

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 14.

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, 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 14.

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.

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.

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

kiko rodriguez, executive chef

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 shredded wagyu short rib 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)

brussels sprouts 15. / 12. vegetarian

crispy pork belly, jalapeños, pamesan, candied pecans (gf)

kabocha croquettes 12.

kabocha squash, potato, shiso, cabbage slaw, curry sea salt

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

black sesame panna cotta 14.

creamy black sesame custard, kumquat compote, raspberry-yuzu gel, sesame tuile (gf)

hazelnut espresso cake 15.

chocolate syphon cake, araguani crèmeux, hazelnut sponge cake, coffee glaze, hojicha-cacao ice cream (gf)

chestnut cake 15.

soft chestnut biscuit, blackberry geleè, chestnut mousse, chestnut chantilly, milk chocolate tuile (gf)

ask about house made ice cream + sorbet of the day (gf)

we import all our sake and most of the ingredients that make our cuisine and cocktails unique. due to the trump tariffs, you may notice a slight increase in our menu prices.