

Izakaya is a Japanese restaurant where food is presented in smaller portions. Food is usually paired with sake or beer in a friendly atmosphere.

You are always welcome to ask any questions you might have. We recommend about 4-5 dishes per person.

Izakaya Moriawaze 595

Chefs choice, about 6-7 smaller courses of Otsumami and donburi served successively.

Beverage pairing 475

Izakaya moriawase beverage pairing
5 sake and dessert umeshu.

Sake tasting 295

Taste 3 kinds of sake with your choice of otsumami. Pair by yourself or ask for help. May also be paired with Izakaya Moriawase.

Donburi

"Rice-bowl dish"

- Nasu Dengaku - **Vegan** 165

Grilled eggplant with miso and salad.

Sake pairing: Chikurin Fukamari

- GyuDon - 185

Thin sliced entrecôte beef simmered in soya sauce, onion & ginger base served with soft egg.

Sake pairing: Tamagawa Ice breaker

- Tekka Don - 230

Marianted yellowfin tuna served with ikura, scallions marianted egg yolk, nikiri and miso.

Sake pairing: KID Green Label

Cheese + Sake 75+110

Cheese and sake both contain lactic acid that work very well together.

Sake pairing: Ask us for combinations

Dessert

- Hoji-cha Financier - 125

Hoji-cha Almond cake served with sesame mousse, meringue and oxalis.

Sake pairing: Umeshu Ujicha Choya

Otsumami

Small dishes to eat with sake or beer.

- Kabocha - **Vegan** 65

Simmered butternut squash served with ginger.

Sake pairing: Keigetū Cel24

- Kimchi - **Vegan** 65

Fermented cabbage, carrots, raddish & chives.

Sake pairing: Tamagawa Brown Stork

- Nimono - **Vegan** 65

Daikon simmered in vegan stock served carmalized kombu.

Sake pairing: Tamagawa Genshu

- Namerou - 65

Hamachi marinated in miso and ginger and ponzu

Sake pairing: Niwa no Uguisu Oukara

- TKG - 79

"Tamagokake Gohan", marinated egg yolk, scallions, ikura, kizami nori and rice.

Sake pairing: Dewazakura Izumi Judan

- Kappa Maki - **Vegan** 79

6 cucumber chives maki, fresh wasabi with nikiri soya.

Sake pairing: Fudoh Purple Label Nama

- Shaké Maki - 99

6 Salmon maki rolls, fresh wasabi with nikiri soya.

Sake pairing: KID Green Label

- Chashu - 99

Japanese style braised pork served with mayonnaise and ponzu.

Sake pairing: Izumibashi Kurotombo

- Hamachi Sashimi - 129

Yellowtail sashimi with ponzu sauce, ikura, avruga caviar and yuzu kosho.

Sake pairing: Masumi Arabashiri

- Ag-é Tuna - 129

Panko fried yellowtail served with kabayaki and miso sauce.

Sake pairing: Chikurin Fukamari

- Tataki - 139

Thin sliced beef served with ponzu and negi oil.

Sake pairing: Urakazumi Zen (30°C)

Sake

Rice brew, 12-18% alc.vol 6c1 18c1

- Amanoto Tenkuro Chardonnay - 110 305
Akita, Junmai Shu, Taru

- Fudoh Purple Label Nama - 110 305
Chiba, Junmai Ginjo, Namazake

- Niwa No Uguisu Oukara - 110 305
Fukuoka, Junmai Daiginjo, Namazake

- Homare Junkomekoji Vintage - 110 305
Fukushima, Junmai Shu, Koshu

- Kozaemon Jun Gin Nigori - 110 305
Gifu, Junmai Ginjo, Nigori

- Kamoizumi Yamabuki - 110 305
Hiroshima, Junmai Ginjo, Koshu

- Kozaemon Hiyaoroshi - 110 305
Gifu, Junmai Shu, Namazume

- Kikusakari - 110 305
Ibaraki, Junmai Ginjo, Taru

- Izumibashi Kurotombo - 110 305
Kanagawa, Junmai Shu, Kimoto

- Keigetsu Cel24 - 110 305
Kochi, Junmai Ginjo

- Tamagawa Brown Stork Kimoto - 110 305
Kyoto, Junmai Shu, Kimoto

- Masumi Usu Nigori Nama - 110 305
Nagano, Junmai Ginjo, Namazake

- Chikurin Fukamari - 110 305
Okayama, Junmai Shu

- Amabuki Super dry - 110 305
Saga, Junmai Daiginjo, Karakuchi

- Daimon Hanzaemon - 110 305
Osaka, Junmai Daiginjo

- KID Yellow Label - 110 305
Wakayama, Daiginjo

- KID Green Label - 110 305
Wakayama, Junmai Daiginjo

- KID Pink Label - 110 305
Wakayama, Junmai Daiginjo

- Dewazakura Omachi - 110 305
Yamagata, Junmai Ginjo

- Dewazakura Izumi Judan - 110 305
Yamagata, Ginjo, Karakuchi

Sparkling

	glas	bottle
- Prosecco -	90	430
- Sparkling Sake(30cl)-		295

Beer

- Sapporo -	75
- Kirin -	75
- Asahi super dry -	75
- Hitachino nest beer -	95
White ale	
Dai Dai IPA	
Red rice	
Lager	

Whisky

	/cl
Helios Blended Whisky	42
The Tottori Blended	45
Super Nikka	55
Nikka 12 y/o	70
Hibiki Harmony Blended	85

Umeshu

"Japanese plum wine"	/cl
Umeshu Ujicha Choya	32
Ninki-ichi Umeshu	34
Kishu Monogatari GF	34
Umeshu Choya 3 years	34

Non-alcoholic

- Soft drink -	35
coca cola, coca cola light.	
- Hot green tea -	95
Organic Hoji-cha from Mei, Japan.	
- Yuzu sparkling -	72
Yuzu sparkling drink	



Thank you for choosing our establishment

Contact



Instagram



menu is subject to change
updated: 2021-11-16



BY
KOIZEN
CHAKABEE BOOK

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WWW.KURUYA.SE

