

IZAKAYA DEN

Ranch

- Seared Wagyu Ribeye*** | 23 GF
pickled buna-shimeji mushrooms,
sweet potatoes, mixed herbs, red miso
- Den Short Ribs*** | 16
grassfed beef, jalapenos, bell peppers,
onions, mushrooms
- Kobe Beef Sliders*** | 16
foie gras, truffle aioli, pickles,
carmelized onions, fries, habenero ketchup
- Grilled Aburi Pork Belly** | 13
yuzu kosho, scallion, sesame seed
- Roasted Quail** | 13
compressed asian pear, blackberry, hoisin glaze

Wagyu Kinpira | 14 or **Kinpira** | 6
burdock root and spicy sesame oil salad

New Style Citrus Seared Wagyu* | 16
king trumpet mushrooms, chiles, yuzu soy

Crispy Brussels Sprouts | 12
braised pork belly, candied pecans,
parmesan reggiano, yuzu, jalapenos

Seared Duck Breast | 21 GF
sweet potato, shiitake mushroom, maple gastrique

Tsukune | 13
chicken meatballs glazed with duck teriyaki served
with poached egg dipping sauce

Sea

Black Cod | 16 GF
miso marinated sabel fish, namasu vegetables

Maine Lobster Gnocchi | 18 GF
maine lobster, sliced shishito,
confit cherry tomato, white wine cream

Crispy Tuna* | 12
crispy rice cake, spicy tuna, avocado,
jalapeno, tobiko, eel sauce

Sesame Scallops * | 17 GF
acorn squash risotto, english peas,
kabocha, spiced pepitas, parmesan

Izakaya Scottish Salmon | 18
apricot puree, marinated bok choy,
cipollini onion, served medium rare

Shakekama | 13 GF
miso marinated salmon collar

Hamakama | 13 GF
yellowtail collar, sea salt seasoned,
choice of ponzu, lemon garlic oil, or teritaki

Grilled Tuna Steamed Buns | 9
mesquite grilled tuna belly, tonkatsu,
cabbage slaw, ginger fish sauce

Tatsuta age Calamari | 10
flash fried Spear squid pieces, shishito peppers,
red miso remoulade

Spanish Octopus | 15 GF
marble young potato, smoked paprika,
shaved garlic, evoo

Garden

House Salad | 7 GF V
ginger tofu dressing

Roasted Beet Salad | 10 GF
roasted red & yellow beets, goat cheese,
candied pecans, hazelnut white balsamic
vinaigrette, spinach, frisee

Caesar Salad* | 10.5
pink grapefruit, tomato, red onion,
bell peppers, shaved parmesan
with your choice of:
Shrimp Tempura, Seared Tuna, or Fried Calamari

Seaweed Salad | 7
fresh seaweed and field greens

GF Gluten free available upon request

V Vegan

- Please notify your server of any allergies before ordering, as not all ingredients are listed.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked ingredients may increase your chance of food borne illness if you have certain medical conditions.

- For parties of 6 or more, a 20% gratuity will be added to the bill.