

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 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 autumn vegetables, toasted pistachio + shiso pesto, black garlic reduction, micro greens (gf)

apple kimchi salad 14.
house made apple kimchi (v), crème fraiche, local organic arugula, candied pecans, crispy jamon serrano (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)

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

crispy spicy tuna 18.
crispy sushi rice cakes, avocado, jalapeño, unagi sauce

sashimi MP
daikon radish, pickled ginger, smoked shoyu, freshly grated wasabi root from japan: ask for today's selection

nori maki rolls
salmon + avocado 14.
tekka maki (tuna + shiso) 16.
kani (snow crab + avocado) 14.
kampyou (sweet gourd + wasabi) 12.

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.

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)

buy the kitchen a six pack! reward their hard work! 6.
20% service charge added to parties of 6 or more.

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, seasonal itame stir fry veggies + 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.

mabo tofu 19.
mary's organic minced chicken, fermented bean chile paste, ginger, garlic, sesame chile, sansho pepper, and scallions, served with rice, vegetarian 16. (sub eggplant & mushrooms)

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

roasted japanese mushrooms 14.
bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

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

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

renkon hasami age 18.
lotus root, chicken, garlic shoyu chili sauce (gf)

roasted beet & shiso croquettes 12.
house made curry aioli

brussels sprouts 14. / 11. vegetarian
crispy pork belly, jalapeños, parmesan, candied pecans (gf)

shichimi fries 8.
russet potatoes, shichimi togarashi (7-spice mix) yuzu aioli (gf)

sweet

hojicha panna cotta 13.
japanese roasted green tea custard, almond shortbread, black fig compote, hojicha syrup (gf)

autumn pear tart 14.
miso caramel caramelized pears, pastry cream, butter milk 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