



## IYASARE TAKEOUT MENU

### ヤサイ / VEGETABLES

#### ichiba salad\*

mizuna, baby kale, cherry tomato, radish, apple, tamari-yuzu vinaigrette 12

#### kale miso-caesar\*

curly & lacinato kale, kaiware, crumbled tofu, parmesan 12

#### spinach ohitashi\*

shimeji mushrooms, fried tofu skin, kurogoma tsuyu 13

#### yasai yaki\*

roasted cauliflower, black garlic oil, katsuoboshi, lemon, shichimi 15

### アゲモノ / TEMPURA

#### tori kara-age

fried free-range chicken thighs, ginger tamari, shichimi 17

#### iyasare kakiage tempura

burdock root, onion, sweet potato, shiitake, shungiku, bonito soy broth 21

+ *black tiger shrimp* 26

#### agedashi tofu & nasu

fried silken tofu, Japanese eggplant, grated chili daikon, bonito soy broth 13

### ドンブリ / DONBURI

#### unagi don

grilled eel, tamago-yaki, tobiko, seaweed, ginger, rice 22

#### Sendai kara-age curry don

Japanese fried chicken, Japanese curry, pickled daikon, rice 23

### イヤサレラーメン / IYASARE RAMEN

#### Sendai miso ramen

minced chicken, bean sprouts, spinach, bamboo shoots, Sendai miso broth 17

#### vegetarian shoyu ramen

kaiware, bean sprouts, tofu, mizuna, spinach, tamari & vegetable broth 17

#### chashu miso ramen

roasted pork belly, minced chicken, bean sprouts, spinach, bamboo shoots, Sendai miso broth 23

#### spicy duck ramen

miso cured duck leg, bean sprouts, spinach, bamboo shoots, spicy shoyu broth 26

+ *chashu pork belly* 5

+ *seasoned soft-boiled jidori egg* 2.5

+ *housemade spicy miso* 2.5

### ヤキモノ / GRILL

**sake yaki** tamari konbu-cured grilled salmon, housemade teriyaki 23

**gindara\*** grilled local cod, mizuna salad 21

**bacon mochi\*** nori seaweed, mochi, bacon, housemade teriyaki 17

### スナック / SNACKS & HOME PANTRY

**edamame\*** sea salt/spicy miso 4/6

**seaweed salad and tofu\*** 5

**today's miso soup** 3.5

**Japanese rice\*** 3

**teriyaki sauce** 7.5/cup

**miso caesar dressing** 5.5/cup

**spicy miso vinaigrette** 5.5/cup

**tamari yuzu vinaigrette** 5.5/cup