

izanami 波

cold

tsukemono + onigiri 10.

today's pickle selection with fresh rice ball, shiso, sesame, nori (gf)

izanami tofu 10.

homemade tofu, chili garlic sauce, chives, sea salt

kinpira gobo 8.

burdock root, carrots, sesame soy dressing

cheese and sake pairing 29. (gf)

miticana aged sheep & yuzu caramelized apricot manchego with spicy cashews
valdeon blue with ginger honey

available without sake 18.

cucumber & wakame salad 8.

radish, sesame, ginger wafu dressing (gf)

atatakai spinach salad 12.

cremini mushrooms, bacon, crispy onions, cashews, warm soy dressing

beet salad 12.

roasted golden beets, pickled red beets, grilled artichokes, watercress and frisee, walnut encrusted fried goat cheese, orange dressing (gf)

fried

brussels sprouts 10.

crispy brussels sprouts, house sweet chili, bonito flakes (gf)

uzura 18.

ginger marinated fried quail, carrot ginger puree, fried satsuma imo, espresso soy caramel

nagoya tebasaki 8.

hatcho miso glazed chicken drumettes (gf)

agedashi tofu 7.

tentsuyu dressing, momiji oroshi (gf)

mixed vegetable tempura 10.

ask your server about tempura of the day

tori no karaage 12.

fried chicken, spicy mayo, lemon

shichimi fries 7.

russet potatoes, togarashi, yuzu aioli (gf)

(gf) indicates menu items that do not contain wheat or gluten, however the oil used for fried foods may have traces of gluten. guests with severe gluten sensitivity should inquire which items are completely gluten free.

buy the kitchen a 6-pack

reward the hard-working kitchen staff 6.

omakase from 5 to 9:00 pm

izakaya style tasting menu 59/person
participation by the whole table required
"omakase flight" 5 sakes to match menu 29

hot

doria 16.

Japanese style creamy rice, spicy kurobuta sausage, shitake, asparagus, garlic bread crumbs
.....OR **vegetarian 14.**

tonjiru 6.

pork & vegetables in a miso broth (gf)

seasonal soup 6.

organic edamame itame 6.

garlic, sesame oil, togarashi, salt (gf)

house-made gyoza 8.

pork, cabbage, scallion, wakame, ginger

sake braised shimeji mushrooms 8.

shoyu butter sauce, togarashi, bean sprouts

nasu dengaku 10

roasted Japanese eggplant, den miso glaze, toasted sesame seeds (gf)

grilled

grilled avocado 10.

tamari, lemon, nori sea salt, fresh wasabi

organic negima skewers (2) 8.

chicken thigh, green onion, ginger teriyaki

organic tebasaki skewers (2) 9.

chicken wings with crispy skin (gf)

wagyu steak 17.

bavette steak, sake braised kale & shimeji mushrooms, satsuma imo chips, fresh wasabi butter (gf)

smoked pork ribs 14.

sweet chile glaze, ginger pineapple red cabbage slaw, parsley peanut sauce

yaki onigiri 4.

grilled rice ball with miso glaze, pickles (gf)

wagyu beef ishiyaki 22.

premium beef cooked on a hot stone (gf)

foie gras burger 29.

our most decadent offering
wagyu beef, grade A foie gras and caramelized onions

nami burger 16.

6 oz. wagyu beef, yakitori with caramelized onions & asadero cheese. *add beeler's bacon 2
*gluten free bun available upon request

Kiko Rodriguez, Executive Chef