



IZAYOI



OMAKASE

THE CHEF'S OMAKASE TASTING MENU FEATURES AN EXQUISITE SELECTION OF SMALL PLATES **DECIDED BY THE CHEF EACH DAY** SHOWCASING TRADITIONAL AND AUTHENTIC JAPANESE CUISINE, FRESHLY PREPARED WITH THE UTMOST CARE. RANGING FROM SUSHI AND SASHIMI TO A DELIGHTFUL ARRAY OF FRIED AND SAUTÉED SPECIALTIES, THIS DELECTABLE MULTI-COURSE EXPERIENCE STARTS WITH A REFRESHING APÉRITIF AND IS COMPLETE WITH A SOUP DISH AND DESSERT TO COMPLEMENT THE FLAVOURS. THIS THOUGHTFULLY CURATED MENU IS SURE TO LEAVE YOU FULLY SATISFIED.



***AN EXAMPLE OF WHAT YOU MAY BE SERVED BUT PLEASE BE ADVISED THE DISHES WILL CHANGE DEPENDING ON THE DAY & SEASON.**

DELUXE

8 8 0 0 円

INDULGENT SMALL PLATES
PERFECT FOR CELEBRATIONS
SUCH AS BIRTHDAYS AND
ANNIVERSARIES

BASIC

6 6 0 0 円

OUR CLASSIC SMALL PLATES

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES, AS THE HEALTH AND SAFETY OF OUR GUESTS IS OF THE UTMOST IMPORTANCE. OUR CULINARY TEAM TAKES CARE IN THE PREPARATION OF EACH DISH TO ENSURE THE HIGHEST STANDARDS OF HYGIENE AND FOOD SAFETY.

SUSHI - NIGIRI

THIS IS THE PRICE PER PIECE OF NIGIRI

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|----------------|--------------------------|
| SALMON | 2 6 4 円 |
| MAGURO (TUNA) | 2 8 6 円 |
| CHUTORO (TUNA) | 5 2 8 円 |
| OOTORO (TUNA) | 7 1 5 円 |
| SEA URCHIN | PRICE DEPENDS ON THE DAY |
| SCALLOP | 3 0 8 円 |
| PRAWN | 3 5 2 円 |
| EGG | 2 4 2 円 |

SUSHI - ROLLS

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|---|---------|
| FRIED SALMON ROLL | 8 3 6 円 |
| CALIFORNIA ROLL (MADE WITH TUNA) | 8 3 6 円 |
| SOFT SHELL CRAB ROLL | 8 3 6 円 |
| SPICY TUNA ROLL (INCLUDES JALAPENOS) | 8 3 6 円 |

SASHIMI

THIS IS THE CHEF'S PICK

| | |
|-----------------|-----------|
| 3 KINDS OF FISH | 1 8 5 0 円 |
| 5 KINDS OF FISH | 2 7 8 0 円 |

COOKED

| | |
|---|-----------|
| MISO SOUP | 4 1 8 円 |
| TAMAGOYAKI | 7 4 8 円 |
| CHEESE PLATE (5 KINDS) | 1 0 5 6 円 |
| SEAFOOD RICE PAPER ROLLS | 8 5 8 円 |
| SOY SAUCE MARINATED PORK | 1 0 4 5 円 |
| KARAAGE | 9 6 8 円 |
| AVOCADO, CREAM CHEESE & KOREAN SEAWEED TEMPURA | 8 3 6 円 |
| CLASSIC TEMPURA | 1 0 7 8 円 |
| YAKITORI | 9 0 2 円 |
| UDON (WARM) | 8 2 5 円 |
| UDON (COLD) | 8 2 5 円 |

DESSERT

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|---|---------|
| MATCHA SHIRATAMA & COCONUT MILK FLAVOURED FRUIT ANMITSU (JELLY) | 7 9 2 円 |
| CARAMEL ICE CREAM TOPPED WITH SEASONAL FRUIT & CUSTARD CREAM | 7 9 2 円 |

ALCOHOLIC DRINKS

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|----------------------------------|----------------|
| BEER | 7 6 5 円 |
| RED WINE (GLASS) | 9 0 2 円 |
| WHITE WINE (GLASS) | 9 0 2 円 |
| RED WINE (BOTTLE) | FROM 5 2 8 0 円 |
| WHITE WINE (BOTTLE) | FROM 5 2 8 0 円 |
| PROSECCO SPUMANTE (SPARKLING) | 1 5 1 8 円 |
| LEMON SOUR | 6 6 0 円 |
| GRAPEFRUIT SOUR | 6 6 0 円 |
| APPLE SOUR | 6 6 0 円 |
| HIGHBALL (WHISKY & SODA) | 7 1 5 円 |
| SAKE | FROM 8 5 8 円 |
| SHOCHU | FROM 6 8 2 円 |

NON-ALCOHOLIC DRINKS

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|------------------|---------|
| ORANGE JUICE | 4 1 8 円 |
| GRAPEFRUIT JUICE | 4 1 8 円 |
| APPLE JUICE | 4 1 8 円 |
| COKE | 4 1 8 円 |
| GINGER ALE | 4 1 8 円 |
| OOLONG TEA | 4 1 8 円 |
| JASMINE TEA | 4 1 8 円 |

*THIS MENU FEATURES OUR MOST POPULAR AND
HIGHLY RECOMMENDED DISHES, CRAFTED TO
PROVIDE AN IMMERSIVE JAPANESE CUISINE
EXPERIENCE.*

*FOR OUR FULL SELECTION OF TRADITIONAL AND
SPECIALTY JAPANESE OFFERINGS, PLEASE ASK
OUR STAFF FOR THE EXTENSIVE JAPANESE MENU.*



*WE WARMLY WELCOME YOU AND HOPE YOU HAVE
A WONDERFUL EXPERIENCE DINING WITH US.*

**PLEASE NOTE THAT THE PRICE OF ALL THE GOODS
SOLD ALREADY HAVE TAX INCLUDED*

