

## Kitchen Appetizer

Edamame	\$5
Pork Gyoza (6 pcs)	\$6
<i>Pan fried dumpling</i>	
Tempura Mix	\$8
<i>Deep fried shrimp and vegetables</i>	
Chicken Satay (4 pcs)	\$8
<i>Grilled chicken marinated in Thai herbs and served with peanut sauce</i>	
Fried Calamari	\$12
<i>Served with seafood sauce</i>	
King Crab Rangoon (4 pcs)	\$9
<i>Crab meat and cream cheese wrapped in wonton skin deep fried and served with sweet and sour sauce</i>	
Lettuce Wrap (Chicken \$10/Beef \$12)	
<i>Stir fried onion, Beef Pepper, Green onion, choice of Chicken or Beef with crispy rice sticks</i>	
Fried Shrimp Spring Rolls (4 pcs)	\$10
<i>Shrimp, Avocado, and Cilantro</i>	
Tempura Poppers	\$6
<i>Our version of jalapeno poppers stuffed with crab</i>	

## Appetizers (sushi bar)

Tuna Dumpling	\$7
<i>Tuna sashimi hammered flat. Then filled with spicy tuna, shrimp, and avocado. Balls up to look like a dumpling, drizzled with wasabi mayo and eel sauce and sprinkled with tobiko.</i>	
Walu	\$12
<i>In the same family as super white Tuna, the outside is crusted in a Japanese spicy seasoning. Served sashimi style, drizzled with yuzu sauce and topped with bean sprouts.</i>	
Yellowtail - Jalapeno	\$13
<i>Sliced yellowtail-caviar-jalapeno cilantro with yuzu sauce</i>	
Tuna Tataki	\$16
<i>Seared big eye tuna-onion-tomato-masago with ponzu sauce</i>	
Naruto	\$13
<i>Tuna, Salmon, Crab Stick, Avocado, caviar with chef's special sauce. Wrapped in cucumber</i>	
Tar Tar	\$14
<i>(Your choice of: Tuna/ Salmon/ Super white Tuna) Chopped with mango-tomato-cucumber-onion-caviar with chef's sauce</i>	
Beef Tataki	\$14
<i>Seared NY steak in special homemade sauce</i>	
Fresh Oyster	\$18
<i>(Half Dozen) with wasabi- cocktail sauce</i>	
Oyster Shooter	SM.P.
<i>Fresh oyster, caviar and quail yolk with house ponzu sauce</i>	
Uni Shooter	SM.P.
<i>Uni, caviar and quail yolk with house ponzu sauce</i>	

## Soups

Miso soup	\$2.50
<i>Soybean paste with tofu, scallion, and seaweed</i>	
Tom Yum Soup	\$5
<i>Spicy and sour with shrimp and vegetables</i>	
Hot and Sour soup	\$5
<i>Rich and tangy broth, silken tofu, bamboo shoots, and egg.</i>	
Tom Kha Gai	\$5
<i>Chicken, coconut milk, mushroom, lemongrass, galangal and Thai herbs</i>	

## Signature Rolls

Deerfield	\$16
<i>Tuna-Salmon-cucumber, wrapped in soy paper, yellowtail and crab meat on top with chef's signature sauce</i>	
Lobster Maki	\$24
<i>Lobster meat, apple and avocado, wrapped in soy paper, with eel sauce, yellow river and lobster sauce</i>	
Dragon On Fire	\$16
<i>Shrimp tempura inside, topped with salmon, white tuna, caviar, spicy mayo and eel sauce. Baked</i>	
Amazing Tuna	\$16
<i>Spicy yellowtail, cucumber, cilantro with seared tuna on top. Chili oil and yuzu sauce</i>	
Green Devil	\$17
<i>Shrimp tempura and eel inside wrapped in soy paper sliced avocado on top with eel sauce</i>	
Rocking Napalm	\$16
<i>Spicy super white Tuna Jalapeno cream cheese inside. Yellowtail and avocado on top with spicy lemon mayo and yuzu sauce.</i>	
Volcano	\$16
<i>Crunchy roll with spicy white tuna, jalapeno, cream cheese, avocado and crab meat. Wasabi mayo and Chef's spicy sauce</i>	
Angel Fest	\$16
<i>Deep fried spicy Tuna cream cheese avocado -asparagus-shrimp-cream cheese-soy paper with eel sauce and wasabi mayo</i>	
White Sox	\$15
<i>Spicy crab meat avocado, cucumber,cilantro, seared white tuna on top with yuzu sauce</i>	
Godzilla Roll	\$16
<i>Spicy crab meat, avocado, eel Tempura crunch on top, with eel sauce</i>	
Hawaiian Twist	\$15
<i>Shrimp tempura-pineapple inside, and seared spicy tuna wasabi tobiko eel and mango sauce on top</i>	
Bears	\$16
<i>Fried soft shell crab, cucumber inside, cooked shrimp, avocado, crunchy sweet potato on top, with eel and chef special sauce</i>	
Samurai Maki (6pcs)	\$12
<i>Tuna,super white Tuna, avocado, wrapped in soy paper, with lime juice and sriracha sauce.</i>	
Burr Ridge	\$15
<i>Shrimp tempura inside, blue crab meat, avocado, masago on top, with Eel sauce and wasabi mayo</i>	
Crunchy 2 in 1	\$14
<i>Salmon tempura and avocado inside. Spicy crab meat and tempura crunch on top with eel sauce</i>	
Mango Tango	\$14
<i>Tuna, mango, avocado, cucumber, crabmeat and mango sauce</i>	
Tuna Lover	\$16
<i>Smoked salmon and super white Tuna Tempura with avocado. Seared Tuna, sriracha, yuzu sauce and bean sprouts on top</i>	
Rainforest	\$16
<i>Spicy crab and avocado topped with walu and tuna drizzled with Yuzu sauce and sriracha and bean sprouts.</i>	

