



JIZAKANA
JAPANESE RESTAURANT

MENU (ALL DAY)

APPETIZER

1. CHAWAN-MUSHI ADD ON - IKURA 6 / UNI 9 (v) 10
silky smooth egg custard
2. FRESH OYSTER | 1PC (v) 6
ponzu, finger lime & chive
3. LOTUS ROOT CHIPS (ve/gf) 6
4. EDAMAME (ve/gf) 7
5. SPICY EDAMAME (ve/gf) 9
chilli & sesame oil
6. AGEDASHI TOFU (v) 18
crispy bean curd, shallot, dashi & sweet soft shitake mushrooms

SALAD

1. AVOCADO AND TOMATO (ve) 18
with wafu dressing & crunch batter
2. SOFT SHELL CRAB SALAD (v) 24
with wasabi dressing & crunch sweet potato

RAW

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

SASHIMI

1. TUNA & SALMON SASHIMI 10PCS (v/gf)	40
2. ASSORTED SASHIMI SMALL 12PCS (v/gf) 4 variation of fish	38
3. ASSORTED SASHIMI MEDIUM 18PCS (v/gf) 6 variation of fish	58
4. ASSORTED SASHIMI LARGE 28PCS (v/gf) 6 variation of fish with scallop	95
5. SASHIMI PLATTER FOR 3 39PCS (v/gf) assorted sashimi with scampi & scallop	172

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

SUSHI

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

JIZAKANA SPECIAL CHEF'S SELECTION FISH OF DAY

1. SPECIAL SUSHI FOR 2 16PCS (v/gf) chef's selection of fish with toro, scampi & uni	130
2. SPECIAL SASHIMI FOR 2 22PCS (v/gf) chef's selection of fish with toro, scampi & uni	140
3. SPECIAL SUSHI & SASHIMI FOR 2 20PCS (v/gf) chef's selection of fish with toro, scampi & uni	150
4. SUSHI PLATTER FOR 3 26PCS (v/gf) assorted sushi with scallop & toro	150
5. 1 METRE SASHIMI PLATTER 70PCS (v/gf) chef's selection of fish with toro, scampi & uni *Pre-order minimum 2days in advance	350
6. LOBSTER SASHIMI (v/gf) *Pre-order minimum 2days in advance	M.P
7. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (v) *Pre-order minimum 2days in advance	120

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ROLLS

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

TEMPURA

1. MIX VEGGIE TEMPURA 6PCS (ve)	23
2. PRAWN TEMPURA 5PCS (v)	25
3. PRAWN & VEGGIE TEMPURA 7PCS (v)	29
4. ANAGO (CONGER EEL) TEMPURA (v)	26
5. WHITTING FISH TEMPURA 4PCS (v)	24

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TO SHARE

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| 1. BAKED TRUFFLE CABBAGE (ve)
baked cabbage, truffle oil, ponzu & crunch sweet potato | 16 |
| 2. BAKED BROCCOLINI (ve/gf)
with pine nut & lemon | 20 |
| 3. MISO EGGPLANT (ve/gf)
aka miso, chives & arare rice cracker bits | 20 |
| 4. GRILLED FISH HEAD (v/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 (v)
fermented spicy mayo & leek | 38 |

ROBATA GRILL

1. TERIYAKI SALMON STEAK (v)	34
2. WAGYU BEEF STEAK (200g) MB score 8-9 with bone marrow & ponzu	48
3. UNAGI KABAYAKI (v) sansho seasoning and tare(house made)	30
4. SAIKYO MISO CURED BLACK COD (v/gf)	42

* DINNER ONLY

ROBATAYAKI CHARCOAL GRILLED SKEWER (EACH SERVING CONTAINS 2 SKEWERS)

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	9
4. WAGYU BEEF salt or tare(house made sweet soy)	17/18

EXTRAS

1. MISO SOUP (v/gf)	4
2. STEAM RICE (ve/gf)	4

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JIZAKANA
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LUNCH MENU

JIZAKANA TEISHOKU

Teishoku is a traditional Japanese home style meal, served on small plates. Here, we introduce popular Teishoku of our time. Keeping the basic style of rice, soup and side dishes, the menu of side dishes has come to be of great variety, both eastern and western style.

1. TERIYAKI SALMON (v)	37
2. TERIYAKI CHICKEN	28
3. TERIYAKI SABA (v) grilled mackerel	26
4. CHICKEN KATSU	28
5. SASHIMI 9P (v/gf) tuna, salmon & kingfish	38
6. UNAGI KABAYAKI (v) grilled eel	36
7. MIXED TEMPURA (ve) prawn & vegetables	30
8. BEEF SUKIYAKI Japanese beef hot pot	32
9. TOFU SUKIYAKI (v) Japanese tofu hot pot	28
10. MISO EGGPLANT (ve/gf)	28

* Add Chawanmushi +\$5
silky smooth egg custard

** All of Teishoku come with rice and miso soup.

*** Rice can be substituted with salad upon request.

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