izakaya

JAPANESE PUB

POWER LUNCH 12.99

PICK A PROTEIN AND PICK TWO SIDES

MEAT BALL SANDWICH

4 TEXAS ANTELOPE MEAT BALLS, KIMCHI MARINARA, HOUSTON DAIRY MAIDS CHEESE, FRENCH BREAD ROLLS

HOT DOG

2 HOMEMADE VENISON SAUSAGES, YUZU KOSHO SLAW, HOUSE PICKLES, PRETZEL BUN

TACOS

GRILLED HAMACHI BELLY, SRIRACHA COLE SLAW, YUZU KOSHO AIOLI VINAIGRETTE, TEMPURA ICE FISH, ARUGULA EMULSION

CRISPY FRIED KATSU CHICKEN WRAP

IN A FLOUR TORTILLA - HOUSEMADE TERIYAKI SAUCE AND HOMEMADE TAMAGO

MISO SOUP, IZAKAYA FRIES, FURIRAKE RICE, SIDE SALAD, SUNOMONO, AGEDASHI TOFU

START

ZAKAYA EDAMAME 5

PAN SEARED, HOT PEPPER FLAKES, PONZU

<u>Okonomiyaki 6</u>

SAVORY PANCAKE, GREEN ONIONS, BONITO FLAKES, TONKATSU SAUCE, NORI, KEWPIE MAYO

FRIED BABY OCTOPUS 6

KARAAGE STYLE, LEMON, SRIRACHA MAYO

FRESH SEAWEED SALAD 7

5 DIFFERENT TYPES OF SEAWEED, CHOICE OF DASHI VIN OR SESAME VIN

Octopus salad 12

MARNATED PORTUGUESE STYLE, OLIVES, BASIL, TOMATOES, PETA

TUNA NICOISE 14

BIG-EVE TUNA WITH TOMATOES, GREEN BEANS, KALAMATA OLIVES, CROUTONS, PARMESAN CHEESE, SOFT POACHED EGG OVER GRILLED ROMANE LETTUCE

NOODLES

"BURMA SUPERSTAR" INSPIRED NOODLES 10

2 TYPES OF EGG NOODLES TOSSED WITH THAI CHILLIS, CUCUMBER, CARROTS, JICAMA, CILANTRO & ROASTED PEANUTS IN A ORANGE-YUZU VINAGRETTE

SOBA ||

CHILLED BUCKWHEAT NOODLES, UDON BROTH FOR DIPPING, SIDE OF FRESH WASABI AND GREEN ONIONS

<u>Yakisoba 12</u>

SAUTÉED CHICKEN WITH MUSHROOMS, ONION, CARROTS AND ASPIRATION, YAKISOBA NOODLES - SERVED ON A HOT GRIDDLE - TOPPED WITH A SOFT EGG, BONITO FLAKES, NORI

BOWLS OF GREATNESS ||

KATSU DON

FRIED PORK CUTLET WITH ONIONS, MUSHROOMS, AND CARROTS IN AN EGG OMLETTE ON A BED OF RICE

YAKINIKU DON

KOBE BEEF, ONIONS, AND MUSHROOMS MIXED IN AN ASAIN SAUCE ON A BED OF RICE TOPPED WITH A 62' EGG

<u>Teriyaki Don</u>

CHICKEN WITH BROCCOLINI, MUSHROOMS, CARROTS AND ONIONS IN A HOUSE-MADE TERIYAKI SAUCE ON A BED OF RICE TOPPED WITH SHAVED TAMAMGO

RAW STUFF

VUELVE A LA VIDA 16

SCALLOP, SHRIMP, OCTOPUS, RED ONIONS, GARLIC, AVOCADO, YUZU HOT SAUCE, CRUSHED SEA SALT

ORIGINAL PERUVIAN CEBICHE 14

MADAI AND OCTOPUS MARINATED IN GARLIC, CELERY, GINGER, AJI LIMO, VINEGAR, LIME, SALT, CANCHA AND YUYO

HAMACHI CRUDO 13

TOMATO POWDER, SHIMEJI MUSHROOM, ORISPY BABY SARDINES, MI-CRO CILANTRO

<u>LAMB HEART TIRADITO 9</u>

AJI AMARILLO VINAIGRETTE, CUCUMBER, CABBAGE, CANCHA, VUYO TUNA POKE 15

GINGER, SOY SAUCE, LIME JUICE, SHIMEJI MUSHROOM, PICKLED TOMATO, BONE MARROW VINAIGRETTE

STRAWBERRY SCALLOP CARPACCIO 12

FINELY CHOPPED STRAWBERRIES, YUZWORANGE JUICE AND TAJIN MARINADE. FRESH SAGE, VOLCANIC SEA SALT

SNAPPER 12

SNAPPER SASHIMI, CHARRED CITRUS GRAPES, PISTACHIO GREMOLATA, EVOO