

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)

wasabi caesar 14.
baby romaine lettuce, parmigiano reggiano, spanish anchovies, fresh wasabi creamy dressing, house-made furikake crumbs (vegetarian without anchovies)

watermelon feta salad 14.
local organic heirloom tomatoes, olive oil, shiso, tucumcari feta cheese, kalamata crumbs, 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)

ahi tuna tacos 18.
spicy sesame sriracha, avocado, daikon, wonton shell

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

futo maki rolls
salmon + avocado 14.
spicy tuna 16.
kani (snow crab + avocado) 14.
asparagus tempura 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)

esquites 12.
mexican grilled sweet corn, with a japanese touch: yuzu mayo, shichimi togarashi, cotija cheese (gf)

buy the kitchen a six pack! reward their hard work! 6.

hot

bento box
steak 36. / kimchi 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.

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

kimchi karaage 14. thighs / 18. breast / 16. mix of both.
kimchi marinated fried chicken, kimchi yogurt, pickled onions, cilantro (gf)

ton ton tonkatsu 14.
japanese-style deep fried panko breaded pork cutlet, green cabbage, tonkatsu sauce

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

renkon hasami age 18.
lotus root, chicken, garlic shoyu chili sauce (gf w/out 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

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

sweet

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

tropical splash 13.
soft lime and almond biscuit, yuzu caramel, tropical mousse, green chocolate mirror (gf)

matcha tiramisu 14.
green tea soaked sponge cake, matcha mascarpone cream, green tea dust (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. 20% service charge added to parties of 6 or more. parties of 12+ charged additional 5% group coordination fee.

kiko rodriguez, executive chef