



LUNCH SET

Daily, from 11 a.m. to 3 p.m.
Last order at 2:45 p.m.

TWO-COURSE LUNCH SET	23
One choice of appetizer and one choice of main	

THREE-COURSE LUNCH SET	35
Two choices of appetizers and one choice of main	

All sets come with garden salad, miso soup and seasonal fruit plate

APPETIZERS

COLD

SASHIMI FOUR KINDS
Chef's Selection

NIGIRI FOUR KINDS
Chef's Selection

TOFU KAISO SALAD
Premium Tofu, Seaweed,
Salmon Roe, Komi Dressing

HAMACHI WASABI
Sliced Yellowtail, Wasabi Salsa,
Ponzu Sauce

TUNA TATAKI
Seared Tuna, Garlic Chips,
Yuzu Ponzu Dressing


CALIFORNIA MAKI
Crab Meat, Avocado, Cucumber,
Orange Tobiko, Mayonnaise

ABURI SALMON
Charred Salmon, Salmon Roe,
Cucumber

SPICY TUNA MAKI
Spicy Tuna, Sweet Spicy Aioli


LUNCH SET

HOT


EDAMAME 
Poached Green Beans, Sea Salt

TEMPURA MORIAWASE
Deep-fried Tiger Prawn,
Vegetables, Radish Soy Sauce

TORI KARAAGE
Deep-fried Ginger Chicken,
Oroshi Ponzu

NASU DENGAKU 
Miso-glazed Eggplant,
Sesame Seed, Microgreens

CRISPY SHRIMP POP
Crispy-fried White Shrimp,
La-Yu Oil, Mayonnaise, Lime Zest

JYAGA GYOZA 
Crispy Potato Dumplings, Corn,
Spicy Miso Mayonnaise

CHOICE OF ONE

MAIN COURSE

LUNCH SET

SALMON TERIYAKI
Salmon Fillet, Pickled Cucumber

WAKADORI MISO YAKI
Charcoal-grilled Chicken Thighs,
Leek, Miso Sauce

SUZUKI YAKI
Seabass Fillet, Pickled Cucumber,
Ponzu Sauce

YAKI MORIAWASE
Pork Belly Yaki, Tori Negima,
Asparagus

YASAI MORIAWASE 
Asparagus, Shiitake Mushrooms,
Eryngi Mushroom

CHIRASHI SASHIMI
Chef's Selection, Tamago Yaki,
Spicy Mayo, Soya Grape

OYAKO DON
Savory Soft Egg, Chicken Thighs,
Onion, Mushroom

BUTA KAKUNI DON
Stewed Pork Belly, Sweet Sauce

TOKYO TONKOTSU RAMEN | SOY
Egg Noodle, Creamy Pork Broth,
Chashu Pork Belly, Sweet Corn,
Ajitsuke Egg, Shoyu Soup

NINNIKU RAMEN | GARLIC SOY
Egg Noodle, Creamy Pork Broth,
Garlic Oil, Chashu Pork Belly,
Sweet Corn, Ajitsuke Egg,
Garlic Soup

KARA MISO RAMEN | SPICY MISO
Egg Noodle, Creamy Pork Broth,
Minced Pork, Sweet Corn,
Ajitsuke Egg, Spicy Miso Soup

ZARU SOBA
Cold Buckwheat Noodle,
Spring Onion, Wasabi, Dipping Sauce

ADDITIONAL

GINDARA ZUKE 20
Miso-marinated Black Cod

RIB EYE | 150G 25
Charcoal-grilled Australian
Black Angus

WAGYU SIRLOIN | 150G 50
Charcoal-grilled Wagyu Sirloin

 Vegetarian

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MISO SOUPS

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SHIRO MISO 	6
White Miso Tofu, Seaweed, Spring Onion	
SPICY CRAB MISO	14
Dashi Stock, Blue Crab, Mushroom, Spring Onion	
AWABI DASHI MISO	18
Miso Soup, Abalone, Seaweed, Mushroom, Spring Onion	


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COLD APPETIZERS

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SHOJIN SALAD 	8
Mixed Leaves, Silken Tofu, Kaiso Seaweed, Avocado, Tomato, Microgreens, Sesame Dressing	
SALMON SARADA	12
Thinly Sliced Salmon Salad, Sweet Vinegar	
SALMON NAMERO	12
Spicy Mayonnaise, Salmon Tartare, Caviar, Crispy Bread	
YAWARA KANI SALAD	14
Deep-fried Soft-Shell Crab, Mixed Leaves, Avocado, Tomato, Creamy Miso Dressing	
TUNA TATAKI	22
Seared Tuna, Garlic Chips, Yuzu Tataki Dressing	
TORO TRUFFLE	35
Fatty Bluefin Tuna, Truffle, Microgreens, Ponzu Dressing	
WAGYU TATAKI	42
Sliced Wagyu Beef, Uni, Black Caviar, Onion, Truffle Shoyu	
OYSTER 6 / 12	55 / 100
Live Oyster, Ponzu, Salmon Roe, Wasabi Salsa	



