

# PRICE FIX MENUS+ [KAISEKI] 懐

Japanese kaiseki menus are similar to what we know in Colorado as a price-fix menu. No need to scour the menu for the best of the best, we've done that for you and created 3 menus that can accommodate small or large parties and offer our finest selections in each category. all dishes are re-sized for your specific group. [ for complete tables only ]

## GAIJIN

IZAKAYA menu featuring mostly fully cooked items  
family style service  
65/ person

### TABLE APPETIZER

edamame  
seaweed salad

### SOUP+SALAD

miso soup  
sunomono

### APPETIZERS

gothic shrimp (2pc/ea)  
chicken potstickers (2pc/ea)

### SASHIMI\*

hamachi carpaccio (2pc/ ea)

### SUSHI ROLLS

3x sushi rolls (2pc/ ea)  
- hotel california  
- hair of the dog  
- grass fed\*

### DESSERT

mochi

## NINJA

a filling combination of sashimi, nigiri and our best sushi rolls  
family style "sushi" service  
95/ person

### TABLE APPETIZER

edamame  
karaage cauliflower

### SOUP+SALAD

miso  
sunomono w/ ebi

### APPETIZER\*

crispy rice spicy tuna (2pc/ea)  
gothic shrimp (2pc/ ea)

### SASHIMI\*

hamachi carpaccio (2pc/ea)

### NIGIRI\*

3 pc nigiri tasting  
- tuna, salmon, walu

### SUSHI ROLLS\*

3x sushi rolls (2pc/ea)  
- red lady  
- yotei  
- pablo escolar

### DESSERT

mochi

## SAMURAI

our top tier kaiseki menu offers a coursed menu for guests wanting a more structured service, all guests receive their own plate for each course  
155/ person

### TABLE APPETIZERS

edamame  
karaage cauliflower

### SOUP+SALAD

lobster miso  
sunomono w/ ebi

### CHEF'S BITE\*

daily custom creation

### APPETIZERS

crispy rice tuna poke\* (2pc/ea)  
grilled shrimp cocktail (2pc/ ea)

### SASHIMI\*

cb style salmon (2pc/ea)  
hamachi carpaccio (2pc/ea)

### CHEF'S NIGIRI\*

3x pieces/ each  
- daily chef's creations

### SUSHI ROLLS\*

3x sushi rolls (2pc/ea)  
- choice of any 3

### DESSERT

mochi

# IZAKAYA

[ ee-zuh-kai-uh ]

An izakaya (居酒屋) is a type of informal Japanese bar that serves drinks and snacks. Izakaya are casual places similar to an Irish pub, a Spanish tapas bar, or an American tavern. The word IZAKAYA didn't enter the English language until 1987! IZAKAYA originated from sake shops in Japan that allowed customers to sit on the premises to drink and eat.

The IZAKAYA CABIN in Crested Butte offers both a casual and lively atmosphere celebrating its namesake as an IZAKAYA as well as an exquisite sushi / fine dining experience.

OMEKASE sushi bar service 150/ person. sushi bar only. reservations required. 2 hour+ service.

# 居酒屋



# 寿司の起源

# クマ



\*these menu items may be served raw or undercooked, or contain raw or undercooked ingredients

# DRINKS 酒

## COCKTAILS ON TAP

house made carbonated cocktails  
12oz (small) : 11  
17oz (large) : 15

### boom boom lemon!

shochu, orange liqueur, yuzu, lemon

### ichigo-go

green tea vodka, strawberry

### hokkaido mule

haku vodka, house ginger beer, lime

### ginzilla

roku gin, lemon, quinine, elderflower, japanese melon liqueur

### boom-boom-go

boom boom + ichigo-go = "strawberry lemonade"

### prickly pear margarita

silver tequila, yuzu, prickly pear liqueur, lime (slightly sparkling)

## SHAVED ICE MARTINIS

razor thin ice shaved by the spirit of the ancient ninja warrior hattori hanzo 16

