

Hon Izakaya Menu

Address:

670 Rue Saint-Joseph E, Québec, QC G1K 3B9, Canada

Phone:**Opening times:**

05:30 PM - 10:30 PM

OTSUMAMI

Miso soup	CA\$7.00
Edamames	CA\$8.00
Pickled cucumbers	CA\$5.50
Marinated quail eggs	CA\$8.00

TEMPURA AND FRYING

Korokke	CA\$5.50
Khakiage	CA\$12.00
Karaage	CA\$14.00
Agedashi tofu	CA\$10.00

YAKITORIS

Momo	CA\$10.00
Kawa	CA\$7.00
Leek	CA\$8.00
Butabara	CA\$11.00
Miso sake	CA\$12.00

NEXT TO

Mussels salad	CA\$11.00
Vegetable salad	CA\$7.00
Bowl of rice	CA\$5.00

Rice bowl with fish	CA\$8.00
Rice bowl with pork	CA\$7.00

JAPANESE CLASSICS

Sashimi	CA\$9.00
Tataki	CA\$16.00
Sakana	CA\$6.50
Shumai	
Ari Curry	CA\$19.00

DESSERTS

Creme brulee	CA\$9.00
Bounty house	CA\$3.00
Rotating dessert	
Mr. Freeze	CA\$4.00

Hon Izakaya, located at 670 Rue Saint-Joseph E, Québec, QC, offers a delightful and authentic Japanese dining experience that showcases a diverse and flavorful menu. Whether you're a fan of traditional izakaya-style snacks or looking to enjoy a hearty meal, this restaurant has something to please every palate. Let's take a closer look at their menu offerings.

Appetizers and Otsumami

The **Otsumami** section of the menu provides a great way to start your meal with a variety of light, flavorful dishes. A must-try is the **Miso Soup**, a warm, comforting classic that features savory miso broth and tofu, making it the perfect companion to any meal. For something with a little more crunch, the **Edamames** (steamed soybeans) are lightly salted and offer a healthy, satisfying snack. If you enjoy pickled flavors, the **Pickled Cucumbers** and **Marinated Quail Eggs** are simple yet irresistible bites, ideal for nibbling while sipping on a cold drink.

Tempura and Fried Delights

Hon Izakaya excels in **Tempura and Frying**, serving up crispy, golden-brown delights. The **Korokke** (Japanese croquettes) are a fan favorite, with a perfectly crispy exterior and a soft, creamy interior. For something unique, try the **Khakiage**, a tempura-style fritter filled with vegetables and seafood, offering a burst of texture and flavor in each bite. If you love fried chicken, the **Karaage** is a must-try. This Japanese-style fried chicken is seasoned to perfection, with a crispy exterior and juicy, tender meat inside. Another standout is the **Agedashi Tofu**, which features crispy fried tofu served in a flavorful soy-based broth, offering a savory contrast to its soft and silky texture.

Yakitoris: Skewered Perfection

A highlight of the **Yakitoris** section is the wide variety of skewered meats and vegetables. The **Momo** (chicken thigh) is tender and flavorful, marinated and grilled to perfection, while the **Kawa** (chicken skin) provides a satisfying crispy

texture that's rich in savory goodness. For a more indulgent option, the **Butabara** (pork belly) skewers are juicy and flavorful, perfectly balancing the rich pork flavor with a touch of sweetness from the glaze. If you prefer something with a little more depth, the **Miso Sake** skewers combine the savory taste of miso with the subtle richness of sake, creating a unique and aromatic experience.

Salads and Rice Bowls

If you're craving something light but filling, the **Mussels Salad** is a great choice. This refreshing dish combines tender mussels with fresh greens, offering a balance of briny and earthy flavors. The **Vegetable Salad** is another lighter option, featuring crisp vegetables dressed in a tangy dressing that complements the freshness of the produce.

For those looking to enjoy a more substantial meal, the **Rice Bowls** are a perfect choice. The **Rice Bowl with Fish** offers a delicate, flavorful combination of fresh seafood over steamed rice, while the **Rice Bowl with Pork** features tender pork served atop fluffy rice, making for a hearty and satisfying meal. These rice bowls are the perfect balance of flavors and textures, offering both comfort and nourishment.

Japanese Classics

To truly immerse yourself in Japanese cuisine, the **Japanese Classics** section of the menu is not to be missed. The **Sashimi** is an excellent choice for those who appreciate fresh, high-quality raw fish, sliced to perfection. If you're in the mood for something with a little more texture, the **Tataki** (lightly seared fish or beef) offers a smoky, charred flavor that contrasts wonderfully with the tender meat. For a unique dish, the **Sakana Shumai** (fish dumplings) is an interesting twist on the traditional shumai, with fish as the main filling. And if you're craving a warm, comforting dish, the **Ari Curry** is a rich, savory curry served with rice, perfect for warming you up on a cool day.

Hon Izakaya's menu is a celebration of Japanese flavors, from light snacks to hearty rice bowls, and everything in between. The restaurant's commitment to authentic and high-quality ingredients shines through in every dish. Whether you're looking for a quick bite or a full meal, Hon Izakaya provides a satisfying and flavorful experience that will leave you coming back for more.