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HOT APPETIZERS

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NASU DENGAKU 	6
Miso-glazed Eggplant, Microgreens, Sesame Seed	
EDAMAME 	5
Poached Green Beans, Sea Salt	
FOIE GRAS CHAWANMUSHI	10
Savory Egg Custard, Soya Dashi Gravy Sauce, Foie Gras, Spring Onion	
TARABA CHAWANMUSHI	10
Savory Egg Custard, King Crab, Truffle Gravy Sauce, Spring Onion	
WAGYU GYOZA	15
Minced Wagyu Beef, Mushroom, Truffle Soy	

TEMPURA

SPICY CALAMARI	8
Deep-fried Squid, Serrano Chili, Lime	
TORI KARAAGE	10
Deep-fried Ginger Chicken, Oroshi Ponzu	
CRISPY SHRIMP POP	12
Crispy-fried White Shrimp, La-Yu Oil, Mayonnaise	
EBI	15
Crispy-fried Tiger Prawn, Shoyu, Ginger, Turnip	
LOBSTER	92
Crispy-fried Lobster, Shoyu Wasabi Mayo	

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SUSHI & SASHIMI

SUSHI & SASHIMI PLATTERS

SUSHI PLATTER	32
Chef's Selection of Five Kinds of Sushi	
SASHIMI PLATTER	
Chef's Selection of Five Kinds of Sashimi	60
Chef's Selection of Seven Kinds of Sashimi	70

INDIVIDUAL ORDER

		NIGIRI	SASHIMI
HOTATE	SCALLOP	5	7
SHAKE	SALMON	6	8
MADAI	SEA BREAM	9	11
TAKO	OCTOPUS	9	11
UNAGI	FRESHWATER EEL	9	
KINMEDAI	ALFONSINO	12	14
HAMACHI	YELLOWTAIL	12	14
HOKKIGAI	SURF CLAM	14	16
IKURA	SALMON ROE	14	25
AKA EBI	RED SHRIMP	18	20
MAGURO AKAMI	BLUEFIN TUNA	22	25
UNI	SEA URCHIN	24	40
TORO	FATTY TUNA	27	28
FUMI	LOBSTER		92

MAKI

CALIFORNIA	11
Crab Meat, Avocado, Cucumber, Orange Tobiko, Mayonnaise	
SALMON EBI	16
Salmon, Deep-fried Shrimp, Avocado, Cucumber, Chili Bean Sauce	
SPICY SCALLOP	18
Scallop, Spring Onion, Togarashi, Avocado, Sliced Tuna Topping, Black Sesame	
OTORO TRUFFLE	42
Chopped Otoro, Foie Gras, Truffle Sauce	

IZA COLD AND HOT BENTO 99 Per Box

COLD BENTO BOX	HOT BENTO BOX
TOFU AND UNI SARADA	WAGYU BEEF STEAK
Silken Tofu, Uni, Microgreens, Goma Dressing	Charcoal-grilled Wagyu A4, Uni Ikura, Barbecue Sauce
PREMIUM SASHIMI MORIWASE	KANI MISO KOURAYAKI
Premium Sashimi, Three Kinds	Crab Meat Miso, Egg Quail, Tobiko, Spring Onion
SUSHI MORIAWASE	DUCK BREAST FOIE GRAS
Premium Sushi, Three Kinds	Seared Foie Gras, Pan-roasted Duck Breast, Teriyaki
DONBURI	TARABA YAKI
Toro, Spring Onion, Ikura, Black Caviar, Sushi Rice, Fresh Wasabi	Grilled Crab Tarabakani, Lemon
HOTATE DASHI SOUP	HOTATE DASHI SOUP
Dashi Stock, Scallop, Wakame, Mushroom, Spring Onion	Dashi Stock, Scallop, Wakame, Mushroom, Spring Onion

