

izanami lunch

restaurant week menu...three-courses 36./ person
february 17 through february 28, 2025 "whole table
participation required"

course one (choose one)

very green salad
living butter lettuce, daikon radish, fried shallots,
crispy jamon serrano, creamy shiso ranch dressing
(gf)

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

brussels sprouts
crispy pork belly, jalapeños, parmesan,
candied pecans (gf) **or vegetarian**

roasted beet & shiso croquettes
house made curry aioli

course two (choose one)

bento box
tori no karaage or tofu age
choose your protein: fried chicken or fried tofu.
sides: spicy avocado & cucumber salad, seasonal
itame stir fry veggies + sesame noodles.

tekka-don
rice bowl topped with sliced raw tuna sashimi, shiso,
nori, scallions, umami sauce

chicken mabo tofu or vegetarian
mary's organic minced chicken, fermented bean chile paste,
ginger, garlic, sesame chile, sansho pepper, and scallions,
served with rice, vegetarian (sub eggplant & mushrooms)

nami burger
morgan ranch (nebraska) 6 oz. wagyu beef, asadero
cheese, caramelized onions. shichimi fries, house made
buns.
(gf buns available)

last (choose one)

yuzu mousse-icle (gf)

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

kiko rodriguez, executive chef

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living butter lettuce, daikon radish, fried shallots, crispy
jamon serrano, creamy shiso ranch dressing (gf)

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

brussels sprouts
crispy pork belly, jalapeños, parmesan,
candied pecans (gf) **or vegetarian**

roasted beet & shiso croquettes
house made curry aioli

course two (choose one)

bento box
tori no karaage or tofu age
choose your protein: fried chicken or fried tofu. sides: spicy
avocado & cucumber salad, seasonal itame stir fry
veggies + sesame noodles.

tekka-don
rice bowl topped with sliced raw tuna sashimi, shiso, nori,
scallions, umami sauce

chicken mabo tofu or vegetarian
mary's organic minced chicken, fermented bean chile
paste, ginger, garlic, sesame chile, sansho pepper, and
scallions, served with rice, vegetarian (sub eggplant &
mushrooms)

nami burger
morgan ranch (nebraska) 6 oz. wagyu beef, asadero
cheese, caramelized onions. shichimi fries, house made
buns.
(gf buns available)

last (choose one)

yuzu mousse-icle (gf)

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

kiko Rodriguez, executive chef