*IDAHO FLIGHT  
Wagyu Skirt  
Wagyu Flat Iron  
SNAKE RIVER FARMS

88 USD PER PERSON

### SURF & TURF

\*KUSSHI or BEASOLEIL OYSTERS  
\*SPANISH BLUEFIN TASTING w/ CAVIAR  
toro sushi & A5 wagyu & uni  
otoro sashimi | toro tostada | tuna tataki

•  
FOIE GRAS CHERRIES

•  
\*SOUTH AFRICAN JUMBO TIGER PRAWN  
\*1/2 AUSTRALIAN JUMBO LOBSTER TAIL

•  
\*FLIGHT  
Dry-Aged Ribeye  
Dry-Aged Spinalis  
Wagyu Culotte  
Wagyu Flat Iron

•  
U-10 SEA SCALLOP & SOBA  
MID-ATLANTIC

198 USD PER PERSON

## GRILL À LA CARTE

### PRIME

\*Short Rib 8 USD/OZ  
\*Galbi 45 USD/OZ  
marinated short rib  
sesame paste & greens  
IOWA FARMS

### DRY-AGED

\*NY Strip 12 USD/OZ  
\*Ribeye 14 USD/OZ  
\*Spinalis 8 USD/OZ  
IOWA FARMS

### AUSTRALIAN WAGYU

\*Culotte 9 USD/OZ  
\*Zabuton 9 USD/OZ  
\*Filet 14 USD/OZ  
WESTHOLME FARMS

### AMERICAN WAGYU

\*Skirt 9 USD/OZ  
\*Hanger 8 USD/OZ  
\*Flat Iron 8 USD/OZ  
\*Tongue Filet 8 USD/OZ  
SNAKE RIVER FARMS, IDAHO

### JAPANESE A5 WAGYU

\*Kyushu Ribeye 9 USD/OZ  
\*Kyushu Filet 23 USD/OZ  
\*Kyushu Ribeye Carpaccio 28 USD  
egg & rice ball  
MIYAZAKI

\*Honshu New York Strip 39 USD/OZ  
snow-aged super marble  
NIGATA

### SEAFOOD

\*Jumbo Lobster Tail 68 USD  
AUSTRALIAN  
\*Jumbo Tiger Prawn 28 USD  
SOUTH AFRICA

\*U-10 Sea Scallop 12 USD  
MID-ATLANTIC

### LAMB & PORK

\*Colorado Rack of Lamb 28  
\*Jamon Iberico  
De Bellota Secreto 8 USD/OZ

## ACCOMPANIMENTS

JAPANESE A5 WAGYU  
PHOENIX DUMPLINGS  
wagyu, scallion & celery  
28 USD

\*URCHIN DON  
California sea urchin, sushi rice  
ikura, quail egg & fumi furikake  
25 USD

AUSTRALIAN WAGYU  
OR MAINE LOBSTER FRIED RICE  
scallion, onion, egg & A5 wagyu fat  
18 USD

UNAGI DON  
eel filet, eel sauce, sesame, asparagus  
sweet pepper & house made pickles  
18 USD

MID-ATLANTIC  
U-10 SEA SCALLOP & SOBA  
buckwheat noodles, mussel broth  
25 USD

AUSTRALIAN WAGYU CUTLET  
BOWL OR SLIDER  
house made sauce & pickles  
39 USD

SHORT RIB STEW cabbage, tomato, carrot, jalapeño, celery & rice 18 USD



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