



IZA RAMEN

SAKE FLIGHTS

13

Shichi Hon Yari *Seven Spearsmen* | Junmai | Shiga
Rihaku *Wandering Poet* | Junmai Ginjo | Shimane
Konteki *Tears of Dawn* | Daiginjo | Kyoto

DRAFT SAKE

Sequoia Nama Fresh | San Francisco 9
4oz • served by the glass • “nama” unpasteurized • junmaifruity dry • creamy • lively

SAKE

House Sake | Koshu Masamune | CA 9
junmai • balanced

Sawasawa Sparkling Sake | Nara Japan 13
250ml • cloudy • sweet • smooth

Ozeki Nigori | Holister CA 14
375ml • unfiltered cloudy • creamy • rich • tropical • sweet

Hakushika | Chokara | Junmai | Hyogo Japan 15
300ml • very dry • refreshing • sharp finish

Kinokuniya Bunzaemon | Wakayama Japan 15
300ml • junmai ginjo • fragrant • balanced • smooth

HakuTsuru | Junmai Ginjo | Hyogo Japan 17
300ml • smooth • floral aroma • light • dry

Hakkaisan Shiboritate Genshu | Niigata Japan 23
300ml • “nama” unpasteurized • full-bodied • lively
smooth • clean • sweet

Makiri • Yamagata Japan 28/65
300ml/ 720ml • junmai ginjo • extra dry • clean • sharp

SPARKLING WINE

PerLage | Canah DOCG Spumante Brut 10/35
Prosecco 2014 | Treviso Veneto Italy
organic grapes • dry • fragrant • lightly effervescent

Biokult Rose Secco 2015 | Neusiedlersee Austria 8/28
organic grapes • floral • fresh tropical fruit • strawberry

WINE

Pagemill 11/45
Sauvignon Blanc 2013 | Livermore Valley
melon spice aroma • crisp

Jeriko Estate Vineyard 11/45
Pinot Noir 2013 | Mendocino AVA CA
black cherry • earthy • spice notes, elegant, French oak

DRAFT BEER

Sapporo | Lager | Japan 6/pint
Fort Point | Villager | IPA | San Francisco 7/pint
Coedo | Shiro | Hefeweizen | Japan 7/12oz

BOTTLED CRAFT BEER

Kawaba Snow Weizen | Gunma Japan 9
330ml • unfiltered wheat • refreshing • sweet • citrus

Kujukuri Ocean weizen | Chiba Japan 10
330ml • mossy hop • dried banana aroma • citrus • mellow

Oze no Yukidoke | IPA | Gunma Japan 10
330ml • hoppy • citrus • dry

Kawaba Sunrise Ale | Gunma Japan 9
330ml • unfiltered amber ale • floral caramel • sweet bitter

Echigo Stout | Niigata Japan 10
330ml • coffee • bitter cocoa • roasted malts

SHOCHU/SOJU

Kozuru Kuro | Kagoshima Japan 6/45
“imo” sweet potato • robust • rich sweet

Ginza no Suzume | Oita Japan 5/35
“mugi” barley • light • semi-dry

SOFT DRINK

Lemonade 3
Coke | Diet Coke | Sprite 3
Ice Tea 3
Hot Tea (Green / Genmai) 3
Sole arte sparkling water | Lombardy Italy 6
750ml

STARTERS

Garlic Edamame	5
Sesame Cucumber	5
Takowasa, Raw Octopus Wasabi	5
Seaweed Salad	5
Shishito Pepper	6

COLD APPETIZERS

Salmon Tartar with Tortilla Chips <i>fresh Alaskan salmon, avocado, capers with chips</i>	10.5
Kanpachi Carpaccio <i>fresh yellowtail topped with apple vinegar, caper, lemon zest</i>	13
Beef Tataki <i>seared fresh angus beef with garlic chip, onion, yuzu pepper, ponzu</i>	12
Tuna Poke Salad <i>tuna poke and seasonal vegetables with pineapple sesame dressing</i>	13.5

