

# izanami 波

## cold

chirashizushi 22.

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

sashimi of the day mp .

ahi tuna tacos 16.

spicy sesame, sriracha, avocado, daikon, wonton shell

spicy cucumber & avocado salad 12.

serrano pepper vinaigrette, marcona almonds, togarashi (gf)

furikake asparagus salad 12.

grilled asparagus, arugula, pickled white anchovies, avocado-wasabi dressing, goat cheese tempura, nori-goma furikake

izanami banbanji salad 16. / 12. vegetarian

mary's organic chicken breast, cucumbers, daikon, carrots, arugula, avocado, sesame dressing, ramen noodles

kani onigiri 12.

two rice balls with spicy crab salad, rice, nori (gf)

## grilled

kushiyaki 32.

meat + vegetables on skewers grilled over mesquite/japanese bincho charcoal (gf)

choose 5 skewers:

jamon serrano + asparagus

bacon wrapped broccoli

wagyu (one skewer per order)

shiso chicken breast

artichoke hearts

mushroom of the season

zucchini wrapped mozzarella

32 oz wagyu tomahawk steak 99.

one giant wagyu steak from morgan ranch/nebraska.

sides: grilled shoyu marinated onions, seasonal vegetables,

kiko's yuzu anticucho + chimichurri sauce, house-made

fresh wasabi butter

wagyu beef ishiyaki

premium beef cooked on a hot stone on your table.

smoked shoyu, yuzu hatcho miso sauce

miyazaki A5 (japan) 48.

morgan ranch (nebraska) 24.

experience both 36.

colorado lamb chops 32.

sansho pepper crusted lamb chops, sweet pea + shiso

croquettes, pickled fennel, yuzu-basil aioli, shiso oil

smoked pork ribs 15. portion / 39. full rack

sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

nami burger 16.

snake river farms 6 oz. wagyu beef, special sauce,

caramelized onions, asadero cheese. shichimi fries. (gf buns

available) + beeler's bacon 2. + avocado 4.

grilled avocado 10. half / 19. two halves

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

## hot

bento box

steak 36. / half zangi fried hen 28. / fried tofu (veg) 22.

choose your protein: marinated angus rib eye steak

(prepared medium) or fried hen or tofu. bento box then filled

with spicy avocado & cucumber salad, seasonal vegetables

+ koshinikari homare rice.

tantanmen 18.

sesame-chile chicken broth, bok choy, scallions, bean

sprouts topped with spicy ground pork (can substitute

zucchini noodles)

miso ramen 16.

miso + chicken broth, chashu pork, noodles, bean sprouts,

sweet corn, onsen tamago, garlic (can sub zucchini noodles)

grilled miso bass 32.

wild chilean sea bass, miso, bok choy, pickled ginger (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)

house-made skillet gyoza 12.

chicken, shiso, scallions, garlic, wakame + dipping sauce

roasted japanese mushrooms 14.

bean sprouts, tamari, yuzu, butter shoyu-pickled garlic,

scallions (gf)

## fried

zangi fried chicken 18.

hokkaido-style marinated deep fried whole hen, togarashi,

spicy mayo, lemon (gf)

lobster tail tempura 26.

ponzu, radish, jalapeños, shiso

sweet pea + shiso croquettes 12.

yuzu-basil aioli

tofu age 12.

fried, ginger smoked shoyu, daikon oroshi (gf)

kakiage 12.

seasonal fried vegetables, wasabi salt (gf)

shichimi fries 7.

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

## sweet

yuzu panna cotta 11. blueberry coulis, berries (gf)

chocolate miso dacquoise 11.

macadamia cocoa nib meringue, popcorn ice cream (gf)

ask about house made ice cream + sorbet of the day

served in home-made waffle cone bowls!

buy the kitchen a six pack! reward their hard work! 6.

kiko rodriguez, executive chef