izanami dinner

omakase chef’s choice tasting menu from 5 – 9 pm
izakaya style tasting menu 79. / person
featuring fresh seafood of the day
please allow 2 hours to enjoy!

cold
sashimi of the day MP.
tsunekomo seasonal pickle plate 8.
local veggie plate 10.
goma ae, japanese cucumber with miso glaze, edamame hummus with local veggies
roasted beet salad 13.
arugula, goat cheese mousse, pickled fennel, shiso, black olive crumbs, orange vinaigrette
spicy cucumber salad 10.
serrano pepper-scallion vinaigrette, marcona almonds, togarashi

hot
seasonal soup 6.
furikake-koshihikari homare rice bowl 6.
atatakai spinach salad 13.
mushrooms, crispy bacon, fried shallots, cashews, warm shoyu vinaigrette
butternut squash + apple cazuela 9.
miso caramelized roasted squash & apples, spicy pecans
kurobuta pork belly tacos 16.
three corn tortilla tacos, shoyu braised pork belly, asian style slaw, avocado aioli, spicy sesame sriracha sauce... 4 tacos 20.
house-made gyoza 9.
minced chicken, shiso, scallion, wakame

wagyu short ribs 19.
hatcho miso braised short ribs, parsnip-pear mashed, crispy brussels sprouts, jalapeños
sake braised japanese mushrooms 10.
tamari butter sauce, togarashi, bean sprouts

fried
ebi age 16.
rice flour crusted fried shrimp, aji amarillo sweet chile
kaki fry 14.
fried oysters, spicy sesame-sriracha sauce, shiso-pickled red onions, lemon, togarashi
agedashi tofu 7.
tentsuyu dressing, momiji oroshi
brussels sprouts 12.
crispy kurobuta pork belly, yuzu juice, parmesan cheese, candied pecans
vegetarian 10.
tori no karaage 13.
fried chicken, spicy mayo, lemon
shichimi fries 7.
russet potatoes, shichimi togarashi, yuzu aioli
gobo fry 6.
house-made burdock fries, wasabi sea salt

*** all fried items are now gluten free!!
morgan ranch wagyu
tomahawk steak 129.

32 oz bone-in grilled steak from morgan ranch in nebraska. served with roasted garlic yukon gold mashed potatoes, grilled shiitake mushrooms, smoked shoyu, shiso chimichurri, addicting fresh house-made wasabi butter. friday, saturday & sunday nights only.

grilled

avocado 10.
tamari, lemon, nori sea salt, fresh wasabi

wagyu steak 22.
crispy cauliflower, scallion puree, charred shoyu onions, wasabi butter

lamb chop 15. / two chops 28.
sansho pepper crusted lamb chop, bacon-sweet potato croquettes, pickled fennel, yuzu-basil aioli

pichi pichi tori 19.
japanese charcoal grilled small juicy chicken, house-made shichimi togarashi rub, shiso chimichurri, red kosho-yuzu anticucho sauce
• pinche pichi tori (half bird) 12.

wagyu beef ishiyaki
premium beef cooked on a hot stone at your table, smoked shoyu, yuzu hatcho miso sauce
miyazaki A5 (japan) 48.
morgan ranch (usa) 24.
experience both 36.

nami burger 16.
6 oz. wagyu beef, yakitori sauce, caramelized onions, asadero cheese
+ beeler’s bacon 2.
• gluten free bun available upon request

smoked pork ribs 15.
sweet chile glaze, ginger pineapple red cabbage slaw, parsley peanut sauce

kushiyaki 28.
japanese vegetables + meat on skewers grilled over binchotan japanese charcoal:
bacon wrapped brocoli artichokes
shiso chicken breast
wagyu zucchini wrapped mozzarella
served with basil piñon pesto

sweet

yuzu panna cotta (gf) 11.
blackberry gelée, white chocolate coconut sauce, candied almonds

han reito (gf) 11.
chocolate togarashi semifreddo, raspberry sauce, blood orange pate de fruit

miso caramel apple bread pudding 11.
deep fried bread pudding, chestnut ice cream, miso caramel sauce, macadamia crumble

house-made ice cream (gf) 6.
sorbet sampler (gf) 9.
tasting of three seasonal flavors

please ask your server for recommendations if you have any dietary restrictions. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

buy the kitchen a 6-pack
a great way to reward the hard-working kitchen staff. 6.

kiko rodriguez, executive chef
alejandro hernandez, sous chef
mary hunt, pastry chef