

# IZAKAYA STYLE

Fill the table

## Special

To be shared with  
the table

Spicy Edamame

Sashimi

Beef Tataki

Crispy Rice

Teriyaki Tofu

Onsen Tamago

Gohan

Kaarage

44€

per seat



I  
Z  
A  
K  
A  
Y  
A

## Cocktails

<b>Shiso Sour</b>	13
Shisho leaf infused ROKU gin sour	
<b>Midori Sour</b>	13
Legendary Japanese melon liqueur based sweet and sour cocktail	
<b>Ronin Sour</b>	13
The Shinobi single grain Chita whiskey sour	
<b>Sake Mule</b>	12
The ginger & sake cocktail with a kick of a mule	
<b>Old Fashioned</b>	13
Maybe the most classic whiskey cocktail but here its made with Suntorys Toki	
<b>Yamato</b>	15
Our take on the famous french 75	
<b>Roku gin &amp; Tonic</b>	13
ROKU gin = Sakura flower & leaf, Yuzu, Sencha & Gyokuro tea, Sancho pepper Tonic and a slice of ginger	
<b>Hayabusa Martini</b>	12
Espresso martini with a roku and muskova punch	
<b>Tokyo Bullet</b>	13
Grape flavoured sake drink with a kick	
<b>Shinobi Sakura</b>	13
Cherry infused Sake drink	

## Sodas n Sprizers

<b>Umeshu Spritz</b>	15
Sweet Japanese plumliquer, Prosecco & soda	
<b>Umeshu Soda</b>	13
Japanese plum wine soda on the rocks	
<b>Highball</b>	13
Suntorys Toki whiskey soda	
<b>Yuzu Taiyou</b>	13
Smooth, Citric and bubbly Yuzu sake	

## Mocktails

<b>House Lemonade</b>	6
Refreshing housemade lemonade	
<b>Ginger Sour</b>	7
Sparkling sweet and sour mocktail	
<b>Kyuuri Spritz</b>	7
Cucumber based sparkling refreshner	

## Beeru

Kirin 25 cl	7
Kirin 50 cl	9.9
Kirin 0.0% 33cl	7

## Bubbles

### Prosecco

10 cl	11
Bottle	55

### Champagne

Bottle	89
--------	----

## Wine

16 cl	14
12 cl	11
24 cl	20
Bottle	55

## Soju

Soju 4 cl	4
Soju Bottle	25

## Sake

Glass 10 cl	11
Bottle	55
Yuzu Sake 12cl	11



<b>Soft Drinks</b>	5
<b>Sparkilng Water</b>	3
<b>Ice Tea</b>	6
<b>Green Tea</b>	5

## Food to fill the table

Perfect for sharing

### Karaage Chicken 12/22

Japanese style fried chicken,  
Kewpie mayo with togarashi,  
lemon, cabbage

### Korean fried Chicken 12/22

Hot gochujang pepper sauce,  
cabbage

### Misobutter Scallops 15

Scallops seared in misobutter,  
served with ponzu seaweed  
and smoked salmon roe

### Fish & Avocado tartar 9

Fresh salmon, ponzu, avocado  
red radish

### Sashimi 11

Salmon sashimi served with  
house soy, pickled onion  
and horseradish wasabi

### Aburi Sashimi 15

Flame-seared sashimi of  
tuna, salmon and scallops

### Crispy Rice 13

2pcs, crispy sushi rice-cakes,  
salmon, avocado, kewpie mayo

### Spicy Crispy Rice 13

2pcs, Crispy crusted sushi rice  
topped with a spicy  
hot gochujang mayo and tuna

### Beef Tataki 15

Briefly seared tenderloin  
pickled ginger, Wagyu fat  
infused yuzukosho butter

### Tuna Tataki 15

Briefly seared Yellowtail tuna,  
horseradish, sweet soy sauce

### Beef TarTar 13

Spicy beef tartar, quail egg,  
pepper paste, sesame

### Teriyaki Tofu (Ve) 14

Crispy crust, pickled onions,  
roasted sesame and  
grated horseradish



I  
Z  
A  
K  
A  
Y  
A

## Snacks & Sides

### Edamame (Ve) 5

Salted fried soybeans with  
chili flakes. Shinobi classic

### Shinobi Kimchi (Ve) 5

Salted and fermented spicy  
napa cabbage

### Padron peppers (Ve) 8

Grilled pimiento padron  
peppers

### Rice 5

Fluffy, slightly sticky rice

### Onsen Tamago 6

Soft boiled egg, scallions  
dashi soy, katsuobushi

### Soy sauce Creme brulee 6

## Bowls

Served with rice

### Miso Eggplant Bowl (Ve) 18

Fried eggplant,  
avocado, miso sauce,  
sesame seeds, spring onions

### Kimchi Pork Bowl 24

Shinobi's signature  
sweet soy marinated  
pork belly, kimchi

### Tonkatsu 18

Breaded pork cutlet,  
cabbage and  
tonkatsu sauce

### Karaage Bowl 19

Japanese style fried chicken,  
Kewpie mayo, cabbage

### Spicy Chicken Bowl 19

Fried chicken, hot gochujang  
pepper sauce, cabbage