

izanami 波

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

chirashizushi 28.
rice bowl topped with a daily selection of raw fish, cucumbers,
wakame, fresh grated wasabi root (gf without furikake)

spicy cucumber + avocado salad 14.
serrano pepper vinaigrette, marcona almonds, togarashi (gf)

atatakai spinach salad 13.
crispy bacon, fried shallots, cashews, warm mushroom
shoyu vinaigrette (gf)

burrata salad 13.
roasted organic winter vegetables, toasted pistachio +
shiso pesto, black garlic reduction, micro greens (gf)

black sesame noodles 12.
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)

hot

tonjiru 9.
mountain-style pork, vegetables, burdock root in miso broth

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, shoyu garlic broccolini + sesame noodles.

bibimbap steak 29. / vegetarian 19.
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)

grilled miso bass 34.
wild chilean sea bass, miso, bok choy, pickled ginger (gf)

miso molé gyoza 14. (cooking time +/- 20 mins)
kurobuta pork belly, cabbage, carrots, kiko's hometown
mole negro + miso, pickled onions (inspired by houston's
shun restaurant!)

shoyu broccolini 13.
organic broccolini, garlic, shoyu, butter: simple goodness (gf)

roasted japanese mushrooms 14.
bean sprouts, tamari, yuzu, butter shoyu-pickled garlic (gf)

nasu dengaku 13.
organic grilled japanese eggplant, miso, sesame seeds (gf)

buy the kitchen a six pack! reward their hard work! 6.
20% service charge added to parties of 6 or more.

grilled

kushiyaki 29.
meat + vegetables on skewers grilled over
mesquite/japanese bincho charcoal (gf)
jamon serrano + asparagus
bacon wrapped mochi
wagyu
shiso chicken breast
sweet onions
zucchini wrapped mozzarella

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) 52. morgan ranch (nebraska) 28.
experience a tasting of both wagyu types 39.

lobster tail doria 38.
6 oz grilled lobster tail, japanese style creamy rice, lump crab
meat + shiso, garlic-yuzu butter (gf)

smoked pork ribs 16. portion / 44. full rack
sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

nami burger 16.
snake river farms 6 oz. wagyu beef, special sauce, asadero
cheese, caramelized onions. shichimi fries, house made buns.
(gf buns available) + beeler's bacon 3. + avocado 4.

tsukune 16.
japanese style organic chicken meat balls, grilled over
bincho "japanese charcoal" with romero farm's RAW
organic "red chile" egg for dipping

grilled avocado 10. half / 19. two halves
holy guacamole! tamari, lemon, sea salt, wasabi (gf)

fried

tori no karaage 14. thighs / 18. breast / 16. mix of both
mary's organic fried chicken, spicy mayo, lemon (gf)

ebi tempura 16.
shrimp tempura, pineapple-aji amarillo sweet chile

tofu age 12.
fried tofu w/ ponzu dipping sauce, daikon oroshi

brussels sprouts 14. / 11. vegetarian
crispy pork belly, jalapeños, parmesan, candied pecans (gf)

kakiage 13.
seasonal vegetable fritter, wasabi salt (gf)

roasted beet & shiso croquettes 12.
house made curry aioli

shichimi fries 8.
russet potatoes, shichimi togarashi (7-spice mix) yuzu aioli (gf)

sweet

yuzu crème brulee 12.
japanese citrus custard, fresh berries (gf)

matcha cream cake 14.
vanilla anglaise, strawberries

chocolate banana bread pudding 14.
rum toffee sauce, popcorn ice cream

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

kiko rodriguez, executive chef