

APPETIZERS

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|---|-----|
| Edamame Salted or Spicy Edamame (V) | 30 |
| Shira Ae (V) Chilled and pressed Japanese tofu, asparagus with sesame sauce | 40 |
| Seaweed Moriawase Mozuku seaweed with shiragiku vinegar, miso marinated kaiso seaweed and sesame marinated fresh wakame | 50 |
| Izakaya Green Salad (V) Avocado, ice berg, wasabi soy dressing | 50 |
| Hamachi Usuzukiri (A) Thin sliced yellowtail, drizzled with ponzu, salted seaweed | 65 |
| Ebi Hotate Maki (S) (A) Pan seared Black tiger prawns, minced Hokkaido scallops and creamy butter sauce | 50 |
| Spicy King Crab (S) (A) Gratinated King Crab, togarashi kewpie mayonnaise, tobiko | 85 |
| Toro Arare Truffle infused tuna belly, elephant garlic, chopped ginger, crispy rice | 120 |
| Wagyu Salad (A) Quick seared Wagyu, wild aragula with sesame sauce | 55 |
| Izakaya Tacos – 3 pc each | |
| Salmon | 45 |
| Crab (S) (A) | 50 |
| Wagyu (A) | 55 |

GYOZA

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| Shishito Gyoza Chinese cabbage, pokchoy, crispy banana peppers | 40 |
| Tori Gyoza (A) Pan seared chicken dumplings, ponzu sauce | 45 |

CHIRASHI SUSHI

a big bowl of sushi rice topped with assorted fish and other ingredients.

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| Chirashi (S) Assorted sashimi on sushi rice | 190 |
| Bara Chirashi Marinated salmon and avocado on sushi rice | 170 |

Above chirashi accompanied with miso soup

IZAKAYA SIGNATURE SUSHI ROLLS

Uramaki style, creatively prepared and presented

| | |
|---|----|
| Spicy Vegetable (V) Yamagobo, takuwan, cucumber, asparagus, sesame | 50 |
| Vegetable California (V) Iceberg Lettuce, cucumber, pickled red pepper, avocado | 35 |
| Tempura Aspara (V) Tempura fried asparagus, cream cheese uramaki rolled in tempura crumb | 35 |
| Hokkaido (S) Scallop, avocado, dynamite sauce, flying fish roe | 85 |
| Alaskan (S) King crab, avocado, black flying fish roe, thinly sliced salmon | 85 |
| California (S) King crab, cucumber, flying fish roe, avocado | 60 |
| Izakaya Explosion (S) Tempura prawn, avocado, cucumber, sriracha sauce, garlic chips | 75 |
| Wagyu Kinoko Wagyu, oyster mushroom, enoki mushroom, asparagus, sour cream, teriyaki sauce. | 65 |
| Izakaya Uramaki Tuna, young yellowtail, thin slices of salmon, flying fish roe | 75 |
| Spider (S) Soft shell crab, avocado, Japanese mayonnaise, Alaskan crab | 75 |
| Dynamite Roll Spicy tempura tuna roll, Japanese sabayon, flying fish roe, teriyaki sauce | 65 |

IZAKAYA SUSHI AND SASHIMI PLATTER


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|--|-----|
| Izakaya Sushi Moriawase (S) 5pc nigiri, 1 maki roll | 150 |
| 7 pc nigiri, 2 maki rolls | 190 |
| Izakaya Sashimi Moriawase (S) 9 slices assorted sashimi | 135 |
| 12 slices assorted sashimi | 165 |
| Izakaya Sushi and Sashimi Moriawase (S) 3 pc nigiri, 5 slices assorted sashimi | 180 |
| 7 pc nigiri, 9 slices assorted sashimi | 320 |

IZAKAYA PREMIUM SELECTION

| | | | |
|---------------------------|------------------|---|---|
| | |  |  |
| | | Sashimi | 1pc Nigiri |
| Otoro Tuna belly | 3 slices | 75 | 60 |
| Uni (S) Sea urchin | 1 portion | 60 | 45 |


SASHIMI

Sashimi is a Japanese delicacy consisting of very fresh seafood dexterously sliced and presented in an artful manner. Accompanied by soy, gari and fresh wasabi.

