

Appetizers

from the kitchen

shigiyaki	deep fried eggplant served with a special ginger-miso sauce
yakimatsu	mushrooms and onions sautéed in a special ponzu sauce
yasaitame	sautéed vegetables
hiyayakko	cold tofu served with traditional accompaniments
agetofu	deep fried tofu served in broth
edamame	steamed green soybeans in the pod
moyashi kimuchi	steamed bean sprouts in a spicy sauce
oshitashi	boiled spinach served in broth and topped with sesame
hiyashi wakame	three kinds of marinated seaweed
enoki butter	enoki mushroom sautéed with butter
harumaki	fried spring roll (3 pcs.)
kimuchi	spicy pickles
gyoza	pan-fried pork dumpling (4 pcs.)
shumai	steamed pork dumplings (4 pcs.)
ika karaage	fried squid
soft shell crab	fried soft shell crab
chicken katsu	breaded and deep-fried chicken
ton katsu	breaded and deep-fried pork cutlet
yasai tempura	assorted vegetables battered and deep fried
ebi tempura	battered and deep fried shrimp (3 pcs.)
chicken teriyaki	broiled chicken glazed with teriyaki sauce
buta shogayaki	sliced pork sautéed with ginger sauce
beef teriyaki	broiled n.y. steak glazed with teriyaki sauce
Sanma shioyaki	grilled whole pine mackerel
youke	raw beef in a spicy sauce
kimuchi buta	pork and kimuchi folded in egg

Sashimi

slices of fresh raw fish

appetizer sashimi	9 pieces of raw fish
	zanmi 3 pcs of tuna, salmon, and snapper
	snapper
	tuna
	salmon
	hamachi
mix sashimi	16 pieces of assorted raw fish
special sashimi	20 pieces of assorted fish and 5 pieces of octopus
usuzukuri	thin slices of raw fish served with ponzu sauce
	snapper
	tuna
	salmon
	hamachi
tako butsu	thick cuts of octopus sashimi
ika sashimi	fresh fillets of squid
tuna tataki	seared tuna sashimi served with ponzu sauce

いそぎばし

信貴焼き	5.95
焼き松	5.50
野菜炒め	8.95
冷や奴	4.00
揚げ豆腐	5.75
枝豆	5.95
もやしキムチ	4.00
おしたし	4.00
冷やし若芽	5.50
えのきバター	6.95
春巻	6.75
キムチ	4.25
ギョーザ	6.75
シューマイ	6.75
イカ唐揚げ	6.75
カニ唐揚げ	10.00
チキンカツ	9.50
豚カツ	12.25
野菜天ぷら	6.75
海老天ぷら	7.75
チキン照り焼き	8.50
豚生姜焼き	11.95
牛肉照り焼き	14.95
サンマ塩焼き	8.95
ユッケ	5.50
キムチ豚	10.50

刺身

三種盛り	12.75
鯛	12.50
鮪	15.95
鮭	15.50
ハマチ	20.00
ミックス刺身	18.95
スペシャル刺身	22.75
鯛	12.25
鮪	16.75
鮭	16.75
ハマチ	20.50
蛸ブツ	10.95
烏賊さし	10.50
鮪タタキ	15.50

Specials

from the sushi bar

hiyashi wakame	mix of three seaweeds marinated in sweet sauce
blue island	kani, avocado, lettuce & masago rolled in cucumber topped with tosazu vinegar
unagi su	eel and cucumber topped with tosazu vinegar
kurage su	marinated jelly fish with tosazu vinegar
kani su	kani and cucumber topped with tosazu vinegar
tako su	octopus and cucumber topped with tosazu vinegar
ika/ ebi/ tako nuta	squid, shrimp, or octopus served with scallions and yamabuki miso sauce
maguro natto	sliced tuna topped with fermented soybeans
tuna youke	raw tuna in a spicy sauce
maguro yamakake	sliced tuna topped with mountain potato
karashi conch	raw conch in a spicy sauce
karashi tako	octopus in a spicy sauce
mini octopus	baby octopus served over seaweed salad
dynamite	broiled blend of fish, octopus, masago & spicy mayonnaise
fried fish roll	tuna, salmon, snapper, & asparagus deep fried (NO RICE)

Sushi

seasoned rice balls topped with fresh raw fish

nigiri	six pieces of assorted sushi and a tekka roll, includes your choice of soup or salad
moriawase	nine pieces of assorted sushi and a tekka roll, includes your choice of soup or salad
tekka/salmon don	bowl of sushi rice topped with slices of tuna or salmon, includes your choice of soup or salad
kaisen don	bowl of sushi rice topped with assorted seafood, includes your choice of soup or salad

Combinations

sushi and sashimi platters

sushi sashimi combo	16 pieces of assorted sashimi, 6 pieces of nigiri sushi, & a tekka roll, includes soup or salad
chika special	special platter of sushi and sashimi designed for 2 includes soup or salad

