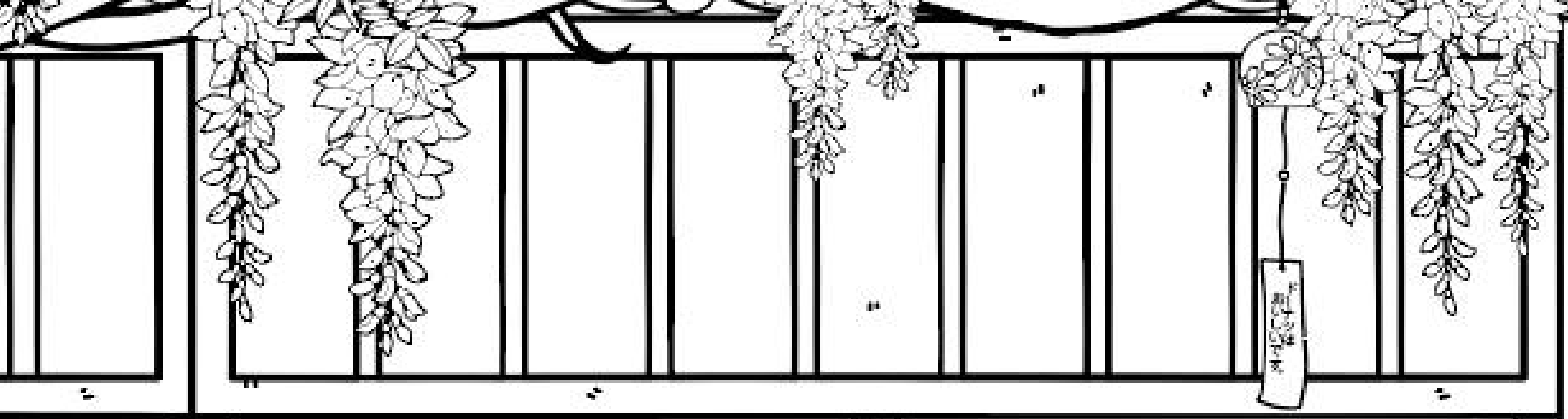




HOUSE OF TERIYAKI

OUR SIGNATURE RICE BOWLS WITH HOUSE-MADE TERIYAKI GLAZE

Signature bowls made with fresh, never-frozen chicken thighs marinated in our 11-spice marinade. Grilled & torched to perfection with house Teriyaki Sauce

CLASSIC TERIYAKI CHICKEN BOWL ★

Tender grilled chicken glazed in smoky-sweet teriyaki. 14.99

CLASSIC TERIYAKI TOFU BOWL

Crispy tofu coated in teriyaki glaze with a caramelized touch.14.99

SPICY TERIYAKI CHICKEN BOWL

Juicy chicken brushed with spicy teriyaki glaze for a fiery kick. 16.99

TERIYAKI SALMON BOWL ★

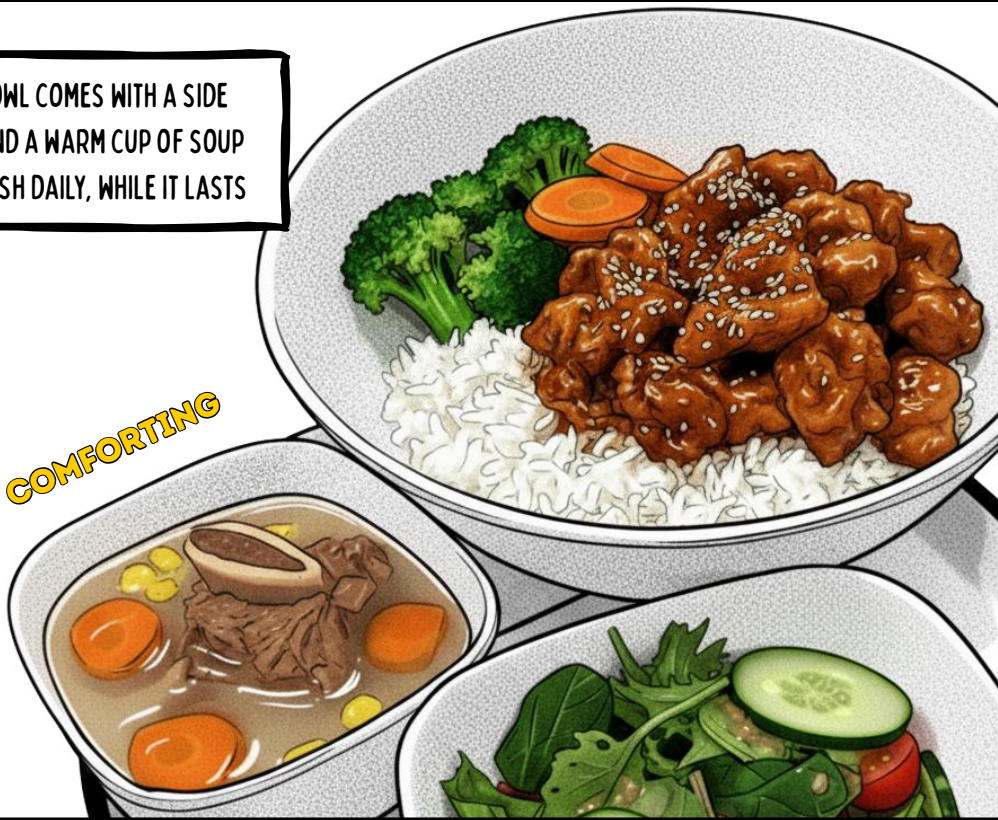
Fresh salmon seared and glazed in teriyaki with torched spicy mayo 18.99