HOT APPETIZERS

Karaage Fried Chicken <i>5 pcs marinated organic fried chicken with daikon radish ponzu</i>	9
Takoyaki Octopus Balls <i>6 pcs crispy octopus balls with bonito flakes, sweet demi sauce</i>	7
Chicken Pot Stickers <i>7 pcs deep fried chicken pot stickers with okra tempura</i>	7
Agedashi Tofu <i>deep fried organic tofu with dashi sauce and bonito tuna flakes</i>	7.5
Fried Oysters <i>4 pcs deep fried oysters from Hiroshima with julian cabbage</i>	10
Chashu Siu Mai Dumpling <i>steamed minced bbq pork and chicken wrapped with siu mai paper</i>	8.5

RICE BOWLS

Chashu BBQ Rice 7.5 <i>chashu bbq pork with lettuce and mayo over rice</i>	
Tori Chili Rice 7.5 <i>sweet spicy fried chicken with lettuce and mayo over rice</i>	
Poke Rice Bowl 14 <i>tuna poke, avocado, kaiware green, flying fish roe, seaweed and yuzu japanese citrus over rice</i>	

NOODLES

Iza Ramen	• regular 13 • spicy 13.5
<i>iza special broth (mix of tonkotsu, chicken, bonito tuna & vegetable broth) with slow cooked bbq pork, marinated egg, spicy green onion, bean sprouts, nori & fresh seaweed</i>	
Iza Tsukemen	• regular 13 • spicy 13.5
<i>ramen noodle served with a separate dipping soup, ume shiso plum chicken, slow cooked BBQ pork, marinated egg, green onion, bean sprouts, bamboo shoot & fresh seaweed</i>	
Vegetarian Miso Ramen	• regular 11.5 • spicy 12
<i>ramen noodle in miso soup with egg, green onion, bean sprouts, corn bamboo shoot & cloud ear mushroom</i>	
Hiyashi Chuka Cold Ramen	• regular 12.5 • spicy 13
<i>cold ramen noodle served with a slow cooked BBQ pork, marinated egg, cucumber, micro greens, red ginger, shiso herb, tempura batter bits & tahini sesame vinaigrette dressing</i>	

ADDITIONAL TOPPINGS ON SIDE FOR NOODLES

2 pc of Slow Cooked Chashu BBQ Pork	3
Butter Corn	1.5
Marinated Organic Egg	2
Cloud Ear Mushroom	1.5
Bamboo Shoot	1.5
Fresh Spinach	1.5
Spicy Kimchee	2
Fresh Garlic Paste	1.5
Umami Fish Powder	2
Spicy Green Onion	1
Sweet & Spicy Umami Sauce	1
Spicy Bean Sprouts	1
Black Garlic Oil	1
Toasted Crispy Seaweed	1
Extra Spicy	1

YAKITORI GRILLED SKEWERS

* COMING SOON

Chicken Tsukune
Chicken Negima
ChickenSasami
Beef Harami
Beef Tongue
Pork Kurobuta
Shiitake Mushrooms

KUSHIAGE FRIED SKEWERS

* COMING SOON

Hotate Scallop
Ebi Shrimp
Asparagus
Chicken Torikatsu
Beef Gyukatsu
Pork Tonkatsu
Shiitake Mushrooms

ABOUT US

Established in 2013. Blowfish to Die For's Executive Chef, Ritsu Tsuchida, unveiled the now-legendary ramen recipe at the Iza Ramen and broke the widely held belief by Bay Area's ramen connoisseurs that one must venture outside the city to enjoy authentic ramen. Iza ramen is comprised of painstakingly slow-cooked, impossibly tender BBQ pork belly, fatty triple-stock broth, perfectly chewy noodles, soft boiled egg, and a variety of other tasty topping options. Chef Ritsu is also offering Tsukemen for those who prefer dipping their noodles to letting them soak. Iza Ramen pop-up shop operated for two and a half years at the Blowfish Sushi in San Francisco. Even with the limited open hours, Ramen lovers from Bay Area supported and enjoyed Iza's Ramen as well as a selection of Japanese Izakaya appetizers including well-known Iza original Karaage Fried Chicken. After years, Iza Ramen found a perfect permanent location in Lower Haight.

IZA RAMEN

SOMA

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LOWER HAIGHT

237 fillmore st sf, ca 94117
415. 926. 8173

www.izaramen.com