



Izanami Restaurant

Dinner

(\$60 per person)

COURSE ONE (PICK ONE)

restaurant week sashimi - yuzu—shoyu, red onion kosho escabeche, cilantro

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

black sesame noodles - burdock root, carrots, edamame, scallions, house made black sesame dressing

Course Two (Pick One)

Tsukune - japanese style organic chicken meat balls, grilled over bincho "japanese charcoal" with romero farm's RAW organic "red chile" egg for dipping

Shoyu Broccolini - organic broccolini, garlic, shoyu, butter: simple goodness (gf)

Kaki Fry - fried oysters! spicy sesame sriracha sauce, yuzu aioli, shisho-pickled red onions, lemon, togarashi (gf)

Course Three (Pick One)

Grilled Miso Bass - wild chilean sea bass, miso, bok choy, pickled ginger (gf)

Kabocha Paradelle - house made paradelle pasta, japanese squash, chantarelle mushrooms, misobutter cream, shaved parmesan

Izanami Famous Smoked Pork Ribs - half rack of ribs, sweet chile glaze, ginger cabbage slaw, parsley peanut mojo

Last Course (Pick One)

Hojicha Panna Cotta - japanese roasted green tea custard, vanilla shortbread, hojicha syrup (gf)

Yuzu Cheesecake - strawberry sake sorbet, passion fruit meringue, pink peppercorn sauce (gf)

Izanami Restaurant

21 Ten Thousand Waves Way
(505) 428-6406
<https://tenthousandwaves.com/>



Izanami Restaurant

Lunch

(\$30.00 per person)

COURSE ONE (PICK ONE)

tonjiru - mountain-style pork, vegetables, burdock root in miso broth

butter lettuce salad - daikon radish, fried shallots, crispy jamon serrano, creamy shiso ranch

restaurant week sashimi - yuzu—shoyu, red onion kosho escabeche, cilantro

LAST (PICK ONE)

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

Course Two (Pick One)

Kurobuta Pork Belly Tacos - shoyu braised pork belly, asian-style slaw, avocado aioli, spicy sriracha sesame sauce, corn tortilla (gf)

Nami Burger - snake river farms 6 oz. wagyu beef, special sauce, asadero cheese, caramelized onions, shichimi fries, house made buns

Vegetarian Bibimbap - 500 degree stone bowl with vegetables, romero farm's RAW organic "red chile" egg, fried tofu over rice. mix it all up to cook the egg, then add house chile + miso pastes to taste.

Last Course

Daily Ice Cream and Sorbet - ask about house made ice cream + sorbet of the day (gf)

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