

# izanami lunch

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

**chirashizushi 28.**  
rice bowl topped with a daily selection of raw fish, cucumbers, wakame, fresh grated wasabi root (gf without furikake)

**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

**izzy bambanji salad 18. / 12. vegetarian**  
mary's organic chicken breast, cucumber, daikon, carrot, arugula, avocado, sesame dressing, ramen noodles

**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

**bento box**  
**steak 36. / tori no karaage 29. / tofu age (veg) 22.**  
choose your protein: marinated angus rib eye steak (prepared medium), fried chicken or fried tofu. sides: spicy avocado & cucumber salad, shoyu garlic broccolini + sesame noodles.

**bibimbap steak 29. / vegetarian 19.**  
500 degree stone bowl with vegetables, romero farm's RAW organic "red chile" egg, angus beef over rice. mix it all up to cook the egg, then add house chile + miso pastes to taste. vegetarian substitutes fried tofu.

**kurobuta pork belly tacos 16. three / 20. four**  
shoyu braised pork belly, asian-style slaw, avocado aioli, spicy sriracha sesame sauce, corn tortilla (gf)

**miso molé gyoza 14.** (cooking time +/- 20 mins)  
kurobuta pork belly, cabbage, carrots, kiko's mole negro + miso, pickled onions (inspired by houston's shun restaurant!)

**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.**

## 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) 52. morgan ranch (nebraska) 28. experience a tasting of both wagyu types 39.

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

**nami burger 18.**  
morgan ranch (nebraska) 6 oz. wagyu beef, asadero cheese, caramelized onions. shichimi fries, house made buns. (gf buns available) + beeler's bacon 4. + avocado 4.

**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, shisho-pickled red onions, lemon, togarashi (gf)

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

**renkon hasami age 18.**  
deep fried lotus root "sandwich" filled with chicken, garlic shoyu chili sauce (gf)

**brussels sprouts 14. / 11. vegetarian**  
beck and bulow crispy 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

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

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 or more.

kiko rodriguez, executive chef