

The IZAKA-YA

by KATSU-YA

LUNCH SPECIALS

Mon. – Sat.
12pm ~ 2:30pm

LUNCH ENTRÉES

Entrées served w/ rice, miso soup, salad (☞ Miso, ☞ Ponzu or Ginger dressing), Japanese pickles & small side dish

- ☞ Chicken Teriyaki 19
- ☞ *Beef Teriyaki 21.9
- Salmon Teriyaki or *Shioyaki* 21
- Miso Marinated Black Cod 21



Chirashi

FROM THE BAR

- ☞ *Sushi Lunch 28
Tuna, Yellowtail, Salmon, Whitefish, Ebi (Shrimp), Albacore, Unagi, Tamago (Egg) & choice of California Roll or Spicy Tuna Roll (8 pcs)
Served w/ miso soup & salad (☞ Miso, ☞ Ponzu or Ginger dressing)
- ☞ *Sashimi Lunch 28
Tuna, Yellowtail, Salmon, Whitefish, Albacore, Octopus, & Spicy Tuna
Served w/ miso soup, rice & salad (☞ Miso, ☞ Ponzu or Ginger dressing)
- ☞ *Chirashi 26
Tuna, Yellowtail, Salmon, Whitefish, Albacore, Octopus, Shrimp, Unagi, Tamago (Egg) & Spicy Tuna served over sushi rice
Served w/ miso soup & salad (☞ Miso, ☞ Ponzu or Ginger dressing)
- ☞ *Izaka-ya Tray 35
Seared Spicy Albacore w/ Crispy Onion, Yellowtail Sashimi w/ Jalapeño, Salmon Avocado, Crispy Rice w/ Spicy Tuna (4 pcs) & Baked Crab Hand Roll
- ☞ *Inari Set 23.8
3 pcs of Inari (Lightly sweet tofu wrap w/ sushi rice), topping choice of *Spicy Tuna, California, *Creamy Salmon & Mixed Scallop Dynamite served with a side of Creamy Popcorn Shrimp Tempura & choice ☞ *mini seafood salad or mini udon noodles
- ☞ *Power Lunch 23
Tuna, Yellowtail, Salmon, Whitefish, Ebi (Shrimp), Crispy Rice w/ Spicy Tuna (1 pc), Baked Crab Hand Roll, Miso Marinated Black Cod, Popcorn Shrimp Tempura, Edamame, Albacore meatballs & small side dish



Power Lunch



Sushi Lunch



Izaka-ya Tray



Inari Set



Sashimi Lunch

*CONSUMING RAW FISH OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

FISH DISHES MAY CONTAIN BONES
EXTRA CHARGE FOR SPECIAL REQUESTS & SUBSTITUTIONS
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

contains sesame

IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY. ACTUAL PRESENTATION AND PLATING MAY VARY.

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ORIGINALS



Yellowtail Sashimi w/ Jalapeno

*Crispy Rice w/ Spicy Tuna ~ 14.5

*Yellowtail Sashimi w/ Jalapeño ~ 18



Creamy Popcorn Shrimp Tempura

*Seared Spicy Albacore w/ Crispy Onion ~ 17.8

*Seared Garlic Albacore Sashimi ~ 17

*Crispy Sesame Tuna ~ 14

Creamy Popcorn Shrimp Tempura ~ 13.8



Crispy Rice w/ Spicy Tuna

*Seared Tuna Steak w/ Japanese Salsa ~ 17

*Salmon w/ Black Caviar Sushi ~ 8.9 or Sashimi (8 pcs) ~ 23

*Japanese Ceviche ~ 15.8



Wagyu Sliders (w/ cheese)

*Wagyu Sliders ~ 13.8
(Add cheese ~ 1)