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| | |  |
| | | 3 slices |
| Hotate (S) Hokkaido scallops | | 50 |
| Tako (S) Octopus | | 40 |
| Ko ika (S) Cuttle fish | | 45 |
| Tai Red snapper | | 45 |
| Hamachi Yellowtail | | 40 |
| Sake Salmon | | 40 |
| Maguro Tuna | | 40 |
| Shime Saba Marinated mackerel | | 50 |
| Amaebi (S) Sweet shrimp | | 55 |


NIGIRI SUSHI

Also called Nigiri zushi - An Oval shape hand pressed sushi with various toppings sushi Chefs go through extensive training to learn the art of making the best Nigiri sushi. Accompanied by soy, gari and fresh wasabi.

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| | |  |
| | | 1 Nigiri |
| Inari (V) Sweetened fried bean curd | | 25 |
| Kani (S) Crab | | 35 |
| Ebi (S) Tiger prawn | | 25 |
| Hotate (S) Hokkaido scallops | | 35 |
| Tobiko Flying fish roe | | 30 |
| Ikura Salmon roe | | 40 |
| Ko-ika (S) Baby cuttle fish | | 30 |
| Tai Red snapper | | 30 |
| Hamachi Yellow tail | | 30 |
| Sake Salmon | | 30 |
| Sake Aburi Seared salmon belly | | 30 |
| Maguro Tuna | | 30 |
| Unagi Grilled eel | | 30 |
| Shime Saba Marinated mackerel | | 30 |
| Amaebi (S) Sweet shrimp | | 30 |
| Tako (S) Octopus | | 30 |

TEMAKI SELECTION

A single large cone shaped hand roll with the seaweed on the outside and the Ingredients spilling outside from the wide end

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| | |  |
| Vegetable California (V) Bell pepper, cucumber, shredded ice berg | | 30 |
| Spicy Avocado (V) Ripe avocado, spicy mayonnaise | | 30 |
| Hotate (S) Hokkaido scallops, avocado | | 55 |
| Spicy Tuna Togarashi infused tuna, Japanese mayonnaise | | 45 |
| Sake Salmon | | 40 |

MENU



ROBATAYAKI

Robatayaki uses suzu salt, imported from the Noto peninsula in Japan. This unique, mineral-rich salt can only be produced by using the cleanest seawater in the region and by employing traditional methods. Its saltiness is rounded by acidity, bitterness and sweetness.

Robatayaki is served with Ponzu sauce, Teriyaki, Scallion chili sauce and Shichimi

| | | |
|--|--------|-----|
| Aspara(V) Asparagus | | 55 |
| Shitake (V) Fresh shitake | | 60 |
| Nasu Dengaku (V) (A) Eggplant sweet miso | | 60 |
| Gindara Misozuke (A) - Sweet miso marinated black cod | | 180 |
| Suzuki (A) - Glacier 51 tooth fish (sourced from sustainable waters) | | 160 |
| Sake (A) - Salmon | | 130 |
| Ebi (S) (A) - Black tiger prawn | | 140 |
| Ishe Ebi (S) (A) Canadian lobster | | 210 |
| Hitsuji (A) - Lamb chops | | 160 |
| US Prime Black Angus – Tenderloin | | 140 |
| Wagyu | 180 gm | 320 |
| | 360 gm | 460 |

ON SKEWERS

| | |
|---|-----|
| Negima (A) – Chicken and leek | 90 |
| Wagyu Kushi Yaki (A) Japanese beef | 150 |
| Robatayaki Assorted Patters (A) (S) — chef's selections | |
| Small | 130 |
| Regular | 190 |

TEPPANYAKI

Customize your own menu by choosing from the main and the staple or go for a teppanyaki set menu curated by our chefs. Teppanyaki preparation is served with ponzu, chilli pepper, sesame sauce and shichimi.

