

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)

daikon salad 15.

romero farm organic daikon radish, tomato sunomono,
umeboshi vinaigrette, sesame foam, shiso (gf)

ichigo & burrata 16.

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

ahi tuna tacos 18.

spicy sesame sriracha, avocado, daikon, wonton shell

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

chu-toro sashimi 34.

crispy onions, crispy shitake, truffle-balsamic ponzu, chives

sashimi

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

hamachi ~ yellow tail 22.

sake ~ salmon 18.

madai ~ red snapper 24.

assorted 42.

akami ~ lean tuna 24.

kanpachi ~ amberjack 24.

hotate ~ scallops 29.

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 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.

salmon tempura + wasabi bonito furikake 18.

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

yuba pappardelle 24.

hodo's farm (CA) organic soy milk tofu skin sheets,
heirloom tomatoes garlic-shiso sauce, charred organic
oysters mushrooms, parmigiano reggiano, evoo (gf)

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

roasted shishito peppers 11.

locally grown organic shishito peppers, garlic, yuzu, shoyu,
sea salt (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.

anticucho

wagyu steak (nebraska) 36. / colorado lamb 42. / mix 39. two meat skewers grilled over bincho "japanese charcoal", miso yogurt, curry roasted cauliflower, red kosho anticucho sauce, red onion escabeche, shiso

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

esquites 13.

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

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 zucchini age 12.

furikake-parmesan-panko crusted zucchini squash, wasabi ranch

lobster croquettes 22.

piquillo pepper puree, yuzu kosho aioli, nori gomasio

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

lemongrass tapioca 15.

tapioca pudding, pineapple compote, ginger, puffed wild rice, rum granita, coconut foam, lemongrass ash (gf)

yuzu panna cotta 14.

silky yuzu custard, mango yuzu curd, blueberry sunomono, shiso (gf)

matcha tres leches 15.

organic green tea soaked sponge cake, white chocolate namelaka, strawberry gelée (gf)

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

chef's recommendations: for a finishing touch

omekashi "dolled up" 19.50 glass

junmai kimoto muroka genshu. mie, -3.6. kijoshu process uses previous sake in brewing, extra depth, acidity and umami. sweet and fresh.

taiheizan yuzu shu 13.25 glass

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

kakurei umeshu 20.50 glass

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

great peaceful mountain "taiheizan" nigori 11.25 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