

Izakaya WA River Oaks Dinner Menu Tuesday- Saturday 5pm-10pm Sunday 5pm-9pm
We will be offering a limited menu to help streamline this re-opening process.

SHARABLE STARTER おつまみ

These are very quick appetizers suitable for sharing. We serve authentic Japanese items that everybody can enjoy!

quick bites とりあえず			
Edamame <i>boiled soybeans</i>	4	Pirikara Cucumber <i>fresh cucumber marinated w/spicy kimchi sauce</i>	3.5
Mac & Potato salad <i>japanese macaroni, bacon, mayo & potato salad</i>	5	Shiso Kurage <i>shiso marinated jelly fish</i>	4.5
*Tuna Tartare <i>minced tuna, avocado, onion, masago with rice chips</i>	6.5	Tako Wasabi <i>spicy marinated raw octopus with wasabi root</i>	4

vegetables & tofu 野菜			
Miso Soup <i>tofu, seaweed, green onion</i>	2.5	House Salad <i>romaine lettuce, spring mix, grape tomato with creamy miso or yuzu soy</i>	4
WA Style Salad <i>daikon, tomato,shiso,kaiware with yuzu plum soy dressing</i>	6	Seaweed Salad <i>marinated seaweed</i>	5
Cucumber Sunomono <i>cucumber,seaweed,sesame, sunomono sauce</i>	4	Agedashi Tofu <i>flash fried tofu with bonito,green onion</i>	5

from sushi bar (served with real wasabi)寿司場から			
*Sashimi Combo A bluefin tuna(2), salmon(2), japanese snapper(2)	18	*Carpaccio salmon 11, hamachi 14, pepper tuna 13, with serano pepper	
*Sashimi Combo B bluefin tuna(3), salmon(3), yellowtail(3), japanese snapper(2), scallo pepper bluefin tuna(3), salmon(3), scallop (4)	38	*Seared Sashimi	21

from kitchen キッチンから			
Fried-Grilled-Steamd items 揚げ-焼き-蒸し物			
Potato Croquette <i>fried hokkaido mashed potato with spicy mayo</i>	2.75	Gindara <i>house marinated alaskan black cod</i>	14
Age Takoyaki <i>deep fried octopus balls with bonito, mayo, sauce, and ginger</i>	6	Ika Sugatayaki <i>grilled whole squid wit ginger soy and jalapeno</i>	15
Vegetable tempura <i>five kinds of vegetable tempura</i>	8	Wasabi Shumai <i>steamed wasabi pork dumplingwith spicy wasabi soy</i>	5
Prawn & Vege tempura <i>prawn and sweet potato tempura</i>	12	Tako Karaage <i>deep fried octopus</i>	6
Kara Age <i>fried natural chicken nuggets</i>	6	Nasu Torimiso <i>flash fried egg plant with sweet miso with grounded chicken</i>	6

FRIED & GRILLED SKEWERS 串揚げ&串焼き

Fried and Grilled Skewers are very popular tapas in Japan. Two Skewers per order.

Pride 1 We are proud to use 100% wheat fed "MUGI FUJI" Pork both fried and grill from Canada

fried skewers 串揚げ			
.We use japanese panko, home made sauce and fresh ingredients.			
Torimune <i>natural chicken breast</i>	4.6	Uzura <i>quail egg</i>	3.8
Torimomo <i>natural chicken thigh</i>	4.6	Shishito <i>japanese jalapeno with bonito flake</i>	4.2
Kushi Katsu <i>wheat fed pork loin from canada</i>	5.2	Nasu <i>eggplant</i>	3.8
Ebi <i>Shrimp with tartar sauce</i>	4.5	5 kinds assorted skewers <i>torimune, kushikatsu, ebi, shishito, nasu(no subs)</i>	9.5

grilled skewers(dinner only)串焼き			
We use Kosher salt, home made sauce and fresh ingredients. Our skewers are hand turned by our chef.			
Yakitori Mune <i>natural chicken breast (sauce or salt?)</i>	4.8	Hotate <i>sea scallop with ginger soy sauce</i>	6.8
Yakitori Negima <i>natural chicken thigh& negi (sauce or salt?)</i>	4.8	Japanese Sausage <i>kurobuta sausage w/Japanese mayo and karashi</i>	4.2
Torikawa <i>grilled chicken skin with yuzu pepper (sauce or salt?)</i>	4.6	Tontoro <i>wheat fed pork belly (MUGI FUJI PORK)</i>	6
Tsukune <i>ground chicken (regular or shiso)</i>	5.8	Shishito <i>japanese jalapeno with bonito flake</i>	4.2
Gyu Kushiyai <i>beef tenderloin</i>	7.5	Nasu <i>eggplant</i>	3.8
Aspara Bacon <i>asparagus wrapped with bacon</i>	4.6	Yaki Ebi <i>shrimp with garlic onion sauce</i>	5.8

