

# izanami prix-fixe

three-course menu with a choice of a soft drink, zero-proof cocktail, or japanese selection of tea  
"whole table participation required"

49. / person

## course one (choose one)

### very green salad

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

### burrata salad

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

### hamachi jalapeño sashimi

yellow tail, peppers + onions, yuzu-shoyu, micro cilantro

## 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.

### bibimbap steak or 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.

### 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