

# 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 ~ 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

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.

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 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, 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.

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

### tako plate 26.

grilled octopus, fingerling potatoes, gochujang aioli, evo, 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 15. / 12. 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)

### apple sticky toffee pudding 15.

sponge cake, apple terrine, house-made shoyu toffee sauce, miso-dulce de leche ice cream

### chestnut cake 15.

soft chestnut biscuit, blackberry geleè, chestnut mousse, chestnut chantilly, milk chocolate tuile (gf)

### japanese rice pudding cake 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

### 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.