Seared Spicy Albacore w/ Crispy Onion

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SOUP/NOODLE/ OTHERS

| | | | |
|-------------------------------------|------|---|------|
| Miso Soup | 3 | *Nabeyaki Udon | 14.5 |
| Miso Soup w/ <i>Nameko</i> Mushroom | 5.8 | Onigiri/ Japanese Rice Ball (1 pc) | 5 |
| Miso Soup w/ Asari Clam | 5.8 | (Choice of Grilled Salmon, Crab Dynamite, Scallop Dynamite or 🍣*Spicy Tuna) | |
| Rice | 2 | Inari (1pc) | 5.8 |
| Brown Rice | 3.5 | Lightly sweet tofu wrap with sushi rice | |
| Hot Seafood Soup | 14.5 | (Choice of Mixed Scallop Dynamite, *Creamy Salmon, 🍣*Spicy Tuna, California or Plain ~ 3) | |
| | | 🍣Ramen (Shoyu or Miso) | 12.8 |



SALAD

| | | | |
|--|------|---------------------|------|
| Crispy Green Salad (🍣Miso, 🍣Ponzu or Ginger dressing) | 8.5 | 🍣*Spicy Tuna Salad | 18 |
| 🍣*Spinach Salad w/ Sautéed Garlic Albacore | 12.5 | 🍣*Seafood Salad | 18.5 |
| | | 🍣 Salmon Skin Salad | 8.5 |

VEGETABLE

| | | | |
|----------------------------|-----|----------------------|------|
| Edamame | 5 | Shishito Pepper | 7.8 |
| 🍣 Chili Edamame | 6.8 | Corn Tempura | 7.3 |
| 🍣 Cucumber <i>Sunomono</i> | 5 | Garlic Pumpkin | 5.8 |
| 🍣 Seaweed Salad | 5.5 | <i>Agedashi</i> Tofu | 5.5 |
| 🍣 Brussel Sprouts | 6.8 | Cold Tofu | 5 |
| Green Beans | 7.8 | Vegetable Tempura | 8 |
| Sautéed Asparagus | 7.9 | Mushroom in Foil | 10.8 |

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SEAFOOD

| | | | |
|------------------------------------|------|--|------|
| Miso Marinated Black Cod | 16 | Shrimp & Vegetable Tempura | 10.5 |
| Salmon Teriyaki or <i>Shioyaki</i> | 16 | Mini Seafood <i>Okonomiyaki</i> | 8.5 |
| Grilled Yellowtail Collar | 12.3 | Savory Japanese pancake w/ cabbage, shrimp, scallop, tuna, <i>nagaimo</i> , <i>tenkasu</i> and <i>yakisoba</i> | |
| Soft Shell Crab | 11.5 | <i>Okonomiyaki</i> (Plain/ no seafood) | 6 |

MEAT

| | | | |
|------------------|------|--|------|
| *Beef Teriyaki | 16.9 | *BBQ Short Rib | 15 |
| Chicken Teriyaki | 14 | Chicken & Pork <i>Hanetsuki</i> Gyoza (5 pcs) | 10.5 |
| | | Crispy chicken & pork dumplings | |
| | | <i>Karaage</i>/ Japanese Chicken Nuggets | 8.5 |
| | | Served w/ Spicy Mayo & Katsu-ya BBQ Sauce | |

Make any seafood or meat an entrée set 10
Includes rice, miso soup, salad (Miso, Ponzu or Ginger dressing), Japanese pickles & small side dish



Chicken & Pork Hanetsuki Gyoza



Karaage/ Japanese Chicken Nuggets



Miso Marinated Black Cod




BBQ Short Rib



Okonomiyaki

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KATSU-YA



SPECIAL ROLLS

 **Baked Crab Roll** – Hand ~ 8.5 or Cut ~ 9.5
Snow Crab & Imitation Crab baked w/ Dynamite Sauce wrapped in Soy Paper

 ***4 ½ Roll** – Cut ~ 16
Spicy Shrimp & Crab topped w/ Tuna Filet; garnished w/ Spicy Mayo & Green Onions wrapped with Soy Paper

 ***Robert Roll** – Cut ~ 16
Spicy Tuna, Shrimp & Crab topped w/ thinly sliced Avocado & Spicy Mayo wrapped in Soy Paper

 ***Honey Roll** – Hand ~ 8.5
Hand Roll version of the Robert Roll

 ***Izaka-ya Roll** – Cut ~ 18.8
Imitation Crab Tempura, Lettuce & Avocado topped w/ Spicy Albacore & Crispy Onions wrapped in Seaweed

