

# 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. kampa!!

## cold

spicy cucumber + avocado salad 14.  
serrano pepper vinaigrette, marcona almonds,  
togarashi (gf)

wasabi caesar 14.  
baby romaine lettuce, parmigiano reggiano, spanish  
anchovies, fresh wasabi creamy dressing, house-made  
furikake crumbs (vegetarian without anchovies)

apple kimchi salad 14.  
house made apple kimchi (v), crème fraiche, local organic  
arugula, candied pecans, crispy jamon serrano (gf)

izanami fresh tofu 14.  
house-made organic tofu: soy milk from hodo farms (CA),  
grated fresh ginger, scallions, smoked shoyu (gf w/out soy)

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.  | akami 24.    |
| sake 18.     | chutoro 32.  |
| madai 24.    | hotate 28.   |
| kanpachi 24. | assorted 39. |

## nigiri

|              |                     |
|--------------|---------------------|
| hamachi 11.  | akami 12.           |
| sake 10.     | unagi 12.           |
| chutoro 22.  | hotate 22.          |
| kanpachi 12. | madai 12.           |
| ebi 9.       | wagyu short rib 14. |
| tamago 9.    | avocado 8.          |

## temaki hand rolls MP.

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

## futo maki rolls

salmon + avocado 14.  
spicy tuna 16.  
asparagus tempura 12.  
ume + shiso + shrimp 14.  
shrimp tempura + spicy crab + avocado 16.  
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 hatcho miso-shoyu braised wagyu short  
ribs, smoked cauliflower puree, charred broccolini, shiso  
chimichurri (gf)

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)

### lamb chop chop 52.

sansho pepper-crusting grassfed colorado lamb chops, sweet pea + sansho shiso croquettes, yuzu basil aioli, pickled fennel

## fried

### kimchi karaage 14. thighs / 18. breast / 16. mix of both.

kimchi marinated fried chicken, kimchi yogurt, pickled onions, cilantro (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 w/out soy)

### sweet pea + shiso croquettes 12.

yuzu-basil aioli

### jamon serrano wrapped asparagus 14.

rice flour crust, yuzu aioli (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)

### passionfruit cake 14.

almond and coconut streusel, coconut mousse, passion fruit cream, yellow chocolate mirror glaze (gf)

### strawberries & cream 14.

viennese biscuit, strawberry and shiso jellified, yuzu-white milk mousse, strawberry sorbet (gf)

### matcha tiramisu 14.

green tea soaked sponge cake, matcha mascarpone cream, green tea dust (gf)

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

## chef's recommendations: for a finishing touch

### oze no yukidoke "ozé x rosé" 19. glass

junmai daiginjo. gunma. juicy but dry, crisp & a little tart, sweet with a slight bitter finish like a fine spanish sherry enjoyed on the costa brava. red yeast creates the pink! lower in alcohol, super easy to drink!

### taiheizan yuzu shu 12. glass

yuzu fruit liqueur. akita. made from yuzu sourced from farmer's cooperative in kochi. juicy, refreshing, beautifully aromatic.

### 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

honjzo. 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.

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+. parties of 12+ charged additional 5% group coordination fee.

kiko rodriguez, executive chef