

izakaya

JAPANESE PUB
AND PLATES



RAW STUFF

WHITE STURGEON CAVIAR & NEW ZEALAND SALMON TARTARE \$23

キャビアとサーモントルタル
ROASTED CAULIFLOWER MOUSSE, GREEN ONION, DASHI VINAIGRETTE

VUELVE A LA VIDA \$16

トマト味のホタテとタコ、海老のセビチェ
SCALLOP, SHRIMP, OCTOPUS, RED ONIONS, GARLIC, AVOCADO,
YUZU HOT SAUCE, CRUSHED SEA SALT

ORIGINAL PERUVIAN CEBICHE \$14

ペルー風白身とタコのセビチェ
MADAI AND OCTOPUS MARINATED IN GARLIC, CELERY, GINGER,
AJI LIMO, VINEGAR, LIME, SALT, CANCHA, YUYO

HAMACHI CRUDO \$13

おしゃれなハマチのマリネ
TOMATO POWDER, SHIMEJI MUSHROOM, MICRO CILANTRO

LAMB HEART TIRADITO \$12

子羊の心臓のカルパッチョ
AJI AMARILLO VINAIGRETTE, CUCUMBER, CABBAGE, CANCHA, YUYO

TUNA POKE \$15

鮭のポキ居酒屋風
GINGER, SOY SAUCE, LIME JUICE, SHIMEJI MUSHROOM,
PICKLED TOMATO, BONE MARROW VINAIGRETTE

GREENERY

PREMIUM TOFU SALAD WITH SESAME VINAIGRETTE \$8

すくい豆腐のサラダ
JAPANESE TOFU, CHINESE CABBAGE, DAIKON, TOMATO

IZAKAYA CAESAR SALAD \$9

居酒屋風シーザーサラダ

ROASTED BEETS & ARUGULA SALAD \$11

ビーツとアルーグラのサラダ、チーズアイスク
リーム添え
WALNUTS, DRUNKEN GOAT CHEESE ICE CREAM, HONEY, CIABATTA

BAGNA CAUDA WITH MENTAKO DIP \$8

バーニャカウダの明太子ディップ
ASSORTED FRESH VEGETABLES, MENTAKO DIP

VIETNAMESE-STYLE SCALLOPS \$15

ホタテのソテーベトナム風
PAN-SEARED U10 SCALLOP, VIETNAMESE SLAW, NUOC MAM

GRILLED SHRIMP & GREEN PAPAYA SALAD, THAI STYLE \$12

グリーンパパイアサラダ、海老添え

STARTING LINE

BRANDY-CURED FOIE GRAS IN A JAR \$19

居酒屋風フォワグラのパテ
DASHI ASPIC, BRANDIED CHERRIES

“YAKI NASU” GRILLED EGGPLANT \$6

焼き茄子
GINGER, BONITO FLAKE, DASHI SOY SAUCE

FRESH FIVE SEAWEED SALAD \$9

自家製海藻サラダ
SESAME DRESSING OR DASHI VINAIGRETTE

“NUKAZUKE OSHINKO” \$6

自家製ぬかずけのお新香
TRADITIONAL JAPANESE “GRAND MOM” STYLE
PICKLED VEGETABLES

IZAKAYA'S CHARCUTERIE \$18

チーズプレート
ASSORTMENT OF ARTISANAL MEATS, CHEESES,
AND ACCOUTREMENTS

PEANUTS, RICE & FISH CHIPS \$3

病みつきになるチップス
GLUTEN FREE, TRANS FAT FREE, NO MSG, HEALTHY CHIPS, NEVER
STOP ...

FROM THE GRILL

“NEGIMA” CHICKEN WITH GREEN ONION (2) \$5

ネギま (塩、たれ)
TERIYAKI OR SALT OR MENTAKO MAYO

“TORI KAWA” CHICKEN SKIN (2) \$6

とり皮 (塩、たれ)
SALT AND LEMON OR TERIYAKI

“SUNA GIMO” CHICKEN GIZZARD (2) \$5

砂肝
BONITO FLAKE, TONKATSU SAUCE

PORTUGUESE OCTOPUS \$14

たこのグリル
YUZU KOSHO VINAIGRETTE

GRILLED OYSTER, CREOLE STYLE (4) \$12

カキのグリル、ルイジアナ風

MOCHI & BACON (2) \$8

餅ベーコン
BACON-WRAPPED GRILLED JAPANESE RICE CAKE

HOUSE-MADE VENISON SAUSAGE (2) \$10

自家製ソーセージ
ASAHI BLACK BBQ SAUCE, PICKLED MUSTARD SEEDS

WAGYU A5 NEW YORK STRIP \$16 / OZ (4 OZ MINIMUM)

