

# 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 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

# 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.

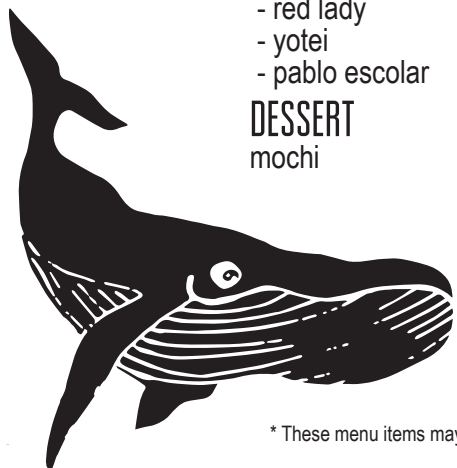
The IZAKAYA CABIN in Crested Butte offers both a casual and lively atmosphere celebrating its namesake as an IZAKAYA as well as an exquisite sushi / fine dining experience.

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



≠ 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

# DRINKS 酒

## COCKTAILS ON TAP

house made 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 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 17

## CRAFT COCKTAILS / 20

### 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 ]

### espresso martini

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

### skinny espresso martini

herradura tequila, espresso,  
creme de cacao, lemon

### cucumber sake-tini

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

# 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 | 24

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

### SAKE TASTING | 34

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 6

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

## 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

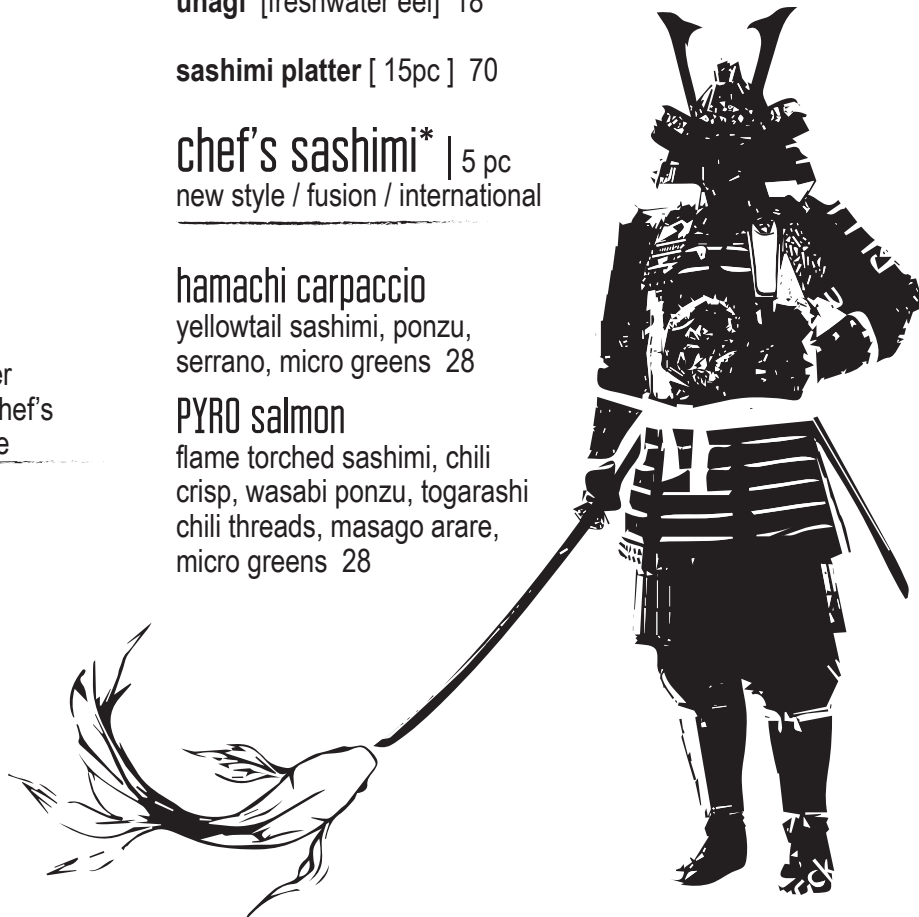
- sake** [salmon] 20
- hamachi** [yellowtail] 18
- escolar** [walu] 18
- maguro** [tuna]
  - [big eye tuna] 20
  - [bluefin akami] 27
  - [bluefin chutoro] 29
  - [bluefin otoro] 42
- hotate** [scallop] 28
- unagi** [freshwater eel] 18

**sashimi platter** [ 15pc ] 70

**chef's sashimi\*** | 5 pc  
new style / fusion / international

**hamachi carpaccio**  
yellowtail sashimi, ponzu, serrano, micro greens 28

**PYRO salmon**  
flame torched sashimi, chili crisp, wasabi ponzu, togarashi chili threads, masago arare, micro greens 28



