

居酒屋

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SUSHI, SASHIMI & MAKIMONO

SUSHI PLATTER	12 PIECES (Choose mix of any 3) tuna / prawn / salmon / spicy tuna	1425
SASHIMI PLATTER	12 PIECES(Choose mix of any 3) tuna / prawn / salmon / spicy tuna	1425
ASSORTED SUSHI, SASHIMI & MAKI	12 PIECES(Choose mix of any 3) california / katsu chicken / dyna / tuna / salmon	1325

A LA CARTE CLASSIC

(4 pieces)

TUNA SUSHI / SASHIMI		545 / 595
SALMON SUSHI / SASHIMI		595 / 695
SPICY TUNA SUSHI / SASHIMI 		545 / 595
PRAWN SUSHI / SASHIMI		545 / 545
SPICY TUNA ON CRISPY RICE CAKES 	Crispy, golden rice cakes topped with a flavorful mix of spicy tuna, creamy mayo and a hint of chilli	545
SESAME CRUSTED TUNA WITH WASABI MAYO	Seared tuna in a golden sesame crust, served rare with wasabi mayo	595

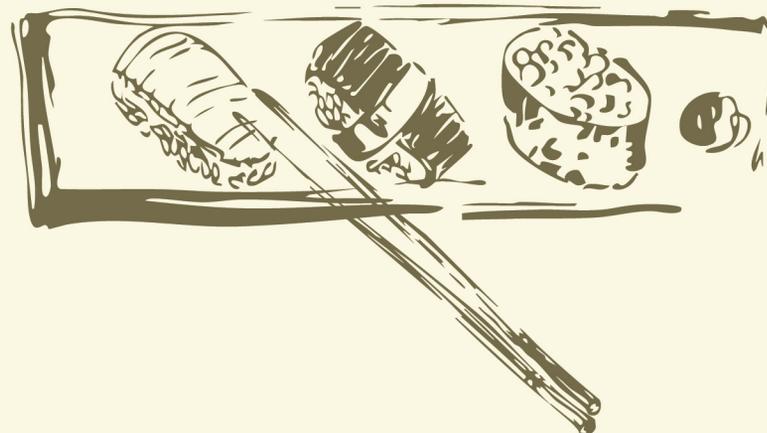
RAWS & SUSHI

SEARED BEEF TATAKI WITH BARBEQUE PONZU	Lightly seared, thinly sliced beef, drizzled with smoky barbecue-infused ponzu sauce and garnished with crispy garlic, scallions and chilli	395
HAMACHI CARPACCIO, YUZU SESAME SOY 	Yellow tail slices with umami-rich yuzu sesame soy, topped with microgreens and a hint of chili	795
SAKE CURED SALMON	Salmon slices cured in sake, served with citrus ponzu and pickled shallots	695
TUNA TATAKI WITH SPICY YUZU AIOLI 	Cured tuna served on a crispy wonton base	595

MAKIMONO

(4 / 8 pieces)

KAPPA MAKI	Cucumber and sesame roll with a hint of Japanese mayo	315 / 395
CRISPY SPICY AVOCADO 	A delightful combination of crispy texture and a spicy kick, complemented by creamy avocado and fresh iceberg lettuce	435 / 545
SPICY CALIFORNIA	A classic roll with shiitake, avocado and cucumber, wrapped in rice and seaweed, finished with a spicy mayo topping	380 / 475
SWEET POTATO TEMPURA 	Crispy sweet potato tempura rolled in rice and seaweed	380 / 475
CHILLI PEPPER MAKI 	Crunchy tempura peppers with cream cheese, togarashi and Japanese mayo	395 / 495
TRUFFLE MUSHROOMS AVOCADO 	California roll topped with creamy mushrooms, avocado and truffle oil	475 / 595
KATSU CHICKEN MAKI	Japanese breaded chicken with lettuce, roasted pepper and Japanese mayo, rolled in rice and seaweed	395 / 495
CALIFORNIA	A classic roll with crab stick, avocado and cucumber, wrapped in rice and seaweed	475 / 595
SPICY TUNA 	Tuna chunks tossed with spicy mayo, spring onion and a dash of ichimi powder	555 / 695
DYNA	Crispy tempura prawn roll with cucumber and Japanese mayo	555 / 695
TRUFFLE PRAWNS AVOCADO	This classic California roll features succulent prawns, creamy avocado, decadent boursin sauce and a drizzle of truffle oil	595 / 745
SPICY SALMON 	Scottish salmon, spring onion, ichimi powder and Japanese mayo	635 / 795
VOLCANO	Handtorched salmon, prawns & crab stick roll topped with warm, creamy chili sauce	635 / 795

