

izanami lunch

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

chirashizushi 28.

rice bowl topped with a daily selection of raw fish, cucumbers, wakame, fresh grated wasabi root (gf without furikake)

spicy cucumber + avocado salad 14.

serrano pepper vinaigrette, marcona almonds, togarashi (gf)

very green salad 13.

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

watermelon feta salad 13.

local organic heirloom tomatoes, olive oil, shiso, tucumcari feta cheese, kalamata crumbs (gf)

ahi tuna tostada 16.

nori sesame crusted ahi tuna, miso mole aioli, avocado, onion-cabbage escabeche, house made black sesame corn tostada

izzy bambanji salad 18. / 12. vegetarian

mary's organic chicken breast, cucumber, daikon, carrot, arugula, avocado, sesame dressing, ramen noodles

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)

hot

bento box

steak 36. / tori no karaage 29. / tofu age (veg) 22.

choose your protein: marinated angus rib eye steak (prepared medium), fried chicken or fried tofu. sides: spicy avocado & cucumber salad, shoyu garlic broccolini + sesame noodles.

bibimbap steak 29. / vegetarian 19.

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.

kurobuta pork belly tacos 16. three / 20. four

shoyu braised pork belly, asian-style slaw, avocado aioli, spicy sriracha sesame sauce, corn tortilla (gf)

miso molé gyoza 14. (cooking time +/- 20 mins)

kurobuta pork belly, cabbage, carrots, kiko's mole negro + miso, pickled onions (inspired by houston's shun restaurant!)

roasted shishito peppers 9.

locally grown organic shishito, garlic, yuzu, shoyu, sea salt (gf)

roasted japanese mushrooms 14.

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

nasu dengaku 13.

organic grilled japanese eggplant, miso, sesame seeds (gf)

buy the kitchen a six pack! reward their hard work! 6.

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.

pichi pichi tori 24.

grilled small hen, dried mexican chile rub, shisho chimichurri, red kosho-yuzu anticucho sauce (gf)

nami burger 18.

morgan ranch (nebraska) 6 oz. wagyu beef, asadero cheese, caramelized onions. shichimi fries, house made buns. (gf buns available) + beeler's bacon 4. + avocado 4.

esquites 12.

mexican grilled sweet corn with a japanese touch: yuzu mayo, shichimi togarashi, cotija cheese (gf)

smoked pork ribs 16. portion / 44. full rack

sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

grilled avocado 10. half / 19. two halves

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

fried

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

ika age 16.

fried calamari, ao nori aioli, lemon

tofu age 12.

fried tofu w/ ponzu dipping sauce, daikon oroshi

renkon hasami age 18.

deep fried lotus root "sandwich" filled with chicken, garlic shoyu chili sauce (gf)

sweet corn kakiage 12.

corn "fritter", fresh wasabi, house made smoked soy sauce (gf)

summertime zucchini age 11.

locally grown, organic panko crusted zucchini, yuzu aioli

shichimi fries 8.

russet potatoes, shichimi togarashi (7-spice mix) yuzu aioli (gf)

sweet

the yuzu 17.

citrus compote, shiso granita, yuzu essence (gf)

matcha cube cake 15.

white chocolate mousse, matcha crème, cherry sauce, black sesame "kit kat" ice cream

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

kiko rodriguez, executive chef

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 or more.