

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 70/ 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 145/ person

TABLE APPETIZERS

edamame karaage cauliflower

SOUP+SALAD

lobster miso sunomono w/ ebi

CHEF'S BITE*

daily custom creation

APPETIZERS

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

SASHIMI*

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

CHEF'S NIGIRI*

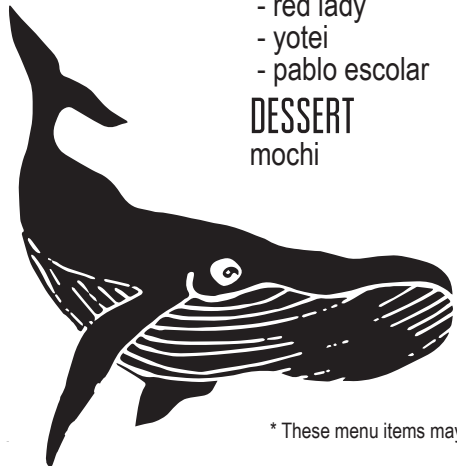
3x pieces/ each - daily chef's creations

SUSHI ROLLS*

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

DESSERT

mochi



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

≠ 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

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. 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.

ラーメン げつようび

MONDAY Nights we host KUMA-RAMEN at the IZAKAYA. Our Ramen menu features a more traditional IZAKAYA atmosphere, where we focus on noodle bowls sashimi and quick service appetizers. A great menu for a quick bite or a noodle feast with the family.



居酒屋



January 2025

DRINKS 酒

COCKTAILS ON TAP

house made carbonated cocktails

12oz (small) : 12

17oz (large) : 16

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 18

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

smoke n' berries

mezcal, tequila, strawberry sake, strawberry liqueur, lime

WINTER SPECIALS

winter dreams g+t

kyro [finland] pink gin, rhubarb liqueur, strawberry liqueur, tonic, lemon 18

CRAFT COCKTAILS

colfax dirty martini

tito's vodka, old vine olive juice, vermouth rinse 19

yuzu margarita

herradura silver tequila, ginger liqueur, fresh yuzu, lime 21

kyoto whisky sour

japanese whisky, yuzu, amaretto, grapefruit foam 21

matsumoto mai tai

light & dark hawaiian kula rum, lime juice, orgeat, lilikoi foam 20

ume old fashioned

akashi ume whisky, iwai whisky, chocolate bitters, cherry, orange, giant ice sphere 21

[w/ yamazaki 12 year 36]

espresso martini

fresh espresso, coffee liqueur, vodka, five farms irish cream 19

skinny espresso martini

herradura tequila, espresso, creme de cacao, lemon 20

cucumber sake-tini

muddled cucumber and mint, roku gin, sake, lemon 19

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

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

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 | 26

boom boom, ginzilla, ichigo-go, prickly pear margarita

SAKE TASTING | 36

yukikage "snow shadow" dewazukura "oka"

konteki "tears of dawn" [dg]

kirinzan "flying dragon" [j-dg]

BEER 8

sapporo draft [16oz]

irwin pale ale 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 13

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

BY THE GLASS 15

sauvignon blanc | nz

pinot grigio | it

chardonnay | ca

rose | fr

pinot noir | ca

cabernet | ca

SUSHI* 寿司

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

- sake** [salmon] 14
- hamachi** [yellowtail] 13
- escolar** [walu] 13
- maguro** [tuna]
 - [ahi tuna] 14
 - [bluefin akami] 19
 - [bluefin chutoro] 20
 - [bluefin otoro] 29
- hotate** [hokkaido scallop] 15
- ikura** [salmon roe] 16
- tobiko** [flying fish roe] 12
- unagi** [freshwater eel] 13
- uzura** [quail egg] +3
- uni** [sea urchin] m.p.
- inari** [tofu pocket w/ rice] 8
 - w/ spicy tuna 16
 - w/ beet poke 14
 - w/ salmon tartare 16

chef's nigiri* | 2 pc/ order
fish on top of sushi rice, with chef's special presentation and sauce

- salmon** 16
- yellowtail** 15
- walu** 15
- ahi tuna** 17
- scallop** 21
- blue fin tuna / akami** 21

