

STEEL

Restaurant & Lounge

STEEL SIGNATURE ROLLS

Firecracker spicy tuna, agedama, topped w/ a mix of avocado, surimi crab, spicy mayo, jalapeno	\$15	<input type="checkbox"/>	High Roller § tempura shrimp, avocado, surimi, topped w/ tuna, salmon, yellowtail pineapple pokē sauce	\$25	<input type="checkbox"/>
Cherry Blossom § salmon, avocado, tempura shrimp, cream cheese, soy paper, topped w/ tuna, eel sauce, spicy mayo, sriracha	\$20	<input type="checkbox"/>	Nagoya shrimp, avocado, jalapeño red onion topped with yellow tail , cilantro, sriracha	\$17	<input type="checkbox"/>
Zebra crab tempura, asparagus, avocado, cream cheese & soy paper	\$15	<input type="checkbox"/>	OMG shrimp temp, surimi crab, asparagus, topped w/ tuna, avocado & roasted jalapeño aioli sauce	\$19	<input type="checkbox"/>
Dragon California roll topped with eel, avocado & eel sauce	\$16	<input type="checkbox"/>	Tornado yellow tail, jalapeño, cream cheese, tempura fried, topped with sriracha	\$15	<input type="checkbox"/>
Oak Lawn spicy tuna, avocado & agedama, topped w/ shrimp, eel sauce, Japanese chili	\$16	<input type="checkbox"/>	Uptown tempura-fried snow crab, avocado, topped w/ spicy tuna, agedama, & vanilla wasabi sauce	\$16	<input type="checkbox"/>
Baked Crab snow crab, avocado, cucumber w/ spicy mayo & bonito flakes	\$14	<input type="checkbox"/>	Super Volcano § tempura surimi, avocado topped w/ baked salmon, shrimp, scallops, red onion, chillies, surimi in spicy mayo & eel sauce	\$25	<input type="checkbox"/>
Mt. Fuji shrimp tempura, avocado, cream cheese, topped w/ surimi crab, spicy mayo, sriracha, eel sauce	\$17	<input type="checkbox"/>	Volcano California roll w/ baked scallops or crawfish, spicy mayo	\$17	<input type="checkbox"/>
Summer § snow crab, salmon, tuna, avocado wrapped in cucumber, topped with ponzu	\$19	<input type="checkbox"/>	Land & Sea grilled shrimp, jalapeño, avocado & red onion, topped w/ beef tenderloin, sriracha	\$18	<input type="checkbox"/>
Sunshine Press § pressed rice, spicy tuna, topped w/ avocado, salmon, tuna and lemon	\$20	<input type="checkbox"/>	Tuna Tower rice, avocado, surimi crab & spicy tuna w/ honey-wasabi, spicy mayo & eel sauce	\$20	<input type="checkbox"/>

CLASSIC ROLLS

△ may be made HAND ROLL STYLE (1pc)

Alaskan Roll California Roll topped w/ salmon & avocado	\$15	<input type="checkbox"/>	Rainbow Roll slices of tuna, salmon, white fish around a California roll	\$17	<input type="checkbox"/>
California Roll △ Surimi crab mixed with spicy mayo, avocado and cucumber	\$9	<input type="checkbox"/>	Shrimp Tempura △ shrimp tempura, avocado, cucumber, with eel sauce	\$12	<input type="checkbox"/>
Philadelphia Roll △ smoked salmon, cream cheese & avocado	\$11	<input type="checkbox"/>	Cajun Roll △ crawfish & spicy mayo, sriracha	\$11	<input type="checkbox"/>
Spicy Salmon △ chopped salmon, agedama, sriracha, cucumber	\$10	<input type="checkbox"/>	Devil Roll tuna, cucumber, wasabi & yellow mustard, Japanese chili	\$10	<input type="checkbox"/>
Spicy Tuna Roll △ chopped tuna, avocado & spicy sauce	\$12	<input type="checkbox"/>	Hells Roll Tuna albacore, asparagus, spicy mayo, sriracha & Japanese chili	\$12	<input type="checkbox"/>
Spicy Yellow Tail △ yellow tail, scallions, cucumber & spices	\$12	<input type="checkbox"/>	Spider Roll △ soft shell crab, smelt egg, avocado, cucumber topped with eel sauce	\$12	<input type="checkbox"/>
Hawaiian Roll California Roll topped with tuna & avocado	\$15	<input type="checkbox"/>			

