



**IZUKOUGEN  
BREWERY**

**Drink Menu**

# PREMIUM CRAFT BEER HOUSE IZUKOUGEN BREWERY

FRESH AND COLD BEER ALWAYS ON TAP

Our beer is made with 100% barley malt. It is neither heat-treated nor filtered, which means that live yeast, by the thousands or even tens of thousands, remains in the glass or bottle you drink from. This is possible because of Izu Kogen Beer's direct-to-consumer production, which takes just 3 to 4 weeks from brewing to reaching your glass.

It's a refreshing, easy-to-drink, all-natural beer with originality.

## THAT IS IZUKOUGEN BEER!!



### Kölsch

This is a signature beer of Izu Kogen Brewery, known for its crisp finish with a balanced bitterness.



### ALT

A refreshing hop bitterness and the harmonious aroma of malt.



### IPA

1.5 times the usual amount of malt is used. The harmony of the malt aroma and deep richness is exceptional



### STAUT

The refreshing taste will change your impression of dark beer.



### Summer oranges SPARKLING

This is a liqueur made with the juice of summer oranges, a specialty of Izu.

Alc. 5% ★★★☆☆  
Light or Bitter  
Small 220cc

¥580  
Menu No.  
**1101**

Medium 450cc  
¥780  
Menu No.  
**1102**

5% ★★★☆☆  
Small 220cc

¥580  
Menu No.  
**1103**

Medium 450cc  
¥780  
Menu No.  
**1104**

8% ★★★☆☆  
Small 220cc

¥680  
Menu No.  
**1105**

Medium 450cc  
¥880  
Menu No.  
**1106**

5.5% ★★★☆☆  
Small 220cc

¥580  
Menu No.  
**1107**

Medium 450cc  
¥780  
Menu No.  
**1108**

4.5% ★★★☆☆  
Small 220cc

¥580  
Menu No.  
**1111**

Medium 450cc  
¥780  
Menu No.  
**1112**



## All-you-can-drink plan 飲放題 Nomihoudai

You've got 90 minutes on the clock  
The beer is served in a medium size  
¥2000/person  
Menu No.  
**1120**

### How to order

First, enter the menu number and quantity (number of people) on the tablet to place your order. We will bring you the all-you-can-drink menu, so please order your drinks from there

PREMIUM CRAFT BEER  
IZUKOUGEN BREWERY

Spring limited edition brew



# さくら

## 吹雪

### Cherry blossom beer

Just like the cherry blossoms that bloom in profusion throughout Izu, please enjoy the vibrant and flavorful taste. This sparkling beer enhances the flavor with a touch of cherry blossom essence, deepening the harmony with the beer's taste. It is a finely aromatic, richly flavorful brew, with yeast that is alive, making it a thoughtful choice for your body.

Small No.1113 ¥680 / Medium No.1114 ¥880



IZUKOUGEN BREWERY est.1997

Seasonal limited edition brew

Made with honey from Izu



**HONEY BEER**



In 2011, then-President Obama set up a beer brewing kit inside the White House and brewed beer that was exclusively consumed within the White House. When the recipe was made public, the legendary beer was successfully recreated! Why not immerse yourself in the presidential experience by enjoying the beer that President Obama loved?

No.1117

Small ¥680

No.1118

Medium ¥880



# Umeshu is a traditional Japanese plum wine

This is a miraculous umeshu made with plums from Izu and the legendary shochu 'Aochu'.



Umeshu Sommelier  
Masaru Kanaya  
Supervised

Menu No.  
**1 1 2 1**



**Umeshu**  
made with  
Sweet potato shochu

**¥800**

Menu No.  
**1 1 2 3**



**Umeshu**  
made with  
Barley shochu

**¥800**

Menu No.  
**1 1 2 5**



**Umeshu**  
made with  
Brandy V.O

**¥700**

Menu No.  
**1 1 2 2**



**Umeshu**  
made with  
Sweet potato shochu  
Japanese brown sugar

**¥800**

Menu No.  
**1 1 2 4**



**Umeshu**  
made with  
Barley shochu  
Japanese brown sugar

**¥800**

Menu No.  
**1 1 2 6**



**Umeshu**  
Traditional style

**¥700**

— Please choose from on the rocks, with water, or with soda. (Glass/100ml) —

## Island shochu

Shochu passed down  
since the Edo period

Izu is a region known for  
shochu, alongside Kyushu  
and Okinawa.

