



MISO SOUPS

WHITE

*Nature Tofu,
Seaweed, Spring Onion*

4

AKADASHI

*Enoki Mushroom, Seaweed,
Spring Onion*

5

SPICY KAISEN

*Assorted Seafood, Chili Oil,
Miso Paste, Mushroom*

9

 Vegetarian

Prices are quoted in USD including applicable taxes and 7% service charge



COLD APPETIZERS

 **RENKON ZUKE**
*Marinated Lotus Root
With Beetroot,
Sesame Dressing, Spring Onion*

5

 **HIYASHI TOMATO**
*Heirloom Tomatoes, Shiso,
Ginger Dressing*

6

 **GARDEN SALAD**
*Seasonal Mix Lettuce,
Tomato, Japanese Seaweed,
Sesame Dressing*

6

 **KAPPA SHIITAKE TARE**
*Japanese Cucumber,
Shiitake Mushroom Dressing*

6

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

6

 **HORENISO SHIMEJI**
*Cold Spinach,
Shimeji Mushroom,
Garlic Soy Sauce*

10

SALMON NAMERO
*Spicy Salmon Tataki,
Black Sesame Cracker*

13

KATSUO TATAKI
*Charred Bonito, Ginger,
Ponzu Dressing*

25

SIX OYSTERS
*Live Oysters,
Ponzu, Wasabi Salsa*

28

TERIYAKI
*Japanese Abalone,
Teriyaki, Mayonnaise,
Flying Fish Roe,
Premium Seaweed*

65

YUZU SARADA
*Japanese Abalone,
Fresh Citrus,
Flying Fish Roe, Mayonnaise*

68

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HOT APPETIZERS

 EDAMAME	5	
<i>Poached Edamame, Kampot Sea Salt</i>		
 NASU DENGAKU	5	
<i>Miso Glazed Eggplant, White Sesame Seed</i>		
AGEDASHI TOFU	6	
<i>Crispy Silken Tofu, Spring Onion, Soy Sauce Dressing</i>		
 JYAGA GYOZA	7	
<i>Crispy Potato Dumpling, Corn, Spicy Miso Mayonnaise</i>		
TORI KARAAGE	8	
<i>Deep Fried Ginger Chicken, Oroshi Ponzu</i>		
 YASAI TEMPURA	9	
<i>Assorted 6 Kind of Vegetables, Mushroom, Tempura, Soy Sauce Radish</i>		
IKA KARIKARI ISOBEAGE	11	
<i>Crispy Fried Squid, Nori, And Spicy Cod Roe Sauce</i>		
ZABON SALAD	12	
<i>Prawn Tempura, Pomelo, Yuzu Dressing</i>		
		WAGYU GYOZA 15
		<i>Minced Wagyu Beef, Vegetables, Gyoza Sauce</i>
		EBI TEMPURA 15
		<i>Tiger Prawn Tempura, Soy Sauce Radish</i>
		AKA EBI KARAAGE 15
		<i>Crispy Japanese Sweet Shrimp, Lime Wedges</i>
		KAKI TEMPURA 22
		<i>Crispy Oyster, Togarashi Flake, Plum Sauce</i>

