



# 居酒屋 IZAKAYA CABIN

## HOT TEASE

**edamame**  
soy, salt 7

**spicy edamame**  
spicy chili crisp,  
sriracha, garlic 9

**izakaya fries**  
potato, kewpie, seaweed salt, dancing  
bonito flakes, okonomi 14

**fried shrimp thing**  
coming soon...

**shishito peppers**  
blistered shishito peppers, salt 9

**seared scallop**  
pan seared scallop, avocado puree, chili  
oil, soy mustard 15/ea

**asparagus tempura**  
sriracha vinaigrette sauce 12

**korean bbq**  
beef short ribs, korean teriyaki sauce,  
sesame, scallion 24

## pre-season menu

we will be adding and changing recipes  
in the next few weeks, presenting our  
full new menu along with a completely  
new lunch menu beginning June 15th

**in kyun jung "chef paul"**  
executive sushi chef

## COOL TEASE

**tuna tartare\***  
chopped tuna, gochujang sauce,  
guacamole, tobiko, crema, mint,  
ponzu, micro cilantro, chips 21

**hamachi carpaccio\***  
4pc yellowtail, serrano pepper,  
scallion, tobiko, cilantro, soy mustard  
dressing 19

**cb style sashimi\***  
5pc torched salmon sashimi, chili  
crisp, ponzu, tiny rice crackers, chili  
threads 28

**uni shooter\***  
uni, ponzu, tobiko, scallion 13/each

## SOUP & SALAD

**sunomono salad**  
japanese cucumber salad, soy  
vinaigrette, wakame seaweed,  
tomatoes, shrimp and octopus 14

**seaweed salad**  
wakame chukka seasoned seaweed,  
radish, tomatoes, cucumber, sesame  
seeds 7

**ika sansai [calamari salad]**  
seasoned squid and vegetables 8

**tofu salad**  
coming soon...

**kobe-kale salad**  
massaged kale, yuzu dressing, radish,  
tomato, avocado, pepitas, cranberry  
and sesame seeds 16

**miso soup**  
8oz miso, wakame, tofu, scallion, fried  
onion 7

## TRADITIONAL SUSHI

**nigiri**  
2 pc/ order (unless noted otherwise)  
tako [octopus] 10  
ebi [shrimp] 7  
unagi [eel] 9  
inari [tofu pocket] 6  
shiitake mushroom 8  
\*maguro [tuna] 11  
\*shake [salmon] 9  
\*hamachi [yellowtail] 10  
\*hotate [scallop] 13  
\*bincho [albacore tuna] 10  
\*uni [sea urchin] 10/each  
\*toro [tuna belly] 12/each

**aburi nigiri**  
aburi=flame-torched fish on top of rice  
(1 pc/ order)  
\*tuna w/chili kosho 7  
\*salmon w/citrus kosho 6  
\*yellowtail w/scallion 6  
\*scallop w/lime 9  
\*toro w/caviar 15  
\*aburi platter [5 piece] 38  
\*wagyu w/ caviar + kosho 16

**sashimi**  
sashimi = 3 pc/ order  
tako [octopus] 14  
ebi [shrimp] 10  
unagi [eel] 13  
\*maguro [tuna] 15  
\*shake [salmon] 13  
\*himachi [yellowtail] 14  
\*hotate [scallop] 19  
\*bincho [albacore tuna] 14  
\*toro [tuna belly] MP

**sashimi platter\* [moriawase]**  
15pc chef best choice 65

## VEGETARIAN ROLL

**green-go**  
roasted portobello, asparagus, topped w/  
avocado, basil vinaigrette, kale 18  
**handlebar**  
dear jeff, coming soon...

## RAW ROLLS

**red lady**  
spicy tuna\*, avocado, cucumber, jalapeno,  
tuna sashimi\*, crispy leeks, tobiko 22

**mount yotei**  
salmon tartare\*, jalapeno, avocado, yuzu  
soy, salmon sashimi, tobiko, cilantro 24

**fish + chips**  
coming soon...

**barcelona... "toro! toro!"**  
spicy tuna, cucumber, topped with seared  
toro, serrano, tobiko, mustard soy 27

**negitoro**  
chopped toro, scallion, topped with kizami  
wasabi, mango sauce 23

## COOKED ROLLS

**teo-cali**  
avocado, cucumber, topped with kani  
kama(krab), tobiko 18

**surf & turf**  
shrimp tempura, topped with aburi wagyu,  
eel sauce, thai chili, scallion 30

**bulldog yakuza**  
shrimp tempura, avocado, crab,  
eel sauce, aji aioli 22

