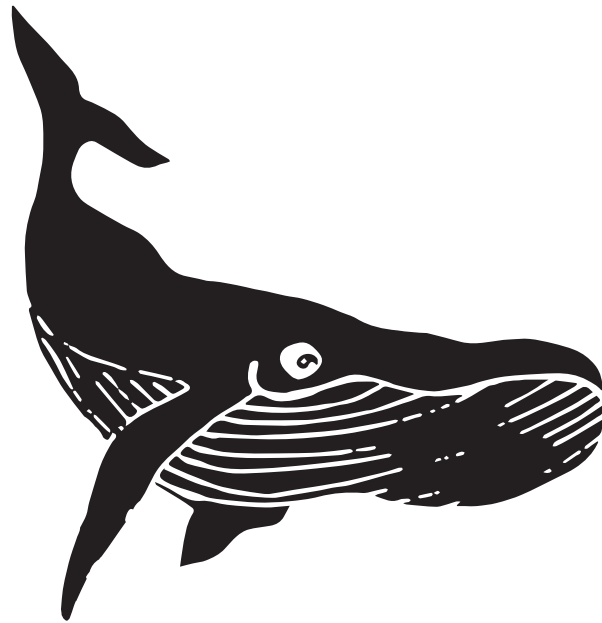


IZAKAYA 居酒屋

[ee-zuh-kai-uh]

An izakaya (居酒屋) is a relaxed Japanese tavern known for its drinks, shared plates, and welcoming atmosphere. Much like an Irish pub, a Spanish tapas bar, or an American neighborhood tavern, izakayas are lively social hubs. The tradition began with sake shops that invited guests to sit, sip, and enjoy small bites on-site.

The Izakaya Cabin in Crested Butte celebrates this heritage, offering a warm and energetic space inspired by the classic izakaya experience. Guests can enjoy the casual, communal vibe while also indulging in an elevated sushi and fine-dining program that brings together tradition, craftsmanship, and the unique spirit of Crested Butte.



≠ the following major food allergens are used as ingredients:
Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Soy and Sesame.
Please notify staff for more information about these ingredients

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



IZAKAYA

crested butte, colorado

DECEMBER 2025



DRINKS 酒

COCKTAILS ON TAP

house made lightly carbonated cocktails

12oz (small) : 11

17oz (large) : 15

ginzilla

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

boom boom lemon!

shochu, orange liqueur, yuzu, lemon

ichigo-go

green tea vodka, strawberry

boom-boom-go-go

boom boom + ichigo-go = "strawberry lemonade"

hokkaido mule

haku vodka, house ginger beer, lime

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

straw-barb g+t

strawberry and rhubarb, japanese gin, touch of lime



BEER 8

sapporo draft [16oz]

irwin IP draft [16oz]

non-alcoholic beer 7

- NA LITE- athletic [12oz]

- NA IPA - athletic [12oz]

- NA Guinness OO [12oz]

housemade soda / N.A.

yuzu soda, ginger beer 8

iced tea (organic) 6

MOCKTAILS 12

livener blood orange

blood orange, yuzu, livener adaptogenic "spirit"

seedlip garden party

muddled mint, lime, cucumber, seedlip "spirit"

strawberry milk

shaved ice, coconut milk, strawberry puree

WINE BY THE GLASS 15

sauvignon blanc | nz

chardonnay | ca

rose | fr

pinot noir | ca

cabernet | ca

WINE 葡萄酒

BOTTLES w BUBBLES

poggio costa | sparkling rose
prosecco, italy 15 / 45

bohigas | sparkling brut
cava, spain 15 / 45

1818 inspiration | champagne
france 65

delamotte | blanc de blanc
champagne, france 120

gosset | rose champagne
france 120

ROSE WINE BOTTLES

fantastique | rose
provence, france 70

chateau de pibaron | rose
bandol, provence, france 95

WHITE WINE BOTTLES

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

asadoira | godello
corgomo, spain 18 / 62

schloss johannesburg
dry riesling, germany 58

vie di romans | pinot grigio
fruilano giulia, italy 75

pratsch | gruner vetliner
austria 45

la cana | albarino
rais baixas, spain 45

hall | sauvignon blanc
napa, ca 55

domaine du pre semele
sancerre 2023, 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

