

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 14.

serrano pepper vinaigrette, marcona almonds,
togarashi (gf)

burrata salad 13.

roasted organic autumn vegetables, toasted pistachio +
shiso pesto, black garlic reduction, micro greens (gf)

apple kimchi salad 14.

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

kimpira gobo 9.

burdock root, carrots, sesame soy dressing

crispy spicy tuna 18.

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

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)

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, freshly
grated wasabi root from japan

hamachi 22.

sake 18.

madai 24.

kanpachi 24.

akami 24.

chutoro 32.

hotate 28.

assorted 39.

nigiri

hamachi 11.

sake 10.

chutoro 22.

kanpachi 12.

ebi 9.

tamago 9.

akami 12.

unagi 12.

hotate 22.

madai 12.

wagyu short rib 14.

avocado 8.

temaki hand rolls MP.

two handrolls, freshly grated wasabi root from japan,
smoked shoyu. please ask your server for today's selection

nori maki rolls

salmon + avocado 14.

tekka maki (tuna + shiso) 16.

kampyou (sweet gourd + wasabi) 12.

ume + shiso + shrimp 14.

kappa maki (cucumber roll) 10.

kani avocado (snow crab + avocado) 14.

negi hamachi (yellow tail + scallions) 16.

hot

crispy kurobuta pork belly 26.

watermelon agridulce, pickled watermelon rind, scallions

grilled miso bass 34.

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

house-made skillet gyoza 12. (cooking time +/- 20 mins)

mary's organic chicken, shiso, scallions, garlic, wakame +
dipping sauce

wagyu short ribs 36.

beck and bulow ancho chile-shoyu braised wagyu short
ribs, parsnip-pear puree, yuzu-shoyu caramelized brussels
sprouts, vanilla pickled fennel

seasonal itame 13.

japanese style seasonal vegetables stir fry, garlic, shoyu,
ginger, sesame (gf)

roasted japanese mushrooms 14.

bean sprouts, tamari, butter, yuzu, shoyu-pickled garlic (gf)

nasu dengaku 13.

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, jacobson salt miyazaki A5 (japan) 52. morgan ranch (nebraska) 28. experience a tasting of both wagyu types 39.

kushiyaki platter 26.

japanese style organic chicken "meat balls" with romero farm's RAW organic red chile egg yolk for dipping, bacon mochi, zucchini wrapped mozzarella with shiso pesto, all grilled over bincho (japanese charcoal)

tako plate 22.

grilled octopus, fingerling potatoes, gochujang aioli, evoo, onion escabeche

smoked pork ribs 16. portion / 44. full rack

sweet chile glaze, ginger cabbage slaw, parsley peanut mojo sauce

grilled avocado 10. half / 19. two halves

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

A5 wagyu ny strip loin 69.

12 oz beck & bulow wagyu steak, sansho pepper, smoked potato puree, vegetable itame, miso demi sauce (gf)

fried

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

kaki fry 16.

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

tempura cauliflower 14.

miso chile sesame sauce, pine nuts, furikake

renkon hasami age 18.

lotus root, chicken, garlic shoyu chili sauce (gf)

roasted beet & shiso croquettes 12.

house made curry aioli

brussels sprouts 14. / 11. vegetarian

crispy pork belly, jalapeños, parmesan, candied pecans (gf)

ebi tempura 16.

shrimp tempura + aji amarillo pineapple sweet chile

sweet

hojicha panna cotta 13.

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

yuzu ricotta cheesecake 15.

almond crust, strawberry-yuzu compote, berry paper (gf)

autumn pear tart 14.

miso caramel caramelized pears, pastry cream, butter milk ice cream (gf)

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

chef's recommendations: for a finishing touch

kakurei ume shu 15. glass

junmai ginjo. niigata, made by soaking local plums in real sake for 3 months, tart not cloyingly sweet. great on ice!

JOTO yuzu 13. glass

junmai. shimane. yuzu = lemon, with a tart sweetness. "adult lemonade" with lower alcohol. great on the rocks!

tsuru-ume "ichigo" 16. glass

junmai. wakayama. ume-shu base with macerated local strawberries. juicy but tangy, not overly sweet.

tsuru-ume "orange" 16. glass

junmai. wakayama. ume-shu base fortified with fresh natsu mikan, amanatsu + lemon for zesty, lightly bitter fruit sake.

great peaceful mountain "taiheizan" nigori 10. glass

honjozo. akita, +2, aroma of distinct floral notes combined with tropical fruit. rich, chewy texture, dry & light.

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