

FRESH JUICES

CARROT, PINEAPPLE & GINGER	7.5
CUCUMBER, CELERY, SPINACH, APPLE & LIME	7.5
BEETROOT, GRAPES, GINGER & ORANGE	7.5

SOFT DRINKS

PUREZZA STILL / SPARKLING 750ML	3.75
- Add elderflower	1
- Add watermelon	1
- Add passion fruit	1
ORANGE, APPLE, PASSION FRUIT, PINEAPPLE	2.5
COKE / DIET COKE / LEMONADE	2.75
FEVER TREE TONIC-ELDERFLOWER	3.25

TEAS & COFFEES

ESPRESSO	2.5
DOUBLE ESPRESSO	3
AMERICANO	2.75
LARGE AMERICANO	3
FLAT WHITE	3
CAPPUCCINO	3.5
DECAFFEINATED COFFEE	2.5
RISTRETTO	2.5
CAFFE LATTE	3.5
CAFFE MOCHA	3.5
LIQUEUR COFFEE	6.5
HOT CHOCOLATE	5
SYRUPS	1
Chai, caramel, vanilla, hazelnut	
SELECTION OF TEAS ALSO AVAILABLE	3

Kimchi = Korean fermented cabbage & vegetable side dish

Gochujang = Savoury, sweet & spicy Korean fermented chilli paste

Togarashi = Japanese spicy, savoury & citrusy spice blend

Bulgogi = Korean BBQ marinade

Anzu Kosho = Spicy, citrusy Japanese fermented paste

Aji amarillo = Bright orange Peruvian chilli pepper

Sambal = South East Asian chilli-based sauce/relish

IZAKAYA
LIBERTY WHARF
ST HELIER
JERSEY
E. reservations@izakaya.je

izakaya
PAN-PACIFIC CUISINE

SMALLER PLATES

SPICY EDAMAME (VG)	7.5
Steamed edamame beans with sea salt & gouchujang sauce	
VEGAN GYOZA (VG)	9.5
Crispy vegetable dumplings with soy, sesame, chilli oil & seaweed salad	
BANG BANG CAULIFLOWER (NEW) (V)	8.5
Crispy cauliflower tossed in spicy sriracha & soy mayonnaise	
SWEET POTATO WEDGES (VG)	9
Baked sweet potato wedges, green chilli, yuzu koshu dressing, crispy shallots, garlic & coriander	
CORN RIBS (NEW) (V)	10.5
Crispy spicy corn ribs with coriander, lime, togarashi & citrus mayonnaise	
PRAWN TACO (NEW)	13
Crispy tiger prawn soft taco, pickled ginger, pico de gallo, guacamole, chilli, citrus mayonnaise & fried shallots	
POPCORN CHICKEN	13.5
Crispy chicken bites with spicy sriracha, honey & soy mayonnaise	
SQUID	14
Crispy squid with lime, coriander, shichimi togarashi dressing with pickled apples, pears & grapes	
KING PRAWNS	14.5
King prawns with chilli & garlic butter, togarashi cracker	
FILIPINO CHICKEN SKEWERS (NEW)	14
Grilled inasal chicken skewers, spicy cucumber salad & soy lime dressing	
TUNA TARTAR	17
Soy & olive oil marinated tuna with chilli, mango, ginger salsa, cucumber, red onion, togarashi & tortilla crisps	
BEEF TATAKI	15.5
Seared beef sirloin, pico de gallo, chilli, soy, mirin, sesame & truffle ponzu	
TACO YOUR WAY (NEW) (TO SHARE)	25
Served with 6 soft flour tortillas to fill & share with guacamole, pico de gallo, habanero mayonnaise, jalapeño & fried shallots. Choose from:	
- Slow cooked pork	
- Soy braised duck leg	

SUSHI

PIECES: 4/8

SALMON & TUNA FOTOMAKI	9.5/15.5
Cooked salmon & tuna, pickled ginger, cucumber, crispy shallots & sweet chilli mayonnaise	
VEGGIE MAKI ROLLS (V)	8.5/14.5
Cucumber, mango, beetroot, soy, mayonnaise, togarashi & sesame	
TEMPURA PRAWN	10.5/18.5
Crispy prawn, cucumber, mango & citrus mayonnaise	
CALIFORNIA	10.5/18.5
Jersey crab, avocado, cucumber, tobiko & yuzu mayonnaise	