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ROBATA

SEAFOOD

SPICY MISO IKA

*Chargrilled Squid,
Spicy Miso, Lime*

9

SABA SHIOYAKI

*Pacific Mackerel,
Sea Salt, Ponzu Sauce*

9

EBI SUGATA YAKI

Tiger Prawn, Sea Salt

12

SALMON KAMA SPICY TERIYAKI

*Salmon Jaw Bone,
Spicy Teriyaki Sauce, Lemon*

15

KAWAEBI YUZU GARLIC YAKI

*Giant Tiger Prawn, Garlic Oil,
Yuzu Kosho*

19

TERIYAKI SALMON

*Norwegian Salmon Fillet, Sesame,
Teriyaki Sauce*

19

HAMACHI KAMA SHIOYAKI

*Yellow Tail Jaw Bone,
Oroshi Ponzu Sauce*

19

GINDARA SAIKYO ZUKE

Saikyo Miso Marinated Cod

26

HOTATE MANGO SPICY MISO

*Chargrilled Hokkaido Scallop,
Miso Mango Salsa*

23

TARABAGANI YAKI

*Robata Grill Alaska King Crab,
Spicy Miso,
Sansho Pepper*

42



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VEGETABLES

ERYNGI

*Eryngi Mushroom,
Sea Salt, Lime*

5

DAIGAKU IMO

*Robata Sweet Potato,
Caramelized Honey
Balsamic Dressing*

5

ASPARAGUS

*Asparagus,
Spicy Miso, Lemon*

5

SHIITAKE MUSHROOM

*Shiitake Mushroom,
Garlic Oil*

5

OKRA

*Ladies Finger, Chili Powder,
Ginger Onion Dressing*

6

CHICKEN

NEGIMA

*Chicken Thigh and Leek Skewer,
Tare Sauce*

6

TEBA

*Chicken Wing Skewer,
Teriyaki, Lemon*

6

TSUKUNE

*Chicken Meat Ball Skewer,
Yakitori Sauce, Egg Yolk*

6

PORK

ASPARAGUS BUTABARA MAKI

Pork Belly Wrapped Asparagus

6

BUTA YAKI

*Pork Belly Skewer, Kampot Pepper,
Sea Salt, Lemon*

6

HONETSUKI BUTA KAKUNI

*Caramelized Pork Ribs,
Garlic Chips, Spring Onion*

18

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BEEF

BEEF RIB EYE STEAK 150g / 300g

Australian Black Angus, Rib Eye

32 / 48

WAGYU SIRLOIN STEAK 150g / 300g

Japanese Wagyu Striploin

68 / 122

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SUSHI AND SASHIMI

SASHIMI MORIAWASE

*Chef-Selected Sushi,
Sashimi Platter Small/ Large*

3 Kinds Of
Sashimi On Ice 23

5 Kinds Of
Sashimi On Ice 39

7 Kinds Of
Sashimi On Ice 55

MORIAWASE

*Chef-Selected Sushi And Sashimi Platter
Small - 52 / Large - 68*

INDIVIDUAL ORDER

	NIGIRI	SASHIMI
Ebi	5	6
Octopus	6	8
Unagi	7	9
Salmon	7	9
Hokkigai	8	10
Snapper	9	12
Hirame	9	12
Aka Ebi	10	12
Hamachi	10	12
Ikura	12	15
Bluefin Tuna	20	25
Toro	25	28
Sea Urchin	27	38

IZA STYLE SUSHI AND SASHIMI

IZA TEMARI MORIAWASE

*Premium Sushi,
Maki, Temari Style*

48

SALMON CARPACCIO

*Thinly Sliced
Norwegian Salmon,
Wasabi Mayonnaise,
Micro Leaves*

13

HAMACHI WASABI

*Sliced Yellow Tail,
Wasabi Salsa,
Ponzu Sauce*

16

TUNA TATAKI

*Seared Blue Fin Tuna,
Lotus Root, Garlic Chip,
Yuzu Ponzu Dressing*

22

WAGYU TARTAR

*Wagyu Beef, Green Apple,
Caviar, Crispy Bread,
Shiso Leaf*

22

ABURI

SUSHI MORIAWASE

*Torch Assorted Sushi,
Caviar, Salmon Roe,
And Wasabi Salsa*

32

OTORO TRUFFLE

*Fatty Japanese Tuna,
Truffle Flavored, Shiso Leaf*

42

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MAKI ROLLS



CALIFORNIA

*Flying Fish Roe,
Crabstick,
Avocado, Cucumber*

9

IMO ASPARAGUS

*Sweet Potato,
Asparagus, Capsicum,
Sesame Seed*

9

SPICY ASPARAGUS

*Crispy Asparagus Tempura,
Shichimi Chili Powder, Avocado*

9

ABURI SALMON

*Charred Salmon,
Salmon Roe, Cucumber,*

11

KITANOUMI

*Tuna, Salmon, Shiso,
Prawn, Salmon Roe*

11

SALMON AVOCADO

*Norwegian Salmon,
Avocado, Kizami Wasabi,
Crispy Tempura Flakes*

12

EBI TEMPURA

*Tiger Prawn Tempura,
Avocado, Cod Roe Mayonnaise*

12

EBI AVOCADO

*Prawn, Crab, Avocado,
Tobiko, Cucumber*

13

SPICY HAMACHI

*Yellow Tail, Shiso Leaf,
Spicy Mayonnaise,
Flying Fish Roe*

15

FOIE GRAS ANAGO

*Foie Gras, Sea Eel,
Avocado, Green Apple, Sea Salt*

18

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IZA SPECIALS

ZENSAI MORIAWASE

Chef Selected Appetizer Platter

28

IZA SURF & TURF

*Chef Selected Surf
And Turf Platter*

52

WAGYU SPECIAL STEAK

*Miso Marinated Wagyu Striploin,
Sea Urchin, Ikura, Leek*

75



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**DONBURI
RAMEN AND NOODLES**