*all brown rice substitution \$1 extra

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of your risk, consult a physician.**とりあえず**

冷ワカメ	5.75
胡瓜鳴門巻	7.50
鰻ザク	9.00
海月酢	6.00
蟹酢	6.50
蛸酢	8.50
烏賊・海老・蛸ヌタ	8.50
鮪納豆	12.00
鮪ユッケ	12.50
鮪山掛	12.00
辛コンク	8.50
辛蛸	8.50
味付飯蛸	7.00
ダイナマイト	10.00
揚鳴門巻	8.50

寿司

にぎり	12.95
寿司盛合せ	15.95
鉄火丼	15.95
ちらし	15.95

寿司・刺身

寿司刺身コンボ	28.50
チカスペシャル	50.00

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Rice and Noodles

ご飯物・麺類

rice	steamed rice, choice of white or brown	ご飯	2.00/ 2.50
donburi	japanese style omelette served over rice. choose:		
	vegetable w/ assorted vegetables	野菜丼	8.25
	oyako w/ chicken and onion	親子丼	9.50
	tanin w/ beef and onion	他人丼	9.50
	katsu w/ breaded & deep fried pork cutlet & onion	カツ丼	12.95
tempura don	shrimp and vegetable tempura over rice	天ぷら丼	9.95
chicken teri don	chicken teriyaki over rice	鳥照り焼き丼	9.50
yakiniku don	spicy garlic beef over rice	焼肉	10.50
unagi don	broiled eel with a special sauce over rice	鰻丼	16.50
ramen	fresh yellow noodles served in broth		
	tonkotsu w/ pork and vegs. in a hearty broth	豚コッラーメン	14.50
	shoyu w/ pork and vegs. in a light soy broth	醤油ラーメン	14.50
	kimuchi w/ pork and vegs. in a hot spicy broth	キムチラーメン	15.50
	seafood w/ assorted seafood & vegs. in a hearty broth	海鮮ラーメン	15.95
udon/ soba	white wheat or buckwheat noodles in a clear broth	うどん/そば	9.50
	tamago w/ egg	玉子	9.95
	niku w/ beef	牛肉	10.95
	tempura w/ 2 pcs. of shrimp tempura	天ぷら	10.95
zaru soba	cold buckwheat noodles served w/ a special dipping sauce	ざるそば	9.25
yaki udon/ soba	white or yellow noodles sautéed w/ assorted vegetables	焼きうどん/そば	15.50

Beverages

please ask for our full selection of wines and cold sakes

飲み物

nonalcoholic			
apple juice	3.00	ice tea	2.00
coke/ d. coke	1.95	iced matcha tea Sweetened	3.75
ramune	3.75	coffee	2.25
bottle water (Sagatoga)	3.75	espresso	2.25
perrier water	3.75	cappuccino	3.25
G.Tea Bottle Unswwetened	3.75		
beer and wine			
chuhai a japanese citrus flavored spritzer		酎ハイ	6.50
kirin ichiban 12 oz. bottle		キリン一番ビール	5.00
sapporo premium 16 oz. bottle		サッポロビール	7.75
plum wine glass/ 750 ml bottle		梅酒	5.50/22.00
house chardonnay (180ml)		シャルドネー	6.00
house merlot (180ml)		メルロー	6.00
hot sake small		熱燗 小	5.00
large		大	7.95
cold boutique sakes		地酒	15.75-60.00

Lunch Specials

no substitutions please

11.50

- A. sashimi** (fresh filets of raw fish)
- B. sauteed vegetables**
- C. chicken teriyaki**
- D. sushi** (rice balls topped with fresh filets of fish)
- E. yakiniku** (stir-fried garlic flavored beef)
- F. fish teriyaki** (\$2.00 extra for salmon)

All lunch specials come with:

shrimp & vegetable tempura, california roll, salad and miso soup

ランチ定食

梅:	刺し身、豆腐、サラダ、味噌汁、ご飯	13.50
松:	お寿司、酢の物、味噌汁	13.50
桜:	鯖の塩焼、豆腐、サラダ、味噌汁、ご飯	14.95
菊:	鉄火丼、漬物、味噌汁	15.50
竹:	鰻丼、漬物、味噌汁	18.50
猪:	(豚カツ/魚カツ)、漬物、味噌汁、ご飯	14.00
鹿:	鮭塩焼き、豆腐、サラダ、味噌汁、ご飯	14.95
蝶:	ラーメン(豚コッ/醤油)、ギョーザ、ご飯	16.25
桐:	天ぷら、玉子、肉(うどん/そば)、稲荷、漬物	13.50
菖蒲:	海老天婦羅、豆腐、サラダ、味噌汁、ご飯	13.50
坊主:	ミニチラシ寿司、ミニざるそば、天ぷら、サラダ	19.50

*all brown rice substitution \$1 extra

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居酒屋
IZAKAYA