

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 15.

serrano pepper vinaigrette, marcona almonds,
togarashi (gf)

wasabi caesar 15.

baby romaine lettuce, parmigiano reggiano, spanish
anchovies, fresh wasabi creamy dressing, house-made
furikake crumbs (vegetarian without anchovies)

roasted beet salad 14.

house-made curry labneh, flor de jamaica + red onion
sunomono, crushed pistachios, shiso oil (gf)

ichigo & burrata 16.

strawberry-rhubarb sunomono, arugula, olive oil, lemon
zest, umeboshi-komesu reduction, shiso granita (gf)

wagyu steak tartare 28.

A5 wagyu strip loin, morgan ranch (nebraska), capers,
shallots, chives, egg yolk, spicy shoyu mustard emulsion,
rice paper cracker, nori

black sesame noodles 13.

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)

raw bar

sashimi "ceviche" 24.

ahi tuna, ceviche-inspired marinade: onions + daikon,
kizami wasabi, ginger shoyu sudachi sauce, micro cilantro

sashimi

daikon radish, pickled ginger, smoked shoyu, freshly
grated wasabi root from japan

hamachi ~ yellow tail 22.

sake ~ salmon 18.

madai ~ red snapper 24.

kanpachi ~ amberjack 24.

akami ~ lean tuna 24.

chutoro ~ tuna belly 34.

hotate ~ scallops 29.

assorted 42.

nigiri

hamachi ~ yellow tail 11.

sake ~ salmon 10.

chutoro ~ tuna belly 22.

kanpachi ~ amberjack 12.

ebi ~ shrimp 9.

unagi ~ eel 12.

akami ~ lean tuna 12.

hotate ~ scallops 19.

madai ~ red snapper 12.

wagyu short rib 14.

avocado 8.

tamago ~ egg omelette 9.

temaki hand rolls MP.

two handrolls, freshly grated wasabi root from japan,
smoked shoyu. please ask your server for today's selection

futo maki rolls

kani kani (soft shell crab tempura, snow crab, avo) 24.

salmon + avocado 16.

spicy tuna 16.

asparagus tempura 12.

akami + shiso (tuna + shiso) 16.

kani (spicy crab + avocado) 16.

negi hamachi (yellowtail + scallions) 18.

oshinko maki (pickled daikon) 14.

ask about our fish of the day MP.

hot

crispy kurobuta pork belly 26.

watermelon agridulce, pickled watermelon rind, scallions

wagyu short ribs 36.

morgan ranch ancho chile-shoyu braised wagyu short ribs,
parsnip-pear puree, yuzu-shoyu caramelized brussels
sprouts, vanilla pickled fennel

grilled miso bass 42.

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

house-made skillet gyoza 12. (cooking time +/- 20 mins)

mary's organic chicken, shiso, scallions, garlic, wakame +
dipping sauce

creamy yuba pappardelle 26.

hodo's farm (CA) organic soy milk tofu skin sheets, fresh
peas, asparagus, oyster mushrooms, miso-butter cream,
chives, shaved parmesan (gf)

roasted japanese mushrooms 15.

bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

nasu dengaku 14.

organic grilled japanese eggplant, miso, goma seeds (gf)

grilled

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) 54. morgan ranch (nebraska) 29. experience a tasting of both wagyu types 42.

A5 wagyu steak 62.

8 oz wagyu strip loin, kagoshima (japan), soy sea salt, romero farm's miso roasted sweet onions, arugula coulis, yuzu kosho jus

colorado lamb chops 48.

sansho pepper crusted lamb chops, sweet pea + shiso croquettes, pickled fennel, yuzu-basil aioli

tako plate 28.

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 sauce

grilled avocado 10. half / 19. two halves

holy guacamole! tamari, lemon, sea salt, wasabi (gf)

fried

halibut tempura 29.

alaskan halibut, garlic-yuzu ponzu sauce, daikon oroshi, shaved onion-daikon salad

tori no karaage 15. thighs / 19. breast / 17. mix of both

mary's organic fried chicken, spicy mayo, lemon (gf)

furikake asparagus 14.

furikake-parmesan-panko crusted asparagus, wasabi ranch

sweet pea + shiso croquettes 12.

yuzu-basil aioli

tempura cauliflower 14.

miso chile sesame sauce, pine nuts, furikake

crispy spicy tuna or kani 19.

crispy sushi rice cakes, avocado, jalapeño, unagi sauce

kaki fry 16.

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

sweet

the strawberry 15.

strawberries & cream, viennese biscuit, strawberry and shiso jellified, yuzu-white milk mousse, strawberry & sake sorbet (gf)

matcha tiramisu 15.

green tea soaked sponge cake, matcha mascarpone cream, green tea dust (gf)

sakura pannacotta 14.

cherry blossom vanilla custard, strawberry + rhubarb compote, vanilla cookie (gf)

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

chef's recommendations: for a finishing touch

rumiko black coffee sake 19.50 glass

junmai. mie. infused with high quality coffee beans and a touch of sugar to balance, strong, full-bodied coffee flavor.

taiheizan yuzu shu 12. glass

yuzu fruit liqueur. akita. made from yuzu sourced from farmer's cooperative in kochi. juicy, refreshing, beautifully aromatic.

kakurei umeshu 15. glass

ginjo umeshu. nigata. ginjo sake infused with regional plum, sweetened with rock sugar, delicate plum flavor.

great peaceful mountain "taiheizan" nigori 10. glass

honjozo. akita, +2, aroma of distinct floral notes combined with tropical fruit. rich, chewy texture, dry & light.

buy the kitchen a six pack! reward their hard work! 6.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% service charge added to parties of 6+. parties of 12+ charged additional 5% group coordination fee.

we import all our sake and most of the ingredients that make our cuisine and cocktails unique. due to the trump tariffs, you may notice a slight increase in our menu prices.

kiko rodriguez, executive chef