ADD A FRIED EGG FOR \$1.99



EACH BOWL COMES WITH A SIDE SALAD AND A WARM CUP OF SOUP MADE FRESH DAILY, WHILE IT LASTS

COMFORTING



Customer's Favorite ★

APPETIZERS

START YOUR MEAL WITH BOLD, CRAVE-WORTHY BITES – PERFECT FOR SHARING OR SNACKING

POTATO CROQUETTE ★

Creamy mashed potato wrapped in a golden crust, drizzled with mayo and Japanese BBQ sauce 9.99



POTATO CROQUETTE

TAKOYAKI

Crispy octopus balls topped with savory sauce, mayo, & bonito flakes. 9.99



TAKOYAKI

MISO CUCUMBER SALAD

Chilled cucumbers tossed in a miso-sesame dressing finish with bonito flake and seaweed for a refreshing bite 7.99



CRISPY TOFU KIMCHI

CRISP KIMCHI TOFU SALAD

Crispy tofu tossed with napa kimchi and shredded cabbage in a zesty sesame dressing 8.99



MISO CUCUMBER SALAD

SWEET CHILI FRIES ★

Crispy fries tossed sweet chili glaze. 11.99 Add fried chicken +3.99

OLD SCHOOL TAIWANESE FRIED CHICKEN PLATTER ★

Boneless fried chicken, served with a side of fries. 14.99



MISO CUCUMBER SALAD

DAILY SOUP

Check with your server for our daily soup 3.99

WAGYU CURRY BOWL

RICH, COMFORTING JAPANESE-STYLE CURRY MADE IN-HOUSE WITH CARAMELIZED ONIONS, GROUND PORK AND BEEF FRIED SHRIMPS CARAMELIZED ONIONS, TOMATO AND COCONUT MILK

WAGYU CURRY DON

Ground wagyu beef simmered in aromatic curry, topped with rice and crisp greens. 14.99

FRIED CHICKEN CURRY DON ★

Crispy fried chicken over rice with our classic wagyu curry. 15.99

SPICY FRIED CHICKEN CURRY DON

Crispy fried chicken tossed in hot sauce and finished with wagyu curry. 16.99



TEPPANYAKI FRIED CHICKEN

SIZZLING HOT PLATES THAT CRACKLE, CARAMELIZE, AND FILL THE AIR WITH AROMA. SERVED WITH RICE AND CABBAGE

PINEAPPLE CHILI TEPPANYAKI ★

Sweet chili glaze with pineapple, hot sauce, and seasoned mayo, sprinkled with sesame. 17.99

VOLCANO TEPPANYAKI

Habanero hot sauce, furikake, and crunchy garlic topping 18.99

GARLIC SOY TOFU TEPPANYAKI

crispy tofu drizzled with garlic-infused Garlic Soy Chili Sauce 17.99



ONIGIRI

TWO HANDCRAFTED JAPANESE-STYLE RICE BALLS MADE WITH PREMIUM SUSHI RICE – PORTABLE, PLAYFUL, AND FULL OF FLAVOR.

