**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

**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**

- **SHIMA AJI** $7
  Striped jack

- **AKAMI** $7
  Bluefin tuna loin

- **CHUTORO** $11
  Medium fat bluefin belly

- **OTORO** $13
  Tasty bluefin belly

- **MADAI** $7
  Snapper

**SASHIKI**

- **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

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

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**EXECUTIVE CHEF GENE KATO**
**COCKTAILS**

**MONK’S JOURNEY** $16  
chicago distilling cereus 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  
waheka mezcil, 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, bancho 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

**SAKE**

**HONJOZO**

**DRY MOUNTAIN** $13

**JUNMAI**

**ITAMI ONIGOROSHI** $13/500mL kettle $52  
erved 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** onikorosio $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

**FLIGHTS**

**JAPANESE WHISKY**

[1 OZ POUR]

**DONUYU SURU: AN INTRO** $28  
mars iwai  
akashi blended  
suntory toki

**NIKKA: BY JAPAN’S OLDEST DISTILLERY** $50  
from the barrel  
coffey 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

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

May 2022