

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)

izzy bambanji salad 18. / 14. vegetarian
mary's organic chicken breast, cucumber, daikon, carrot,
arugula, avocado, sesame dressing, ramen noodles

very green salad 15.
living butter lettuce, daikon radish, fried shallots, crispy
jamon serrano, creamy edamame-shiso ranch dressing

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, fresh grated wasabi root (gf without furikake)

sashimi MP
daikon radish, pickled ginger, smoked shoyu, freshly
grated wasabi root from japan: 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.

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) 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.

esquites 13.
mexican grilled sweet corn, with a japanese touch:
yuzu mayo, shichimi togarashi, cotija cheese (gf)

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)

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.

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 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

tori no karaage 15. thighs / 19. breast / 17. mix of both
mary's organic fried chicken, spicy mayo, lemon (gf)

furikake zucchini age 12.
furikake-parmesan-panko crusted zucchini squash, wasabi
ranch

lobster croquettes 22.
piquillo pepper puree, yuzu kosho aioli, nori gomasio

crispy spicy tuna or kani 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

lemongrass tapioca 15.
tapioca pudding, pineapple compote, ginger, puffed wild
rice, rum granita, coconut foam, lemongrass ash (gf)

matcha tres leches 15.
organic green tea soaked sponge cake, white chocolate
namelaka, strawberry gelée (gf)

yuzu panna cotta 14.
silky yuzu custard, mango yuzu curd, blueberry sunomono,
shiso (gf)

ask about house made ice cream + sorbet of the day (gf)
buy the kitchen a six pack! reward their hard work! 6.

kiko rodriguez, executive chef