



## take out menu

**izanami banbanji salad 16.** • vegetarian **12.**  
mary's organic chicken breast, cucumbers, daikon,  
carrots, greens, sesame dressing, noodles

**sesame soba noodles 9.**  
noodles, carrots, burdock root, edamame, scallions,  
radish, sesame seeds, sesame—shoyu dressing

**spicy cucumber & avocado salad 12.**  
serrano pepper-scallion vinaigrette, marcona  
almonds, togarashi

**sashimi of the week MP.**

**sake braised japanese mushrooms 9.**  
tamari butter sauce, togarashi, bean sprouts

**izanami trio 16.**  
edamame hummus, white bean/artichoke dip,  
almond & red pepper romesco sauce. served with  
fresh veggies for dipping.

**spring time miso tonkotsu ramen**  
house-made 24-hour miso tonkotsu bone broth  
**toppings**—chashu pork, spinach, pickled garlic,  
zucchini, edamame, corn, noodles, bean sprouts.  
**assemble at home 14. / ready to eat 16.**

**chahan: chorizo and kale fried rice 12.**  
spanish chorizo, garlic, local organic kale

**smoked pork ribs 15.** • full rack **36.**  
sweet chile glaze, ginger pineapple red  
cabbage slaw, parsley peanut sauce

**nami burger 16.**  
6 oz. wagyu beef, house-made yakitori sauce,  
caramelized onions, asadero cheese, house made  
vegetable chips.... add beeler's bacon **2.**

**tori no karaage (aka fried chicken) 14.**  
mary's organic fried chicken, spicy mayo, lemon

**pichi pichi tori one bird 15. / two birds 26.**  
grilled small hen, shichimi togarashi rub, shiso  
chimichurri, red kosho-yuzu anticucho sauce

**yasai itame / veggie stir fry 9.**  
zucchini, cabbage, kale, bean sprouts stir  
fried in a light soy/garlic sauce

**soup of the week 14.** one to-go quart

**chirashizushi 21.**  
japanese rice bowl with selection of raw fish of the  
week, wakame, pickle ginger, wasabi

**new! bento box dinner**  
carnivore **26.** / vegetarian **19.**  
inspired by the classic bento boxes of japan, each  
box contains all you need for one completely  
delicious dinner! miso-marinated wagyu flank steak  
(prepared medium) with a den miso dipping sauce,  
a spicy avocado & cucumber salad, a vegetable stir  
fry and our sesame soba noodles. steak is cooked  
to medium. vegetarian subs agedofu fried tofu for  
the steak.

**32 oz wagyu tomahawk steak 99.**  
one giant piece of wagyu from morgan ranch. sides:  
chahan fried rice, grilled vegetables, kiko's yuzu  
anticucho & chimichurri sauce, fresh house- made  
wasabi butter. we can also grill it for you! add  
additional **10.** dollars to support our izanami family.

**house made sides**  
furikake-koshihikari homare rice bowl **6.**  
house made vegetables chips **5.**  
kinpira gobo **7.**  
kiko's shisho chimichurri sauce **10.** one pint  
parsley peanut mojo sauce **10.** one pint  
house made yuzu ponzu **10.** one pint  
izanami's sesame dressing **10.** one pint  
spicy yuzu anticucho sauce **10.** one pint  
mary's granola. **14.** 1 lb bag

**mary's dessert of the week 9.**  
**sorbet of the week 9.** one pint