



JIZAKANA
JAPANESE RESTAURANT

DINNER MENU

APPETIZER

1. CHAWAN-MUSHI | ADD ON - IKURA 6 / UNI 6
silky smooth egg custard 10
2. FRESH OYSTER | 5PCS | (GF/DF)
ponzu, momiji oroshi 23
3. FLAT BREAD ROTI 4
4. LOTUS ROOT CHIPS (GF)
with sea salt 6
5. MORO KYURI 7
moro miso, cucumber
6. EDAMAME (GF) 7
with sea salt
7. GRILLED SPICY EDAMAME 10
chilli & sesame oil
8. AGEDASHI TOFU 12
crispy bean curd, shallot & dashi

SALAD

1. AVOCADO AND TOMATO 12
with wafu dressing
2. SOFT SHELL CRAB SALAD 16
with wasabi dressing

RAW

1. SALMON CARPACCIO ponzu sauce	26
2. KINGFISH LIME lime & olive oil dressing	29
3. WAGYU TATAKI ponzu sauce	30

SASHIMI

1. TUNA & SALMON SASHIMI 10PCS	40
2. ASSORTED SASHIMI SMALL 11PCS 4 variation of fish	38
3. ASSORTED SASHIMI MEDIUM 17PCS 6 variation of fish	58
4. ASSORTED SASHIMI LARGE 28PCS 6 variation of fish	95
5. SASHIMI PLATTER FOR 3 39PCS assorted sashimi with scampi, scallop	172
6. LOBSTER SASHIMI *Pre-order minimum 2days in advance	(M.P)

SUSHI

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| 1. ABURI SUSHI 6PCS
assorted grilled sushi | 28 |
| 2. ASSORTED SUSHI SMALL 8PCS | 32 |
| 3. ASSORTED SUSHI MEDIUM 12PCS
assorted sushi with scallop | 56 |
| 4. SUSHI PLATTER FOR 3 26PCS
assorted sushi with scallop, toro | 150 |

JIZAKANA SPECIAL CHEF'S SELECTION FISH OF DAY

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| 1. SPECIAL SUSHI FOR 2 12PCS
chef's selection of fish with toro, scampi, uni | 125 |
| 2. SPECIAL SASHIMI FOR 2 16PCS
chef's selection of fish with toro, scampi, uni | 140 |
| 3. SPECIAL SUSHI & SASHIMI FOR 2 13PCS
chef's selection of fish with toro, scampi, uni | 130 |

SPECIAL ROLLS

1. SALMON & AVOCADO (DF)	20
2. SOFT SHELL CRAB deep-fried soft shell crab, avocado & cucumber	22
3. SPICY TUNA ROLL fresh tuna, cucumber & spicy sauce	25
4. LOCAL GRILLED SALMON grilled salmon, avocado & crab meat	26
5. TIGER ROLL chicken katsu & avocado	27
6. VOLCANO SCALLOP scallop, crab meat, avocado & cucumber	30
7. VEGE FUTOMAKI pickled radish, avocado & cucumber	22
8. VEGE TEMPURA ROLL	23

TEMPURA

1. MIX VEGGIE TEMPURA 5PCS	18
2. PRAWN TEMPURA 5PCS	20
3. PRAWN & VEGGIE TEMPURA 7PCS	27
4. ANAGO (CONGER EEL) TEMPURA	24

TO SHARE

1. CAULIFLOWER KARAAGE	17
deep fried cauliflower with chill mayo	
2. 2019 BAKED TRUFFLE CABBAGE	16
baked cabbage, truffle oil & ponzu	
3. 2019 BAKED BROCCOLINI (GF)	20
bake broccolini, pine nut & lemon	
4. MISO EGGPLANT	20
aka miso, chives & sesame	
5. GRILLED FISH HEAD	20/20/25
salmon / snapper / kingfish	
6. TOFU SUKIYAKI	22
cabbage, shiitake mushroom with soft egg	
7. BEEF SUKIYAKI	26
cabbage, shiitake mushroom with soft egg	
8. CRISPY KARRAGE CHICKEN	27
with garlic soy & mayo	
9. 2019 POPCORN LOBSTER	38
bathe in with bombay sapphire	

ROBATA GRILL

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| 1. TERIYAKI SALMON STEAK | 28 |
| 2. WAGYU BEEF STEAK
bone marrow, ponzu sauce | 39 |
| 3. UNAGI KABAYAKI
sansho seasoning, tare(house made) | 30 |
| 4. 2019 SAIKYO MISO CURED BLACK COD | 38 |

ROBATAYAKI CHARCOAL GRILLED SKEWER (EACH SERVING CONTAINS 2 SKEWERS)

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| 1. CHICKEN THIGH
salt or tare(house made sweet soy) | 13/14 |
| 2. PORK BELLY
salt, miso or spicy miso | 16/17 |
| 3. MISO EGGPLANT
miso or spicy miso | 9 |
| 4. WAGYU BEEF
salt or tare(house made sweet soy) | 17/18 |

EXTRAS

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| 1. MISO SOUP | 4 |
| 2. STEAM RICE | 4 |