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CHEF’S RECOMMENDATION

HOTATE CRAB GOHAN

21

Stir-fried Rice, Scallop, Crab Meat, Egg,
Spring Onion, Truffle Butter Sauce

OYSTER | 6 / 12

55 / 100

Live Oyster, Ponzu, Wasabi Salsa

CHISAI SAIZU SUSHI AND MAKI COMBO

23

NIGIRI FOUR KINDS

ABURI SALMON

Chef’s Selection

Charred Salmon, Salmon Roe, Cucumber

MIDORU COMBO

35

SASHIMI FOUR KINDS

SPICY TUNA MAKI

Chef’s Selection

Spicy Tuna, Sweet Spicy Aioli

TUNA TATAKI

Searched Tuna, Garlic Chips, Yuzu Ponzu Dressing

OKI SAIZU SASHIMI SUSHI AND MAKI COMBO

40

SASHIMI FOUR KINDS

CHIRASHI SASHIMI

Chef’s Selection

Chef's Selection, Spicy Mayo, Soya Grape

SUSHI FOUR KINDS

Chef’s Selection and Spicy Tuna Maki Roll Combination

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IZA'S SIGNATURES

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BLOW-TORCHED MAKI	11	AHI TUNA UNI	25
Salmon, Tuna, Hamachi, Pickled Turnip, Shiso Leaf, Pistachio, Crab Mayo		Minced Tuna, Sea Urchin, Caramelized Onion Bread, Bubu Arare, Spring Onion, Black Caviar	
PIRIKARA MAGURO	18	GINDARA KARAMIYA	30
Spicy Tuna, Sweet Spicy Aioli		Pan-fried Black Cod, Mushroom, Asparagus, Spring Onion, Creamy Spicy Sauce	
AKA EBI TRUFFLE	22	IZA SURF AND TURF	61
Sliced Red Shrimp, Salmon Roe, Truffle Cream Miso Sauce, Seaweed Kaiso		Chef's Selection of Surf and Turf Platter	
IZA OCEAN KAISEN	24	WAGYU STRIPLION	
Salmon, Aka Ebi, Madai, Scallop, Salmon Roe, Black Caviar, Chilli Oil, Ginger Lemongrass Dressing		KATSU SANDO	66
		Deep-fried Wagyu, Brioche, Katsu Sauce	

OMAKSE

EXPERIENCE THE MASTERY OF OUR CHEF DE CUISINE	
Chef's Selection of Seven Premium Courses	240
Chef's Selection of Ten Premium Courses	300

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SEAFOOD ROBATA

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SPICY MISO IKA Chargrilled Squid, Spicy Miso, Lime	9	HOTATE MANGO SPICY MISO Chargrilled Hokkaido Scallop, Miso Mango Salsa	25
SANMA Grilled Pacific Saury, Salt, Pepper, Lime	11	UNAGI KABAYAKI Grilled Freshwater Eel, Sweet Sauce	30
AYU SUGATA YAKI Grilled Sweet Fish, Salt, Lime	15	GINDARA ZUKE Miso-marinated Black Cod, Hajikami Ginger	30
SALMON KAMA Salmon Collar, Sea Salt, Hajikami Ginger	15	AWABI YAKI Abalone, Yakitori Sauce, Lemon	33
HAMACHI KAMA Yellowtail Collar, Sea Salt, Lemon	19	KAKI BUTTER TERIYAKI Grilled Oyster, Ikura, Sweet Sauce	40
EBI YUZU Tiger Prawn, Lemon, Yuzu Butter Sauce	19	FUMI YAKI Grilled Lobster, Lemon Yuzu Shiso Butter	92
SALMON TERIYAKI Salmon Fillet, Teriyaki Sauce, Lime, Hajikami Ginger	20	FUMI CHEESY Lobster, Crab Meat Omelette, Mozzarella Cheese	92

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MEAT ROBATA

PORK

ASPARAGUS BUTA 6
Pork Belly-wrapped Asparagus,
Lemon

BANGALOW SWEET PORK YAKI 20
Pork Tomahawk Rack,
Barbecue Sauce

LAMB

KOHITSUJI RAKKU 28
Lamb Rack, Ponzu Sauce, Lemon

LAMB CHOPS 28
Stir-fried Lamb Chops,
Zucchini, Tomato, Ginkgo,
Truffle Teriyaki Sauce