## Salad

House Salad	\$3
<i>Lettuce, tomato, carrot, and cucumber. Served with house ginger dressing.</i>	
Octopus Salad	\$7
<i>Seaweed Salad</i>	\$5
Wakama Salad	\$4
<i>(add Octopus for \$4)</i>	
Cucumber and seaweed, served with rice vinegar.	
Kani Salad	\$7
<i>Shredded crab stick, cucumber, caviar, and tempura crunch, serve with eel sauce, spicy mayo, and sesame seeds.</i>	
Avocado Salad	\$8
<i>Mixed organic greens, tomato, cucumber, carrot, avocado, and crispy noodle. Served with sweet chili dressing..</i>	
Ahi Tuna Salad	\$14
<i>Seared ahi tuna, mixed organic greens, tomato, cucumber, carrot, avocado, and crispy noodle. Served with ranch dressing.</i>	

## Nigiri & Sashimi

A La Carte, order by piece

Tamago (Egg Omelet)	\$1.5	Escolar (Super White Tuna)	\$3
Kani (Dab Stick)	\$2	Hamachi (Yellowtail)	\$3
Tai (Red Snapper)	\$2	Unagi (Fresh water eel)	\$3
Masago (Smelt Roe)	\$2	Sake (Fresh Salmon)	\$2.5
Ebi (Cooked Shrimp)	\$2	Smoked Salmon	\$3
Saba (Mackerel)	\$2	Hotategai (Scallop)	\$4
Suzuki (Seabass)	\$2	Maguro (Bigeye Tuna)	\$3
Tako (Octopus)	\$2.5	Amaebi (Sweet Shrimp)	\$5
Tobiko (Flying Fish Roe)	\$2.5	Uni (Sea Urchin)	\$6
Ika (Squid)	\$2.5	Toro (Fatty Tuna) (2pcs)	\$14
Ikura (Salmon Roe)	\$3		

## Sushi and Sashimi Platters

Chef choice, No substitutions

Sushi Ume	5 pieces of sushi and 1 Samurai maki	\$20
Sushi MatsU	9 pieces of sushi and 1 crispy eel maki	\$27
Sashimi Ume	12 pieces of sashimi	\$26
Sashimi MatsU	15 pieces of sashimi	\$33
Chirashi Don	Chef's choice of 12 pieces of sashimi on a bed of sushi rice	\$26
Tekka Don	12 pieces of Tuna sashimi on a bed of sushi rice	\$28
Sake Don	12 pieces of salmon sashimi on a bed of sushi rice	\$24
Unagi Don	10 pieces of Kobayaki eel on a bed of white rice	\$24
Sushi and Sashimi Combo	5 pieces of sushi, 9 pieces of sashimi and tuna roll	\$28

## Thai Entrees

with White Rice

Red Curry	(Coconut milk, basil,peppers, bamboo shoot.)	
Vegetable, Chicken or Tofu	\$13	
Beef	\$16	Shrimp \$19
Green Curry	(Coconut milk, basil, pepper, bamboo shoot, eggplant.)	
Vegetable, Chicken or Tofu	\$13	
Beef	\$16	Shrimp \$19
Massaman Curry	(Coconut milk, potato, onion, peanut.)	
Vegetable, Chicken or Tofu	\$13	
Beef	\$16	Shrimp \$19
Basil Sauce	Sauteed with onion, basil and bell pepper	
Vegetable, Chicken or Tofu	\$13	
Beef	\$16	Shrimp \$19
Ginger Sauce	Sauteed with ginger, mushrooms, scallion with onion and carrot	
Vegetable, Chicken or Tofu	\$13	
Beef	\$16	Shrimp \$19

