

IZAKAYA

nama

SMALL PLATES

EDAMAME - \$7

soybeans covered in garlic, oyster sauce, and red chili

AGEDASHI TOFU - \$6 [gs]

crispy fried tofu in shiitake dashi

OKONOMIYAKI - \$9

savory veggie fritter with tonkatsu sauce, and kewpie mayo

CRUNCHY SHRIMP ROLL - \$10

tempura fried shrimp, spicy aioli, avocado, tempura crunchies

TEMPURA VEGETABLES - \$6

seasonal veggies, crispy tempura fried, with tentsuyu sauce

TEMPURA SHRIMP - \$12

fried in a light, crispy batter, with sweet chili aioli

SASHIMI TUNA - \$14 [gs]

citrus ponzu, pickled daikon, chili crisp, scallions, orange supremes

CHICKEN TEMPURA - \$10

marinated chicken, coated in a light, airy tempura batter, with sweet chili aioli

GYOZA - \$12

pork gyoza with scallion, ginger, garlic, with tentsuyu sauce

NAMA HOUSE SALAD - \$8

mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, carrot-ginger dressing

CALIFORNIA ROLL - \$10

snow crab mix, avocado, cucumber

"IZAKAYA" FRIES - \$8

calamansi aioli, tonkatsu, sesame seed, scallion, bonito

ASSORTED TSUKEMONO - \$6 [gs]

house assorted pickles

MISO SOUP - sm \$4 | lg \$6

our small plates are served as soon as they're prepared

BIG PLATES

YAKISOBA NOODLES - \$14

stir-fried noodles with vegetables

MISO PORK RAMEN - \$16

pork and chicken broth, chashu pork, bean sprouts, crispy onions, scallions, soy egg, sesame seeds

JIDORI CHICKEN TERIYAKI - \$15 [gs]

grilled chicken, teriyaki glaze, jasmine rice, seasonal vegetables

SALMON TERIYAKI - \$17 [gs]

grilled atlantic salmon, teriyaki glaze, jasmine rice, bok choy

MUSHROOM CRISPY RICE - \$14 [gs]

crispy rice, et mushrooms, shiitake dashi, 145 degree egg, green onion, sesame seed

SHORT RIB - \$18 [gs]

hearty beef short rib, savory-sweet soy braising sauce, jasmine rice, bok choy

add a protein: chicken 6 - shrimp 5 - pork belly 6 - salmon 6 - tofu 4 - short rib 8

DESSERTS

HALO HALO - \$10

shaved ice, condensed milk, white beans, toasted coconut, ube hayala, ice cream, green jello, nat de coco, fruity pebbles

ICE CREAM SANDWICH - \$6

house made sugar cookies and choice of green tea or vanilla ice cream

BRÛLÉED PINEAPPLE UPSIDE DOWN CAKE - \$8

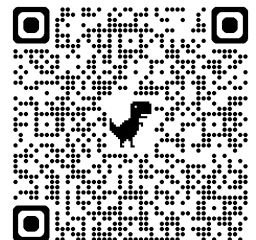
a la mode

FEATURED REGION

This month, we're drawing inspiration from Japanese flavors. Each month, we'll highlight a different Asian cuisine, so there's always something new and exciting to try!

DECEMBER OMAKASE

Scan the QR Code to sign up for December's Omakase Event!!



find our wine and cocktail list on the back of this menu

DRINK MENU

COCKTAILS

Japanese Old Fashioned - \$18

hakata 12 yr whiskey, miso sorghum, ginger bitters

Tianjin Tea Time - \$13

vodka, jasmine tea, yuzu, rose, honey, yellow chartreuse, quince, vanilla clarified with milk

Martiña Colada - \$14

coconut cream clarified pina colada oloroso sherry, holmes cay rum agricole, pineapple, lime, coconut, pandan

Bowl of Pho - \$14

pho-spiced centenario tequila, lime, honey-ginger syrup, cilantro, fish sauce, served warm

Vietnamese Espresso Martini - \$14

housemade vietnamese coffee, haku vodka, cacao turbinado simple, licor 43

Bangkok Breeze - \$14

lemongrass infused rum, chartreuse, lime, pineapple, orgeat, passionfruit, falernum, bitters

Dragon's Smoke - \$13

mezcal, dragonfruit, coconut, velvet falernum, lemon

Last Mango in Paris - \$13

dill infused st. george green chili vodka, mango chili liqueur, yuzu, lillet, tajin oil

Fig in a Haystack - \$13

onsen iwai gin, hay liqueur, fig liqueur, yuzu, honey-ginger syrup, egg white

Zen Garden - \$14

iichiko soju, asian pear, thai basil, & ginseng shrub, yuzu

Mango Sticky Rice - \$13

toasted rice street pumas rum, mango syrup, coconut milk, lime, pinch of salt, coconut washed angostura bitters

SHOOTERS & COMBOS - \$5

snack time combo

shot of fernet & montucky cold snack

chicago combo

shot of malort & old style

'kaya combo

shot of chili crisp tequila & asahi
chili crisp contains nuts

homegrown combo

shot of jim beam & miller high life

jade dragon shooter

midori, hard truth coconut rum, pineapple

miso gold rush shooter

whiskey, miso sorghum, yuzu

WHITE WINES

Cava, Raventos ... 11|40

Pinot Grigio, Marcato, It ... 10|14|35

Sauvignon Blanc, Black Cottage ... 14|19|52

Blend, Medevilla, Bordeaux, Fr ... 14|18|52

Chardonnay, Mt Eden, CA ... 15|19|56

Rose, Hearst Ranch, Paso Robles ... 45

Palomino, Gavela da Vila, Sp ... 90

Gewurztraminer, Gassmann, Alsace, ... 76

Sancerre, Tinel Blondelet, Sancerre ... 74

Chablis, Poitout, Burgundy, Fr ... 75

RED WINES

Pinot Noir, Crossbarn, CA ... 14|19|52

Red Blend, Pufferfish, Guthrie, Sonoma ... 14|19|52

Tempranillo, Chatxo, Rioja, Sp ... 13|17|42

Cabernet, Martin Ray, Sonoma County ... 14|19|52

Malbec, The Party, Argentina ... 40

Pinot Noir, Jamsheed, Willamette Valley ... 80

Zinfandel, Easton, Mendocino, CA ... 55

Priorat, Martinet Bru, Catalunya, Sp ... 80

Cabernet, Timeplace, Napa, CA ... 80

Bordeaux Blend, Trione, Alexander Valley ... 95

BEERS, CIDERS & SELTZERS

drafts

wiseacre tiny bomb pilsner

wicked weed pernicious ipa

highland gaelic ale

hexagon tres amigas

sierra nevada pale ale

edmund's oast peach apricot sour

bottles & cans

sapporo, asahi, orion, echigo ipa, bud light,

coors banquet, miller light, michelob ultra,

coors light, living waters lager, miller high life,

old style, stella artois, montucky cold snack

suntory 196 lemon seltzer

original sin blackberry cider

buy the kitchen a round - \$10

HIGH BALLS - \$8

whiskey highball

high west bourbon & ginger beer

vodka highball

haku vodka, yuzu soda

gin highball

135 east hyogo gin, lime, soda

N/A DRINKS

soft drink or iced tea - \$0.75

na sparkling wine 375mL btl - \$25

na deschuttes lager [16oz] - \$6

na athletic freewave ipa [12oz] - \$5

espresso phony negroni - \$10