

izanami 波

cold

chirashizushi 22.

japanese rice bowl with selection of raw fish, vegetables, wakame, fresh wasabi root

sashimi of the day 19.

sesame noodles 9.

carrots, burdock root, edamame, scallions, radish, sesame seeds, sesame—shoyu dressing

spicy cucumber & avocado salad 12.

serrano pepper vinaigrette, marcona almonds, togarashi (gf)

izanami trio 16.

edamame hummus, red beets hummus, squash dip. with house made vegetables chips for dipping (gf)

kinpira gobo 7.

hot

bento box

steak 36. / tori karaage 28. /fried tofu (veg) 22.

choose your protein: miso-marinated A5 wagyu strip loin (prepared medium) or fried chicken or tofu. sautéed broccoli, spicy avocado & cucumber salad, seasonal vegetable stir fry + sesame soba noodles.

lobster ramen 28.

grilled lobster tail, truffle-bone broth, sun ramen noodles, grilled shiitake mushrooms, bok choy, shungiku

tonkotsu ramen 18.

house-made 48 hour bone broth, chashu pork, noodles, grilled shiitake mushrooms, spinach, bean sprouts, carrots

ataakai spinach salad 13.

mushrooms, crispy bacon, fried shallots, cashews, warm shoyu vinaigrette (gf)

kurobuta pork belly tacos 16. three / 20. four

shoyu braised pork belly, asian-style slaw, avocado aioli, spicy sriracha sesame sauce, corn tortillas. (gf)

freshie's farm organic oysters mushrooms 16.

tamari butter sauce, togarashi, bean sprouts, rice (gf)

organic yasai donburi 14.

romero farm's organic veggie stir fry of the moment, rice. + fried tofu 4. + A5 wagyu strip loin 16.

have fun: cook at home or on our patio!

shabu shabu hot pot for 2! meat 49. / vegetarian 36.

comes with shoyu broth, the ingredients + side sauces. bok choy, spinach, carrots, mushrooms, napa cabbage. ramen noodles. meat: chicken tsukune, thinly sliced angus beef. yuzu ponzu, sesame dipping sauce, daikon oroshi, house chile. + extra chicken 6. + extra beef 9.

grilled

32 oz wagyu tomahawk steak 99.

one giant wagyu steak from morgan ranch. sides: grilled shoyu marinated onions, broccolini, kiko's yuzu anticucho & chimichurri sauce, fresh house-made wasabi butter

colorado lamb chops 32.

sansho pepper crusted lamb chops, grilled sweet potatoes, pickled fennel, yuzu—basil aioli, shiso oil (gf)

smoked pork ribs 15. portion / 36. full rack

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

nami burger 16.

snake river farms 6 oz. wagyu beef, special sauce, caramelized onions, asadero cheese. house-made vegetable chips. (gf buns available) + beeler's bacon 2. + avocado 4.

pichi pichi tori 19. one bird / 27. two birds

grilled small hen, shichimi togarashi rub, shiso chimichurri, red kosho-yuzu anticucho sauce (gf)

grilled avocado 10. half / 19. two halves

holy guacamole! tamari, lemon, sea salt, fresh wasabi (gf)

fried

tori no karaage 14.

mary's organic fried chicken thighs, spicy mayo, lemon (gf)

brussels sprouts 12. / 10. vegetarian

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

tofu age 12.

fried tofu w/ ponzu dipping sauce, daikon oroshi (gf)

sweet

matcha cheesecake 10.

green tea, almond crust, white chocolate blossoms (gf)

bread pudding 10.

Croissants, miso caramel, apple dipping sauce