## Party Trays

To go only, no substitutions

A. Nigiri & Roll's combo	\$80
<i>(Total 60pcs)</i>	
<i>20pcs Nigiri (Chef's choice)</i>	<i>1 Hot Sake Roll (8pcs)</i>
<i>4 California Roll (24pcs)</i>	<i>1 Chef's Special Roll (8pcs)</i>
B. Roll's Combo	\$90
<i>(Total 72 pcs)</i>	
<i>4 California Rolls (24pcs)</i>	<i>1 Red Dragon Roll (8pcs)</i>
<i>1 Crunchy 2 in 1 (8pcs)</i>	<i>1 Chef's Special Roll (8pcs)</i>
<i>1 Her Passion (8pcs)</i>	<i>1 Dragon Roll (8 pcs)</i>
<i>1 Rainbow Roll (8pcs)</i>	
C. All In One Combo	\$100
<i>(Total 96pcs)</i>	
<i>20pcs Nigiri (Chef's Choice)</i>	<i>1 Chef's Special Roll (8pcs)</i>
<i>16pcs Sashimi (Chef's Choice)</i>	<i>2 California Roll (12pcs)</i>

## Kids Meals

Under 10 only, Served with steamed rice and pork gyoza

A. Chicken Teriyaki	\$10	D. Beef Teriyaki	\$11
B. Salmon Teriyaki	\$11	E. Plain Udon with Butter	\$10
C. Shrimp Teriyaki	\$11		

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

🔥 Indicate Spicy

## Chef's Recommendations

Served with selected vegetables and steamed rice

Miso Glazed Red Snapper	\$21
<i>Grilled and served with sweet miso sauce</i>	
Ahi Tuna	\$25
<i>Pan seared Ahi Tuna in a homemade white wine sauce</i>	
Black Berry Salmon	\$21
<i>Marinated Norwegian salmon in a homemade black-berry sauce</i>	
Drunken Red Snapper	\$23
<i>Crispy Red Snapper fillet with sweet and sour sauce</i>	
Dao's Chicken or Sesame Chicken	\$15
<i>Breaded white meat chicken with broccoli</i>	
Asparagus Shrimp	\$19
<i>Jumbo shrimp, asparagus in butter sauce</i>	
Coconut Shrimp	\$19
<i>Crispy jumbo shrimp with coconut &amp; walnut</i>	
Sesame Shrimp	\$19
<i>Crispy jumbo shrimp with garlic in spicy sesame sauce</i>	
Salt and Pepper Shrimp	\$19
<i>Crispy Shrimp with onions, bell peppers, sprinkled with salt and pepper</i>	

## Teriyaki

Served with soup or salad with hibachi vegetables

New York Steak	\$24	Shrimp	\$22
Salmon	\$22	Chicken	\$16

## Mongolian Style

Sauteed green onion, onion, bell pepper

Beef	\$18
Shrimp	\$20
Chicken	\$16

## Noodles

Yaki Udon or Soba			
Vegetable or Chicken	\$13	Beef or Shrimp	\$15
Pad Thai			
Vegetable or Chicken	\$13	Shrimp or Beef	\$15
<i>Famous Thai noodle sautéed with egg, scallion, bean curd, and crushed peanuts</i>			
Kuay Tiew Ke Mao			
Vegetable or Chicken	\$13	Shrimp or Beef	\$15
<i>Sauteed flat noodles with egg, basil, broccoli, mushroom, scallion onion, pepper, and tomato.</i>			
Pad Si-Ewe			
Vegetable or Chicken	\$13	Shrimp or Beef	\$15
<i>Sauteed flat noodles with egg, broccoli, mushroom, scallion onion, and pepper in sweet Thai style sauce.</i>			

