izanami dinner

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

spicy cucumber + avocado salad 15.
serrano pepper vinaigrette, marcona almonds, togarashi (gf)

wasabi caesar 15.
baby romaine lettuce, parmigiano reggiano, spanish anchovies, fresh wasabi creamy dressing, house-made furikake crumbs (vegetarian without anchovies) (gf*)

roasted beet salad 15.
house-made curry labneh, flor de jamaica + red onion sunomono, crushed pistachios, shiso oil (gf)

apple kimchi salad 15.
house made apple kimchi (v), crème fraiche, local organic arugula, candied pecans, crispy jamon serrano (gf)

ahi tuna carpaccio 24.
fried capers, lemon zest, extra virgen olive oil, chives, shaved aged pecorino romano (gf)

black sesame noodles 13.
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)

raw bar

sashimi "ceviche" 24.
ahi tuna, ceviche-inspired marinade: onions + daikon, kizami wasabi, ginger shoyu sudachi sauce, micro cilantro

sashimi
daikon radish, pickled ginger, smoked shoyu, wasabi

hamachi ~ yellow tail 22.
sake ~ salmon 18.
madai ~ red snapper 24.
kanpachi ~ amberjack 24.
akami ~ lean tuna 24.
chutoro ~ tuna belly 34.
hotate ~ scallops 29.
assorted 42.

nigiri

hamachi ~ yellow tail 11.
sake ~ salmon 10.
chutoro ~ tuna belly 22.
kanpachi ~ amberjack 12.
ebi ~ shrimp 9.
unagi ~ eel 12.
akami ~ lean tuna 12.
hotate ~ scallops 19.
madai ~ red snaper 12.
wagyu short rib 14.
avocado 8.
amago ~ egg omelette 9.

temaki hand rolls MP.
two handrolls, wasabi, smoked shoyu
please ask your server for today's selection

futo maki rolls
salmon + avocado 16.
spicy tuna 16.
salmon tempura + wasabi bonito furikake 18.
akami + shiso (tuna + shiso) 16.
kani (spicy crab + avocado) 16.
negi hamachi (yellowtail + scallions) 18.
oshinko maki (pickled daikon) 14.

ask about our fish of the day MP.

freshly grated wasabi root from japan 7.

hot

crispy kurobuta pork belly 26.
watermelon agridulce, pickled watermelon rind, scallions

wagyu short ribs 36.
morgan ranch ancho chile-shoyu braised wagyu short ribs, parsnip-pear puree, yuzu-shoyu caramelized brussels sprouts, vanilla pickled fennel

grilled miso bass 42.
wild chilean sea bass, miso, bok choy, pickled ginger (gf)

miso molé gyoza 16. (cooking time +/- 20 mins)
kurobuta pork belly, cabbage, carrots, kiko's mole negro + miso, pickled onions

creamy yuba pappardelle 26.
hodo's farm (CA) organic soy milk tofu skin sheets, roasted kabocha squash, oyster mushrooms, miso-butter cream, chives, shaved parmesan (gf)

roasted japanese mushrooms 15.
bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

nasu dengaku 14.
organic grilled japanese eggplant, miso, goma seeds (gf)

grilled

wagyu beef ishiyaki
premium beef to cook at your table on a 500 degree hot stone. smoked shoyu, sesame miso sauce, jacobsen salt
miyazaki A5 (japan) 54. / morgan ranch (nebraska) 29.
experience a tasting of both wagyu types 42.

tsukune 16.
japanese style organic chicken meat balls, grilled over bincho "japanese charcoal" + ginger tare

colorado lamb chops 48.
charred cabbage, onions, miso-yuzu yogurt, red kosho anticucho sauce (gf)

tako plate 26.
grilled octopus, fingerling potatoes, gochujang aioli, extra virgin olive oil, onion escabeche (gf)

smoked pork ribs 17. portion / 46. full rack
sweet chile glaze, ginger cabbage slaw, parsley peanut mojo sauce

grilled avocado 9. half / 16. two halves
holy guacamole! tamari, lemon, sea salt, wasabi (gf)

fried

korean spicy fried chicken
18. thighs / 22. breast / 20. mix of both
mary's organic chicken, gochujang macha sauce, pickles & pickled red onions, micro cilantro (gf)

brussels sprouts 16. / 13. vegetarian
crispy pork belly, jalapeños, parmesan, candied pecans (gf)

kabocha croquettes 12.
kabocha squash, potato, shiso, cabbage slaw, curry sea salt

tempura cauliflower 14.
miso chile sesame sauce, pine nuts, furikake

crispy spicy tuna or crab 19.
crispy sushi rice cakes, avocado, jalapeño, unagi sauce

kaki fry 16.
fried oysters! spicy sesame sriracha sauce, yuzu aioli, shiso-pickled red onions, lemon, togarashi (gf)

ebi tempura 16.
shrimp tempura + aji amarillo pineapple sweet chile

sweet

hojicha pannacotta 13.
japanese roasted green tea custard, almond shortbread, black fig compote, hojicha syrup (gf)

japanese cheesecake 15.
shoyu apple terrine, miso-ume whisky caramel, ginger ice cream (gf)

miso pear tart 15.
brown butter + miso caramilzed pears, puff pastry, pastry cream, crème fraiche ice cream

sushi rice pudding cake 15.
arroz con leche, olive oil yogurt cake, cinnamon rice pudding mousse (gf)

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

chef's sake recommendations for a finishing touch

omekashi "dolled up" 19.50 glass
junmai kimoto muroka genshu. mie, -3.6. kijoshu process uses the previous year's sake in brewing for extra depth, acidity & umami. sweet & fresh.

taiheizan yuzu shu 13.25 glass
yuzu fruit liqueur. akita. made from yuzu sourced from farmer's cooperative in kochi. juicy, refreshing, beautifully aromatic.

kakurei umeshu 20.50 glass
ginjo umeshu. nigata. ginjo sake infused with regional plum, sweetened with rock sugar, delicate plum flavor.

great peaceful mountain "taiheizan" nigori 11.25 glass
honjozo. akita, +2, aroma of distinct floral notes combined with tropical fruit. rich, chewy texture, dry & light.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% service charge added to parties of 6+. parties of 12+ charged additional 5% group coordination fee.

buy the kitchen a six pack! reward their hard work! 9.

kiko rodriguez, executive chef