

# izakaya

An izakaya is a type of informal Japanese bar. Our take on this concept encompasses Japanese and contemporary dishes using local produce & seafood and locally sourced speciality products.

The best way to enjoy the izakaya experience is to order a variety of dishes and share it amongst your party. We recommend to 4-5 dishes per couple.

## omakase experience

**PER PERSON | US\$65**

Can't decide? Leave it up to Chef. Allow Chef to create your izakaya experience with their choice of five dishes per couple,

## rolls

**KISS OF FIRE | US\$25**

shrimp tempura roll, topped with tuna, avocado, jalapeño, chives, serranito sauce

*\*non-spicy version available*

**GRAND ETANG (V) | US\$20**

tempura okra, carrot, cucumber, wrapped in avocado, topped with seaweed salad, cilantro sauce

## raw

*all dishes are gluten free*

**CRISPY SUSHI RICE CAKES | US\$22**

2 pieces - topped with spicy tuna, seaweed salad, green onions

**SERRANITO | US\$28**

catch sashimi, jalapeño slices, serranito sauce, bergamot, maldon sea salt

**CHARRED TIRADITO | US\$ 28**

catch sashimi, avocado, chado beni sauce, sesame

**SMOKED TUNA TATAKI | US\$25**

roasted garlic curry oil, tobiko, souski sauce

**CATCH CEVICHE | US\$25**

leche de tigre, lemon juice, red onion, cilantro, chana, plantain chips on the side

**CHEF'S STYLE SASHIMI | US\$28**

michelada sauce, cucumber, avocado, onion + cilantro, corn chips on the side



All the fish we use is sustainably line-caught by local fishermen.

All dishes may contain sesame, nuts or nut products, dairy, wheat, soy & gluten.

Please let us know if you have any allergies or dietary requirements, our dishes may contain trace ingredients.

All prices are in US\$ and include 10% service charge & 15% VAT

# izakaya

## fried

### **CRISPY DUCK CROQUETTES | US\$22**

3 pieces - fried plantain,  
tamarind sauce

### **TEMPURA SHRIMP | US\$28**

stuffed with spicy crab  
meat, avocado, sesame-  
ginger sauce

### **FRITO MISTO | US\$18**

seasonal vegetable tempura,  
shado beni maldon, ponzu

### **PORK BELLY CHICHARRON (GF) | US\$22**

guacamole, pico de gallo,  
corn chips

### **LOCAL CONCH FRITTERS | US\$20**

turmeric, aji sauce,  
scallions

## salads

### **SASHIMI SALAD (GF) | US\$25**

catch, crab, cherry tomatoes,  
curly carrots + cucumber,  
organic mixed leaves, ginger  
dressing

### **GREEN BOWL (VG+GF) | US\$20**

avocado, kale, broccoli,  
pickled onions, corn chips,  
pumpkin seeds, ponzu

## table-side

*freshly made at your table*

### **CAESAR SALAD | US\$20**

### **GUACAMOLE (VG+GF) | US\$18**

corn chips

## desserts

### **CHURROS | US\$15**

cinnamon sugar, cacao tea  
dipping sauce

### **MANGO TAPIOCA PUDDING (GF) | US\$17**

mango whipped cream

### **TRES LECHES CAKE | US\$17**

toasted coconut



All the fish we use is sustainably line-caught by local fishermen.

All dishes may contain sesame, nuts or nut products, dairy, wheat, soy & gluten.

Please let us know if you have any allergies or dietary requirements, our dishes may contain trace ingredients.

All prices are in US\$ and include 10% service charge & 15% VAT

# izakaya

## house wine

BY THE GLASS US\$ 10.00 | EC\$ 26.70  
BY THE BOTTLE US\$ 35.00 | EC\$ 93.50

### 606 SAUVIGNON BLANC BLEND

Monsiuer N...by Francois-Xavier Nicolas, France

On the nose, Fine, fresh, orange blossom aromas, subtle citrus aromas & subtle tropical fruit aromas.

### 607 PINOT GRIOGIO

Fiordaliso, Venice, Italy

Fresh notes of green apples. Soft and light with crisp, mouth-filling fruit.

### 608 CHARDONNAY

Santa Julia, Argentina

Fine & elegant nose mixing white fruit aromas (pear, quince) with vanilla notes. Fruit driven on the palate, the attack is fresh, followed by a round and round supple texture.

### 609 CHARDONNAY + SAUVIGNON BLANC BLEND

Gôiya, Olifants River, South Africa

Smoky and flinty on the nose, with mineral and fresh herb flavors, and a citrusy finish.

### 706 ROSÉ

Bouchard Aîné & Fils, France

The Rosé de France blend uses mostly Cinsault Noir grapes to achieve a very elegant, fruity wine. A beautifully light French non-vintage rose.

### 805 PINOT NOIR

Monsieur N...by Francois-Xavier Nicolas, France

Fruit forward, aromas of strawberry & raspberry, with hints of vanilla. Notes of ripe red fruits that lead to a very pleasant finish, good acidity, and agreeable tannins.

### 806 CABERNET SAUVIGNON

Santa Julia, Argentina

Appealing aromas of eucalyptus, red and black fruits on the nose grow into a palate full of black cherries and currants with a touch of black and sweet pepper. Medium-bodied, well-balanced wine with soft tannins and a long finish.

## house sparkling

BY THE GLASS US\$ 12.00 | EC\$ 32.20  
BY THE BOTTLE US\$ 45.00 | EC\$ 120.20

### 520 BLANC DE BLANCS BRUT

Duc d'Henry, France

Light golden in colour with delicate notes of fresh fruit on the nose. The palate is bursting with citrus and yellow fruits.



Please let us know if you have any allergies or dietary requirements  
All prices are in US\$ and include 10% service charge & 15% VAT

# izakaya

## sake

*not included in the all-inclusive package*

### **SAKE, DAIGINJO | MURAI FAMILY | US\$115**

The pinnacle of the sake brewer's craft, handmade by the only master sake brewer, Yoshio Koizumi, and wholeheartedly endorsed as one of the best sakes on the market. Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamada Nishiki rice, complemented by subtle notes of white flowers and apricot.

## beers + ciders

<b>STAG</b>   grenada	US\$5
<b>CARIB</b>   grenada	US\$5
<b>CARIB SHANDY</b>   grenada	US\$3
<b>HEINEKEN</b>   imported	US\$6
<b>ROGUE PIRATE</b>   grenada	US\$8
<b>WINDWARD IPA</b>   grenada	US\$8
<b>SUNDOWN CIDER</b>   grenada	US\$7

## house spirits

*with your choice of mixer*

<b>RUM</b>   clarke's court	US\$9
<b>GIN</b>   gordon's	US\$9
<b>WHISKEY</b>   cutty sark	US\$9
<b>VODKA</b>   smirnoff	US\$9

## soft drinks

<b>FRUIT JUICE</b>	US\$4
<b>SODAS</b>	US\$3
coke	
diet coke	
sprite	
ginger ale	
tonic water	
soda water	
ting	

## water

<b>GLENELG SPRING WATER</b>   large	US\$5
<b>GLENELG SPRING WATER</b>   small	US\$3
<b>PERRIER</b>   large	US\$7
<b>PERRIER</b>   small	US\$5



Please let us know if you have any allergies or dietary requirements  
All prices are in US\$ and include 10% service charge & 15% VAT