

izanami

cold

tsukemono + onigiri 10.
today's pickle selection with fresh rice ball, shiso, sesame, nori (gf)

wagyu tartare 26.
new york strip loin, capers, shallots, goma-shoyu dressing, chives, aioli, taro chips (gf)

kinpira gobo 8.
burdock root, carrots, sesame soy dressing

cheese + sake pairing 29.
miticana aged sheep + yuzu caramelized apricot, manchego with spicy cashews, valdeon blue with ginger honey (gf)
• available without sake 18.

cucumber + wakame salad 8.
radish, sesame, ginger wafu dressing (gf)

daikon + jicama salad 12.
radish, pickled peaches, passion fruit sorbet, yuzu pearls, apple sake dressing (gf)

watermelon & heirloom tomato salad 12.
frisee, watercress, feta cheese, shiso gel, yuzu dressing (gf)

hot

roasted shishito peppers 10.
garlic, sesame oil, sea salt (gf)

miso soup 6.
wakame, tofu, shitake mushrooms (gf)

soup of the day 6.

organic edamame itame 6.
garlic, sesame oil, togarashi, salt (gf)

pork belly kakuni 18.
apricot jam, baby turnips, red cabbage kimchi, pickled fennel + mustard seeds

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)

kiko rodriguez, executive chef

omakase chef's choice

tasting menu from 5 – 9 pm

izakaya style tasting menu 69. person
featuring fresh seafood of the day
participation by the whole table required
flight of 5 sakes to match menu + 29.

grilled

wagyu bavette steak 17.
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

wagyu beef ishiyaki 24.
premium beef cooked on a hot stone at your table, ume shoyu + yuzu hatcho miso sauces

foie gras burger 29.
our most decadent offering! wagyu beef, grade A foie gras, caramelized onions
• gluten free bun available upon request

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

yaki onigiri 4.
grilled rice ball, miso glaze, pickles (gf)

fried

fried asparagus 12.
curry lemon aoli, curry salt

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

furikake fries 7.
russet potatoes, furikake, 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.