

# SASHIMI

pickled ginger, wasabi, myoga salad

SHIMA AJI \$7  
striped jack mackerel

MADAI \$7  
snapper

HAMACHI \$6  
yellowtail

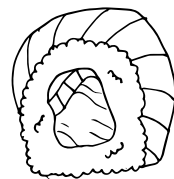
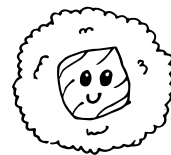
AKAMI \$7  
bluefin tuna loin

CHUTORO \$11  
medium fat bluefin belly

OTORO \$13  
fatty bluefin belly

ARCTIC CHAR \$6

ZUKE CHAR \$7



# DONBURI

TUNA, TUNA, TUNA \$28  
akami, chutoro, tartar, nikiri, myoga  
salad, wasabi

JEWEL BAKO \$38  
Chef's selection of seasonal fish and  
caviar, with myoga salad, pickled  
watermelon radish, pickled ginger,  
nori sheet

# TEMAKI

HAND ROLLS

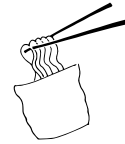
MOMO JR. \$22  
spicy octopus, tuna tartar, pickled  
daikon, nikiri

SCALLOP \$16  
diver scallop, yuzu kosho, pickled onion,  
fried garlic

SHIO KOJI SAKE \$16  
salmon, avocado yuzu mousse, salmon  
skin, ikura

KING CRAB \$26  
King crab, ginger mayo, tempura shallot,  
lemon wedge

# IZA CLASSICS



NEW WAVE TOKYO RAMEN \$24  
shoyu chicken broth, pork + chicken cashu, pickled  
menma, negi



FROM THE COALS  
red miso lamb chops (2pc) \$24



hamachi collar \$14  
MOMO ROYALE \$20  
double-patty burger, house-made bao bun,  
satsumaimo fries



NAGOYA STYLE  
TEBASAKI WINGS \$18  
sweet soy-pepper glazed wings, Belgium endive,  
ranchi sauce



UNI PASTA \$23  
uni, rock shrimp, shiso



SCALLOP \$16  
scallop, kabosu cherry blossom, pickled cherries,  
shiso

# RICE



K-TOWN JOGAE\* \$18  
rice cake, garlicky clams, xo sauce,  
perilla

CHAHAN\* \$22  
stone bowl beef fried rice, wild  
maitake, soft-poached egg

TAMAKI GOLD \$6  
steamed short grain rice

# TONKATSU

EBI KATSU DON \$26  
panko breaded tiger shrimp,  
sweet soy, scallion tartar  
sauce, pickled shishito

CHICKEN CURRY \$24  
crispy chicken thigh, sweet +  
savory curry sauce, pickled  
turnip

# SMALL PLATES

GYOZA \$14  
pork & chicken filling,  
soy dipping sauce  
(6 pcs)



MISO SOUP \$9  
shimeji mushroom, seaweed,  
scallion, tofu



EDAMAME \$8  
Japanese sea salt



CUCUMBER ALA BAGEL \$14  
shio koji dressed cucumber, smoked  
trout roe, robiolina, bagel spice,  
rispy salmon skin



TUNA TOSTADA \$16  
crispy nori, tuna tartare, avocado,  
pickled red onion, lime



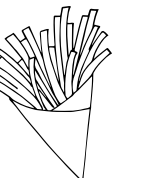
HAPPI SALADA \$12  
local greens, sunflower sprout,  
sunchoke, carrot dressing



RENKON HASAMI-AGE \$12  
sweet + spicy chicken and pork, lotus root,  
herb salad, shogun dressing



SATSUMAIMO FRIES \$9  
Japanese sweet potato fries,  
miso mayo



BLISTERED SHISHITO \$12  
bonito mayo, togarashi