5pc chef's nigiri sampler 42
salmon, hamachi, walu, ahi, scallop

sashimi*
no rice, just fish | 3pc/ order

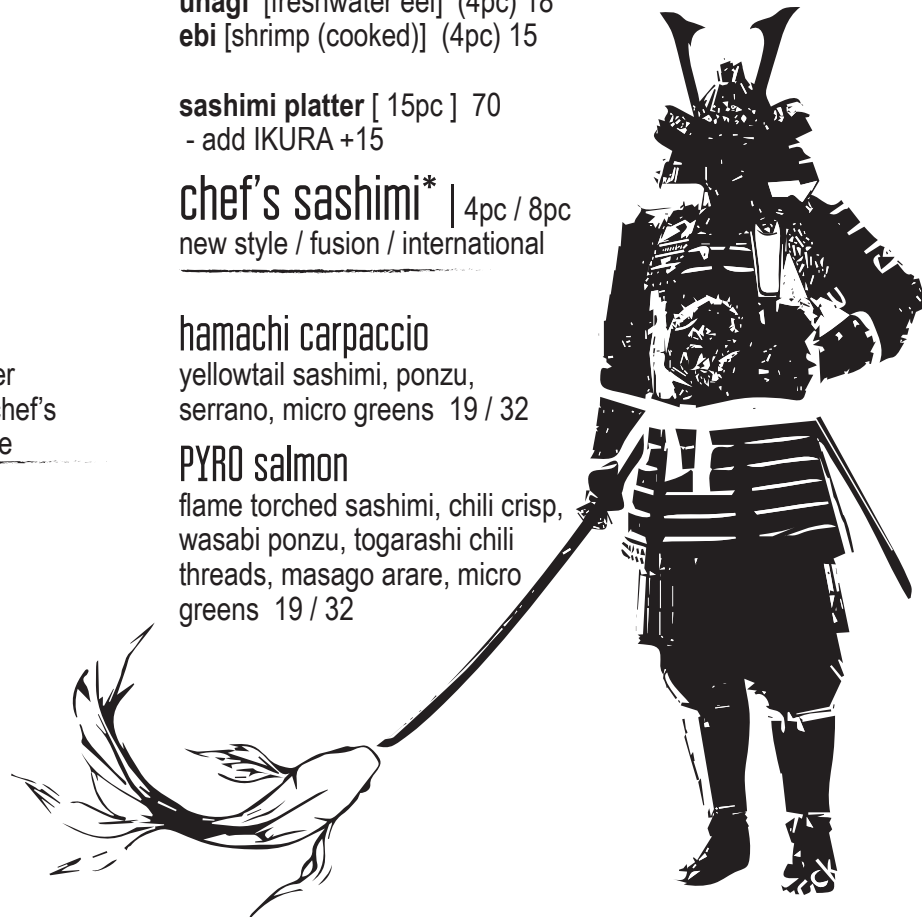
- sake** [salmon] 20
- hamachi** [yellowtail] 18
- escolar** [walu] 18
- maguro** [tuna]
 - [big eye tuna] 20
 - [bluefin akami] 27
 - [bluefin chutoro] 29
 - [bluefin otoro] 42
- hotate** [scallop] 28
- unagi** [freshwater eel] (4pc) 18
- ebi** [shrimp (cooked)] (4pc) 15

sashimi platter [15pc] 70
- add IKURA +15

chef's sashimi* | 4pc / 8pc
new style / fusion / international

hamachi carpaccio
yellowtail sashimi, ponzu, serrano, micro greens 19 / 32

PYRO salmon
flame torched sashimi, chili crisp, wasabi ponzu, togarashi chili threads, masago arare, micro greens 19 / 32



