

IZAKAYA



EXECUTIVE CHEF
KATSUYA FUKUSHIMA
CHEF DE CUISINE
TOYOAKI KITAMURA

FREESTYLE DISHES

TAKO WASABI 7

Raw marinated baby octopus, wasabi, celery, apple, Arbequina olive oil.

“ROCKY BALBOA” 12

Onsen egg, sea urchin, salmon roe, shiso, wasabi, sweet shoyu dashi.

CHAWANMUSHI 12

Savory egg custard, shiitake-truffle sauce, Parmigiano-Reggiano.

GRAB’EM EDAMAME 9

Sea salt. Grab a handful. What you grab is what we will cook.

SHAKA SHAKA FRIES 9

Fries, Japanese curry seasoning, (shake fries in a bag. Tear open. Enjoy.)

PORK & BRUSSEL SPROUTS

“OKONOMIYAKI STYLE” 13

Kewpie mayo, Okonomiyaki sauce, bonito flakes, aonori.

CATFISH KARA-AGE 12

Maryland blue catfish, kewpie, ichimi.

FRIED PIG EARS “MIMIGA” 10

Nanban sauce.

DOSIRAK SHAKE 15

Chasu, rice, kimchi, fried egg, scallion, gochujang.

MISO SALMON 16

Carrot puree.

DIY HANDROLLS 20

Sushi rice, “tartare” of seasoned fish, wasabi, nori.

CACIO E PEPE UDON 16

Pecorino Romano cheese, lots of black pepper.

FROM THE GRILL

GRILLED LAMB CHOP 12(1chop)

Curry, browned butter.

GRILLED OYSTERS 5 each

Local VA oysters on the half shell, butter, soy sauce, Parmesan.

GRILLED CHICKEN LIVER 5

GRILLED CHICKEN THIGHS 5.5

GRILLED AVOCADO 12

house made ponzu, fresh wasabi, lemon and nori salt

GRILLED OKRA SKEWER 4

GRILLED CHERRY TOMATO SKEWER 4

GRILLED SHIITAKE SKEWER 5

maple syrup, labne, brown butter, soy sauce.

GRILLED SHISHITO PEPPERS 5

Yuzu kosho.

DESSERTS

PURIN 7

Japanese vanilla custard, caramel syrup, Japanese baby peach.

MATCHA PANACOTTA 10

Sweet red bean, candied chestnut

SOFT SERVE 7

Japanese sesame paste, toasted sesame seeds.

A 20% gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbornes illness, especially if you have certain medical conditions. Please alert your server about any dietary or allergen concerns, particularly sesame, soy, peanuts, and treenuts.

COCKTAILS

“PEACH, PLEASE!” CHU-HAI 14
Shochu, fresh peach juice, simple,
club soda

TOKYO DRIFT 14
Roku gin, cucumber juice, yuzu, simple

MIDNIGHT HANAMI 13
Choya umeshu, junmai sake, cherry blossom
syrup, lemon juice, topped with cava

MATCHA SOUR 16
Nikka Coffey Malt, matcha syrup, lemon, simple,
aquafaba

KYOTO AFTER DARK 15
Kaiyō Mizunara Oak, campari, umeshu,
orange bitters

YOKAI MULE 14
Haku vodka, wasabi syrup, lime, ginger beer

GEISHA WHISPER 14
Roku gin, lychee juice, lemon, honey syrup,
aquafaba

SAKE FLIGHTS

SAKE AND CHILL 16
Zero regrets. It’s like karaoke in your mouth—
loud, bold and just a little wild.

- Shirakabegura “Mio” Sparkling
- Kizakura Tozai “Snow Maiden” Nigori
- Eiko Fuji “Ban Ryu” Honjozo
- Add Otsumami Pairing +6

KOJI IN THE CLUB 22
Get earthy. This trio goes off-script—funky, bold,
and unapologetically complex. Not your average sip.

- Tedorigawa “Silver Mountain” Yamahai Ginjo
- Tamagawa “Red Label” Yamahai
- Kamoizumi “Three Dots” Junmai
- Add Otsumami Pairin +6

PETAL TO THE METAL 26
Like drinking cherry blossoms in a leather jacket.
Floral finesse meets full-on flavor.

- Ryujin “Oze x Rose” Junmai Daiginjo
- Niwa No Uguisu “50” Junmai Daiginjo
- Amabuki “Himawari” Junmai Daiginjo Nama

WINE glass/bottle

WHITE & ROSE

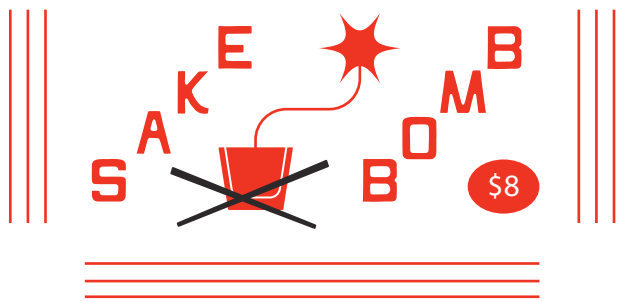
Albarino, Garzon Uruguay 12/44
Vinho Verde, Broadbent Portugal 11/42
Rose (Pinot Noir), Sean Minor California 12/44

RED

Pinot Noir, Sean Minor California 13/50
Malbec, Don Nicanor Argentina 14/52

SPARKLING

Brut, Chandon 12/44



WHISKY FLIGHTS

BLEND & BOLD 26 (1 oz each)
For the smooth operators. These are like that friend who’s
chill—but always gets invited to the afterparty.

- Ichiro’s Malt & Grain
- Nikka From the Barrel
- Akashi White Oak

CASK ME LATER 38 (1 oz each)
These casks have been places—Mizunara forests, sherry
cellars, maybe even a karaoke bar or two. Bold, refined, and a
little bit dramatic.

- Kaiyō Mizunara Cask
- Takamine 8yr
- Mars Shinshu Iwai Tradition Sherry Cask

BOSS LEVEL EXECUTIVE 105 (1 oz each)
This is the flex. Order it when the table’s watching—or when
you just damn well deserve it.

- Hibiki 21
- Yamazaki 12 Mizunara Cask
- Ichiro’s Peated

BEER

DRAFT

Sapporo 7
Asahi Super Dry 8
Bell’s Oberon Wheat Ale 9
DC Brau the Corruption IPA 9

BOTTLE & CANS

Echigo Flying IPA Rice Lager 11
Hitachino Dai Dai 12
Hitachino White Ale 12
Hitachino Classic 12
Orion Rice Lager 22oz 16
Sapporo Premium Black 22oz 12

MOCKTAILS

MATCHA YUZU SPRITZ 9
Matcha syrup, Green Tea, Yuzu, Club Soda

LYCHEE SAKURA COOLER 9
Lychee Juice Cherry Blossom Syrup,
Lemon Juice, Jasmine tea, Sparkling Water

YUZU LEMONADE 7
Yuzu Juice, Simple syrup, Lemon juice,
Club soda