

# 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