

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)

wasabi caesar 14.

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

watermelon feta salad 14.

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

burrata 14.

umeboshi pickled organic stone fruit "freshies farm", shiso
granita, organic arugula, black garlic molasses (gf)

ahi tuna tacos 18.

spicy sesame sriracha, avocado, daikon, wonton shell

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 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

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 agri dulce, 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

yuba "pappardelle" 24.

delicate yuba (organic soy milk skin) sauteed with heirloom
tomato garlic-shiso sauce, charred organic oysters
mushrooms, parmigiano reggiano, evoo (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)

roasted shishito peppers 9.

locally grown organic shishito peppers, garlic, yuzu, shoyu,
sea salt (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.

A5 wagyu steak 59.

8 oz wagyu strip loin, kagoshima (japan), wasabi-soy salt, romero farm's miso roasted sweet onions, arugula coulis, yuzu kosho jus

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)

esquites 12.

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

fried

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

vegan kimchi marinated fried chicken, kimchi yogurt, pickled onions, cilantro (gf)

miso lobster croquettes 22.

piquillo pepper puree, shiso, yuzu kosho aioli, nori gomasio

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 corn kakiage 12.

fried corn, wasabi salt, smoked soy sauce (gf w/out soy)

summertime zucchini age 11.

locally grown, organic panko crusted zucchini, yuzu aioli

ebi tempura 16.

shrimp tempura + aji amarillo pineapple sweet chile

sweet

lemon grass panna cotta 12.

mango compote, ginger cookie crumbs, yuzu basil syrup (gf)

pavlova 14.

french meringue, almond cake, sudachi-coconut panna cotta, vanilla mousse, white chocolate mirror glaze, pineapple coulis (gf)

the tropicana 13.

soft lime and almond biscuit, yuzu caramel, tropical mousse, green chocolate mirror gf)

japanese sushi rice pudding 13.

arroz con leche, olive oil yogurt cake, cinnamon rice pudding mousse (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

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.

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