SALMON MAYO ONIGIRI

8.99

TERIYAKI TOFU CRUMBLE ONIGIRI

8.99

SEASONAL ONIGIRI

Check with your server



SALAD BOWL

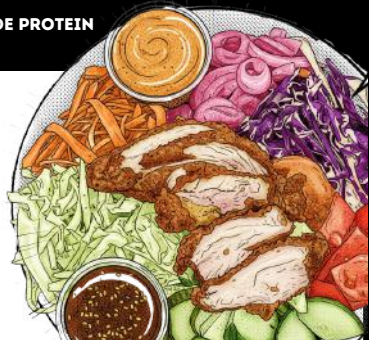
FRESH AND CRISP VEGETABLE TOPPED WITH FRESHLY MADE PROTEIN

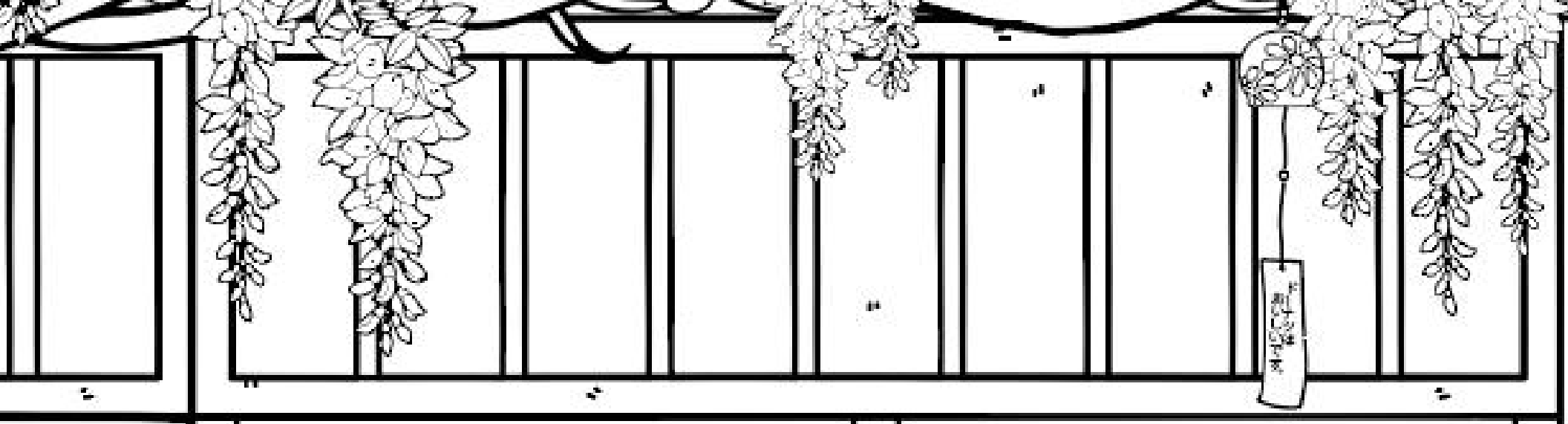
FRIED CHICKEN SALAD ★

Crispy chicken tossed with lettuce, cherry tomato, & cabbage in Japanese sesame dressing. 14.99

CRISPY TOFU SALAD

Crispy teriyaki tofu over mixed greens with Wafu sesame vinaigrette. 13.99







Lemon Blossom Lemonade



Flamingo Peach Lemonade



Ube Matcha Milk Latte



Strawberry Matcha Milk Latte



Purple Cloud Milk Latte



Vietnamese Càphê



Mango Jasmine Boba Tea



Filipino Ube Càphê



Brown Sugar Boba Milk

VIETNAMESE COFFEE

VIETNAMESE CÀPHÊ ★

8.49 | 8.99

Vietnamese brew mixed with sweet condensed milk

COCONUT CÀPHÊ

8.99 | 9.49

Vietnamese brew mixed with sweet coconut condensed milk

HANOI AFFOGATO

Iced Vietnamese Coffee topped with a scoop of vanilla ice cream and caramel drizzle

9.99

FILIPINO UBE ★

2d Ube sauce finish with milk foam and condense milk

milk latte 6.95 Càphê (Vietnamese Coffee) 8.99 | 9.49

FRESH STRAWBERRY

Fresh strawberry mix with milk and sweet condensed milk

milk latte 6.95 Càphê (Vietnamese Coffee) 8.99 | 9.49

OREO CHOCOLATE

Rich chocolate milk topped with Oreo Crumbs

Milk Latte 7.00 Càphê (Vietnamese Coffee) 8.25 | 9.75

MATCHA

KYOYO MATCHA

Imported Japanese Matcha powder mixed with choice of milk

milk latte 7.50 Càphê (Vietnamese Coffee) 9.49 | 9.99

UBE MATCHA

2d made fresh ube milk topped with hand mixed matcha latte

8.50

STRAWBERRY MATCHA ★

Fresh strawberry milk topped with hand mixed matcha latte

8.50

BOBA TEA & MORE

PEACH JASMINE GREEN TEA

Jasmine green tea meets sweet white peach, topped with chewy brown sugar boba. 7.50

MANGO JASMINE GREEN TEA ★

Jasmine green tea meets juicy mango, topped with delectable brown sugar boba. 7.50

JASMINE GREEN TEA

Imported Oolong / Jasmine tea handshake mixed with brown sugar boba. 6.50

OOLONG BLACK TEA

Imported Oolong / Jasmine tea handshake mixed with brown sugar boba. 6.50

TAIWANESE MILK TEA

Rich oolong tea roasted to perfection, blended with creamy milk and Brown Sugar Boba. 7.50

