



## I Z A K A Y A

12 - 5 P M

### SMALL PLATES

Edamame & seaweed salt (pb) **3**

Miso soup (pb) **4**

7 Spice chicken karaage - yuzu mayonnaise **8**

Spiced vegetable gyoza, ponzu (pb) **6**

Shiitake & bamboo shoot salad (pb) **6**

Grilled broccoli, ponzu & crispy lotus (pb) **7**

Goma wakame salad, sesame dressing (pb) **5.5**

Yellowfin tuna tartare, gyoza crisps **14**

### DONBURI

Steamed rice bowl, served with pickled vegetables, spring onions, radish & broccoli

Crispy sesame tofu (pb) **11**

Miso glazed cod **15**

Chicken karaage **14**

### HIRATA BUN

Chicken karaage, shredded cabbage  
& katsu mayonnaise **6**

Miso aubergine, kosho & ginger **5**

Tonkotsu BBQ pork, spring onion & cucumber **6**

### SWEET

Pineapple yakitori, miso caramel (pb) **5**

Yuzu sponge, white chocolate & vanilla **7**





## COCKTAILS

### SHIKOKU JUNMAI MARTINI **12**

Sake, lemongrass, coriander botanicals & yuzu

### UMA NA HANA **15**

Nikka whisky & plum old fashioned

### YUZU LEMONADE (na) **8**

Fresh yuzu juice, shiso and soda

## S A K E

### Shichiken Junmai Ginjo

Sparkling 300ml (Abv 7%) **54**

Freshness of citrus, fruit notes of raisin, green apple and pineapple. Powerful and a beautiful structure

### Sho Chiku Bai Classic Junmai

(Abv 15%) 125ml **13**

Served chilled. Fine texture, flavours of macadamia nuts, cardamom & nutmeg

[ALLBRIGHTCOLLECTIVE.COM](http://ALLBRIGHTCOLLECTIVE.COM)

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.