 ***Spicy Tuna w/ Dungeness Crab Roll** – Cut ~ 16.8
Spicy Tuna & Dungeness Crab wrapped in Soy Paper

 **Cajun Salmon Roll** – Hand ~ 7.5 or Cut ~ 8.5
Cajun Baked Salmon, Cucumber & a side of Dijon Mustard Mayo wrapped in Soy Paper

 ***Creamy Salmon Roll** – Hand ~ 7.5 or Cut ~ 8.5
Fresh Salmon w/ sliced Red Onions & Mild Mayo wrapped in Soy Paper

 ***Spicy Tuna w/ Popcorn Shrimp Tempura Roll** – Cut ~ 16.8
Spicy Tuna Roll topped w/ Creamy Popcorn Shrimp Tempura wrapped in Soy Paper

Robert Roll



4 ½ Roll



Baked Crab Roll



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SUSHI/SASHIMI

| | Sushi 2 pcs | Sashimi 1 pc |
|-----------------------|-------------|--------------|
| Tuna* | 7.3 | 3.7 |
| Toro* | 10 (1 pc) | 9.5 |
| Albacore* | 7.3 | 3.7 |
| Albacore Belly* | 7.5 | 3.75 |
| Yellowtail* | 7.3 | 3.65 |
| Yellowtail Belly* | 7.5 | 3.8 |
| Kanpachi* (Amberjack) | 7.3 | 3.7 |
| Salmon* | 7.3 | 3.65 |
| Salmon w/ Caviar* | 8.9 | 23 (8 pcs) |
| Salmon Belly* | 7.5 | 3.75 |
| Salmon Special* | 8 | 4 |
| Shrimp | 6.5 | 3.25 |
| Sweet Shrimp* | 9 | 4.5 |
| Octopus | 7 | 3.5 |
| Sea Bream* (NZ) | 7.3 | 3.65 |
| Fluke* | 7.3 | 3.65 |
| Jumbo Scallop* | 8.3 | 4.15 |
| 🍣 Fresh Water Eel | 7.5 | 3.75 |
| Anago (Sea Eel) | 7.3 | 3.65 |
| Tamago (Egg) | 5 | 2.5 |
| Ikura* | 7.5 | 13 |
| Uni* | 15 | MP |

Sashimi is served one piece per order.
You may order your preferred quantity.

CLASSIC ROLLS

| | Hand | Cut |
|---------------------------|------|------|
| 🍣 California | 7.3 | 8 |
| 🍣 Salmon* | 7 | 8 |
| 🍣 Spicy Salmon* | 7.3 | 8 |
| 🍣 Salmon Skin | 6.5 | 7.3 |
| Tuna* | 7 | 7.8 |
| 🍣 Spicy Tuna* | 7.3 | 8 |
| 🍣 Albacore* | 7 | 7.8 |
| 🍣 Spicy Albacore* | 7.3 | 8 |
| 🍣 Yellowtail* | 7 | 7.8 |
| 🍣 Yellowtail w/ Scallion* | 7.3 | 8 |
| 🍣 Spicy Yellowtail* | 7.3 | 8 |
| 🍣 Scallop* | 6.8 | 7.5 |
| 🍣 Spicy Scallop* | 7 | 7.8 |
| 🍣 Shrimp Tempura | 8.5 | 11 |
| 🍣 Cucumber | 5.5 | 6.5 |
| Avocado | 6.5 | 7 |
| 🍣 Avocado & Cucumber | 6.8 | 7.5 |
| 🍣 Eel Cucumber | 7.8 | 8.7 |
| 🍣 Mixed Vegetable | 7 | 7.8 |
| 🍣 Vegetable Tempura | 7.3 | 8 |
| 🍣 Crunch | N/A | 13.5 |
| Rainbow* | N/A | 16.5 |
| Blue Crab | 7.3 | 8.5 |
| 🍣 BSC | N/A | 15 |
| 🍣 Spider | N/A | 16 |
| 🍣 Sunset | N/A | 16.8 |

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