### the yellow snow

ginger puree, pineapple vodka, lemon, ginger liqueur

### smitten kitten

pink guava liqueur, joto nigori sake, cucumber vodka, lime

### lychee passionfruit

lychee vodka, titos, passionfruit liqueur, lime, lychee fruit

### pamarita

pomegranate liqueur, herradura silver tequila, blood orange, lemon

## izzy hot toddy / 18

japanese whisky, fresh yuzu, fresh ginger, maple syrup

## CRAFT COCKTAILS / 18

colfax dirty martini  
tito's vodka, old vine olive juice, vermouth rinse

### yuzu margarita

herradura silver tequila, ginger liqueur, fresh yuzu, lime

### kyoto whisky sour

japanese whisky, yuzu, amaretto, grapefruit foam

### matsumoto mai tai

light & dark hawaiian kula rum, lime juice, orgeat, lilikoi foam

### ume old fashioned

akashi ume whisky, iwai whisky, chocolate bitters, cherry, orange, giant ice sphere

[ w/ yamazaki 12 year 36 ]

### coco-matcha

japanese roku gin, coconut cream, matcha, lemon

### espresso martini

fresh espresso, coffee liqueur, vodka, five farms irish cream

### cucumber sake-tini

muddled cucumber and mint, roku gin, daiginjo sake, lemon

## housemade soda / N.A.

yuzu soda 6  
ginger beer 6  
yuzu & ginger 6

## mocktails

blood orange yuzu mocktail 8  
livener mocktail 12  
"easy way out" 12

## iced tea (organic) 6

# WINE 葡萄酒

## BOTTLES w BUBBLES

poggio costa | sparkling rose  
prosecco, italy 14 / 45

bohigas | sparkling brut  
cava, spain 14 / 45

1818 inspiration | champagne  
france 65

gh mumm | champagne  
france 70

delamotte | blanc de blanc  
champagne, france 120

gosset | rose champagne  
france 120

## ROSE WINE BOTTLES

skins | orange wine  
field recordings  
2022 california 15 / 45

fantastique | rose  
provence, france 70

chateau de pibaron | rose  
bandol, provence, france 95

## BY THE GLASS 14

sauvignon blanc | nz

pinot grigio | it

chardonnay | ca

rose | fr

pinot noir | ca

cabernet | ca

## WHITE WINE BOTTLES

uni | roussanne chardonnay  
2021 stolpman vineyards, ballard  
canyon, ca 16 / 59

schloss johannesburg  
dry riesling, germany 58

vie di romans | pinot grigio  
fruilano giulia, italy 75

pratsch | gruner veltliner  
austria 45

la cana | albarino  
rais baixas, spain 45

hall | sauvignon blanc  
napa, ca 55

les grands monts  
sancerre 2022, france 68

mullineux "old vine"  
white blend, south africa 65

vie di romans | chardonnay  
fruilano giulia, italy 65

nicolas potel | chardonnay  
burgandy, france 59

alexana "terroir series"  
chardonnay, willamette, or 65

stag's leap | chardonnay  
karia, ca 60

domaine clos des rocs  
pouilly loche, burgundy, fr 90

domaine vocoret & fils  
chablis, premier cru, france 70

oliver leflaive | mersault  
2019, france 135

## RED WINE BOTTLES

andrew rich | pinot noir  
marine sedimentary  
2019 willamette valley 19 / 65

bouchard pere & fils  
beaune du chateau  
(premiere cru) pinot noir  
2017 france 70

purnotto | nebbiolo  
barbaresco, italy 69

vino villota "vina gena"  
tempranillo, rioja, spain, 80

domaine de solitude  
chateauf du pape  
2020 france 85

monsanto | chianti  
il poggio classico riserva  
gran selezione 2016 italy 95

scattered peaks | cabernet  
2019 napa, ca 75

stag's leap | cabernet 2020  
artemis, ca 105

cakebread | cabernet 2019  
"benchland select" napa, 195

highest beauty | cabernet  
2018 to kalon, napa 245

justin isosceles | red blend  
2018 paso robles, ca 98

chateau musar | red blend  
'16 bekka valley, lebanon 98

quintessa | red blend  
2019 rutherford, napa 290

## FLIGHTS / TASTINGS

### COCKTAILS ON TAP | 22

boom boom, ginzilla, ichigo-go, hokkaido mule

### SAKE TASTING | 34

yukikage "snow shadow"  
dewazukura "oka"  
konteki "tears of dawn" [dg]  
kirinzan "flying dragon" [j-dg]

