

SMALL PLATES

EDAMAME.....\$8

Japanese sea salt

BABY GREEN SALAD.....\$12

mizuna, carrot-citrus dressing

UNI DEVILED EGG.....\$12

curry spice, chive, shiso

MISO SOUP.....\$8

house tofu, wakame, honshimeji mushroom

NIKKEI SCALLOP CEVICHE.....\$16

sashimi scallop, pickled persimmon, pine nuts, shiso oil

BLISTERED SHISHITO.....\$12

bonito mayonnaise, togarashi

TUNA TOSTADA*.....\$16

crispy nori, tuna tartare, avocado, pickled red onion, lime

GYOZA.....\$14

pork & chicken filling, soy dipping sauce (6 pieces)

SATSUMAIMO FRIES.....\$9

Japanese sweet potato fries, miso mayo

SHAKE'N KATO WINGS.....\$16

kaarage chicken wings (choice of ramen or fire spice blends)

MISHIMA SKIRT STEAK*.....\$18

robata yaki, seasoned with Japanese sea salt

TONKATSU

BERKSHIRE PORK RIBS.....\$18

8oz baby back ribs, curry spice, white kimchi, ponzu, Asian chimichurri

CHICKEN KATSU.....\$24

crispy panko-crust chicken thigh, sweet and savory curry sauce, pickled turnip

IZA CLASSICS

UNI PASTA.....\$23

uni, rock shrimp, shiso

HAMACHI KAMA (collar).....\$14

"kalbi" marinade, red miso crust, garlic aioli

A5 CUP NOODLE*.....\$38

sliced A5 tenderloin, pickled shishito, umami paste, soft-poached egg, shio tare

THE MOMO ROYALE.....\$20

double-patty burger, house-made bao bun, satsumaimo fries

RICE

YAKITORI DON*.....\$16

grilled chicken thigh, chicken tare, soft-poached egg

CHAHAN*.....\$22

stone bowl beef fried rice, wild maitake, soft-poached egg

TAMAKI GOLD....\$6

steamed short grain rice

SASHIMI

(garnished with myoga salad, pickled ginger, wasabi)

SHIMA AJI.....\$7

striped jack

AKAMI.....\$7

bluefin tuna loin

CHUTORO.....\$11

medium fat bluefin belly

OTORO.....\$13

fatty bluefin belly

MADAI.....\$7

snapper

TEMAKI

MOMO JR.....\$22

spicy octopus, tuna tartar, pickled daikon, nikiri

SCALLOP.....\$16

diver scallop, yuzu kosho, pickled onion, fried garlic

SHIO KOJI SAKE.....\$16

salmon, avocado mousse, salmon skin, ikura

KING CRAB.....\$26

king crab, ginger mayo, tempura shallot, lemon wedge

DONBURI

TUNA, TUNA, TUNA.....\$28

akami, chutoro, tartar, nikiri, myoga salad, wasabi

JEWEL BAKO.....\$38

Chef's selection of seasonal fish and caviar. myoga salad, pickled watermelon radish, pickled ginger, nori sheet



*Please be advised that consuming raw and undercooked food items may result in foodborne illness.

EXECUTIVE CHEF GENE KATO

カクテル
COCKTAILS

MONK'S JOURNEY \$16

chicago distilling ceres vodka, aloe liqueur, matcha, lime

BEFORE & AFTER \$16

broker's gin, manzanilla sherry, luxardo aperitivo, chamomile, lime

PAPER FORTUNES \$16

old overholt rye, espolon blanco tequila, port, oatmilk, chai, lemon

KEMURI SHOW \$17

wahaka mezcal, rice shochu, spicy maple, lime

WHITE LOTUS \$16

flor de cana rum, jasmine, cardamom, red clover bitters

MIKAN CHA \$18

glenmorangie scotch, broker's gin, orange szechuan shrub, orange bitters, bancha tea (served hot)

KABA OLD FASHIONED* \$17

evan williams bourbon, mars iwai whisky, turbinado, cherry bark and sarsaparilla bitters

HIGHBALLS

ROKU HIGHBALL \$13

shiso & ginger infused roku gin, toki water

TOKI HIGHBALL \$13

suntory toki whisky, toki water

HAKU HIGHBALL \$13

hibiscus infused haku vodka, toki water

***A 3% surcharge will be added to each guest check to ensure health and medical benefits for our valued team members

May 2022

グラスに注ぎます

SAKE

HONJOZO

DRY MOUNTAIN \$13

JUNMAI

ITAMI ONIGOROSHI \$13/500mL kettle \$52
served hot

KARAKUCHI PREMIUM DRY \$15

MIRROR OF TRUTH \$15

JUNMAI GINJO

BLACK DRAGON \$16

NAKAO'S SECRET \$15

BRIDE OF THE FOX \$17

JUNMAI DAIGINJO

DEMON SLAYER *onikoroshi* \$18

THE ONE WITH THE CLOCKS \$19

PEARLS OF SIMPLICITY \$20

HEAVEN & EARTH \$17

NIGORI

DREAMY CLOUDS *tokubetsu junmai nigori* \$16

THE BLUE ONE *junmai nigori* \$15

UMESHU

KIUCHI \$15

フライト
FLIGHTS

JAPANESE WHISKY
[1 OZ POUR]

DONYU SURU: AN INTRO \$28

*mars iwai
akashi blended
suntory toki*

NIKKA: BY JAPAN'S OLDEST DISTILLERY \$50

*from the barrel
coffeey grain
taketsuru pure malt*

GIN
[1 OZ POUR]

GIN SHOTTO: SILVERSHOT \$34

*ki no bi
nikka coffey
suntory roku*

SAKE
[1.5 OZ POUR]

MIZU TO MAI: WATER + RICE = SAKE \$27

*karakuchi premium dry (junmai)
nakao's secret (junmai ginjo)
dreamy clouds (nigori)*

THE FIFTY PERCENT: JUNMAI DAIGINJO \$31

*the one with the clocks
pearls of simplicity
demon slayer*

U(MAI)MI: EARTHY & RICH \$28

*black dragon
bride of the fox
heaven & earth*