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

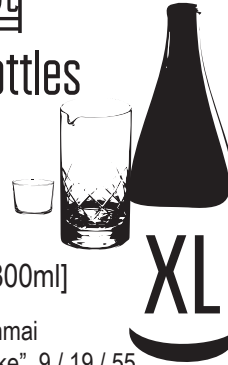
joto "one with clocks"
daiginjo 20 / 55 / 129

cherry bouquet "oka"
dewazakura, ginjo 15 / 45 / 119

kinshihai "snow shadow"
tokubetsu junmai 18 / 40 / 95

konteki "tears of dawn"
daiginjo 19 / 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

dassai "39" | junmai daiginjo
rice polished to 39% 85

dreamy clouds | junmai nigori
[unfiltered] 60

hakutsuru sayuri | nigori
[unfiltered] 40

amabuki ichigo | junmai ginjo
strawberry 52



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

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

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

neat or "on the rock"
2oz pour
single malt
akashi 30
shibui "pure malt" 22
nikka "yoichi" 25
nikka "yoichi" non-peated 39
nikka "miyagikyo" peated 39
nikka "yoichi" 10yr 45
yamazaki 12yr 48
hakushu 12yr 48
hakushu 18yr 100

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IZAKAYA / APPETIZERS 前菜

CHEF'S SASHIMI* 特別刺身

4pc 19 / 8pc 32

hamachi carpaccio [gf]
yellowtail sashimi, ponzu, garlic
olive oil, serrano pepper, scallions

PYRO salmon [gf]
flame seared salmon, wasabi
ponzu, chili crisp, rice crackers,
micro greens

yuzu SCALLOP* [gf]
seared scallops, yuzu tobikko,
ponzu, chives

CRISPY RICE 焼きおにぎり

4pc/19 8pc/32
6pc combination plate 32

vegetarian
beet poke, avocado, goat
cheese, sweet soy, parm

spicy tuna*
spicy tuna, avocado spicy mayo,
serrano peper

salmon* [gf]
yuzu salmon, chili crisp,
scallions, sesame

GRILLED / KUSHIYAKI

grass fed beef* [gf] 串焼き
3oz tenderloin, wasabi
chimichurri 12

grilled chicken thigh
4oz teriyaki, spicy mayo,
sesame, sweet soy 10

grilled shrimp [gf]
3pc blackened shrimp, lemon 11

pork belly
3oz ginger, soy, scallions 12

pu-pu-yaki
all 4 kushiyaki, one platter 38

GYOZA / DUMPLINGS

veggie gyoza 餃子
steamed spinach dumplings, thai
vegetables, micro greens, w/
soy, sesame, ginger sauce
4pc 9 / 8pc 16

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

SALADS & SIDES 前菜

truffle fries [gf]
crispy shoestring potatoes, salt,
cracked black pepper, chives,
parmesan, truffle oil 16
[plain fries / 10]

karaage
soy, sake & ginger marinated,
potato starch, flash fried, sweet
chili cha cha cha + spicy mayo
[cauliflower 16]
[chicken 18]

duck wings
crispy duck drumettes,
gochujang / plum glaze, wasabi
ranch 4pc 16 / 8pc 29

gothic shrimp tempura
tempura shrimp, spicy mayo,
sweet soy, chili crisp, sesame,
scallions 18

sunomono salad [gf]
japanese cucumber salad, mirin,
ponzu, nori goma 7
[w/ avocado + krab 15]

seaweed salad
wakame seaweed, sesame 7

calamari salad
ika sansai, squid, seaweed 11

kimchi
korean pickeld cabbage 8

edamame [gf]
pod soy beans, salt 7
[spicy edamame 8]

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

SUSHI ROLLS 裏巻き寿司 本物ではない

COOKED SUSHI ROLLS+

lobster "roll"
poached lobster, avocado,
cucumber, soy paper, chives :
miso glaze [no rice] 42

hair of the dog
shredded california crab,
sesame seeds over shrimp
tempura, avocado :
spicy mayo, sweet soy, aji 21

new mexican gunslinger
hatch green chilies, cream
cheese, crispy onions over
shrimp tempura, avocado :
yuzu kosho sauce, chili crisp 22

surf & turf *
seared beef, black tobiko,
scallion over shrimp tempura,
avocado : sweet soy, thai sweet
chili sauce 34

grass fed *
seared beef, crispy onion, micro
greens over mushrooms,
mustard soy 34

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

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, jalapeno:
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,
seranno 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

VEGGIE ROLLS* 24

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

CHEF SPECIAL ROLLS*

special rolls created by our
chefs : Will, Conan, JC, Ike

limited availability & change
frequently, ask your server
(also published daily on
iPad menus)



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