Aoga  
island

Menu No.  
**1 1 2 7**

Aochu Ikenosawa  
青酌池之沢

Legendary shochu  
Sweet potato  
35%  
**¥980**

Aoga  
island

Menu No.  
**1 1 2 8**

Aochu Ikenosawa 3years  
青酌 麦 3年

Legendary shochu  
Barley  
25%  
**¥620**

Hachijyo  
island

Menu No.  
**1 1 2 9**

Ippon zuri  
**一本釣り**



Authentic with  
a rich barley aroma  
Barley  
25%  
**¥620**

Hachijyo  
island

Menu No.  
**1 1 3 0**



Nasakejima  
情け島  
Island daily drink  
Barley  
25%  
**¥620**

Nii  
island

Menu No.  
**1 1 3 1**

Naminoueuno Tsuki  
波の上の月



The only pure rice shochu  
of the island  
Pure rice  
25%  
**¥620**

Kouzu  
island

Menu No.  
**1 1 3 2**

Moriwaka  
**盛若槻樽貯蔵**



The oak aroma is exceptional  
Barley  
25%  
**¥620**

Hachijyo  
island

Menu No.  
**1 1 3 3**



Jhonya 22years  
ジョナリー22年  
The best cost-performance  
shochu of the island  
Barley  
25%  
**¥530**

Oo  
island

Menu No.  
**1 1 3 4**

Gojinka  
御神火 芋



Sweet potato  
25%  
**¥660**

— Please choose from on the rocks, with water, or hot waer. (Glass/60ml) —

## Sake brewed in Shizuoka with rice exclusively from Shizuoka

**‘Homare Fuji’** rice, born from the hopes of local sake breweries that wish to brew sake using Shizuoka’s rice, yeast, and water. This is truly a local sake.



Menu No.  
**1174**



Hamamatsu city  
Hamamatsu  
Brewery  
Shusse-jō  
**出世城**  
Seimai Buai  
**60%**  
300ml  
¥1,180



Menu No.  
**1164**



Kikukawa city  
Morimoto  
Brewery  
**Sayogoromo 小夜衣**  
Seimai Buai  
**60%**  
300ml  
¥1,150



Menu No.  
**1173**



Fujinomiya city  
Fujimasa  
Brewery  
**富士正**  
Seimai Buai  
**55%**  
300ml  
¥1,350



Menu No.  
**1175**



Hamamatsu city  
Hananomai  
Brewery  
**Hanano mai 花の舞**  
Seimai Buai  
**60%**  
300ml  
¥960



Menu No.  
**1165**



Shimada city  
Omuraya  
Brewery  
**Wakatake 若竹**  
Seimai Buai  
**60%**  
300ml  
¥1,540

“Seimai Buai” refers to the rice polishing ratio, which is a measure of how much of the outer layer of the rice grain has been polished away before it is used to brew sake. It is expressed as a percentage, with the number indicating the proportion of the grain that remains after milling. For example, if a sake has a “seimai buai” of 50%, it means that 50% of the original rice grain remains after polishing, and 50% has been removed. The lower the seimai buai, the more polished the rice is, and typically, the higher the quality of the sake.

This ratio affects both the flavor and texture of the sake, with lower seimai buai generally resulting in a cleaner, more refined taste.

No.1136 ASAHI beer 500ml beer bottle	¥680	¥640	
No.1137 Highball	¥500	No.1142 Glass of red wine	¥400
No.1146 Oolong chūhai	¥500	No.1144 500ml decanter of red wine	¥1100
No.1147 Lemon soda chūhai	¥500	No.1143 Glass of white wine	¥400
No.1148 Green tea chūhai	¥500	No.1145 500ml decanter of white wine	¥1100

## Non-alcoholic Self-service Drink Bar

### Unlimited Drinks

You can drink as many drinks as you like from the drink corner for 330 yen.

**Meal set** **¥330**

Menu No.  
**1161**

**Drink only** **¥440**

Menu No.  
**1162**

**Children under 12** **¥110**

Menu No.  
**1163**



## Non-alcoholic Others

No.1151 Sparkling orange drink	¥480	No.1156 Hot coffee	¥400
No.1153 Japanese mountain peach drink	¥400	No.1155 Iced coffee	¥400
No.1154 Summer orange drink	¥400	No.1157 Non-alcoholic beer	¥440
No.1158 Iced tea	¥400		