

# 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. kampai!

## 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)

burrata salad 13.  
roasted organic winter vegetables, toasted pistachio +  
shiso pesto, black garlic reduction, micro greens (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.

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

lobster sumi doria 38.  
6 oz grilled lobster tail, squid ink japanese style creamy rice,  
red kosho butter, chives (gf)

wagyu short ribs 36.  
beck and bulow ancho chile-shoyu braised wagyu short ribs,  
parsnip-pear puree, yuzu-shoyu caramelized brussels sprouts,  
vanilla pickled fennel

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

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

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

tsukune 16.  
japanese style organic chicken meat balls, grilled over  
bincho "japanese charcoal" with romero farm's RAW  
organic "red chile" egg for dipping

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

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)

kaki fry 16.  
fried oysters! spicy sesame sriracha sauce, yuzu aioli, shiso-  
pickled red onions, lemon, togarashi (gf)

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

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

brussels sprouts 14. / 11. vegetarian  
beck and bulow crispy kurobuta pork belly, jalapeños,  
parmesan, candied pecans (gf)

kabocha croquettes 12.  
kabocha squash, potato, shiso, cabbage slaw, curry sea salt

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

## sweet

yuzu apple crème brûlée 13.  
dulcey ganache, apple compote, vanilla shortbread (gf)

tangerine tres leches 15.  
tres leches cake, tangerine curd, white chocolate mousse,  
blood orange gelee, lavender ice cream

sesame chocolate tart 14.  
dark chocolate-chai mousse, sesame praline, chocolate cake,  
caramelized bananas, chai ice cream (gf)

blueberry parfait 15.  
yogurt mousse, blueberry-lavender gelee, nata cake, blueberry  
compote, white sesame ice cream

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

kiko rodriguez, executive chef