

“IZATAPAS” - 居酒屋タパス

EDAMAME 🍷 / 🍷 🔥 VOLCANIC BLACK SALT ^{6,11} / GARLIC CHILI SAUCE ^{1,6}	2200
NEW STYLE SCALLOP SASHIMI CILANTRO GRANITA, LIME SOY ^{1,2,4,6,11,14}	5500
BURRATA KIMCHI CREAMY BUFFALO CHEESE, KIMCHI ^{1,2,4,6,7,9,11}	5200
CEVICHE NEGRO 🔥 SCALLOPS AND SHRIMP IN SPICY AND CITRUSY BLACK HABANERO SAUCE ^{2,4,9,14}	4500
GRILLED PADRON PEPPER SPRINKLED WITH KATSUOBUSHI SHAVED BONITO FLAKES ⁴	3200
SEAWEED SALAD 🍷 GREEN APPLE, FENNEL, PEANUT AND SESAME DIP ^{1,5,6,11}	4000
RED “PHO” VIETNAMESE BEEF SOUP, BEETROOT, TSUKUNE ^{2,4,9}	5500
WAGYU SATAY ACHAR ^{1,5,6,14}	6500
SAIGON SPRING ROLL NUOC MAM DIP ^{1,2,3,4,6}	3500
SAKE & TOKAY GLAZED CHICKEN WINGS GRILLED ON ROBATA GRILL, SERVED WITH MALDON SALT & GRILLED LIME	3500
SOFT SHELL CRAB TEMPURA DEEP FRIED, SERVED WITH WASABI MAYO AND SUDACHI SALAD ^{1,2,3,4,11}	7000
HOME-MADE KIMCHI 🔥 LACTO FERMENTED CHINESE CABBAGE WITH CHILI ^{1,2,4,6,9,14}	2500
MANGALICA GYOZA / SPECIAL GYOZA TRUFFLE OIL, SHIITAKE MUSHROOM ^{1,2,3,4,6,9,11}	4500

SIGNATURES - 特製料理

/HOUSE SPECIALTIES/

CHICKEN TERIYAKI PICKLED CUCUMBER, UMEBOSHI ^{1,6}	7500
SWEET & SOUR CHICKEN LOTUS ROOT, EGGPLANT, RED PEPPER ^{1,6}	7500
KOREAN BBQ STYLE BEEF SHORT RIB FINGERS 🔥 YUZU KOSHO, CHILI TERIYAKI SAUCE ^{1,2,4,6,11}	6500
SPICY SESAME TERIYAKI BEEF TENDERLOIN GRILLED SPRING ONION, ROASTED SESAME SEEDS ^{1,2,4,6,11}	12000
CHERRY MISO ROASTED SALMON DENGAKU MISO, CHERRY ^{1,4}	7500

SIGNATURE WAGYU BEEF SELECTION

和牛セレクション

OUR WAGYU BEEF IS EXCLUSIVELY IMPORTED FROM A SUSTAINABLE FARM FROM CHILE. TASTY AND JUICY STEAKS MAY VARY DEPENDING ON THE BUTCHER'S CUT. ALL CHOICES ARE SERVED WITH SUDACHI SALAD.

WAGYU STEAK (160g) RED CHILI PONZU BUTTER, PICKLED CELERY ^{1,6,9}	13000
WAGYU STEAK (160g) 🔥 KIZAMI WASABI ^{1,6}	13000
WAGYU STEAK (160g) GREEN CHILI SAUCE, GRILLED SHISHITO PEPPER	13000
WAGYU RIB-EYE STEAK (220g) GREEN CHILI SAUCE AND GRILLED SHISHITO PEPPER OR KIZAMI WASABI ^(1,6)	29000

SUSHI & SASHIMI - 寿司 & 刺身

MAKI

- SOFT SHELL CRAB ROLL ^{1,2,6,11}	7000
- PRAWN TEMPURA ROLL ^{1,2,6,11}	4200
- RAINBOW ROLL ^{1,2,4,6,11,14}	4500
- KAPPA MAKI ^{1,6,11} 🍷	2400
- VEGETABLE ^{1,6,9,11} 🍷	2500
- SPICY FISH ROLL ^{1,2,4,6,11,14}	3400

NIGIRI / SASHIMI (2 pc)

- SALMON ^{1,4,6,11}	4200
- TAHI TROUT ^{1,4,6,11}	3200
- SCALLOPS ^{1,6,11,14}	4600
- BLUEFIN TORO ^{1,4,6,11}	6000

DELUXE PLATTER

^{1,2,4,6,11,14}

35000

MIN 2 PERSONS /minimum 30 minutes/

IZAKAYA RAMEN - ラーメン

MANGALICA & FREE RANGED CHICKEN BROTH
+ JAPANESE DASHI AND HOME-MADE ALKALINE NOODLES

MANGALICA CHAR SIU & PRAWNS ^{1, 2, 6} 7000
/TILL 17:00 PM/

MANGALICA CHAR SIU ^{1, 6} 6500
/TILL 17:00 PM/

“GOULASH RAMEN” ^{1, 6} 6500
/TILL 17:00 PM/


STIR FRIED BLACK PEPPER WAGYU RAMEN ⁶ 9000

STIR FRIED CHILI-SAMBAL PRAWN &
SALMON RAMEN ^{1, 2, 4, 6} 8000

VEGETABLES & SIDES

野菜 & 副菜

FRIED “PAPRIKAS” POTATO  2500
CRISPY FRIED BABY POTATO SPRINKLED
WITH PAPRIKA

SUDACHI SALAD  2200
FARM SALAD LEAVES, JAPANESE CITRUS DRESSING ¹¹

SUSHI RICE  2200

SHIITAKE-YUZU  2800
DRIED SHIITAKE, ARBEQUINA
EXTRA VIRGIN OLIVE OIL ¹¹


ROBATA BROCCOLINI  3000
MAPLE-SOY-BUTTER ^{1, 6, 7, 11}

MISO CAULIFLOWER  3000
HONEY & MISO GLAZE, SESAME ^{4, 6, 7}

SWEETS - デザート

BLACK SESAME BRÛLÉE ^{3, 7, 11}  2300

CHOCO COCO ^{1, 3, 5, 7, 8}  3500
WHITE CHOCOLATE SPHERE, BERRIES, COCONUT SAUCE

COCONUT FLOATING ISLAND ^{3, 7}  3000
MARACUYA REDUCTION

EN / ALLERGENS:

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYBEANS
7. MILK
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
14. MOLLUSCS

LEGEND:

-  VEGETARIAN
-  VEGAN
-  SPICY