

IZAKAYA FOOD



SUSHI

SASHIMI 2pcs

Salmon / Tuna / Red Snapper 6

EBI Prawns and Salmon 8

GUNKAN 2pcs

Salmon Roses 6

Spicy Tuna 6

Yuzu Prawn 7

NIGIRI 2pcs

Small ball of sushi rice, wasabi paste smear, topped with raw fish

Avocado / Asparagus 6

Salmon / Tuna / Red snapper / Prawn / Unagi 6

HOSOMAKI 6pcs

Sushi rice wrapped with seaweed

Avocado / Cucumber / Asparagus 7

Salmon / Tuna / Prawn / Surimi crab 8

URAMAKI 8pcs

Seaweed wrapped with sushi rice

Rainbow 11

Rainbow 12

salmon, tuna, red snapper, tempura prawn, cucumber, avocado, ikura

California 12

salmon / tuna / prawn / surimi crab

Izakaya Red Dragon 12

tuna, avocado, asparagus, daikon

Black Garlic Salmon 12

salmon, avocado, black garlic, roasted garlic

Prawn Tempura Roll 12

tempura prawns, avocado, pickled onion

Unagi 12

eel, avocado, unagi sauce, sesame seeds

Mango Paradise 12

prawns, crab, salmon, avocado, mango

Shrimps Popcorn 15

prawns, avocado, honey miso mayo

Mt. Etna (fried) 16

salmon, tuna, surimi crab, hot etna lava

Wagyu Roll 16

wagyu beef, asparagus, avocado, black tobiko, yakiniku sauce

IZAKAYA FOOD



FUTOMAKI 6pcs

Thicker Maki sushi rice wrapped with seaweed

Marinade Tofu 12

onion, cucumber, avocado, tomato

Spicy Sumo Roll 13

prawn tempura, tuna, lettuce, cucumber, avocado, masago

Crispy Salmon Roll (*fried*) 16

salmon, avocado, cream cheese, unagi, spicy mayo

SUSHI COMBOS

All Vegan 16pcs 22

hosomaki avocado and asparagus, uramaki rainbow, futomaki marinade tofu

The Nigiris 14pcs 35

avocado, asparagus, salmon, tuna, red snapper, prawns, unagi

Makis! 21pcs 26

avocado, cucumber, asparagus, salmon, tuna, prawns, surimi

Chef's Selection 34pcs 49

nigiri, hosomaki, uramaki

IZAKAYA TOWER (3-4 persons) 90

4pcs sashimi, 4pcs nigiri, 4pcs Gunkan, 2 hosomaki rolls, 2 uramaki rolls,
4pcs bao buns katsu chicken and pulled pork, Ika-Furai fried calamari

IZAKAYA SNACKS

Edamame – salty or spicy 5

Crispy Tofu 5

Spring Rolls – Duck / Vegetables 2pcs 6

Pork Wontons 6pcs 9

Karaage Chicken 6pcs 9

Ika-Furai – fried calamari, wasabi mayo 16

SALADS

Spicy Kani Salad, surimi and tobiko 12

Udon Noodles Salmon and Avocado Salad, cabbage, red peppers and sesame seeds 14

POKE BOWLS

sushi rice, edamame, wakame and cucumber salad,
crispy and spring onions, sesame seeds mix, honey ponzu sauce

Crispy Tofu 15

Salmon 16

Tuna 16

Katsu of Chicken / Pork 17

IZAKAYA FOOD



GYOZAS

pan-fried and served with a tomato and sesame chutney

Shiitake, Tofu, Cabbage and Carrots 6pcs 12

Chicken 6pcs 12

Wagyu Beef 6pcs 15

Gyozas Mix Plate 12pcs 22

BAO BUNS

shredded salad, pickled cucumber and onions, hoisin sauce

Crispy Tofu 2pcs 9

Prawn Tempura 2pcs 9

Katsu Chicken / Pulled Pork 2pcs 9

STIR FRY NOODLES or RICE

Shiitake, Green Beans and Baby Corn 14

Calamari, Shrimps and Fresh Fish in Season 15

Pork 15

Beef 16

JAPANESE HAMBAGU BURGER 16

wagyu beef patty | pickled onions and cucumber | kimchi | hambagu sauce

skinny fries | wasabi mayo

KATSU OF CHICKEN / PORK CURRY 16

steamed rice

ROBATA GRILL

KUSHIMONO SKEWERS

Vegetables – eggplant, zucchini, onion and pepper, black garlic 11

Yakitori Chicken Thighs - spring onion, teriyaki glaze 12

Yakiton Pork Belly - bell pepper, sweet and sour glaze 12

Kushiyaki Beef Rump - green pepper, onion, yakiniku sauce 12

Miso EBI Prawns – red pepper, spring onion, misoyaki sauce 12

OPEN FIRE MAINS

Fireside Seabass – pickled radish, soy and lemon dressing 29

Grain-fed Beef Rib-eye Steak – nitsume 35

seasonal vegetables, skinny fries

SIDES

Wakame Salad 5

Cabbage Kimchi 5

Wasabi Salt Fries 5

Steamed Jasmine Rice 5

Egg Fried Rice 6

IZAKAYA FOOD



SWEETS

- Matcha and White Chocolate Cheesecake 6
- Miso, Sesame and Chocolate Brownie 6
- Apple and Mango Samosas – mochi mango ice-cream 9
- Izakaya Fruit Plate Omakase (for 2) 18

KIDS

- Temari Sushi Balls - 1pc of each - avocado, salmon, tuna, prawn 6
- Breaded Fish Goujons – fries 12
- Chicken Rocks – fries 12
- Beef Burger – fries 12
- Artisanal Ice-cream scoop 3.5

Items in Green are Plant Based

Ingredients are not all listed on the menu. Please inform us of any dietary requirements or intolerances.
Cross-contamination could occur since we are not an allergen-free kitchen.

Prices include VAT