BROWN SUGAR MILK

Creamy whole milk swirled with brown sugar, finished with chewy brown sugar boba. 7.50

LEMON GREEN TEA

Premium Jasmine Green Tea brightened with fresh squeezed lemon. 6.50

PURPLE CLOUD STRAWBERRY MILK ★

Fresh strawberry milk topped with ube latte, whipped cream and a popstar. 9.50

BANGKOK THAI TEA

Aromatic Thai tea mixed with choice of milk or caphe

milk latte 7.25 Càphê (Vietnamese Coffee) 9.25 | 9.75

FRESH SQUEEZED FIZZLY LEMONADE

LEMON BLOSSOM FIZZ

Like sunshine in a glass! Fizzy lemon dances with fragrant butterfly tea and a hint of mint. 9.49

PINEAPPLE MOJITO

Muddled mint and fresh pineapple meet lime for a refreshing twist bubbly water 9.99

LAKESHORE SUNSET FIZZ

Chicago Sunset hues! Fizz with pineapple, cherry, orange & lemon. 9.99

MANGO LIMEADE FIZZ

Island vibes! Fizzy mango meets tangy lime for a tropical escape. 9.49

FLAMINGO PEACH LEMONADE ★

Pink like a flamingo! Peach fizz with a dragonfruit surprise! 9.49

HOT DRINKS

JASMINE HOT TEA

A premium blend of green tea infused with jasmine blossoms 4.99

S'MORE HOT COCOA

Rich and creamy blend of chocolate, marshmallows, and graham cracker crumbs, perfect for cozying up on a chilly day. 7.99

UBE HOT COCOA

Rich and creamy blend of chocolate, marshmallows, and graham cracker crumbs, perfect for cozying up on a chilly day. 7.99

TOPPINGS

BROWN SUGAR BOBA

Soft and chewy infused with brown sugar syrup



CRYSTAL BOBA

Sweet chewy boba made from Konjac



MANGO BURSTING BOBA

Juicy balls of Mango juice that pops in your mouth.



MANGO JELLY

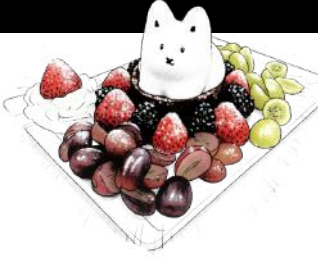
Mango flavor soft chewy jello made from coconut gel



DESSERTS

WIGGLE WIGGLE CAT BERRY MOUNTAIN

Rich chocolate cake topped with our signature Wiggle Wiggle Cat pudding, whipped cream, mixed berries, and pink glaze. Finish with a warm ganache pour — a sweet, heart-melting moment from 2d's love arcade. 16.99



MOCHI BANANA SPLIT

Two strawberry mochi donuts with jam and cream, topped with torched brûlée banana, berries, ice cream, and chocolate drizzle. A playful, colorful twist on the classic diner favorite. 14.99



2D MOCHI DONUTS

Handmade in-house with 2d's signature tofu mochi donut. Soft and fluffy texture — unlike any donut elsewhere.

EVERY CLASSIC TRIO

\$5 for 1 \$10 for 3 \$19 for 6

VELVET CROWN TOP DONUTS

\$7 for 1 \$16 for 3 \$29 for 6

VOTED BEST IN CHICAGO!





KID'S MEALS

AGE 12 AND UNDER

2d Claw Machine

1. CHOOSE YOUR MAIN

CHICKEN TENDER
7.99



TERIYAKI CHICKEN
7.99



MAC AND CHEESE
7.99



2. CHOOSE YOUR SIDE

FRUIT CUP



FRIES



POACHED BROCOLI



ADD A DRINK 4.99

CHOCOLATE
MILK



STRAWBERRY
MILK



UBE MLK



APPLE JUICE



\$1 PER PLAY
\$5 FOR 6 PLAYS

NO REFUND ONCE PURCHASE

GET A FREE CLAW
MACHINE TOCKEN WITH
EACH KIDS MEAL

PRIVATE PARTY AT 2D RESTAURANT

BOOK THE ENTIRE 2D RESTAURANT FOR YOUR NEXT EPIC CELEBRATION!



🍷AMAZING PARTY THAT EVERYONE LOVES

From crispy fried chicken sliders to a build-your-own boba tea bar, our menu is crafted to delight kids and adults alike

✅ No extra planning—just great food, great vibes

✅ You can even apply 50% of your rental fee toward food, beverage, and 2d workshops!



🍩 DONUT DECORATING
WORKSHOP



🎒 MAKE YOUR OWN
BACKPACK WORKSHOP