

izanami dinner

we are a japanese-inspired, izakaya style restaurant:
seasonal small plates meant to be shared & served fresh
as they are ready, in no particular order. kampa!

cold

spicy cucumber + avocado salad 14.
serrano pepper vinaigrette, marcona almonds, togarashi (gf)

very green salad 13.
living butter lettuce, daikon radish, fried shallots, crispy
jamon serrano, creamy shiso ranch dressing (gf)

watermelon feta salad 13.
local organic heirloom tomatoes, olive oil, shiso, tucumcari
feta cheese, kalamata crumbs (gf)

ahi tuna tostada 16.
nori sesame crusted ahi tuna, miso mole aioli, avocado,
onion-cabbage escabeche, house made black sesame
corn tostada

black sesame noodles 12.
burdock root, carrots, edamame, scallions, house made
black sesame dressing

onigiri 13.
two rice "balls" filled with either spicy crab or a mix of
shiso, goma + shio (v), nori (gf)

hot

wagyu beef ishiyaki
premium beef to cook at your table on a 500 degree hot
stone. smoked shoyu, sesame miso sauce, jacobson salt
miyazaki A5 (japan) 52. morgan ranch (nebraska) 28.
experience a tasting of both wagyu types 39.

kurobuta pork belly chicharrones 24.
watermelon agridulce, pickled watermelon rind, scallions

grilled miso bass 34.
wild chilean sea bass, miso, bok choy, pickled ginger (gf)

miso molé gyoza 14. (cooking time +/- 20 mins)
kurobuta pork belly, cabbage, carrots, kiko's mole negro +
miso, pickled onions (inspired by houston's shun restaurant!)

shoyu broccolini 13.
organic broccolini, garlic, shoyu, butter: simple goodness (gf)

roasted shishito peppers 9.
locally grown organic shishito, garlic, yuzu, shoyu, sea salt (gf)

roasted japanese mushrooms 14.
bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

nasu dengaku 13.
organic grilled japanese eggplant, miso, sesame seeds (gf)

buy the kitchen a six pack! reward their hard work! 6.
20% service charge added to parties of 6 or more.

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

grilled

kushiyaki 32.
meat + vegetables on skewers grilled over mesquite/japanese
bincho charcoal (gf) one each:
jamon serrano + peaches, bacon wrapped mochi, wagyu,
negima (thigh & scallions), fresh baby corn, zucchini wrapped
mozzarella

pichi pichi tori 24.
grilled small hen, dried mexican chile rub, shisho
chimichurri, red kosho-yuzu anticucho sauce (gf)

tako plate 22.
grilled octopus, fingerling potatoes, gochujang aioli,
evoo, onion escabeche

esquites 12.
mexican grilled sweet corn with a japanese touch:
yuzu mayo, shichimi togarashi, cotija cheese (gf)

smoked pork ribs 16. portion / 44. full rack
sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

grilled avocado 10. half / 19. two halves
holy guacamole! tamari, lemon, sea salt, wasabi (gf)

fried

tori no karaage 14. thighs / 18. breast / 16. mix of both
mary's organic fried chicken, spicy mayo, lemon (gf)

ika age 16.
fried calamari, ao nori aioli, lemon

tofu age 12.
fried tofu w/ ponzu dipping sauce, daikon oroshi

renkon hasami age 18.
lotus root, chicken, garlic shoyu chili sauce (gf)

sweet corn kakiage 12.
corn "fritter", fresh wasabi, house made smoked soy sauce (gf)

summertime zucchini age 11.
locally grown, organic panko crusted zucchini, yuzu aioli

shichimi fries 8.
russet potatoes, shichimi togarashi (7-spice mix) yuzu aioli (gf)

sweet

the yuzu 17.
citrus compote, shiso granita, yuzu essence (gf)

matcha cube cake 15.
white chocolate mousse, matcha crème, cherry sauce, black
sesame "kit kat" ice cream

peach pavlova 16.
raspberry mousse, vanilla bean ice cream, peach cream (gf)

ask about house made ice cream + sorbet of the day (gf)

kiko rodriguez, executive chef