

# Izakaya Yuzu

## Small Plates — おつまみ

### Yuzu Poke \$15

ゆずpoke

*Tuna, Salmon marinated  
with Yuzu Ponzu sauce  
and EVO, topped with crunch  
and seaweed*

### Karaage \$15

唐揚げ

*Boneless chicken thigh marinated  
in special sauce,  
deep fried to crisp with rice/potato flour*

### Gyoza \$12

餃子

*pork and vegetable dumplings,  
pan seared or deep fried*

### Takoyaki \$12

たこ焼き

*savory ball-shaped cakes, chopped octopus,  
cooked on a special griddle*

### Ebi Shumai \$12

海老しゅうまい

*Shrimp dumplings served in  
bamboo steamer*

### Agedashi Tofu \$12

揚げ出し豆腐

*Deep fried tofu with dashi toppings*

### Korean Style BBQ Short Rib \$30

韓国風焼肉

*Thin sliced boneless beef short ribs  
marinated and grilled*

### Hamachi Kama \$25

ハマチかま塩焼き

*Yellowtail collarbone, grilled,  
served with yuzu ponzu sauce*

### Saba Shioyaki \$15

サバ塩焼き

*Mackelel fillet, grilled, served  
with daikon radish & soy sauce*

### Komochi-Shishamo \$15

子持ちししゃも

*Dried capelin/smelt with roe, grilled*

### Seaweed Salad \$8

わかめサラダ

*Marinated seaweed salad  
with bed of salad greens*

### Chawanmushi \$10

茶碗蒸し

*Savory egg custard soup, served warm*

### Onigiri \$7

おにぎり

*Salmon, Spicy Tuna, Sour Plum, Mentaiko  
Rice balls with choice of stuffing, wrapped  
in dry seaweed paper*

### Sashimi Appetizer S \$30

刺身三種盛り合わせ

*Chef's choice of six pieces of sashimi*

### Sashimi Appetizer L \$45

刺身五種盛り合わせ

*Chef's choice of 10 pieces of sashimi*

We use 100% "Koshihikari" brand rice (当店ではコシヒカリ米のみを使用しております)

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. \*May contain raw or undercooked food. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Pricing on the menu represents cash price, processing fee (3%) will be added to non-cash payment, which is equal to or less than what we are being charged by the processors of those payments.

Prices listed reflect cash payment. To help offset rising credit card processing fees, a 3% surcharge is applied to all credit card payments, which is not greater than our cost of acceptance. We appreciate your understanding.





# Izakaya Yuzu

## Yuzu Gozen — ゆず御膳

### Five course meal

*Poke, Chawanmushi, Vegetables, Choice of Entree, rice and soup, served in gozen / one plate style*

**Japanese A-5 Wagyu beef, 4oz \$95**  
国産和牛炙りステーキ、柚子胡椒添え  
*Grilled in aburi style, sliced and served with yuzu-kosho ponzu*

**Chilean Sea Bass, 6oz \$65**  
シーバスの西京漬け  
*Marinated in yuzu-miso paste for 48hrs, grilled*

**USDA Prime Pork, 6oz \$45**  
プライム豚のトンカツ  
*Fried with fresh panko, served with katsu-sauce and Japanese hot mustard*

**Salmon, 6oz \$45**  
サーモン照り焼き  
*Grilled with in-house made teriyaki marinade*

## Entree — 麺/飯もの

All except noodle dish served with miso soup

**Poke Donburi \$30**  
ポケ丼  
*Yuzu poke, avocado, served a top bed of sushi rice*

**Chirashi Donburi \$40**  
ちらし丼  
*chef's choice of sashimi a top of bed of sushi rice*

**Unagi Donburi \$35**  
鰻丼  
*Grilled eel served a top bed of rice*

**Yakiniku Donburi, Angus ribeye \$45**  
焼肉丼  
*6oz ribeye beef grilled with korean bbq sauce, served a top bed of rice, with side of kimuchi pickles*

**Yakiniku grill, A5-Wagyu \$75**  
焼肉グリル  
*4oz A5 wagyu, grilled table side, with bbq sauce, served with rice, miso soup and kimuchi pickles*

**Sukiyaki nabe, A5-Wagyu \$75**  
すき焼き鍋  
*4oz A5 wagyu, onions, shiitake mushroom, grilled table side, with sukiyaki sauce, served with egg yolk dipping sauce, rice, miso soup, pickles*

**Katsudon \$25**  
カツ丼  
*Donburi rice topped with deep-fried breaded pork cutlet, eggs, onions and special dashi base sauce*

**Katsu Curry \$25**  
カツカレー  
*Combination of Japanese curry and panko breaded pork cutlet, served over steamed rice*

**Yakisoba \$20**  
焼きそば、豚バラ入り  
*Classic Japanese street style noodle, pan fried with special sauce, vegetables and slices of pork belly*

**Nabeyaki Udon \$25**  
鍋焼きうどん  
*udon noodle in dashi soup, shrimp tempura, naruto fish cakes, dek onions, mushrooms, egg, served in a hot clay pot.*

**Ten-Zaru \$20**  
天ざる  
*Cold soba noodles with dipping dashi sauce, served with shrimp tempura on side*

**Rice and Soup set \$7**  
ご飯と味噌汁セット

