

IZAKAYA 居酒屋



Kinpira Gobo

きんぴら牛蒡

\$5

burdock root,
shichimi, sesame



Hijiki

ひじき

\$6

black seaweed,
carrot, konnyaku,
aburaage, sesame



Edamame

枝豆

\$5

furikake



Spicy Pickles

和風キムチ

\$4

carrot, cucumber,
radish, red pepper



Wakame Salad

茎若布の胡麻和え

\$6

green seaweed,
bean sprouts, sesame



Spinach Gomaae

法蓮草ごま和へ

\$7

baby spinach,
black sesame sauce



Miso Soup

味噌汁

\$6

white miso, enoki
mushroom, aburaage,
wakame, scallion



Oboro Tofu

おぼろ豆腐

\$12

kabocha dashi broth,
toasted buckwheat, rayu



Mentaiko Pasta

明太子パスタ

\$22

housemade bucatini,
creamy mentaiko sauce,
nori, shiso



Salmon Ochazuke

鮭茶漬

\$16

green tea dashi broth,
charred cucumber,
bubu arare, wasabi

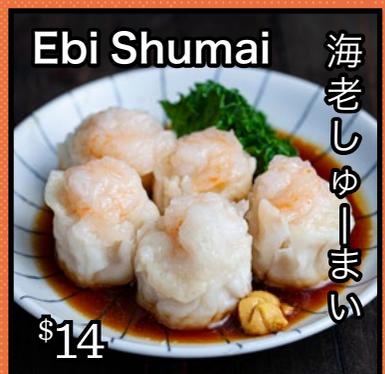


Chawanmushi

茶碗蒸し

\$18

mussels, shrimp,
roasted poblano pepper, trout
roe, tarragon oil



Ebi Shumai

海老しゅまい

\$14

steamed shrimp dumplings,
soy vinegar, spicy mustard

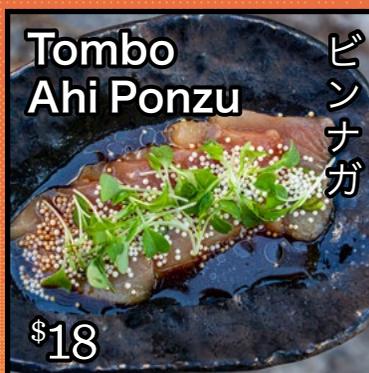


Tuna Guac

グワカモレ

\$18

tuna, mashed avocado,
soy sauce, wasabi olive oil,
sea salt flakes



Tombo Ahi Ponzu

ピンナガ

\$18

sliced Japanese albacore
tuna, yuzu nikiri shoyu,
rice puffs



FRIED 揚げ物



Mentaiko Fries

フレンチフライ

\$8

russet potatoes, mentaiko kewpie mayo sauce



Agedashi Tofu

揚げ出し豆腐

\$10

tensuyu broth, daikon, ginger, scallion



Nasu Dengaku

茄子田楽焼き

\$10

Japanese eggplant, sweet miso glaze, pickled cauliflower, sesame



Karaage Wings

手羽先の唐揚げ

\$14

soy chili vinegar sauce, red onion, scallion, lemon



Cod Kushiage

タラの串揚げ

\$14

tartar sauce, yuzu kosho pickles



Green Bean Shiraae

さやえんどう豆腐和へ

\$10

sesame tofu purée, pickled carrot, shio kombu



Torikatsu Sando

鶏カツサンド

\$16

milk bread, caramelized onion, persimmon katsu sauce, yuzu kosho pickles



GRILLED / PAN SEARED 焼き物



Gyoza

ギョーザ

\$9

pork and vegetable dumplings, soy vinegar, spicy mustard



Koji Cabbage

焼きキャベツ

\$12

shio koji-miso marinade, lemon, yuzu sauce



Tsukune

つくね

\$14

ground chicken thigh, bacon, kimchi, tare glaze, jidori egg yolk



Grilled Trumpet Mushroom

エリンギ茸地焼き

\$12

miso garlic butter, porcini furikake, thyme, lemon



Grilled Honeynut Squash

ハニーナッツ瓜地焼き

\$10

hishiso miso, nori, olive oil, lime



Shogayaki

豚にく生姜焼き

\$24

stir-fried Iberico pork, ginger-soy sauce, caramelized onion, beni shoga, white rice



