

# izanami 波

## cold

**tsukemono seasonal pickle plate 8.**

**rice plate 8.**

shiso onigiri, kimchi onigiri, inari sushi

**wagyu tartar 24.**

new york strip loin, capers-shallots, goma-shoyu dressing, chives, kabosu aioli, plantain chips, spicy coulis

**cucumber + wakame salad 8.**

radish, sesame, ginger wafu dressing

**roasted beets + carrots salad 13.**

arugula, burrata cheese, balsamic-black garlic molasses reduction, extra virgin olive oil, toasted pumpkin seeds

**ataakai spinach salad 13.**

cremini mushrooms, bacon, crispy shallots, cashews, warm tamari dressing

## hot

**seasonal soup 6.**

**doria 16.**

japanese style creamy rice, spicy kurobuta sausage, shiitakes, butternut squash, asadero cheese, garlic bread crumbs...

**or vegetarian 13.**

**kurobuta pork belly 22.**

apple cider-all spice braised pork belly, pear-parsnips puree, pickled quince

**house-made gyoza 9.**

chicken, shiso, scallion, wakame

**sake braised shimeji & oysters mushrooms 10.**

tamari butter sauce, togarashi, bean sprouts

**yasai itame 10.**

stir fry-bean sprouts, shiitake mushrooms, zucchini squash, scallion, garlic-sesame-soy

## omakase chef's choice tasting menu

from 5 – 9 pm

izakaya style tasting menu 79. / person

five premium courses

## fried

**nagoya tebasaki 10.**

hatcho miso glazed chicken drumettes

**brussels sprouts 14.**

crispy brussels sprouts, kurobuta pork belly, yuzu juice, parmesan cheese, candied pecans

**agedashi tofu 7.**

tentsuyu dressing, momiji oroshi

**sweet corn kakiage 10.**

corn fritters, fresh wasabi, soy sauce

**kakiage 10.**

seasonal fried vegetables, wasabi salt

**tori no karaage 13.**

fried chicken, spicy mayo, lemon

**shichimi fries 7.**

russet potatoes, shichimi togarashi (7 spice blend), yuzu aioli

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”

## grilled

### grilled avocado 10.

fresh wasabi, tamari, lemon-togarashi, wasabi sea salt

### wagyu steak 19.

whole fried garlic, crispy potatoes, kale, miso truffle jus

### lamb chop 15. / two chops 28.

sansho pepper crusted lamb chop, sweet potato-bacon croquette, yuzu basil-fennel aioli, pickled fennel, mint oil

### 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 sauce

### umami burger 18.

wagyu beef blended with shiitake mushrooms, shiitake onion ragout, tempura green chile relleno stuffed with spanish goat cheese, house made brioche bun, homemade pickles

### nami burger 16.

6 oz. wagyu beef, yakitori sauce, caramelized onions, asadero cheese

+ beeler's bacon 2.

- gluten free bun available upon request

### kushiyaki

4 for 22. / 6 for 34.

bacon wrapped broccoli

tsukune: chicken "meatball"

artichokes

shiso chicken breast

wagyu \*extra wagyu skewer, 4.

mushrooms

zucchini wrapped mozzarella

kurobuta: berkshire pork sausage

onigiri: rice ball

## sweet

### chocolate dome 10.

chocolate cake, mousse, white ganache, miso caramel ice cream

### goat cheese panna cotta (gf) 11.

blackberry compote, roasted chestnuts, shiso gelee

### blondie age 10.

fried blondie, green tea crème anglaise, popcorn ice cream, bruleed bananas

### house-made yuzu cheesecake ice cream (gf) 6.

graham cracker streusel

### sorbet sampler (gf) 10.

tasting of three flavors

## last sips

### inemankai "ine's full bloom" red rice sake

glass 13.

ancient ceremonial red rice, aperitif meets rose, slightly smoky

### kakurei ume shu

glass 17.50 / carafe 35.25 / 720 ml bottle 79.75

junmai ginjo. niigata, plum/apricot "ume" fruit soaked in sake for 3 months, well balanced

### JOTO yuzu

glass 15. / carafe 36. / 500 ml bottle 55. junmai.

shimane, yuzu fruit blended with sake, delicious balance of sweetness & acidity

### buy the kitchen a 6-pack

reward the hard-working kitchen staff 6.

kiko rodriguez, executive chef

alejandro hernandez, sous chef

erik cabrera, sous chef

mary hunt, pastry chef