

izakaya

Latin and Japanese-inspired dishes using local produce & seafood and locally sourced specialty products.

The best way to enjoy the Izakaya experience is to order various dishes and share them with your party. We recommend to 4-5 dishes per couple.

omakase experience

PER PERSON | US\$75

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

rolls

KISS OF FIRE | US\$30

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

**non-spicy version available*

GRAND ETANG (V) | US\$25

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

raw

all dishes are gluten free

CRISPY SUSHI RICE CAKES | US\$28

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

SMOKED TUNA TATAKI | US\$28

roasted garlic curry oil, tobiko, souski sauce

SERRANITO | US\$28

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

CATCH CEVICHE | US\$28

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

CHARRED TIRADITO | US\$ 28

catch sashimi, avocado, chado beni sauce, sesame

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

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fried

CRISPY DUCK CROQUETTES | US\$25

3 pieces - fried plantain,
tamarind sauce

TEMPURA SHRIMP | US\$28

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

FRITO MISTO | US\$22

seasonal vegetable tempura,
shado beni maldon, ponzu

PORK BELLY CHICHARRON (GF) | US\$22

guacamole, pico de gallo,
corn chips

LOCAL CONCH FRITTERS | US\$24

turmeric, aji sauce,
scallions

salads

SASHIMI SALAD (GF) | US\$28

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\$20

corn chips

desserts

CHURROS | US\$18

cinnamon sugar, cacao tea
dipping sauce

MANGO TAPIOCA PUDDING (GF) | US\$18

mango whipped cream

TRES LECHES CAKE | US\$18

toasted coconut



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house wine

BY THE GLASS US\$ 12.00 | EC\$ 32.05
BY THE BOTTLE US\$ 40.00 | EC\$ 106.80

606 SAUVIGNON BLANC

Van Loveren Family Vineyard, Robertson, South Africa

A fruit-driven, dry white wine. Fragrant tropical style with attractive gooseberry and fig character.

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 | UNOAKED

Bicicleta Reserva, Cono Sur, Chile

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

Maison Charlotte, Provence, France

Exquisitely balanced flavours of fresh watermelon, cherry, subtle citrus, lavender and Mediterranean herbs. It is dry, fresh and elegant with a soft texture and a slightly mineral finish.

806 CABERNET SAUVIGNON

Bicicleta Reserva, Cono Sur, Chile

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.

807 MERLOT

Bicicleta Reserva, Cono Sur, Chile

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.

808 MALBEC

Santa Julia, Mendoza, Argentina

Concentrated notes of black fruit and soft hints of sweet toasted oak.

house sparkling

BY THE GLASS US\$ 14.00 | EC\$ 37.40
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.



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sake

HOUSE SAKE | US\$20
served in 8oz carafes

SAKE, DAIGINJO | MURAI FAMILY | US\$115 *not included in the all-inclusive package*
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. 750 ml bottle

SAKE, JUNMAI DAIGINJO | SAMURAI | US\$65 *not included in the all-inclusive package*
Creamy and dry with a light fresh finish.
Samurai Junmai Daiginjo Sake, from Japan's northern island of Hokkaido is a top-quality sake, using only highly-polished rice. Elegant, well-rounded and delicate.
720 ml bottle

beers + ciders

STAG grenada	US\$6
CARIB grenada	US\$6
CARIB SHANDY grenada	US\$5
HEINEKEN imported	US\$7
ROGUE PIRATE grenada	US\$9
WINDWARD IPA grenada	US\$9
SUNDOWN CIDER grenada	US\$9

house spirits

with your choice of mixer

RUM clarke's court	US\$10
GIN gordon's	US\$10
WHISKEY cutty sark	US\$10
VODKA smirnoff	US\$10

soft drinks

FRUIT JUICE	US\$5
SODAS	US\$4
coke	
diet coke	
sprite	
ginger ale	
tonic water	
soda water	
ting	

water

GLENELG SPRING WATER large	US\$6
GLENELG SPRING WATER small	US\$3
PERRIER large	US\$9
PERRIER small	US\$6



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