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

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

apple kimchi salad 15.
house made apple kimchi (v), crème fraiche, local organic arugula, candied pecans, crispy jamon serrano (gf)

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)

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

sashimi MP
daikon radish, pickled ginger, smoked shoyu, wasabi
ask for today's selection

nori maki rolls
salmon + avocado 16.
salmon tempura + wasabi bonito furikake 18.
spicy tuna 16.
kani (snow crab + avocado) 17.
oshinko maki (pickled daikon) 14.

freshly grated wasabi root from japan 7.

grilled

wagyu beef ishiyaki
premium beef to cook at your table on a 500 degree hot stone. smoked shoyu, sesame miso sauce, jacobsen salt
miyazaki A5 (japan) 54. / morgan ranch (nebraska) 29.
experience a tasting of both wagyu types 42.

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 17. portion / 46. full rack
sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

grilled avocado 9. half / 16. two halves
holy guacamole! tamari, lemon, sea salt, wasabi (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+. parties of 12+ charged additional 5% group coordination fee.

buy the kitchen a six pack! reward their hard work! 9.

hot

bento box
steak 36. / spicy fried chicken 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, seasonal itame stir fry veggies + sesame noodles.

bibimbap
shredded wagyu short rib 36. / vegetarian 22.
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)

chashu men 22.
shoyu braised kurobuta pork belly, ramen noodles, lemongrass-shiitake-shoyu broth, scallions, shimeji mushrooms, jalapeños, cilantro

roasted japanese mushrooms 15.
bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

seasonal itame stir fry 13.
vegetable stir fry, garlic, shoyu, ginger, sesame (gf)

fried

korean spicy fried chicken
18. thighs / 22. breast / 20. mix of both
mary's organic chicken, gochujang macha sauce, pickles & pickled red onions, micro cilantro (gf)

brussels sprouts 16. / 13. vegetarian
crispy pork belly, jalapeños, parmesan, candied pecans (gf)

kabocha croquettes 12.
kabocha squash, potato, shiso, cabbage slaw, curry sea salt

crispy spicy tuna or crab 19.
crispy sushi rice cakes, avocado, jalapeño, unagi sauce

ebi tempura 16.
shrimp tempura + aji amarillo pineapple sweet chile

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)

japanese cheesecake 15.
shoyu apple terrine, miso-ume whisky caramel, ginger ice cream (gf)

sushi 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)

kiko rodriguez, executive chef