和牛A-5
THE HIGHEST GRADE JAPANESE BEEF, TERIYAKI, PONZU

STREET CORN \$6

とうもろこし
BONITO FLAKES, QP MAYO, TOGARASHI

NOM NOM NOM

IZAKAYA FRIES \$9

フライドポテト、カレーディップソース
JAPANESE CURRY DIP, POACHED EGG, BONITO FLAKE

DUCK AND SHRIMP SHUMAI \$9

鴨シューマイ
ORANGE GINGER HABANERO SAUCE

KOREAN BBQ FRIED CHICKEN WINGS (4) \$9

鳥の手羽先の揚げ物

LAZY OSSO BUCCO \$16

仔牛のすね肉の煮込み
BONELESS BRAISED OXTAIL WITH TOMATO SAUCE, CIABATTA

BRAISED DAIKON & BACON \$9

大根とベーコンの煮物
HOT SESAME OIL, GREEN ONION, DASHI SOY SAUCE

TEXAS QUAIL SCOTCH EGG \$8

ウズラのスコッチエッグ
ONION, GINGER GARLIC, PANKO, SESAME VINAIGRETTE

MUSHROOM MAC AND CHEESE \$10

キノコのマック&チーズ
SEASONAL MUSHROOM, HOUSTON DAIRY MAD'S CHEESE, PANKO, NORI

KATSU PORK SANDWICH \$9

カツサンド
PORK RIB EYE, CUCUMBER, CABBAGE,
TONKATSU SAUCE, YUZU KOSHO MAYO

TOFU GRILLED CHEESE SANDWICH \$9

豆腐のチーズサンド
TOFU SKIN STUFFED CHEESE AND ONION, CRUNCHY SHIRASU

HOUSE MADE MEAT BALLS \$10

自家製ミートボール
TEXAS ANTELOPE, EGG YOLK DIP

CHICKEN FRIED STEAK \$14

チキンフライドステーキ
TEDDY'S RECIPE - KIMCHI BRAISED COLLARD GREENS,
TOFU GRAVY, PICKLED VEGETABLES

BEEF BULGOGI LETTUCE WRAP \$14

韓国プルコギ、レタスと一緒に
GRILLED KOREAN STYLE MARINATED BEEF WITH VEGETABLES

PAN SEARED BRANZINO \$30

丸ごとスズキの洋風煮込み
CLAMS, TOMATOES, OLIVES, GARLIC, AROMATICS, SAKE, SOY & BUTTER

GAME OVER

OMU RICE \$12

オムライス
SAUTEED CHICKEN, ONIONS, MUSHROOMS, AND KETCHUP-INFUSED RICE
WRAPPED IN AN EGG OMELETTE

SEAFOOD DORIA \$18

海鮮ドリア
SAUTEED SCALLOPS, SHRIMP AND ONIONS, BECHAMEL, RICE

YAKISOBA \$14

熱々焼きそば
CHICKEN, SAUTEED VEGETABLES, EGG NOODLES, YAKISOBA SAUCE,
POACHED EGG

SOBA NOODLE (YUZU AND ORGANIC SOBA) \$11

出雲のざるそば (柚子、有機そば)
COLD JAPANESE BUCKWHEAT NOODLES, DIPPING SAUCE

TAI CHAZUKE \$12

鯛茶漬
DASHI, BLACK SESAME-SOY MARINATED FRESH SNAPPER SASHIMI,
SHISHO, WASABI

CHEF'S SMALL DONBURI MKT

シェフの気まぐれ小どんぶり
DAILY RICE BOWL

LIQUID COURAGE

IZAKAYA HIGHBALLS

The classic IZAKAYA HIGHBALL
spirit + topo chico, with your choice of..

scotch whisky \$12

cognac \$12

hakushu 12yr japanese whisky \$18

Kyoto "Good Morning" HIGHBALL \$11

shochu, makrut cream soda

The HIGHBALL Tropical \$11

vodka, pineapple-sherry, ginger beer

Horei HIGHBALL \$10

cappelletti, dry vermouth, mandarin soda

izakaya Whiskeyly Cocktail \$11

house whiskeyly blend, peach, sesame, bitters

The Soon to be Famous "Midori" Special \$11

melon, sake, gin, citrus, milk

A Trip to Bird Island \$13

tequila, coconut, matcha green tea, batavia arrack, lime

The Tiger's Cup \$10

old tom gin, shishito, lemon, sea salt, tonic

A "Far Eastern" Daiquiri \$11

rum, lemongrass, fino sherry, lime

The Original Hot Apple \$13

apple brandy, cocchi rosa, mole bitters, wasabi, cherry

A Gibson with No Name \$10

gin OR vodka, dry vermouth, umé plum

The FUKU Bounce \$13

sparkling wine, pear brandy, lemon, togarashi

A Mid-Ocean Cooler \$10

bourbon, rhubarb, thai ginger, carrot, lemon

The Tale of the Bamboo Cutter. \$14

amaro, bitter vermouth, yuzu, salt