RICE

GARLIC VEGETABLE FRIED RICE

*Seasonal Vegetables,
Green Beans, Garlic, Egg*

9

KAISEN SPICY YAKIMESHI

*Assorted Seafood,
Japanese Spicy Fried Rice*

12

CHASHU GARLIC FRIED RICE

*Japanese Chasu Pork Belly,
Garlic, Egg*

14

UDON

YASAI SHOYU UDON

*Assorted Vegetables,
Soy Sauce, Spring Onion, Corn*

9

DANDAN MAZE UDON

*Wheat Flour Noodle, Minced Pork,
Poached Egg, Spicy Miso Sauce*

11

CURRY NAMBAN UDON

*Wheat Flour Noodle,
Chicken Thigh, Leek, Curry Soup*

12

RAMEN

TOKYO TONKOTSU RAMEN (Soy)

*Egg Noodles,
Creamy Pork Broth,
Chashu Pork Belly,
Nori, Ajitsuke Egg*

11

NINNIKU RAMEN (Garlic Soy)

*Egg Noodle,
Creamy Pork Broth,
Garlic Oil,
Chashu Pork Belly,
Sweet Corn, Ajitsuke Egg*

12

SHIO RAMEN (Salt)

*Egg Noodle, Creamy Pork Broth,
Chashu Pork Belly, Leeks,
Yuzu Pepper, Ajitsuke Egg*

12

KIMCHEE RAMEN

*Egg Noodle, Creamy Pork Broth,
Kimchee, Chashu Pork Belly,
Nori, Ajitsuke*

12

KARA MISO RAMEN (Spicy Miso)

*Egg Noodle,
Creamy Pork Broth, Minced Pork,
Leek, Bean Sprouts, Ajitsuke Egg*

14

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IZA SETS

IZA TOKUBETSU

KAPPA SHIITAKE TARE

Japanese Cucumber, Shiitake Mushroom Dressing

SALMON NAMERO

Spicy Salmon Tataki, Black Sesame Cracker

TORI KARAAGE

Deep Fried Ginger Chicken, Oroshi Ponzu

MORIAWASE

Chef Selection Of Sushi & Sashimi

SPICY MISO IKA

Chargrilled Squid, Spicy Miso, Lime

HONETSUKI BUTA KAKUNI

*Caramelized Pork Ribs,
Garlic Chips, Spring Onion*

ASPARAGUS

Asparagus, Spicy Miso

AKADASHI MISO SOUP

Enoki Mushroom, Seaweed, Spring Onion

JAPANESE CUSTARD

Kinako Crumble, Rice Ice Cream

58 per person

Serve for a minimum of two persons

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IZA WASHOKU

TUNA TATAKI

*Seared Bluefin Tuna, Lotus Root, Garlic Chip,
Yuzu Ponzu Dressing*

HORENISO SHIMEJI

Cold Spinach, Shimeji Mushroom, Garlic Soy Sauce

WAGYU GYOZA

Minced Wagyu Beef, Vegetables, Gyoza Sauce

ZABON SALAD

Prawn Tempura, Pomelo, Yuzu Dressing

MORIAWASE

Chef Selected Of Fine Sushi And Premium Sashimi

SABA SHIOYAKI

Pacific Mackerel, Sea Salt, Ponzu Sauce

WAGYU SIRLOIN STEAK

Japanese Wagyu Sirloin

OKRA

Ladies Finger, Chili Powder, Ginger Onion Dressing

AKADASHI MISO SOUP

Enoki Mushroom, Seaweed, Spring Onion

SAKE JELLY

Sesame Crisp, Yuzu Sorbet

88 per person

Serve for a minimum of two persons

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IZA DAIKOKU

AWABI TERIYAKI

*Japanese Abalone, Tobiko, Teriyaki,
Mayonnaise Ao Tosaka*

KATSUO TATAKI

Charred Bonito, Ginger, Ponzu Dressing

JYAGA GYOZA

Crispy Potato Dumpling, Corn, Spicy Mayonnaise

PREMIUM SASHIMI & SUSHI MORIAWASE

*Otoro, Wagyu,
Aburi Moriawase Sushi*

UNAGI KABAYAKI

Eel, Sweet Soy Sauce, Sansho Pepper

TARABAGANI YAKI

*Robata Grill Alaska King Crab, Spicy Miso,
Sansho Pepper*

SHIITAKE MUSHROOM

Shiitake Mushroom, Garlic Oil

AKADASHI MISO SOUP

Enoki Mushroom, Seaweed, Spring Onion

IZA DEGUSTATION

Chef Selected Assorted Desserts

148 per person

Serve for a minimum of two persons

 Vegetarian

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