BEEF

WAGYU BARBUCUE 19
Wagyu Beef Skewer, Wasabi
Mayonnaise

RIB EYE STEAK
Australian Black Angus Rib Eye
150G 29
300G 48

WAGYU SIRLOIN A4
Japanese Wagyu Sirloin
150G 61
300G 115

POULTRY

NEGIMA 7
Chicken Skewer, Leek, Teriyaki
Sauce, Lemon

TEBA YAKI 7
Grilled Chicken Wing, Lemon

FOAGURA YAKI 32
Pan-seared Foie Gras, Salt,
Pepper, Figs, Miso Nori Sauce


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VEGETARIAN

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EDAMAME Poached Green Beans, Sea Salt	5	ZUCCHINI Zucchini, Sea Salt, Pepper, Spicy Miso Sauce	5
NASU DENGAKU Miso-glazed Eggplant, Sesame Seed, Microgreens	6	ERYNGI Eryngi Mushroom, Sea Salt, Lime	5
JYAGA GYOZA Crispy Potato Dumplings, Corn, Spicy Miso Mayonnaise	8	ASPARAGUS Asparagus, Spicy Miso, Lemon	5
YASAI TEMPURA Assorted Six Kinds of Vegetables, Mushroom, Soy Sauce Radish	8	SHIITAKE MUSHROOM Shiitake Mushroom, Garlic Oil	6
YASAI SHOYU UDON Wheat Noodle, Assorted Vegetables, Soy Sauce, Spring Onion, Corn	9	GREEN CHILI PEPEER Green Chili, Salt, Lemon	7
		YASAI MORIAWASE Assorted Grilled Vegetables	9
GARLIC FRIED RICE Seasonal Vegetables, Green Beans, Garlic	12		

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RICE & NOODLES

RICE

SHIRO GOHAN Japanese Steamed Rice	3
CHASHU FRIED RICE Japanese Chashu Pork Belly, Garlic, Egg	14
KAISEN SPICY YAKIMESHI Stir-fried Rice, Tiger Prawn, Squid, Egg, Carrot, Spring Onion, Asparagus	16
HOTATE CRAB GOHAN Stir-fried Rice, Scallop, Crab Meat, Egg, Spring Onion, Truffle Butter Sauce	21

NOODLES

	SMALL	LARGE
TOKYO TONKOTSU SOY Egg Noodle, Creamy Pork Broth, Chashu Pork Belly, Sweet Corn, Ajitsuke Egg, Shoyu Soup	7	13
CURRY NANBAN UDON Wheat Noodle, Chicken Thighs, Leek, Curry Soup	7	14
ZARU SOBA Cold Buckwheat Noodle, Spring Onion, Wasabi, Dipping Sauce	7	14
NINNIKU RAMEN GARLIC SOY Egg Noodle, Creamy Pork Broth, Garlic Oil, Chashu Pork Belly, Sweet Corn, Ajitsuke Egg, Garlic Soup	8	14
KARA MISO SPICY MISO Egg Noodle, Creamy Pork Broth, Minced Pork, Ajitsuke Egg, Sweet Corn	8	15
GYU KURUME Egg Noodle, Thinly Sliced Beef, Creamy Pork Broth, Leek	11	22
BRAISED BEEF SHORT RIBS UDON CURRY GRAVY SAUCE Braised Wagyu Beef Short Ribs, Wheat Noodle, Leek, Miso Sauce	11	22

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WASHOKU & DAIKOKU

SET MENUS

IZA WASHOKU

110

TUNA TATAKI

Seared Bluefin Tuna, Garlic Chips, Yuzu Ponzu Dressing

MORIAWASE

Chef's Selection of Premium Sushi and Sashimi

ASARI MISO SOUP

Surf Clam, Enoki Mushroom, Seaweed, Spring Onion

TORI KARAAGE

Deep-fried Ginger Chicken, Oroshi Ponzu

WAGYU GYOZA

Minced Wagyu Beef, Vegetables, Gyoza Sauce

ASPARAGUS BUTA YAKI

Bacon-wrapped Grilled Asparagus

GINDARA ZUKE

Miso-marinated Black Cod, Hajikami Ginger

MATCHA MOUSSE

Matcha Red Bean Mousse

IZA DAIKOKU

190

WAGYU TATAKI

Sliced Wagyu Beef, Uni, Black Caviar, Onion, Truffle Shoyu

SHIRO SAKANA

Thinly Sliced White Fish, Citrus Mustard

PREMIUM MORIAWASE

Chef's Selection of Premium Sushi and Sashimi

FOIE GRAS CHAWANMUSHI

Savory Egg Custard, Foie Gras

UNAGI KABAYAKI

Eel, Sweet Soy Sauce, Sansho Pepper

FUMI CHEESY

Lobster, Crab Meat Omelette, Mozzarella Cheese

AWABI DASHI MISO

Miso Soup, Abalone

WAGYU SPECIAL STEAK

Miso-marinated Wagyu Sirloin, Sea Urchin, Ikura, Leek

IZA DEGUSTATION

Chef's Selection of Assorted Desserts



DESSERT

DESSERT

HOUSEMADE ICE CREAM 1 SCOOP Matcha Green Tea / Miso Caramel Wasabi Balsamic Syrup / Candied Ginger	3
SIGNATURE SORBET 1 SCOOP Yuzu / Mango Passion Fruit	3
JAPANESE DAIFUKU	6
SEASONAL FRUITS PLATTER	7
MATCHA RED BEAN MOUSSE	8
YUZU CHEESECAKE	8
IZA DESSERT DEGUSTATION	22

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IZA RESTAURANT / ROSEWOOD PHNOM PENH
66, Monivong Boulevard, Phnom Penh 120211, Cambodia