PIECES: 6

NIGIRI	16.5
Selection of Nigiri sushi:	
- Salmon	
- Tuna	
- Ebi	
SASHIMI	17.5
Selection of 2 variations:	
- Salmon	
- Tuna	

POKÉ, RAMEN & SOUP

POKÉ (VG)	17
Avocado, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing	
SPICY SALMON & TUNA POKÉ	19.5
Spicy gochujang marinated raw salmon & tuna, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing	
PRAWN TOM YUM (NEW)	18.5
Spicy & sour soup with tiger prawns, lemongrass, tomato, lime leaf broth, bean sprouts, bamboo shoots, bok choy	
PORK RAMEN	21
Slow cooked pork belly, ramen noodles, pork broth, spring onion, shimeji mushroom, edamame beans, bamboo, beansprouts, cured boiled egg, sesame & chilli dressing	

MAINS

CHICKEN KATSU BURGER	14.5
Crispy panko bread crumbed chicken fillet in a brioche bun with spicy soy & citrus mayonnaise, caramelised onions, gem lettuce, monterey jack cheese & asian slaw	
KOREAN BEEF BURGER (NEW)	15
Two 4oz bulgogi sauce marinated grilled beef pattie, kimchi, lettuce, Gochujang mayonnaise in a brioche bun with asian slaw	
MISO TOFU STEAKS (NEW) (VG)	17.5
Miso blackened tofu, beans, bok choy, tenderstem broccoli, kimchi, soba noodles & soy mirin dressing	
MASSAMAN (VG)	17.5
Classic massaman curry sauce with sweet potato, beans, bok choy, bamboo shoots, water chesnuts, aubergine, tofu, steamed rice & crackers	
CHICKEN OR PRAWN RED CURRY	24.5
Chicken or prawn red curry with coconut, bok choy, sweet potato, water chesnuts, steamed rice & crackers	
INDONESIAN SAMBAL SEABASS (NEW)	24
Spicy sambal & tumeric marinated grilled seabass fillet, lime & coriander dressing with lemon, garlic green beans	
TERIYAKI SALMON	25.5
Classic grilled teriyaki salmon with tenderstem broccoli, green beans, bok choy, fried garlic, chilli & sesame	
AJI DE GALLINA	17
Saute chicken breast, aji amarillo, peppers, steamed rice, crispy diced potato, with soy, ginger & chilli dressing	
PERUVIAN LOMO SOLTADO	20
Stirfried beef sirloin, red onion, tomato, Aji Amarillo, peppers, steamed rice, fries with soy, ginger & chilli dressing	
THAI DUCK CURRY (NEW) (TO SHARE)	50
Soy & honey glazed duck legs, red curry sauce with coconut, chilli, bok choy, sweet potato, beans, waterchesnuts with steamed rice & crackers	

STEAKS

300G SIRLOIN STEAK (NEW)	26
200G FILLET STEAK (NEW)	29
All steaks are grilled, served with Asian slaw & sauce of choice:	
- Yuzu & herb butter	
- Teriyaki & truffle butter	
- Garlic & soy tare	
- Thai nam jim	
- Korean BBQ	
900g COTE DE BOEUF (NEW)	65
Grilled bone rib steak with Asian slaw, garlic lemon green beans, fries & 2 sauces of choice	
Extra sauces	1.50

SIDES

STEAMED RICE (VG)	5
FRIES (VG)	5
TRUFFLE PARMESAN FRIES	6
LEMON GARLIC GREEN BEANS (VG)	6
SPICY CUCUMBER & TOMATO SALAD (VG)	5.5

DESSERTS

CHIA (VG)	8.5
Mango compote, coconut, vanilla & chia seeds	
ICE CREAMS & SORBETS	8.5
Vanilla, strawberry or chocolate Lemon or passionfruit	
MATCHA CHEESECAKE	10.5
Mango salsa, toasted almonds, fresh berries & pistachio ice cream	
CHOCOLATE MOUSSE	10
Rich chocolate mousse with Oreo & Kitkat	

All prices are Goods and Services Tax inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter (VG = Vegan, V = Vegetarian)

EAT
DRINK
TELL STORIES