



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 ponzu, finger lime & chive | 6 |
| 3. LOTUS ROOT CHIPS (ve/gf) | 8 |
| 4. TRUFFLE EDAMAME (ve/gf) orange zest & truffle oil | 11 |
| 5. SPICY EDAMAME (ve/gf) chilli & sesame oil | 11 |
| 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 with wasabi dressing & crunch sweet potato | 24 |

RAW

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

SASHIMI

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| 1. TUNA & SALMON SASHIMI 10PCS (gf) | 40 |
| 2. ASSORTED SASHIMI SMALL 12PCS (gf) 4 variation of fish | 38 |
| 3. ASSORTED SASHIMI MEDIUM 18PCS (gf) 6 variation of fish | 58 |
| 4. ASSORTED SASHIMI LARGE 28PCS (gf) 6 variation of fish with scallop | 95 |

SUSHI

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

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

JIZAKANA SPECIAL

CHEF'S SELECTION FISH OF DAY

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| 1. SPECIAL SUSHI FOR 2 16PCS (gf) chef's selection of fish with toro, scampi & uni | 130 |
| 2. SPECIAL SASHIMI FOR 2 22PCS (gf) chef's selection of fish with toro, scampi & uni | 140 |
| 3. SPECIAL SUSHI & SASHIMI FOR 2 20PCS (gf) chef's selection of fish with toro, scampi & uni | 150 |
| 4. SUSHI PLATTER FOR 3 26PCS (gf) assorted sushi with scallop & toro | 150 |
| 5. SASHIMI PLATTER FOR 3 39PCS (gf) assorted sashimi with scampi & scallop | 172 |
| 6. "1 METRE" SASHIMI PLATTER 80PCS (gf) chef's selection of fish with toro, scampi & uni *Pre-order minimum 2days in advance | 350 |
| 7. LOBSTER SASHIMI (gf) *Pre-order minimum 2days in advance | M.P |
| 8. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (gf) *Pre-order minimum 2days in advance | 120 |

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ROLLS

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

TEMPURA

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| 1. MIX VEGGIE TEMPURA 6PCS (ve) | 23 |
| 2. PRAWN TEMPURA 5PCS | 25 |
| 3. PRAWN & VEGGIE TEMPURA 7PCS | 29 |
| 4. ANAGO (CONGER EEL) TEMPURA | 26 |
| 5. WHITING FISH TEMPURA 6PCS | 25 |
| 6. TEMPURA PLATTER 3 prawns, 3 whiting fish, 4-5 seasonal veggies, half-piece anago | 45 |

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TO SHARE

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| 1. BAKED TRUFFLE CABBAGE (ve) baked cabbage, truffle oil, ponzu & crunch sweet potato | 21 |
| 2. BAKED BROCCOLINI (ve/gf) with pine nut & lemon | 23 |
| 3. MISO EGGPLANT (ve/gf) aka miso, chives & arare rice cracker bits | 22 |
| 4. GRILLED FISH HEAD (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 fermented spicy mayo & leek | 39 |

ROBATA GRILL

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| 1. TERIYAKI SALMON STEAK | 36 |
| 2. WAGYU BEEF STEAK (200g) MB score 9+ with bone marrow & ponzu | 56 |
| 3. UNAGI KABAYAKI sansho seasoning and tare(house made) | 34 |
| 4. SAIKYO MISO CURED BLACK COD (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 | 11 |
| 4. WAGYU BEEF salt or tare(house made sweet soy) | 18/19 |

EXTRAS

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| 1. MISO SOUP (v/gf) | 5 |
| 2. STEAM RICE (ve/gf) | 5 |

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