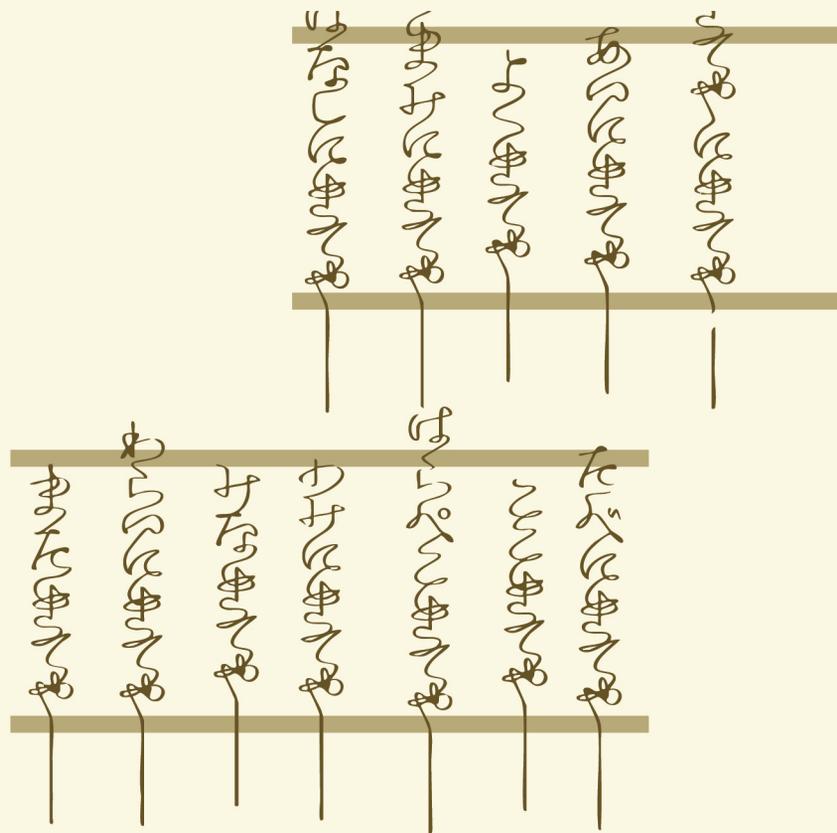


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YAKITORI & KUSHIYAKI

MISO EGGPLANT 🌱	Char-grilled eggplant glazed with sweet-savory miso, finished with sesame seeds and scallions	225
YAKI ONIGIRI 🌱	Japanese grilled rice cakes filled with savoury cream cheese mushroom filling	295
MUSHROOMS 🌱	Assorted mushrooms flame-grilled, glazed with tare and topped with sesame and scallions	295
ASPARAGUS (ON AVAILABILITY) 🌱	Char-grilled asparagus glazed with tare and finished with toasted sesame seeds	345
SHISHITTO PEPPERS (ON AVAILABILITY) 🌱🌶️	Grilled shishito peppers finished with sea salt and a splash of citrus for a smoky, vibrant bite	395
GRILLED CORN YUZU TOGARASHI BUTTER 🌱	Smoky grilled corn slathered in citrusy yuzu butter with a hint of togarashi, served in a foil pocket	395
TSUKUNE	Japanese-style mince chicken grilled on skewers, glazed with tare	345
TABASAKI WINGS	Char-grilled chicken wings marinated in sake, glazed with tare and cooked over open flame	345
YAKITORI CHICKEN	Tender chicken skewers grilled over open flame for a rich umami, smoky and authentic flavor	345
SALMON STEAK YAKITORI	Lightly charred salmon fillet grilled over open flame with a touch of yakitori tare	995
PORK BELLY	Tender pork belly grilled over robata flames and finished with a sweet-savory glaze	595
TENDERLOIN KUSHIYAKI	Juicy beef skewers grilled over open flame, seasoned with tare for a smoky, savory bite	595

