
IZA
WHISKEY & EATS

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N/A BEVERAGES

Coke, Diet Coke, Sprite 2.5

Lemonade 5
lemon juice, simple syrup, water

San Pellegrino 8

Hot Tea 5
rotating flavors

SMALL PLATES

Edamame 6
steamed soybeans, sea salt

Miso Soup 5
wakame, tofu, scallions

Avocado Salad 9
spring mix, cucumber, avocado ,citrus dressing

Seaweed Salad 9
spring mix, seaweed, cucumber, citrus dressing

Fried Brussels Sprouts 11
crispy brussels sprouts, sweet chili glaze

Pork Gyoza 12
pork, cabbage, carrots, potato, mushrooms, ponzu sauce (6pc)

***Usuzukuri & jalapenos** 16
delicately sliced white fish, yuzu ponzu, fresh jalapeños, scallions

***Spicy Tuna Crispy Tacos** 10
tuna mix, cucumber,avocado, citrus, mango, spicy mayo, eel sauce, scallions, wonton shells

Shrimp Shumai 12
steamed tender shrimp dumplings, savory seasonings, scallions (6pc)

Crab Rangoon 12
kani crab mix, celery, cream cheese, sweet chili

***Shiso Lime Ceviche** 20
fresh catch with miso citrus, cilantro, onions, cucumber, bell peppers, chips

Pork Bao Buns 9
pork belly, pickles, hoisin sauce

Grilled Octopus 16
slow-braised spanish octopus, bell pepper, edamame, chimichurri, balsamic glaze

***Beef Tataki** 16
thinly sliced, seared, marinated ribeye, crispy garlic, scallions, truffle ponzu

***Tuna Tartare & Chips** 16
spicy ahi tuna, mango, avocado, citrus dressing, eel sauce, spicy mayo, scallions, nori chips

Karaage 12
tempura fried bite size chicken, cabbage, sweet chili yum yum sauce

Takoyaki 10
fried octopus dumplings, okonomiyaki sauce, kewpie mayo, bonito flakes

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
***seared Salmon Nigiri**
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.

20
***IZA Poke**
kani crab, spicy tuna mix, avocado, cucumbers, seaweed salad, fresh catch of the day over rice. spicy mayo, eel sauce

IZA WHISKEY & EATS

SASHIMI & NIGIRI

two pieces per order | *selection subject to availability*

***Bluefin Toro | Fatty Tuna**	MKT	***Salmon Roe | Ikura**	8
***White Tuna | Escolar**	10	***Salmon | Sake**	9
***Eel | Unagi**	9	***Shrimp | Ebi**	6
***Flying Fish Roe | Tobiko**	7	***Yellowfin Tuna | Maguro**	7
***Red Snapper | Madai**	11	***Yellowtail | Hamachi**	9

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

Green Curry
basil, kaffir lime, curry paste, coconut milk, carrots, onions, squash, steamed rice
tofu 21 | chicken 23 |shrimp 26

***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

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

Hot Doggogi 17
beef hot dog topped with bulgogi beef, cheese, and creamy kimchi aioli. Served with fries

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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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