





WHISKEY & EATS

N / A BEVERAGES

Coke, Diet Coke, Sprite	2.5	San Pellegrino	8
Lemonade	5	Hot Tea	5
lemon juice, simple syrup, water		rotating flavors	

SMALL PLATES

Edamame	6	Crab Rangoon	12
steamed soybeans, sea salt		kani crab mix, celery, cream cheese, sweet chili	
Miso Soup	5	*Shiso Lime Ceviche	20
wakame, tofu, scallions		fresh catch with miso citrus, cilantro, onions, cucumber, bell peppers, chips	
Avocado Salad	9	Pork Bao Buns	9
spring mix, cucumber, avocado ,citrus dressing		pork belly, pickles, hoisin sauce	
Seaweed Salad	9	Grilled Octopus	16
spring mix, seaweed, cucumber, citrus dressing		slow -braised spanish octopus, bell pepper, edamame, chimichurri, balsamic glaze	
Fried Brussels Sprouts	11	*Beef Tataki	16
crispy brussels sprouts, sweet chili glaze		thinly sliced, seared, marinated ribeye, crispy garlic, scallions, truffle ponzu	
Pork Gyoza	12	*Tuna Tartare & Chips	16
pork, cabbage, carrots, potato, mushrooms, ponzu sauce (6pc)		spicy ahi tuna, mango, avocado, citrus dressing, eel sauce, spicy mayo, scallions, nori chips	
*Usuzukuri	16	Karaage	12
delicately sliced white fish, yuzu ponzu, fresh jalapeños, scallions		tempura fried bite size chicken, cabbage, sweet chili yum yum sauce	
*Spicy Tuna Crispy Tacos	10	Takoyaki	10
tuna mix, cucumber,avocado, citrus, mango, spicy mayo, eel sauce, scallions, wonton shells		fried octopus dumplings, okonomiyaki sauce, kewpie mayo, bonito flakes	
Shrimp Shumai	12		
steamed tender shrimp dumplings, savory seasonings, scallions (6pc)			

IZA FAVORITES

Please allow 10 minutes to prepare

20

*Ishiyaki BBQ

tableside hot stone, chimichurri, salt, 3oz steak

Crispy Kama

crispy collar paired with lemon salmon 18 yellowtail 21

18

*Salmon Omakase

seared with miso butter, garlic sauce on top (4 pc)

*These items are offered raw and/or cooked to order. Consuming raw and/or undercooked eggs, meat, poultry, or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions. Normal kitchen operations involve shared cooking surfaces, utensils, and common fryer oil. Due to these circumstances, we are unable to guarantee any menu item is entirely free of allergens. Please alert your server of any food allergies or dietary restrictions.

A Gratuity of 20% will be added for parties of six or more.

RAW ROLLS

***007**

16

spicy tuna, shrimp tempura, seared tuna, special sauce, eel sauce, masago, scallions

***Alaskan**

15

cucumber, spicy tuna, salmon, eel sauce, spicy mayo, tempura crunch, scallions

***Dancing Eel**

16

spicy tuna, shrimp tempura, avocado, topped with bbq eel, spicy mayo, eel sauce, scallions, masago

***Iza Crunch**

15

cucumber, tuna, salmon, yellowtail, shiso, spicy mayo, tempura crunch

***Skull Island**

17

tempura fried roll, pickled jalapeño, avocado, cream cheese, crab salad, spicy tuna tartare, spicy mayo, eel sauce, scallions

***Sin City**

16

salmon, spicy tuna, cream cheese, tuna, avocado, spicy mayo, eel sauce, scallions, masago

COOKED ROLLS

Shrimp Tempura

13

shrimp tempura, kani crab, avocado, cucumber, sweet chili, eel sauce

Carolina

15

tempura fried roll, pickled jalapeño, avocado, cream cheese, kani crab mix, spicy mayo, eel sauce

Spyder

14

soft shell crab, kani crab mix, avocado, cucumber, sweet chili, eel sauce

Twisted Mango

16

shrimp tempura, avocado, kani crab mango, sliced jalapeños, citrus dressing, sweet chili, eel sauce

Piano

15

kani crab mix, shrimp tempura, avocado, sweet wasabi dressing, eel sauce, tempura crunch

VEGETARIAN ROLLS

Green Heels

14

sweet potato tempura, cucumber, pickled jalapeños, avocado, spicy mayo, eel sauce, tempura crunch

Yam Is My Jam

10

sweet potato tempura, cucumber, avocado, eel sauce

SUSHI SPECIAL

32

***Chirashi Don**

10 piece chef's choice assorted sashimi over sushi rice

32

***Sushi Bento**

six piece sashimi, one roll of your choice

20

***Sashimi Sampler**

six piece assorted sashimi
yellowtail, salmon, tuna

MINI POKE BOWLS

16

***Shoyu Ahi Poke**

Sushi-grade ahi tuna marinated in house shoyu, sesame oil, sweet onions, scallions, and cucumber over seasoned sushi rice

16

***Miso Salmon Poke**

Fresh salmon marinated in a sweet and creamy white miso sauce with sweet onions, scallions, cucumber and seasoned sushi rice.

18

***Hawaiian Poke**

Hawaiian-style ahi tuna with sweet onions, avocado, mango, scallions, sesame and house shoyu poke sauce over seasoned sushi rice.



ENTREES

Tonkatsu Ramen

17

creamy pork bone broth, black garlic oil, chives, pork belly, wood ear mushrooms, nori, dashi soy egg

Miso Ramen

18

miso, sesame, and chili paste umami broth, chives, pork belly, wood ear mushrooms, dashi soy egg

Yaki Udon Noodles

udon noodles, bell peppers, cabbage, onion, carrots, scallions, teriyaki sauce
tofu 21 | chicken 23 | shrimp 26

Chili Garlic Noodles

stir fried egg noodles, bell peppers, cabbage, onions, basil, chili soy garlic sauce
tofu 21 | chicken 23 | shrimp 26

General Tso

sweet spicy sauce, broccoli onions, sesame seeds, steamed rice
tofu 21 | chicken 24

***Dol Sot Bi Bim Bap**

hot stone bowl, crispy rice, carrots, squash, sauteed vegetables, fried egg, gochujang sauce
tofu 18 | beef bulgogi 19

Korean Bulgogi

22

marinated grilled beef, sweet soy, onion, carrots, scallions, steamed rice

Hibachi

grilled onions, broccoli carrots, fried rice, yum yum sauce
steak 36 | tofu 21 | chicken 24 | shrimp 28

Pork Katsu

26

panko crusted pork cutlet, rice, cabbage, katsu sauce

Umi no Honō Noodle Soup

26

spicy seafood broth with shrimp, squid, fish, mushrooms, scallions and ramen noodles.

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Catering & Private Events

Hosting a celebration, corporate dinner, or special occasion? We offer catering and large party experiences designed for memorable gatherings. Please contact us to begin planning.

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