

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 14.

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)

apple kimchi salad 15.

house made apple kimchi (v), crème fraiche, local organic
arugula, candied pecans, crispy jamon serrano (gf)

ahi tuna tartare 19.

garlic shoyu, sesame oil, avocado mousse, seaweed-
dusted rice paper crisp

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 22.

sake 18.

madai 24.

kanpachi 24.

akami 24.

chutoro 34.

hotate 29.

assorted 42.

nigiri

hamachi 11.

sake 10.

chutoro 22.

kanpachi 12.

ebi 9.

tamago 9.

akami 12.

unagi 12.

hotate 19.

madai 12.

wagyu short rib 14.

avocado 8.

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

salmon + avocado 14.

spicy tuna 16.

avocado + green onion tempura 12.

akami + shiso (tuna + shiso) 16.

shrimp tempura + spicy crab + avocado 16.

kani avocado (snow crab + avocado) 17.

negi hamachi (yellowtail + scallions) 18.

oshinko maki (pickled daikon) 14.

hot

crispy kurobuta pork belly 26.

watermelon agri dulce, 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 38.

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, roasted
kabocha squash, chanterelle mushrooms, miso-butter
cream, chives, shaved parmesan (gf)

roasted japanese mushrooms 14.

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

nasu dengaku 13.

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.

charred cabbage, onions, miso-yuzu yogurt, red kosho anticucho sauce (gf)

tako plate 26.

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

tori no karaage 15. thighs / 19. breast / 17. mix of both mary's organic fried chicken, spicy mayo, lemon (gf)

brussels sprouts 14. / 11. vegetarian

crispy pork belly, jalapeños, parmesan, candied pecans (gf)

kabocha croquettes 12.

kabocha squash, potato, shiso, cabbage slaw, curry sea salt

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)

ebi tempura 16.

shrimp tempura + aji amarillo pineapple sweet chile

kiko rodriguez, executive chef

sweet

black sesame panna cotta 14.

creamy black sesame custard, kumquat compote, raspberry-yuzu gel, sesame tuile (gf)

hazelnut espresso cake 15.

chocolate syphon cake, araguani crèmeux, hazelnut sponge cake, coffee glaze, hojicha-cacao ice cream (gf)

mikan 15.

mandarin tart, satsuma mandarin curd, light sudachi mousse, orange chocolate mirror glaze, gold meringue (gf)

japanese rice pudding 15.

arroz con leche, olive oil yogurt cake, cinnamon rice pudding mousse (gf)

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

chef's recommendations: for a finishing touch

amabuki blood orange "apollon" 15. glass

umushu blood orange liqueur. saga. ume based with vibrant blood orange, sweet, tart, lightly tangy. great as a spritzer!

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.