



GEORGE  
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BAR

## IZAKAYA GEORGE

**Miso Soup, Tofu** *Wood Ear Mushrooms* 8

**Edamame Beans** *Chilli Salt* 6

**Wakame** *Pickled Cucumber, Seasmé, Ponzu Salad* 6

### YELLOWTAIL

Nigiri 11    Maki 11    Sashimi 22    Tartare 22

### TUNA

Nigiri 9    Maki 9    Sashimi 16    Tartare 16

### SALMON

Nigiri 9    Maki 9    Sashimi 16    Tartare 16

### SEABASS

Nigiri 11    Maki 11    Sashimi 22    Tartare 22

Nigiri - 2pc    Maki - 6pc    Sashimi - 3pc

**Chicken Yakitori** *Skewers* 9

**Miso Marinated Prawns** *Mizuna* 18

**Tempura Soft Shell Crab** *Nuoc Cham* 18

**Broccoli** *Sesame, Lime & Miso Dressing* 8

**Fried Chicken** *Karaage* 10

OPTIONAL SERVICE CHARGE 15% • PLEASE INFORM STAFF OF ANY ALLERGIES • PRICES INCLUDE 20% VAT

	100ml	Bottle
<b>SHOCHU</b>		
Takahashi Hakutake Kin Shiro (Gold), Kome, Kumamoto, 720ml <i>A blend of shochu aged in three different barrels with a rich aroma and mild, yet full-bodied flavour</i>	9	88
<b>HONJOZO</b>		
Nizawa Atago No Matsu, Honjozo, 720ml <i>Light and mouth watering flavours of fresh grapefruit with a pleasant finish</i>	10	62
<b>FUTSUSHU</b>		
Kikusui Perfect Snow, Niigata, 330ml <i>Sweet and rich, yet crisp and dynamic with a surprisingly chewy rice element</i>	9	22
<b>HONJOZO</b>		
Choryo Jukusei Yoshino Sugi No Taru Sake, Nara, 500ml <i>Matured since 1992 and barrel aged, complex aged sake aromatics blend with spicy cedarwood</i>	-	156
<b>JUNMAI</b>		
Ozeki Hana Fuga Sparkling Sake, Hyogo, 250ml <i>An elegant and refined sparkling sake with a hint of peach</i>	9	22
Ippongi Denshin Yuki Junmai Ginjo, Fukui, 720ml <i>A clean, elegant sake with sweet, complex aromatics of strawberries and cream</i>	13	82
Hakkaisan Junmai Ginjo, Niigata, 720ml <i>A dry, well balanced sake which calls to mind the crisp air and gentle snow of a fine winters day</i>	16	96
Tengumai Yamahai Junmai Daiginjo, Ishikawa, 720ml <i>Honey and ripe apple aromatics and a mouth-watering acidity on the palate make it an excellent companion to food</i>	19	120
Daishichi Masakura Kimoto Junmai Ginjo, Fukushima, 720ml <i>A perfectly blended, fresh sake with a well rounded, silky rich flavour and gentle sweetness</i>	23	139
Takasago Taisetsu Junmai Ginjo, Hokkaido, 300ml <i>A fragrant, elegant sweet sake with caramel, chocolate fudge and anise aromas</i>	-	33
Tamanohikari Junmai Daiginjo Bizen, Kyoto, 300ml <i>Smooth and easy drinking, full bodied fruity sake with banana and honey aromatics</i>	-	46
Yamato Shizuku Yamahai Junmai, Akita, 720ml <i>With marzipan, nuts and koji on the nose, this is a fruity but elegant sake with minerality and soft edges</i>	-	70
Daishichi Minowamon Junmai Daiginjo, Fukushima, 720ml <i>Crisp and clear with an underlying rich taste alongside an elegant aroma and mellow, delicate texture</i>	-	168