## BASICS [ beer / N.A. ]

### beer 8

saporro draft [16oz]  
irwin hazy ipa draft [16oz]  
non-alcoholic beer  
- NA golden - athletic brewing  
- NA ipa - athletic brewing

### kids strawberry milk 10

shaved ice, coconut milk, strawberry puree

# SUSHI\* 寿司

**nigiri\*** | 2 pc/ order  
traditional raw fish over rice

- sake [salmon] 13
- hamachi [yellowtail] 12
- escolar [walu] 12
- maguro [tuna]
  - [big eye tuna] 13
  - [bluefin akami] 17
  - [bluefin chutoro] 21
  - [bluefin otoro] 32
- hotate [scallop] 18
- ikura [salmon roe] 19
- tobiko [flying fish roe] 12
- unagi [freshwater eel] 12

inari [tofu pocket] 8

**chef's nigiri\*** | 2 pc/ order  
fish on top of sushi rice, with a chef's special presentation and sauce [no need for soy] 15

- salmon
- yellowtail
- walu
- tuna
- scallop

**sashimi\*** | 3 pc/ order

- sake [salmon] 18
- hamachi [yellowtail] 16
- escolar [walu] 16
- maguro [tuna]
  - [big eye tuna] 18
  - [bluefin akami] 21
  - [bluefin chutoro] 31
  - [bluefin otoro] 42
- hotate [scallop] 28

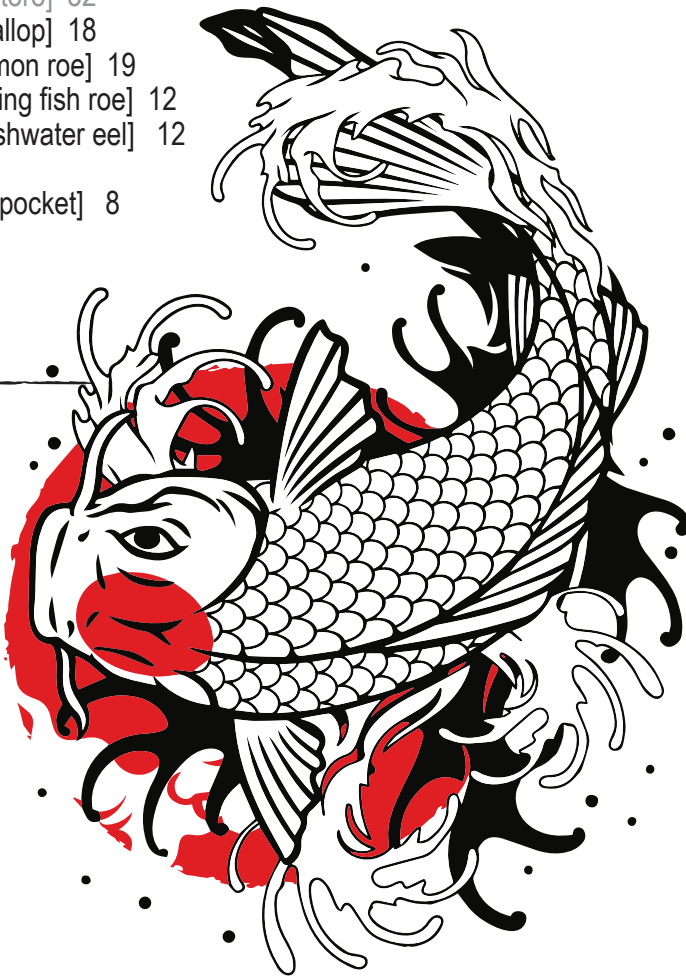
unagi [freshwater eel] 14

**izakaya sashimi\*** | 6 pc

hamachi capaccio  
yellowtail sashimi, ponzu,  
seranno pepper, micro greens 32

CB style salmon

• flame torched salmon, chili crisp,  
wasabi ponzu, chili threads,  
masago areare 32



3% cash discount does not apply to split checks only. 3% cash discounts cannot be combined with credit card payments  
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# 酒 SAKE