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NIGIRI & SASHIMI

	Sushi 2 pc	Sashimi 5 pc		Sushi 2 pc	Sashimi 5 pc
Yuki Gani <i>Snow Crab</i>	\$ 10 <input type="checkbox"/>	\$20 <input type="checkbox"/>	Hamachi <i>Yellow Tail</i>	\$ 10 <input type="checkbox"/>	\$20 <input type="checkbox"/>
Unagi <i>Eel - fresh water</i>	\$ 10 <input type="checkbox"/>	\$19 <input type="checkbox"/>	Sake <i>Salmon</i>	\$ 10 <input type="checkbox"/>	\$20 <input type="checkbox"/>
Anago <i>Eel - ocean</i>	\$ 7 <input type="checkbox"/>	\$14 <input type="checkbox"/>	Smoke Sake <i>Smoked Salmon</i>	\$ 9 <input type="checkbox"/>	\$18 <input type="checkbox"/>
Tamago <i>Cooked Egg</i>	\$ 6 <input type="checkbox"/>	\$12 <input type="checkbox"/>	Kobashira <i>Scallops</i>	\$ 7 <input type="checkbox"/>	\$14 <input type="checkbox"/>
Hirame <i>Flounder</i>	\$ 8 <input type="checkbox"/>	\$16 <input type="checkbox"/>	Suzuki <i>Sea Bass</i>	\$ 8 <input type="checkbox"/>	\$16 <input type="checkbox"/>
Tobiko <i>Flying Fish Roe</i>	\$ 8 <input type="checkbox"/>	\$16 <input type="checkbox"/>	Ebi <i>Shrimp</i>	\$ 9 <input type="checkbox"/>	\$19 <input type="checkbox"/>
Ikura <i>Salmon Roe</i>	\$ 9 <input type="checkbox"/>	\$14 <input type="checkbox"/>	Ama Ebi <i>Sweet Shrimp</i>	\$ 11 <input type="checkbox"/>	\$22 <input type="checkbox"/>
Saba <i>Mackerel</i>	\$ 7 <input type="checkbox"/>	\$14 <input type="checkbox"/>	Tai <i>Red Snapper</i>	\$ 11 <input type="checkbox"/>	\$22 <input type="checkbox"/>
Tako <i>Octopus</i>	\$ 7 <input type="checkbox"/>	\$14 <input type="checkbox"/>	Mebachi <i>Big-Eye Tuna</i>	\$ 10 <input type="checkbox"/>	\$20 <input type="checkbox"/>
Uzura <i>Quail Egg</i>	\$ 5 <input type="checkbox"/>	\$ 10 <input type="checkbox"/>	Shiro Maguro <i>Albacore Tuna</i>	\$ 9 <input type="checkbox"/>	\$20 <input type="checkbox"/>
Uni <i>Sea Urchin</i>	\$ 16 <input type="checkbox"/>	\$32 <input type="checkbox"/>	Toro <i>Fatty Tuna</i>	\$ 16 <input type="checkbox"/>	\$35 <input type="checkbox"/>

SPECIALITIES

Centrum Combo \$45

Chef selection
5pc sushi & 9pc sashimi

Deluxe Sushi Combo \$40

Chef selection
8pc sushi & tuna maki roll

Sashimi Combo \$45

Chef selection
5 types of sashimi, 3 ea

Beef Tataki \$18

thin medallions of lightly seared tenderloin,
jalapeño, sriracha, dressed with a
spicy garlic soy sauce

Escolar Tataki \$18

thin slices of whitefish, freso, sriracha
dressed with a yuzu-garlic vinaigrette

Yellowtail Tataki \$18

thin slices of yellowtail, freso, sriracha
dressed with a ponzu sauce

Tri-Color Asian Ceviche \$18

salmon, tuna, yellowtail with citrus,
freso & cilantro, with yuzu-garlic vinaigrette

Seaweed Salad \$9

seaweed & mushrooms in chili-sesame dressing

Tuna Tataki \$ \$20

seared tuna with ponzu sauce
and jalapeno

Salmon Tartar \$16

tower of chopped salmon, masago, garlic
sushi rice, avocado & quail egg yolk

Steel's Signature Uni Shot \$15 / \$20

uni with a mix of ponzu & sriracha, your choice of
sake, champagne or cognac topped with Quail
egg masago & green onions in a fresh lemon half

Squid Salad \$11

marinated squid & black mushrooms

Fresh Wasabi \$5

ground raw wasabi root