## Traditional Maki

Avocado Roll	\$4
Cucumber Roll	\$4
Sweet Potato Tempura Roll	\$4
A.A.C Roll	\$5
<i>Asparagus, avocado, and cucumber</i>	
Boston Roll	\$5.5
<i>Cooked shrimp, avocado, cucumber, and mayo</i>	
California Roll	\$5.5
<i>Crab stick, avocado, and cucumber</i>	
Tuna Roll	\$5.5
Salmon Roll	\$5.5
Salmon Skin Roll	\$5.5
<i>Baked salmon skin, cucumber, and eel sauce</i>	
Negi Hama Roll	\$5.5
<i>Yellowtail and scallion</i>	
Alaskan Roll	\$6.5
<i>Salmon, avocado, and cucumber</i>	
Tuna Avocado or Tuna Cucumber Roll	\$6.5
Salmon Tempura Roll	\$6.5
<i>Deep fried salmon, avocado, cucumber, and eel sauce</i>	
Spicy Crab Roll	\$6.5
<i>Shredded crab stick, crunch, and spicy mayo</i>	
Eel Avocado or Eel Cucumber Roll	\$7.5
Philadelphia Roll	\$7.5
<i>Smoked salmon, cream cheese, avocado, and caviar</i>	
Shrimp Tempura Roll	\$7.5
<i>Deep fried shrimp, avocado, cucumber, and eel sauce</i>	
Spicy Salmon Roll	\$7.5
<i>Chopped salmon, crunch, and spicy mayo</i>	
Spicy Tuna Roll	\$8.5
<i>Chopped tuna, crunch, and spicy mayo</i>	
Spicy Scallop Roll	\$8.5
<i>Chopped scallop, crunch, and spicy mayo</i>	
Spider Roll	\$9.5
<i>Deep fried softshell crab, avocado, cucumber, and eel sauce</i>	
Crispy Eel Roll	\$13
<i>Eel, avocado, cream cheese deep fried with eel sauce</i>	
Caterpillar Roll	\$14
<i>Eel and cucumber inside, sliced avocado on the top with eel sauce</i>	
Rainbow Roll	\$14
<i>Crab stick, avocado, cucumber inside, tuna, salmon, super white tuna, and yellowtail on the top</i>	
Dragon Roll	\$15
<i>Shrimp tempura inside, eel and avocado on the top with eel sauce</i>	
Red Dragon Roll	\$15
<i>Spicy tuna and avocado inside, tuna on the top with spicy mayo sauce</i>	
Mexican Roll	\$9.5
<i>Spicy tuna, cilantro, avocado, jalapeno, cucumber, tempura crunch</i>	



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Local  
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## Lunch Special

No Substitutions.  
Monday - Friday: 11 a.m. - 3:00 p.m.

## Sushi or Sashimi Special \$14

(Served with miso soup and house salad)  
5 Pieces of Sushi or Sashimi and 1 California roll, Chef's choice

## Maki Special

(Served with miso soup and house salad)  
Pick any 2 rolls (\$11) or any 3 rolls (\$14)

A.A.C Roll	Chicken Tempura Cheese Roll
Boston Roll	Alaskan Roll
Eel Avocado Roll	California Roll
Kani Tempura Roll	Eel Cucumber Roll
Salmon Roll	Spicy Tuna Roll
Salmon Tempura Roll	Spicy Salmon Roll
Shrimp Asparagus Roll	Spicy Crab Meat Roll
Salmon Skin Roll	Shrimp Tempura Roll
Tuna Roll	Sweet Potato Roll
Salmon Cheese Roll	Tuna Avocado Roll

## Rolls Combo \$15

(Served with miso soup or house salad)  
Pick 1 Regular roll from above, and 1 Signature Roll

Rainbow Roll, Dragon Roll, JB77, Crunchy 2 in 1, Volcano Roll, Mango Tango Roll, White Sox Roll, Fujiyama Roll, Hot Sake Roll, Red Dragon Roll

## Bento Box Special

(Served with miso soup, house salad, steamed rice, California roll and Pork Gyoza)

One item \$11 Two Items \$15  
Chicken Teriyaki, Beef Teriyaki, Salmon Teriyaki, Tempura Mix

## Dao Kitchen Specials

Served with miso soup and steamed rice

1. Dao's Chicken or Sesame Chicken	\$10
2. Mongolian Beef or Black Pepper Beef	\$12
3. Noodles (Excludes Rice)	
<i>Choice of Pad Thai, Ke Mao or Pad Si-ewe</i>	
Vegetable or Chicken	\$10
Beef or Shrimp	\$12
4. Curry	
<i>Choice of Green Curry, Reed Curry, Massaman Curry, Basil Sauce or Ginger Sauce</i>	
Vegetable or Chicken	\$10
Beef or Shrimp	\$12

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Daosushiandthai.com

### BURR RIDGE

Sushi, Thai & Japanese Steak House  
200 Burr ridge pkwy | 630-789-5888

### OKBROOK TERRACE, IL

Sushi & Thai  
17 W 512 22nd St | 630-279-2888

### ORLAND PARK

Daosushiandthai.com  
Restaurant & Bar  
DaoOrlandPark.com  
15200 94th Ave. | 708-673-9888

### SUSHI TRAIN

thesushitrain.com  
Japanese Restaurant  
ThesushiTrain.com | 815-886-1166  
70 S. Weber Rd, Romeoville