**XL Sake bottles**  
[+by the glass]

- glass [220ml]
- carafe [500ml]
- whole bottle [1800ml]

hakutsuru | junmai  
"izakaya house sake" 9 / 19 / 55

genbei "four eyed devil"  
honjozo onikoroshi [1.8L] 12 / 35 / 75

joto "one with clocks"  
daiginjo [1.8L] 20 / 55 / 130

cherry bouquet "oka"  
dewazakura, ginjo [1.8L] 15 / 45 / 120

kinshihai "snow shadow"  
tokubetsu junmai [1.8L] 18 / 40 / 85

konteki "tears of dawn"  
daiginjo [1.8L] 19 / 50 / 129

kirinzan "flying dragon"  
junmai daiginjo [1.8L] 29 / 65 / 175

"super demon slayer"  
wakatake, junmai daiginjo  
[1.8L] 21 / 53 / 175

**medium sake bottles**  
"regular size"

konteki | junmai daiginjo  
"pearls of simplicity" [720ml] 70

denshin yuki "snow"  
junmai ginjo [720ml] 65

dassai "39" | junmai daiginjo  
rice polished to 39% [720ml] 85

dreamy clouds | junmai nigori  
[unfiltered] [720ml] 60

hakutsuru sayuri | nigori  
[unfiltered] [720ml] 40

blossoms of peace  
tozai plum wine [720ml] 39

amabuki ichigo | junmai ginjo  
strawberry [720ml] 52



**HOT SAKE**

small carafe  
[330ml] 10  
[purple haze 12]  
[ginger haze 12]

**small sake bottles**  
individual sized bottles  
size varies

soto  
junmai daiginjo [300ml] 35

fukucho "seaside"  
sparkling sake [500ml] 55

tozai "dreamy clouds"  
junmai ginjo nigori [300ml] 28

tomita "seven spearsman"  
junmai daiginjo [500ml] 110

hakutsuru sayuri  
nigori [300ml] 19

joto unfiltered  
nigori [300ml] 22

ichishima "wildflowers"  
junmai [500ml] 38

hakutsuru "junmai" sake

XL sake POT  
[1000ml] 28  
[purple haze 32]  
[ginger haze 32]

# JAPANESE WHISKY ウイスキー

blended  
akashi 15  
akashi "ume" 14  
ichiros "malt & grain" 29  
iwai "blue" 11  
iwai 45 "green" 13  
iwai "tradition" 16  
iwai "sherry cask" 19

blended  
kikori 16  
nikka "coffey grain" 21  
nikka "coffey malt" 32  
shibui "grain select" 16  
suntory "toki" 14  
suntory "world whisky" 18  
hibiki "harmony" 28  
hibiki "harmony blossom" 48

single malt  
akashi 30  
nikka "yoichi" 25  
nikka "yoichi" non-peated 39  
nikka "miyagikyo" peated 39  
yamazaki 12yr 48  
hakushu 12yr 48  
hakushu 18yr 100

neat or "on the rock"  
2oz pour

# IZAKAYA/APPETIZERS 前菜

## VEG

**truffle fries**  
parmesan, truffle oil, murray river pink salt crystals, chives, cracked black pepper 16  
[ plain fries / 10 ]

**karaage cauliflower**  
crispy cauliflower (gf), potato starch, creamy sesame dressing, asian slaw, side of sweet chili 16

**edamame**  
steamed soy beans, salt 8  
[ spicy edamame 9 ]

**thai veggie potstickers**  
6pc crispy spinach wontons, thai vegetables, micro greens, scallion, sweet sesame soy 14

**sunomono salad**  
japanese cucumber salad, mirin, ponzu, sesame seeds 7  
[ w/ 2pc ebi 11 ]

**seaweed salad**  
wakame, hijiki, lotus root, sesame seeds 7

**miso soup**  
miso broth, wakame, tofu, scallion, fried onion 8  
[ w/ lobster 15 ]

**kale & cucumber salad**  
baby kale mix, cucumber, avocado, tomato, sesame soy dressing 18

## RAW\*

**crispy rice**  
6pc fried rice topped with guacamole and...

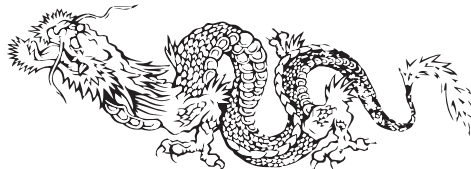
w/ **ahi tuna poke**  
chopped ahi tuna, wasabi ponzu, black tobikko, scallions 30

