



JIZAKANA
JAPANESE RESTAURANT

MENU (ALL DAY)

APPETIZER

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| 1. CHAWAN-MUSHI ADD ON - IKURA 6 / UNI 9 (v)
silky smooth egg custard | 10 |
| 2. FRESH OYSTER 1PC (v)
ponzu, finger lime & chive | 6 |
| 3. LOTUS ROOT CHIPS (ve/gf) | 6 |
| 4. EDAMAME (ve/gf) | 7 |
| 5. SPICY EDAMAME (ve/gf)
chilli & sesame oil | 9 |
| 6. AGEDASHI TOFU (v)
crispy bean curd, shallot, dashi & sweet soft shitake mushrooms | 18 |

SALAD

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| 1. AVOCADO AND TOMATO (ve)
with wafu dressing & crunch batter | 18 |
| 2. SOFT SHELL CRAB SALAD (v)
with wasabi dressing & crunch sweet potato | 24 |

*Please inform staff for all allergies and dietary. Not all ingredients are listed.

RAW

1. NEW STYLE SALMON SASHIMI pickled radish & white truffle ponzu	26
2. KINGFISH LIME (v/gf) finger lime & konbu dressing	29
3. WAGYU TATAKI ponzu sauce & radish	30

SASHIMI

1. TUNA & SALMON SASHIMI 10PCS (v/gf)	40
2. ASSORTED SASHIMI SMALL 12PCS (v/gf) 4 variation of fish	38
3. ASSORTED SASHIMI MEDIUM 18PCS (v/gf) 6 variation of fish	58
4. ASSORTED SASHIMI LARGE 28PCS (v/gf) 6 variation of fish with scallop	95
5. SASHIMI PLATTER FOR 3 39PCS (v/gf) assorted sashimi with scampi & scallop	172

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SUSHI

1. ABURI SUSHI 6PCS (v) assorted grilled sushi	28
2. ASSORTED SUSHI SMALL 8PCS (v/gf)	32
3. ASSORTED SUSHI MEDIUM 12PCS (v/gf) assorted sushi with scallop	56
4. WAGYU SUSHI WITH CAVIAR 2PCS MB9+ wagyu beef sushi with caviar on top	19

JIZAKANA SPECIAL CHEF'S SELECTION FISH OF DAY

1. SPECIAL SUSHI FOR 2 16PCS (v/gf) chef's selection of fish with toro, scampi & uni	130
2. SPECIAL SASHIMI FOR 2 22PCS (v/gf) chef's selection of fish with toro, scampi & uni	140
3. SPECIAL SUSHI & SASHIMI FOR 2 20PCS (v/gf) chef's selection of fish with toro, scampi & uni	150
4. SUSHI PLATTER FOR 3 26PCS (v/gf) assorted sushi with scallop & toro	150
5. 1 METRE SASHIMI PLATTER 70PCS (v/gf) chef's selection of fish with toro, scampi & uni *Pre-order minimum 2days in advance	350
6. LOBSTER SASHIMI (v/gf) *Pre-order minimum 2days in advance	M.P
7. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (v) *Pre-order minimum 2days in advance	120

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ROLLS

1. SALMON & AVOCADO ROLL (v/gf)	20
2. SPICY TUNA ROLL(v) fresh tuna, cucumber, spicy sauce & crunch butter	25
3. LOCAL GRILLED SALMON ROLL (v) grilled salmon, avocado & crab meat	26
4. CRUNCH PRAWN TEMPURA ROLL (v) prawn tempura, avocado with mayo sauce & crunchy flake	27
5. SOFT SHELL CRAB ROLL (v/gf) deep-fried soft shell crab, avocado & cucumber	22
6. VOLCANO SCALLOP ROLL (v) scallop, crab stick, avocado & cucumber	30
7. VEGE TEMPURA ROLL (ve) okra, pumpkin, sweet potato & avocado	23

TEMPURA

1. MIX VEGGIE TEMPURA 6PCS (ve)	23
2. PRAWN TEMPURA 5PCS (v)	25
3. PRAWN & VEGGIE TEMPURA 7PCS (v)	29
4. ANAGO (CONGER EEL) TEMPURA (v)	26
5. WHITTING FISH TEMPURA 4PCS (v)	24

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TO SHARE

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| 1. BAKED TRUFFLE CABBAGE (ve)
baked cabbage, truffle oil, ponzu & crunch sweet potato | 16 |
| 2. BAKED BROCCOLINI (ve/gf)
with pine nut & lemon | 20 |
| 3. MISO EGGPLANT (ve/gf)
aka miso, chives & arare rice cracker bits | 20 |
| 4. GRILLED FISH HEAD (v/gf)
salmon / snapper / kingfish | 20/25/28 |
| 5. TOFU SUKIYAKI (v)
cabbage, shiitake mushroom served with soft egg & seam rice | 22 |
| 6. BEEF SUKIYAKI
cabbage, shiitake mushroom served with soft egg & seam rice | 26 |
| 7. CRISPY KARRAGE CHICKEN
with mayo & pickles | 27 |
| 8. POPCORN LOBSTER (v)
fermented spicy mayo & leek | 38 |

ROBATA GRILL

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| 1. TERIYAKI SALMON STEAK (v) | 34 |
| 2. WAGYU BEEF STEAK (200g)
MB score 8-9 with bone marrow & ponzu | 48 |
| 3. UNAGI KABAYAKI (v)
sansho seasoning and tare(house made) | 30 |
| 4. SAIKYO MISO CURED BLACK COD (v/gf) | 42 |

* DINNER ONLY

ROBATAYAKI CHARCOAL GRILLED SKEWER (EACH SERVING CONTAINS 2 SKEWERS)

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| 1. CHICKEN THIGH)
salt or tare(house made sweet soy) | 13/14 |
| 2. PORK BELLY
salt & miso or spicy miso | 16/17 |
| 3. MISO EGGPLANT (ve)
miso or spicy miso | 9 |
| 4. WAGYU BEEF
salt or tare(house made sweet soy) | 17/18 |

EXTRAS

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| 1. MISO SOUP (v/gf) | 4 |
| 2. STEAM RICE (ve/gf) | 4 |

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