

IZA
KAYA
YA



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 SAHKA 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

Chashu (pork), steamed rice, kimchi, fried egg, scallion, gochujang.

MISO SALMON 16

Carrot puree.

CACIO E PEPE UDON 16

Pecorino Romano cheese, lots of black pepper.

FROM THE GRILL

GRILLED LAMB CHOP 12
curry, browned butter.

2 GRILLED OYSTERS 10
local VA oysters on the half shell, butter, soy sauce, Parmesan.

GRILLED AVOCADO 12
house made ponzu, fresh wasabi, lemon and nori salt

GRILLED OKRA SKEWER 6

**GRILLED SHIITAKE
SKEWER 6**
maple syrup, labne, brown butter, soy sauce.

GRILLED SHISHITO PEPPERS 8*
Yuzu kosho.

**GRILLED CHERRY TOMATO
SKEWER 5**
red cherry tomatoes w/ plum sauce.

**GRILLED CHICKEN LIVER
SKEWER 6**

GRILLED CHICKEN THIGH SKEWER 7

DESSERTS

PURIN 9

Japanese vanilla custard, caramel syrup, Japanese baby peach.

MATCHA PANACOTTA 12
A silky-smooth green tea pannacotta topped with sweet black beans in syrup & candied chestnuts.

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

TOKYO DRIFT 14

Roku gin, cucumber juice, yuzu, simple

MIDNIGHT HANAM 13

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

MATCHA SOUR 16

Japanese whiskey, matcha syrup, lemon, simple, aquafaba

KYOTO AFTER DARK 15

Japanese whiskey, campari, umeshu, orange bitters

YOKAI MULE 14

Japanese vodka, wasabi syrup, lime, ginger beer

GEISHA WHISPER 14

Roku gin, lychee juice, lemon, honey syrup, aquafaba

SAKE FLIGHTS

SAKE AND CHILL 18

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 24

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 28

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
→ Add Otsumami Pairin +6

WINE GLASS BOTTLE

WHITE & ROSE

Archetype, Sauv Blanc New Zealand 12/44

Cline, Pinot Gris California 13/48

JL Colombo, Rose France 14/52

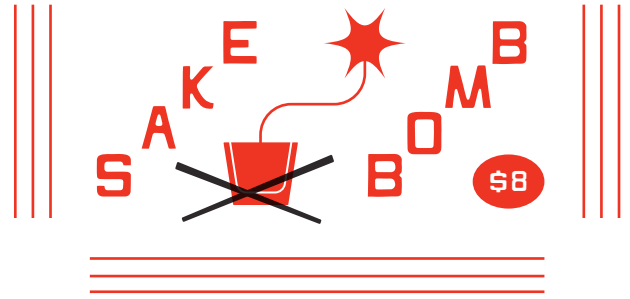
RED

The Harrison, Pinot Noir Oregon 15/55 Malbec,

Don Nicanor Argentina 14/52

SPARKLING

Brut, Segura Vividas 13/50



WHISKEY 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 220 (1 OZ EA)

This is the flex. Order it when the table's watching—or when you just damn well deserve it.

Hibiki 21
Yamazaki 18 Mizunara Cask
Ichiro's Peated

BEER

DRAFT

Sapporo 7

Asahi Super Dry 8

Bell's Oberon Wheat Ale 9

DC Brau IPA 9

BOTTLE & CANS

Echigo Flying IPA Rice Lager 11

Hitachino Dai Dai 12

Coedo Saitama Pilsner | Amber Ale 8

Hitachino Classic 12

Orion Rice Lager 22oz 16

Sapporo Premium Black 22oz 12

Asahi Super Dry 0.0 Non Alcoholic 7

MOCKTAILS

MATCHA YUZU SPRITZ 9

Matcha syrup, Green Tea, Yuzu, Club Soda

LYCHEE SAKURA COOLER 9

Lychee Juice Cherry Blossom Syrup or Sakura Syrup, Lemon Juice, Jasmine tea, Sparkling Water

YUZU LEMONADE 7

Yuzu Juice, Simple syrup, Lemon juice, Club soda