

Catch of the Day

Tuesday, April 02, 2013

Sashimi Specials

New Style Sashimi	16
<i>lightly seared salmon and whitefish, cilantro, ginger, yuzu soy</i>	
Jalapeño Sashimi	16.5
<i>yellowtail, jalapenos, cilantro, yuzu soy</i>	
Ginger Sashimi	16.5
<i>bincho, shitake mushrooms, ginger soy</i>	
Fresh Japanese Wasabi Sashimi	16.5
<i>bincho, fresh wasabi, ponzu sauce</i>	
Jalapeno Sashimi with Buri	24
<i>Buri, cilantro, ginger, yuzu soy</i>	

Nigiri Sushi Specials

Aji (Spanish Mackerel, Japan)	8
Buri (Wild Yellowtail, Japan)	12
Buri Belly(Japan)	14
Buri(Yellowtail, Japan)	9
Hotate Aburi (Seared Scallop, Japan)	10
Salmon Belly Aburi (Seared Salmon Belly, Scotland)	6
Toro Aburi (Seared Fatty Tuna, Croatia)	12

*** Fish from Japan

Kitchen Specials

Mahi Mahi	18
<i>Pan Seared Mahi Mahi w/ a Fresh Mango Salsa served w/ a Honey Balsamic Quinoa Salad</i>	

Sushi Class "Sliced!" 2013

April 3rd, April 10th, April 17th, May 8th

If you've ever wanted to learn the art of sushi making, "***Sliced!***" is the perfect opportunity.
Speak to managers for more details or visit

www.izakayaden.net

For Reservations

Call 303.777.0691

***Or visit Izakaya Den's
website on OpenTable***

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of Izakaya Den on Facebook

www.facebook.com/izakayaden

Izakaya Den mainly serves Albacore, Yellow Fin, Big Eye and Blue Fin Tuna
Our Toro is from Big Eye Tuna or in some cases, from farm raised Blue Fin tuna.

Please visit www.blueocean.org for more information

