

izanami 波

valentine's menu 2025

seven-course prix fixe menu 119. / per person

“whole table participation required”

a la carte pricing listed for those wanting to choose

roasted beet-coconut-ginger bisque

shiso crème fraiche 12.

winter citrus-fennel-avocado salad

walnut butter, orange vinaigrette, feta crumbs 14.

sashimi

madai “red snapper” + kurodai “black snapper”, daikon radish, shiso, green kosho,
freshly grated real wasabi root, smoked shoyu 22.

karaage

kimchi marinated fried chicken breast, kimchi yogurt, pickled onions, cilantro 16.

barramundi

pan roasted australian bass, kale, edamame, charred tomatoes-gochujang lobster
emulsion 32.

A5 wagyu steak

ny strip loin morgan ranch “nebraska” smoked potato mousseline, shoyu cippolini
onions, rapini, kizami wasabi 39.

passion fruit tart

passion fruit curd, fresh meringue, raspberry gel 12.

kiko rodriguez, executive chef