Nikujaga

肉じゃが

\$20

braised brisket, konnyaku, collard greens, carrot, new potato



Sourdough Okonomiyaki

お好み焼き

\$16

bacon, kewpie mayo, katsu sauce, beni shoga, tenkasu



Saba Shioyaki

さば塩焼き

\$18

salt-broiled Norwegian mackerel, grated ginger, daikon



Wagyu Zabuton Steak

和牛ステーキ

\$32

shiro dashi glaze, black sesame yakiniku, shichimi togarashi

BUNS パン

Chashu

チャーシュー



\$12

slow braised pork belly, cucumber, scallion, kewpie mayo, black bean bbq sauce

Menchi Katsu

ミンチかつパン



\$12

pork and beef cutlets, lemon aioli, pea shoots

Curry

カレー



\$10

potato, carrot, onion, fukujin zuke, scallion

SASHIMI & CHIRASHI 刺身&五目ちらし寿司

Sashimi Moriawase

tuna, king salmon, Japanese fish (9pc) — \$30

Sashimi Deluxe

itamae's selection of tuna, salmon, and assorted Japanese fish (14pc) — \$45

Chirashi

itamae's selection of lean and fatty tuna, king salmon, Japanese fish, tamago, and ikura over seasoned sushi rice — \$50

Royal Chirashi

premium bara chirashi with all the fixings. includes an assortment of Japanese fish from Toyosu Market, plus uni, Japanese scallop, ikura, osetra caviar, and tamago — \$135

Tekkadon

sliced tuna, seasoned sushi rice, pickled jalapeño, tempura crisps, scallion, sesame seeds — \$30

Sakedon

sliced king salmon, seasoned sushi rice, pickled jalapeño, tempura crisps, scallion, sesame seeds — \$30

Unadon

grilled sweet and savory freshwater eel, takuan, seasoned sushi rice — \$30

SUSHI ROLLS 巻き寿司

Guac

tuna and avocado topped with king salmon, drizzled with wasabi olive oil and soy sauce (8pc) — \$20

Bloc Party

king salmon, avocado, cucumber, pickled jalapeño, topped with yellowtail, sesame seeds, chive (8pc) — \$20

Dragon

unagi and tobiko topped with avocado, sesame seeds (8pc) — \$18

Roasted Red Pepper

avocado, asparagus, braised shiitake mushroom, and fried garlic topped with roasted red pepper and wasabi olive oil (8pc) — \$14

Metapod

wasabi tobiko, tuna, avocado, spicy miso mayo sauce, sesame seeds (6pc) — \$12

Aka-Taka

tuna, fatty tuna, takuan, ikura, chive (5 jumbo pc) — \$27

Softshell Crab

fried jumbo soft shell crab, puffed rice, romaine lettuce, miso mayo sauce, sesame seeds (4 jumbo pc) — \$16

Wagyu

avocado and cucumber topped with A3 Japanese wagyu beef, garlic chive jalapeno sauce (8pc) — \$45

Spicy Crunchy Tuna

tuna, cucumber, pickled jalapeño, tempura crisps, spicy miso mayo sauce, sesame seeds (6pc) — \$12

Spicy Crunchy Salmon

salmon, cucumber, pickled jalapeño, tempura crisps, spicy miso mayo sauce, sesame seeds (6pc) — \$12

Shrimp Tempura Avocado

fried shrimp tempura, avocado, miso mayo sauce, sesame seeds (6pc) — \$10

Spicy Crab Tempura

shrimp tempura and cucumber roll topped with spicy crab salad (mentaiko, masago roe, spicy kewpie mayo sauce), sesame seeds (6pc) — \$16

California

kani surimi (imitation crab stick), avocado, cucumber, sesame seeds (6pc) — \$6

Avocado Cucumber

avocado and cucumber, sesame seeds (6pc) — \$5

Tuna Avocado

tuna and avocado, sesame seeds (6pc) — \$10

Salmon Avocado

king salmon and avocado, sesame seeds (6pc) — \$10

Yellowtail Avocado

yellowtail and avocado, sesame seeds (6pc) — \$10