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

puernotto | nebbiolo
barbaresco, italy 78

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

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



SAKE 酒

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 12 / 35 / 75

cherry bouquet “oka”
dewazakura, ginjo 15 / 45 / 119

kinshihai “snow shadow”
tokubetsu junmai 14 / 40 / 95

konteki “tears of dawn”
daiginjo 18 / 50 / 129

kirinzan “flying dragon”
junmai daiginjo 29 / 65 / 175



medium sake bottles “regular size” [720ml]

konteki | junmai daiginjo
“pearls of simplicity” 70

denshin yuki “snow”
junmai ginjo 65

dassai “23” | junmai daiginjo
rice polished to 23% 129

dreamy clouds | junmai nigori
[unfiltered] 60

hakutsuru sayuri | nigori
[unfiltered] 40



small sake bottles individual sized bottles size varies

soto
junmai daiginjo [300ml] 35

fukucho “seaside”
sparkling sake [500ml] 55

rihaku “dreamy clouds”
junmai ginjo nigori [300ml] 28

tomita “seven spearsman”
junmai daiginjo [500ml] 110

hakutsuru sayuri
nigori [300ml] 19

joto unfiltered
nigori [300ml] 22



HOT SAKE

hakutsuru “junmai” sake

small carafe
[330ml] 11

[purple haze 13]
[ginger haze 13]

XL sake POT
[1000ml] 29

[purple haze 36]
[ginger haze 36]

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, citrus 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]

espresso martini

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

el jefe martini

herradura tequila, espresso, creme de cacao,
lemon (skinny espresso martini)

cucumber sake-tini

muddled cucumber and mint, roku gin, sake,
lemon

aperol spritz

summer classic, sparkling wine, aperol, soda

FLIGHTS / TASTINGS

COCKTAILS ON TAP | 24

boom boom lemon

ginzilla

ichigo-go

hokkaido mule

SAKE TASTING | 36

kirinzan “flying dragon” [j-dg]

yukikage “snow shadow”

dewazakura “oka” / “cherry blossom”

konteki “tears of dawn” [dg]

JAPANESE WHISKY TASTING | 36

nikka “Coffey” [not coffee]

suntory “World Whisky”

yamazaki 12y single malt

hakushu 12y single malt



JAPANESE WHISKY ウイスキー

blended

akashi 15

akashi “ume” 14

akashi “goju” 30

ichiros “malt & grain” 29

iwai “blue” 11

iwai “tradition” 16

iwai “sherry cask” 19

blended

kikori 16

nikka “coffey grain” 21

nikka “single malt” 32

suntory “toki” 14

suntory “world whisky” 18

hibiki “harmony” 28

hibiki “harmony blossom” 48

single malt

yamazaki 12yr 48

yamazaki 18yr 100

hakushu 12yr 48

hakushu 18yr 100

neat or “on the rock”
2oz pour

IZAKAYA/APPETIZERS 前菜

SASHIMI* 特別刺身

4pc 19 / 8pc 32

chef's daily sashimi special
ask your server
also available on ipads

hamachi carpaccio
yellowtail sashimi, yuzu ponzu, garlic infused olive oil, serrano pepper, scallions

yuzu SCALLOPS*
seared hokkaido scallops, yuzu tobikko, ponzu, chives

SALADS & SIDES

sunomono salad
japanese cucumber salad, mirin, ponzu, nori goma 7
[w/ avocado + krab 16]

seaweed salad
wakame seaweed, sesame 7

calamari salad
ika sansai, squid, seaweed 10

kimchi
korean pickled cabbage 7

combo salad
kimchi, sunumono, seaweed 12

edamame
soy beans, salt 7
[spicy edamame 8]

miso soup
miso broth, wakame, tofu, scallion, fried onion 7
[spicy miso 8]

HOT APPETIZERS 前菜

truffle fries
crispy shoestring potatoes, salt, cracked black pepper, chives, parmesan, truffle oil 12
[plain fries 6]

animal fries
korean bulgogi beef over sweet potato fries, banh me bbq, spicy mayo, sesame seeds, scallions, parmesan + goat cheese 17
[plain sweet potato fries 8]

karaage chicken
soy, sake & ginger marinated, potato starch, flash fried, sweet chili sauce + spicy mayo 18

gothic shrimp tempura
tempura shrimp, spicy mayo, sweet soy, chili crisp, sesame, scallions 16

chicken gyoza
chicken and lemongrass dumplings, w/ soy, sesame, ginger sauce, scallions 4pc 9 / 8pc 16

