

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
4 sake and 1 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

- Tataki Don - 195

Thin sliced butter toasted beef with garlic, thyme, sweet potato & ponzu sauce.

Sake pairing: Dewazakura Izumi Judan

- Tekka Don - 230

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

Sake pairing: Masumi Uzu Nigori

Cheese + Sake 75+110

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

Sake pairing: Ask us for combinations

Dessert

- Matcha cream cake - 95

Green matcha tea cream cheese cake.

Pairing: Umeshu Ujicha Choya

Otsumami

Small dishes to eat with sake or beer.

- Kabocha - **Vegan** 65

Simmered butternut squash in dashi and ginger

Sake pairing: Keigetū Cel24

- Kimchi - **Vegan** 65

Fermented cabbage, carrots, raddish & chives.

Sake pairing: Tamagawa Brown Stork

- Nimono - **Vegan** 65

Simmered raddish served with shiitake & carmalized kombu.

Sake pairing: Tamagawa Genshu

- Namerou - 65

Hamachi marinated in miso, ginger & ponzu

Sake pairing: Niwa no Uguisu Oukara

- TKG - **Veg** 79

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

Sake pairing: Daimon Hanzaemon

- Shiitake Yakitori- **Vegan** 99

Carmalized Shiitake mushroom skewers.

Sake pairing: Tamagawa Genshu

- Aburi Hamachi- 109

Lightly touched thin sliced yellowtail with ponzu and yuzu kosho

Sake pairing: Amabuki Strawberry Nama

- Sashimi - 129

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

Sake pairing: Masumi Arabashiri

- Chirashizushi - 129

Salmon, hamachi and tuna served with ikura and rice in a small bowl.

Sake pairing: KID Green Label

- Ag-é Tuna - 129

Panko fried yellowfin tuna served with kabayaki & miso sauce.

Sake pairing: Fudoh Purple Label Nama

- Tataki - 139

Thin sliced butter toasted beef with garlic

Sake pairing: Dewazakura Izumi Judan

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, Honjoso, Karakuchi

- 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
Ninki-ichi Sparkling Sake		

Beer

- Sapporo -	75
- Kirin -	75
- Asahi super dry -	75
- Hitachino nest beer Lager -	95

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	34
Ninki-ichi Umeshu	34
Kishu Monogatari GF	34
Umeshu Choya 3 years	34

Non-alcoholic

- Soft drink - coca cola, coca cola light.	35
- Äppelmust - - Mosserande - Fruktkött	55
- Yuzu Sparkling - Yuzu juice and sparkling soda	72
- Hot green tea - Organic Hoji-cha from Mei, Japan.	95



Thank you for choosing our establishment

Contact



Instagram



menu is subject to change
updated: 2021-12-29



IZAKAYA BAR

BY
KOIZEN
CHAKABE ROOM

TEL: 031-3887748

WWW.KURUYA.SE