w/ **spicy tuna**  
spicy tuna mix, spicy mayo, serrano pepper 28

## IZAKAYA SASHIMI\* [ 32 ]

**hamachi carpaccio**  
6pc yellowtail sashimi, serrano pepper, micro greens, tobiko, yuzu ponzu

**CB style salmon sashimi**  
6pc pyro salmon sashimi, wasabi ponzu, chili oil, masago arare, chili threads, micro greens



## COOKED

**duck wontons**  
2pc crispy wontons, duck bacon, cream cheese, sweet corn, plum sauce, chili crisp 16

**grilled shrimp cocktail**  
6pc sweet chili grilled shtimp, wasabe edamamme sauce 24

**karaage chicken**  
6oz japanese style fried chicken, marinated chicken thighs, potato starch, gochujang powder, lemon, spicy mayo 18

**chicken potstickers**  
6pc chicken and lemongrass potstickers, w/ sweet soy & sesame sauce, scallions 16

**gothic shrimp**  
6pc tempura shrimp, eel sauce, spicy kewpie, chili crisp oil, sesame seeds, chili threads, scallions 16

**wagyu skewers\***  
3oz (4-5pc) grilled Snake River Farms Wagyu beef, wasabi chimichurri, crispy onions 22

**calamari salad**  
seasoned cooked squid, pickled vegetables 11

## COOKED SUSHI ROLLS+ lobster "roll"

poached lobster, avocado, cucumber, soy paper : miso glaze [no rice] 38

**hair of the dog**  
shredded california crab, sesame seeds over shrimp tempura, avocado : spicy mayo, sweet soy, aji 23

**new mexican gunslinger**  
hatch green chilies, cream cheese, crispy onions over shrimp tempura, avocado : yuzu kosho sauce, chili crisp 23

**hotel california**  
[ real crab "california roll" ] jumbo lump blue crab, yuzu tobiko, chives over avocado, cucumber : yuzu aioli 34

**surf & turf \***  
seared kobe beef, black tobiko, scallion over shrimp tempura, avocado : sweet soy, thai sweet chili sauce 36

**grass fed \***  
seared kobe beef, crispy onion, micro greens over mushrooms, asparagus : mustard soy 36

**yuzu dragon**  
broiled eel, avocado, yuzu tobiko, kizami nori over shrimp tempura, avocado : sweet soy, honey 36

**spider roll**  
[6pc futo maki roll] karaage soft shell crab, avocado, cucumber, sprouts, yuzu tobikko, chives : sweet soy 24

# 裏巻き寿司 SUSHI ROLLS

## RAW SUSHI ROLLS\* 32

**red lady**  
ahi tuna sashimi, wasabi tobiko over spicy tuna, jalapeno, cucumber, crispy onion : wasabi ponzu

**pablo escolar**  
walu [escolar] sashimi, masago arare, serrano pepper over spicy yellowtail, cucumber, serrano : pineapple habenero salsa, chili crisp

**mount yotei**  
"pyro" salmon sashimi, ikura, micro cilantro, over salmon tartare, avocado, cucumber : yuzu ponzu

**izakaya tiger**  
hamachi sashimi, orange tobiko, serrano over california crab, cucumber, avocado : poke sauce, aji sauce

**CB style roll**  
fresh salmon sashimi, masago arare, chili threads over shrimp tempura, avocado : wasabi ponzu, chili crisp

## VEGETARIAN ROLLS\* 24

**non-native**  
avocado, sesame chili crunch, masago arare, microgreens over mushroom, asparagus : yuzu kosho, tobikko

**green man**  
[salad roll] leafy greens, carrot, sprouts, asparagus, avocado, chives, cucumber : yuzu kosho, tobikko [soy paper]

**handlebar**  
roasted beets, goat cheese, micro greens over sweet potato, avocado, carrot : tobikko, okonomi sauce



\*these menu items may be served raw or undercooked, or contain raw or undercooked ingredients.

+these menu items are subject to the risk of cross contamination with raw or undercooked food

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness