



IZAKAYA

OMAKASE chef's choice dinner for the table! 35/person •
beverage pairing 25

COLD

oysters	daily selection on the half shell	market price
hamachi sashimi	raw yellowtail with raw quail egg & ponzu	13
yukke	korean style beef tartare with raw quail egg	10
cucumber sunomono	vinegared cucumber salad with shrimp and wakame	8
hiya yakko	soft tofu by ota served chilled with condiments	5
kinpira	burdock & carrot salad with shoyu & sesame	7

HOT

agedashi tofu	deep fried tofu in sauce with condiments	7 •
kara-age	japanese style fried chicken	8
gyoza	handmade (wrapper, too!) pork dumplings	7
tonjiru	pork & miso stew with potato & daikon	7
kinoko chahan	wild mushroom fried rice with bacon & ginger	11 •
kimchi kara-age	breaded, deep fried kimchi	7 •
tantan udon	beef short rib curry gravy with udon noodles & egg	11
harumaki	duck spring rolls with lettuce & plum sauce	8
sake clams	manila clams steamed in sake with ginger & garlic	9
ochazuke	toasted rice soup with salmon, pickles, nori & tea	6 •

BASICS

otsumami	selection of drinking snacks	5
natto	fermented soy beans w/ mustard.	4 •
tsukemono	japanese pickles	4
kimchi	korean pickles	4
onigiri	rice ball. choice of pickled plum, negihama or salmon	3 •
yakionigiri	grilled rice ball	2 •
misoshiru	soy bean brand joorinji miso soup w/ ota tofu	3
rice	kokuho, kina's pop grows it	1 •

YAKIMONO from the grill.

salmon	9	beef hanger steak	4
shio-yaki saba salt-grilled mackerel	11	shiitake	3 •
chicken breast	4	button mushroom	3 •
chicken thigh	4	garlic	3 •
lamb "genghis khan"	4	tofu dengaku	4 •
pork "bara" wonderful belly...	4	isobeyaki mochi w/shoyu & nori	4 •

SOUP & NOODLES

udon	thick wheat noodles in hot soup	9 •
	with egg, mushroom, kamaboko, tofu, greens & green onion	
ramen	famous chinese noodles, pork & chicken soup	11
	with shoyu egg & chasyu!	
add ons:	crispy chicken thigh	4
	wakame (seaweed)	2
	kimchi greens	2
	smoked pork shoulder	3

SET MEALS

set meals include gyoza, salad & miso soup	
kinoko chahan set	wild mushroom fried rice with bacon & ginger 18
tantan udon set	beef short rib curry gravy with udon noodles 20
shio-yaki saba set	salt-grilled mackerel w/ rice 20

• available vegetarian / vegan (ask your server)... we serve all natural, hormone & antibiotic-free foods... some items may contain raw egg... 18% gratuity for parties of 6 or more..
\$12 corkage fee... **please**, no more than three credit cards per table... **we are:** julie bach matt bynum greg barlow liz coleman james davidson eric fritz anthony garcia gustavo garcia erik hanson adam kachman sean kollmorgen dan kunnecke liz oliver jim pianki miguel ramirez rikki russo jessi slavich kellen smith juan valencia ruth warren kana hinohara (service manager) john pickett (sous chef) ed ross (chef de cuisine)... **thank you so much**, gabe & kina!

BAR

FLIGHTS

sake		
daiginjo	nanbu bijin, hakuryu, chokaisan	30
junmai	mantensei, fukucho, yuki no bosha	16
niigata	hakuryu, matsunoi, kanbara	19
nigori	chokaisan, rihaku, hakushika	15
shochu		
basic	hakutake shiro, iichiko, shiranami	13
top shelf	gankotsuoh, towari, kurokame	18
wine		
sparkling	celebrate the holidays!	10

WINE by the glass

achard-vincent, clairette de die brut	10
patrick bottex, vin du bugey-cerdon, 'la cueille'	10
meyer-fonne, cremant d'alsace, brut extra	10
red wine	6
white wine	7
sparkling wine	9

BEER

draft sapporo - (16oz)	4
sapporo deluxe - lemon/lime/sapporo. big, with ice. enjoyable!	3
ft george 1811 lager - from astoria! (16oz can)	5
ninkasi total domination ipa (12oz)	4
lagunitas a little sumpin' sumpin' ale (12oz)	4
boulevard pilsner (12oz)	4
ayinger ur-weisse - eric's favorite wheat beer! (500mL)	7
deschutes jubelale (12oz)	4

JUICE WATER SODA

housemade sodas:	
ume, black pepper, ginger, fennel, genmai cream	4
san pellegrino sparkling water	3
apple cider, orange juice	3
hoji-cha (roasted green tea)	2