IZAKAYA DEN

Traditional Japanese

Noodles

Tempura Udon 13 shrimp and vegetable tempura

Nabeyaki Udon 13 chicken, tempura, egg

Bento Box | 16

choice of teriyaki chicken, teriyaki salmon, grilled ginger calamari steak, or ginger tofu,

- + California roll,
- + shrimp and vegetable tempura

Chicken Cutlet Lunch | 12 panko breaded chicken, mixed greens salad

Grill

served with miso soup and rice

Miso Salmon Kama | 12 sweet miso marinated salmon collar Hamachi Kama (GF/salt or teriyaki) grilled yellowtail collar

Salmon Filet | 12 (GF/salt or teriyaki) grilled salmon filet, mixed greens salad

Bowls

served over a bowl of rice, with udon soup

Vegetable Tempura Bowl | 12 tofu, assorted vegetable tempura

Oyako Bowl | 12 poached scrambled egg, sweet soy broth, chicken onions

Chicken Katsu Bowl | 12

fried chicken cutlet, poached scrambled egg, onions, sweet soy broth

Yakiniku Bowl | 12

Kobe beef slices and mushrooms in a special housemade BBQ sauce

Shrimp Tempura Bowl | 13 2 pc. shrimp, assorted vegetables, rice bowl

Sushi and Sashimi *

Chirashi | 28 assorted fish, over sushi rice, miso

Mini Chirashi and Mini Udon | 18 tuna, salmon, yellowtail, bincho, shrimp, unagi served over sushi rice with udon soup

Sashimi Lunch | 24

2 pc tuna, salmon, yellowtail, bincho, whitefish, bowl of rice, miso soup

Sushi A Lunch | 20

1 pc tuna, salmon, yellowtail, bincho, shrimp, scallop unagi, miso soup

Sushi B Lunch | 20

1 pc tuna, salmon, yellowtail, bincho, shrimp unagi, choice of tekka, California or poki roll, miso soup

⁻ 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 meats, poultry, seafood, shellfish, or eggs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food borne illness if you have certain medical conditions.

⁻ For parties of 6 or more, a 18% gratuity will be added to the bill.

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Sashimi Plates*

Jalapeno Sashimi | 17 GF hamachi, yuzu soy, cilantro

Ginger Sashimi | 17 GF bincho, shiitake mushrooms, ginger soy

Fresh Japanese Wasabi Sashimi | 17 GF bincho, fresh wasabi, ginger soy

New Style Sashimi | 17 GF lightly seared salmon, yuzu citrus soy

Ranch

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

Gyoza | 6 pan fried pork dumplings

Kobe Beef Sliders | 16 foie gras, truffle aioli, pickles, carmelized onions, brioche bun

Sea

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

Grilled Tuna Steamed Buns | 9* mesquite grilled tuna belly, housemade Hoisin sauce, cabbage slaw dressed with fish sauce

Miso Cod | 16 GF broiled miso marinated black cod, namasu

Garden

House Salad | 7 GF V ginger tofu dressing

Roasted Beet Salad | 10 GF roasted red & yellow beets, goat cheese, candied pecans, white balsamic vinaignette

Seaweed Salad | 7

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

Miso Eggplant | 7 GF fried Japanese eggplant, peppers, miso honey gla^{ze}

Agedashi Tofu | 7 crispy tofu cubes, dashi broth



Gluten free available upon request



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