CRISPY RICE 4pc 19 / 8pc 32

spicy tuna*
avocado, spicy mayo, serrano

yuzo salmon*
avocado spicy mayo, serrano

beet poke
marinated beets, goat cheese, micro greens

COMBO
2 of each 6pc 29

GRILLED / KUSHIYAKI 串焼き

grass fed beef*
3oz tenderloin, japanese bbq 10

grilled chicken thigh
4oz teriyaki marinated 9

blackened shrimp
3pc grilled shrimp, lemon, scallions 10

crispy pork belly
3oz ginger, soy, scallions 10

grilled scallops
3pc yuzu, lemon 15

pu-pu-yaki
all 5 kushiyaki "meatsticks"
(beef, chicken, pork, shrimp, scallop) 49

celiac, gluten free?
most of our dishes can be made gluten "friendly" by substituting a sauce that does not contain soy, however we are not a gluten free kitchen and all items contain risk of cross contamination with tempura flour and we use lots of soy sauce.

ask your server for specific GF details

SUSHI 寿司

COOKED SUSHI ROLLS*

hair of the dog
inside: shrimp tempura, avocado
top: imitation crab, sweet soy, aji, spicy mayo
vibe: last night's sins, today's salvation 22
[ask about the "dog-house" variations]

new mexican gunslinger
inside: cream chese,, tempura shrimp, avocado
top: roasted hatch green chilis, chili crisp
yuzu dressing, masago arare, crisp onions
vibe: smoky heat, crispy bite, outlaw elegance 23

korean cowboy *
inside: shrimp tempura, avocado
top: korean bulgogi beef, crispy onion, sesame, scallion, sweet chili sauce, wasabi aioli
vibe: a little bit country, little bit kimchi 32

shiso honey dragon
inside: shrimp tempura, avocado
top: sliced avocados, broiled eel, yuzu tobiko, kizami nori, sweet soy, yuzu honey
vibe: Lush, luxe, sweet heat—sunset on a plate 36

VEGGIE ROLLS* 26

handlebar
inside: sweet potato, cucumber, avocado
top: roasted beets, goat cheese, micro greens, okonomi sauce, tobikko
vibe: earthy, artsy, farm to rice

emerald coast
inside: avo, cucumber, jalapeno, asparagus
top: avocado, microgreens, masago arare, yuzu kosho, tobikko
vibe: garden party, après-ski bento

skiitake happens
inside: mushrooms, asparagus
top: shiitake mushrooms, scallions, sweet soy, crispy onion, tobikko
vibe: savory, earthy, umami energy

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

RAW SUSHI ROLLS* 31 裏巻

hama yama*
inside: chopped hamachi, scallions, jalapeno, cucumber
top: hamachi sashimi, ponzu, seranno pepper, yuzu tobikko, micro greens
vibe: citrus peaks, ocean breeze, jalapeño jetstream

alpen glow*
inside: chopped salmon, chives, cucumber, carrot
top: salmon sashimi, red tobikko, scallions, poke sauce
vibe: warm, fresh, glowing like monday afternoon

red lady*
inside: spicy tuna, jalapeno, cucumber
top: tuna sashimi, wasabi ponzu, wasabi tobikko, microgreens
vibe: bold and spicy, perfect for thrill seekers

CB style*
inside: tempura shrimp, avocado
top: salmon sashimi, chili crisp, wasabi ponzu, rice crackers
vibe: smooth, textural, bold

izakaya tiger*
inside: kani kama, avocado, cucumber
top: hamachi sashimi, poke sauce, aji
vibe: dangerous, sweet + spicy

chef special rolls*
ask your server

NIGIRI/SASHIMI*

nigiri = 2pc / sashimi = 3pc

HAMACHI [yellowtail]*
japanese hamachi 14/22

SALMON [shake]*
farm raise scottish salmon 14/22

BLUE FIN TUNA [maguro]*
- akami [deep red/ lean] 17/25
- chutoro [pale pink/ med fat] 19/29
- otoro [rich fatty tuna] 24/34

raw specials* / ask your server

≠ the following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Soy and Sesame.

Please notify staff for more information about these ingredients. All fried foods risk cross contamination w/ tempura flour

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