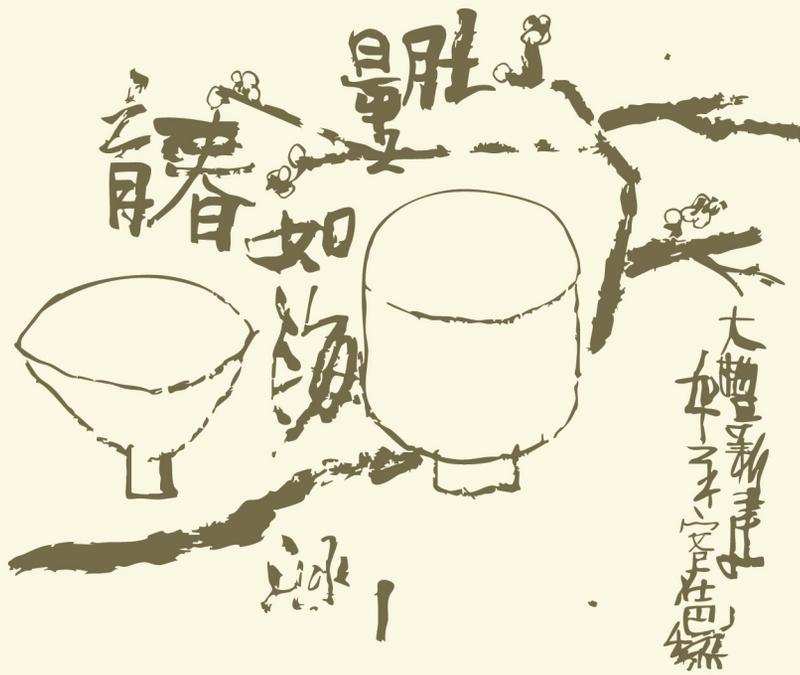
*AVAILABLE WITH REGULAR TARE AND SPICY TARE



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SMALL PLATES

CRISPY SOBA FRIES 🌱🌶️	Buckwheat dusted sweet potato matchstick fries	245
AGEDASHI TOFU 🌱	Golden-fried silken tofu served in a warm, umami-rich dashi broth, garnished with grated daikon & scallions	495
CHARRED EDAMAME 🌱	sea salt / spicy miso Edamame pods with a smoky finish, lightly tossed in flaky sea salt or chilli miso glaze	345 / 445
MISO BLACK COD	Black cod marinated in sweet miso and grilled on the robata until caramelized and flaky	1295
JUMBO PRAWNS	Succulent jumbo prawns grilled over open flame, infused with Japanese garlic butter	495
CHILLI MISO LAMB CHOPS 🌶️	Spicy miso-marinated New Zealand lamb chops, grilled to smoky, charred perfection	945



SHIBUI IZAKAYA

SILK MOON	A delightful dance of roku gin, lychee, and sparkling wine	795
TOKYO ORCHARD	A delectable concoction crafted with Roku gin, apple, and fiery ginger beer	1395
EAST ASIA AGAVE	Zesty sake martini with a refreshing twist of green tea, lemongrass, and agave	995
YUME NO NAMI	A tropical dream come true with this vibrant sake cocktail featuring passion fruit and coconut	995
GINGER NASHI SOUR	Sake-forward sour with a delightful twist of pear, amaretto, and zesty ginger	1050
UMAMI MAPLE	Single malt whisky with a delightful blend of maple, citrus, and cranberry notes. Smooth and bursting with flavor	1195
TALE OF MURASAKI	Inspired by the elegance of Japanese grace, this cocktail harmoniously blends Toki, Aperol, and passion fruit	1295
KAZE NO MORI	A smooth Toki whisky cocktail with coconut and crisp apple, reminiscent of a refreshing forest breeze	1495
THE HIBISCUS PETAL	A harmonious fusion of haku vodka, hibiscus, orange, and aromatic basil	1495
KYOTO ROSE	A meticulously crafted cocktail, harmoniously blending haku vodka, rose, and bittersweet Aperol	1495

SAKE

	BY BOTTLE	BY POT
HAKUSHIKA YAMADA NISHIKI HONJOZO	7800	1950
HAKUTSURU EXCELLENT JUNMAI	7800	1950
HAKUSHIKA HONJOZO NAMACHOZOSU	3600	
HAKUTSURU AWA YUKI SPARKLING	3800	
HAKUTSURU DAI GINJO	4900	
HAKUTSURU TOJI KAN	8500	
BORN GOLD	8500	
HAKUSHIKA YAMADA NISHIKI JUNMAI SILK	8500	
HAKUSHIKA YAMADA NISHIKI JUNMAI GENSU	9500	

SOJU & SOCHU

	BY BOTTLE
PUNTER SOJU PEACH (360 ML)	1800
GOOD DAY WHITE SOJU (360 ML)	3000

EAST ASIAN WHISKEY

TENJAKU	795
TOKI SUNTORY WHISKEY	795
AKASHI RED BLENDED WHISKY	995
AKASHI TOJI BLENDED	995
YAMAZAKURA FINE BLENDED	1095
IWAI	1095
HIBIKI JAPANESE HARMONY	1495
KAVALAN SINGLE MALT	1795
KAVALAN SHERRY OAK	1995
YAMAZAKI DISTELLE'S RESERVE	1995
YAMAZAKI 12 YO	2995
YAMAZAKI 18 YO	3195



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