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| Yasai Itame (V) Assorted vegetables | 60 |
| Tofu Bataryaki (V) Tofu garlic, soy | 75 |
| Sake (A) Salmon, soy butter sauce | 165 |
| Suzuki (A) Glacier 51 tooth fish teriyaki (sourced from sustainable waters) | 170 |
| Ebi (S) (A) Prawns, garlic, soy | 150 |
| Ishe Ebi (S) (A) Atlantic lobster, garlic, soy | 170 |
| Tori Moyashi Yaki (A) Corn – Fed chicken, bean sprouts | 75 |
| Hitsuji Shogayaki (A) Lamb chops, soy, pepper | 110 |
| US Prime Black Angus – Tenderloin | 180 gm 150 |
| Wagyu | 180 gm 320 |
| | 360 gm 460 |

AGEMONO

Karaage and Tempura

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|--|-----|
| Yasai Tempura (V) (A) Assorted vegetable | 55 |
| Rock Shrimp Tempura (S) Prawns, spicy mayonnaise | 95 |
| Atlantic Lobster Gratin (S) Togarashi infused lobster gratin | 210 |
| Tori Katsu Crispy fried chicken, soy and ginger | 80 |
| Ebi Tempura (S) (A) Prawn | 75 |

STAPLES

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|--|----|
| Tori Yaki Soba Soba noodles with chicken, tonkatsu sauce | 60 |
| Tori Yaki Udon Udon noodles with chicken, tonkatsu sauce | 60 |
| Yaki Meshi Teppanyaki vegetable fried rice | 60 |

SIDES

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|---|-----|
| Gohan (V) Japanese sticky rice | 25 |
| Miso Shiro Miso soup, wakame, tofu, spring onion | 25 |
| Spicy Wagyu Miso Ramen (A) Spicy, hot miso ramen, Japanese beef | 100 |

DONBURI

Donburi is a Japanese term for rice bowl. However, it also popularly refers to a bowl of cooked rice with Fish, Meat or Vegetables steamed together and served on top of the rice.

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|--|-----|
| Kinoko Donburi (V) Shitake, shimeji, enoki and boletus | 95 |
| Una Don (A) BBQ grilled eel | 120 |
| Tori Katsu Don (A) Panko crumbed sweet soy braised chicken | 100 |
| Gyu Don (A) Ginger, soy, wagyu | 140 |

All donburi are served with miso Soup

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) - Vegetarian, (N) - Contains Nuts (S) - Contains Shellfish, (A) - Contains Alcohol



Sake Expert & Wasabi Girl

Meet Izakaya's friendly Wasabi Girl and knowledgeable Sake Expert.

Experience the bubbly enthusiasm of the Wasabi Girl, as she prepares fresh wasabi at your table, recommends the tastiest sushi and perhaps even reads your fortune as you eat. Play the sake game with the Sake Sommelier learn about different types of Japanese rice wine and taste some delicious sake samples.

IZAKAYA OMAKASE SPECIAL

7-course set menu

HANA 450
SAKURA 650 premium

Zensai

Crafted appetizer, a thoughtful beginning to your experience

Sushi and Sashimi

Sushi and sashimi selection
(3 sashimi - 2 nigiri)

Yakimono

Seafood, chicken, beef or lamb preparation from the robata grill or teppan

Agemono

Light and crispy fried, seafood, chicken or beef

Syokuji

Select from our signature noodles and rice

Mizugashi

Choose from the Izakaya dessert collection

Matcha

End your journey with Izakaya matcha tea ritual

DESSERT

Vanilla Crème Brûlée 50
Acai jelly, fresh berries

Yuzu Cheese Cake 55
Japanese Lime

Green Tea Ra Misu 55
Izakaya chef's creation with green tea short bread

Chocolate Temptation (N) 55
64% Dark chocolate mousse, almond sponge, hazelnut crumbles

MOCHI | ICE CREAMS | SORBETS

SORBET

Plum and Sochu (A)
Passion fruit and yuzu
Pickled Ginger
Mango

30 per scoop

MOCHI

Strawberry
Green tea
Lychee
Mango
Blueberry
Chocolate Espresso (N)
Chocolate Mint (N)

25 per piece

ICE CREAM

White Sesame
Tofu
Wasabi
Chocolate and Hazelnut (N)

30 per scoop

Follow us on @Izakayawasabigirl