

izanami dinner

experience some of the best dishes of the regular menu
"whole table participation required"
4-course 65. / person

course one (choose one)

sashimi "ceviche"

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

spicy cucumber + avocado salad

serrano pepper vinaigrette, marcona almonds, togarashi (gf)

black sesame noodles

burdock root, carrots, edamame, scallions, house
made black sesame dressing

course two (choose one)

crispy spicy tuna

crispy sushi rice cakes, spicy tuna, avocado, jalapeño,
unagi sauce

brussels sprouts

crispy pork belly, jalapeños, pamesan, candied pecans
(gf) vegetarian option available...

tempura cauliflower

miso chile sesame sauce, pine nuts, furikake

course three (choose one)

grilled miso bass

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

bibimbap steak / vegetarian

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.

izanami famous smoked pork ribs

half rack of ribs, sweet chile glaze, ginger cabbage slaw,
parsley peanut mojo

last

hojicha panna cotta

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

chestnut cake

soft chestnut biscuit, blackberry geleè, chestnut mousse,
chestnut chantilly, milk chocolate tuile (gf)

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

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.

kiko rodriguez, executive chef