

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)

ahi tuna tacos 16.

spicy sesame sriracha, avocado, daikon, wonton shell

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)

izzy bambanji salad 18. / 12. vegetarian

mary's organic chicken breast, cucumber, daikon, carrot, arugula, avocado, sesame dressing, ramen noodles

kale salad 14.

roasted beets, walnut crumbs, ginger-hibiscus vinaigrette, tucumcari feta chesse crumbs (gf)

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)

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

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

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.
20% service charge added to parties of 6 or more.

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, shiso 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

esquites 12.

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

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, shiso-pickled red onions, lemon, togarashi (gf)

crispy spicy tuna 18.

crispy sushi rice cakes, avocado, jalapeño, unagi sauce

sweet corn kakiage 12.

corn "fritter", fresh wasabi, house made smoked soy sauce

summertime zucchini age 11.

locally grown, organic panko crusted zucchini, yuzu aioli

tofu age 12.

fried tofu w/ ponzu dipping sauce, daikon oroshi

shichimi fries 8.

russet potatoes, shichimi togarashi (7-spice mix) yuzu aioli (gf)

sweet

hojicha pannacotta 13.

japanese roasted green tea custard, almond shortbread, black fig compote, hojicha syrup (gf)

ichigo maki cake 14.

strawberry + rhubarb roll sponge cake, chantilly cream, strawberry crème fraîche ice cream (gf)

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

kiko rodriguez, executive chef

white

5 oz glass / bottle

vignobles denis anjou chenin blanc 2021, france 14. / 58.

fresh citrus + bright minerality. notes of pear, honey, nuts with a lingering finish. round, concentrated flavors.

parpinello vermentino “ala blanca” 2021, italy 14.50 / 59.

“ala blanca” means white wing in italian, in this case seagulls flying overhead. juicy, fresh & bright acidity & fruit.

peyrat graves blanc 2019, france 15. / 59.

yellow flowers, quince & mango. very mineral nose.

tramin pinot grigio 2021, italy 56.

aromas of citrus fruits, pears, apples & white flowers. rich & velvety balanced by refreshing acidity leading.

olivier riviere vinos “la bastid” rioja 2019, spain 88.

a blend of viura & garnacha blanca. young, fresh, aromatic, fruit driven with floral notes with a light & fresh palate.

louis moreau & fils chablis 2021, france 84.

100% chardonnay. fresh, lively & mineral. aromas of fruits, flowers, of butter or spices. dry with a perfect finish.

brochard sancerre 2020, france 90.

100% sauvignon blanc, aged on lees in stainless steel tanks for a crisp & lively palate, with citrus & floral nuances.

domaine dutron pouilly-fuissé 2021, france 98.

barrel fermented with native yeasts. elegant nose, notes of white fruits, toasted almonds & a beautiful minerality.

rosé

5 oz glass / bottle

les andrets bandol rosé 2021, france 14. / 62.

classic bandol: richness & a full-bodied character, strawberry, tangy orange & citrus acidity with a pinch of pepper.

figuiere magali rosé 2021, france 14. / 62.

true coastal provence in style: fruity with hints of orange peel & white flowers. bright & refreshing acidity & salty minerality.

red

5 oz glass / bottle

villa calcinaia “cappone” chianti classico 12. / 48.

2019, italy. organic. red cherry + cranberry notes, smooth medium-bodied, soft tannins + bright acidity.

allan scott pinot noir 2020, new zealand 13. / 54.

long & luxurious palate feel will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.

cuevas de arom “altas parcelas” garnacha 15.50 / 65.

2020, spain. elegant + fresh, bold. wild raspberry + cherry. velvety tannins, good complexity + intensity.

pico maccario “lavignone” barbera 2019, italy 54.

bouquet of cherry, plum, and red berries. complex, of good structure, harmonious & prolonged. soft tannins.

picaro del aguilla tinto 2020, spain 99.

“juicy, velvety & aromatic. superb, elegant & powerful. côte-rôtie-like notes of smoked meat & violets.” – robert parker 95

dirigutti proyecto las compuertas malbec 2021, argentina

74. pure, floral & intense, aromas of violets & brambles, crisp & juicy blackberry, spicy acidity & a long finish.

janasse côtes du Rhône villages “les garrigues” 133.

2018, france. 100 year old vines. organic + biodynamic.

juicy, supple, plush with vibrant tannins + a long silky finish.

sparkling

naonis prosecco italy bottle 41.

fragrant & fruity nose, crisp acidity with fruits & cream. 750ml

les caves du prieuré crémant de bourgogne brut 57.

france. a blend of chardonnay & pinot noir made traditional méthode champenoise: racy minerals, floral aromas.

champagne leclerc brian brut france 197.

lemony acidity, light + fresh. firm dry finish. organic. 750 ml.

beer

nova: ginjo 7 hybrid beer (sake yeast) 10. (16-oz. can)

kizakura brewery: 9. (350 ml can) “lucky dog” session IPA, “lucky cat” japanese white ale with yuzu & sansho pepper

yoho brewery: yona yona “night after night” pale ale, ao-

oni “blue devil” IPA, “tokyo black” porter, suiyoubi no

neko “wednesday’s cat” white ale or “sorry sessions”

yuzu salt ale, craftosaurus ale 9. (11.75 oz. can)

hideji: kuri kuro dark chestnut ale 10. (300 ml bottle)

green tea

loose leaf. proud to serve sugimoto tea: organically grown by a family run farm in japan. hand-tended & harvested!

sen cha fukamushi 6.5 long steamed, savory finish.

gyokuro 7.5 shade grown, first harvest, sweet + umami.

kuki cha 6.5

sweet young stems instead of leaves, lower in caffeine.

hoji cha 6. roasted stem tea, lower caffeine, full body.

genmai cha 6.5

nutty blend of tea leaves, toasted brown rice.

genmai cha matcha 6.5

toasted rice tea with stone-ground matcha powder.

green tea chai 6.5

other tea

organic dattan soba-cha roasted buckwheat tea 8.5
caffeine/gluten free, earthy & nutty, full of antioxidants.

organic gobo-cha toasted burdock root tea 7.

caffeine/gluten free, peppery, rich in vitamins & minerals.

green garden rooibus 6.5

organic irish breakfast or chamomile herb 5.5

organic black ginger root tea 6.

sips

izanami organic blend from local aroma coffee 5.

post-roast blend: sumatra, guatemala, new guinea, nicaragua

cold brew iced matcha 4.5 unsweetened, hand-shaken

choya ume (plum) or yuzu sodas 3.5

local zia/raiz infusion root beer or ginger ale 3.5

green or black iced tea 3.

mexican coca cola or sparkling water 4.5