# 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

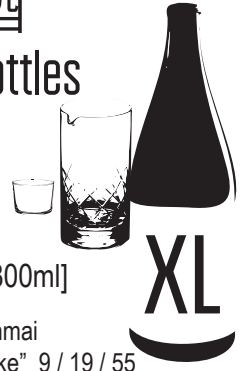
**joto "one with clocks"**  
daiginjo 20 / 55 / 130

**cherry bouquet "oka"**  
dewazakura, ginjo 15 / 45 / 120

**kinshihai "snow shadow"**  
tokubetsu junmai 18 / 40 / 85

**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% 135

**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	XL sake POT [1000ml] 28
[ purple haze 12 ]	[ purple haze 32 ]
[ ginger haze 12 ]	[ 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  
nikka "yoichi" 10yr 45  
yamazaki 12yr 48  
hakushu 12yr 48  
hakushu 18yr 100

neat or "on the rock"  
2oz pour

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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

**hawaiian CRUDO** [gf]  
escolar, hot yuzu butter, pineapple,  
curry furikake, micro greens (gf)

**ahi TATAKI** [gf]  
sesame seared ahi tuna, sesame  
poke sauce, togarashi, scallions

**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 8 / 8pc 14

**chicken gyoza**  
chicken and lemongrass  
dumplings, w/ soy, sesame,  
ginger sauce, scallions  
4pc 8 / 8pc 14

**lobster dumplings**  
steamed lobster dumplings w/  
miso corn reduction, chive oil,  
micro greens 4pc 22 / 8pc 38

**crab rangoons**  
5pc crispy real crab wontons w/  
cream cheese, chives, sweet &  
gochugang sauce.  
4pc 14 / 8pc 24

# 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 14 ]  
[ chicken 16 ]

**duck wings**  
crispy duck drumettes,  
gochujang / plum glaze, wasabi  
ranch 4pc 14 / 8pc 24

**gothic shrimp tempura**  
tempura shrimp, spicy mayo,  
sweet soy, chili crisp, sesame,  
scallions 17

**sunomono salad** [gf]  
japanese cucumber salad, mirin,  
ponzu, nori goma 7  
[ w/ avocado + crab 12 ]

**seaweed salad**  
wakame seaweed, sesame 7

**calamari salad**  
ika sansai, squid, seaweed 9

**kimchi**  
korean pickled 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 21

**surf & turf \***  
seared beef, black tobiko,  
scallion over shrimp tempura,  
avocado : sweet soy, thai sweet  
chili sauce 32  
[ w/ real crab 42 ]

**grass fed \***  
seared beef, crispy onion, micro  
greens over mushrooms,  
mustard soy 32

**yuzu dragon**  
broiled eel, avocado, yuzu  
tobiko, kizami nori over shrimp  
tempura, avocado :  
sweet soy, yuzu honey 34

**spider**  
[6pc futo maki roll] karaage soft  
shell crab, avocado, cucumber,  
sprouts, yuzu tobikko, chives :  
sweet soy 15

## RAW SUSHI ROLLS\* 28

**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 votei**  
"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

**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 )

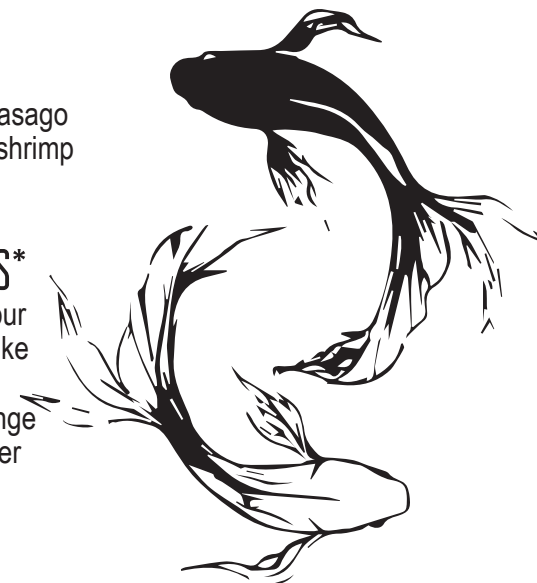
## VEGGIE ROLLS\* 21

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

**lilly pads**  
avocado, sesame chili crunch,  
masago arare, microgreens  
over mushroom, asparagula :  
sweet sesame, tobikko

**mushroom**  
avocado, sesame chili crunch,  
masago arare, microgreens  
over mushroom, asparagula :  
sweet sesame, tobikko

**paradise divide**  
carrot, sprouts, asparagula ,  
avocado, chives, cucumber :  
yuzu kosho, tobikko



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