



## Izanami

### Dinner

(\$35 per person)

#### First Course (choice of)

beet salad - roasted beet + goat cheese tempura + walnut crumbs + pomegranate vinaigrette + pickled fennel + water cress + frisee

grilled avocado - tamari + lemon + nori sea salt + fresh wasabi

mixed vegetable tempura - lotus + shiitake + red bell pepper + onion + yuzu ponzu + daikon oroshi

brussels sprouts - crispy brussels sprouts + crispy pork belly + yuzu juice, parmesan cheese + candied pecans

sashimi of the night - fish + yuzu ponzu + sweet soy + fresh wasabi + pickled ginger

#### Second Choice of

wagyu steak - bavette steak + sake braised kale & shimeji mushrooms + satsuma imo chips + fresh wasabi butter

vegetarian doria - Japanese style creamy rice + winter vegetables + garlic bread crumbs

fish of the day - ask your server about fish of the day

smoked pork ribs - sweet chile glaze + ginger pineapple red cabbage slaw + parsley peanut sauce

kushiyaki - meat and vegetables on skewers grilled over mesquite / japanese bincho charcoal flame

#### Third Choice Of

coconut panna cotta - mango & pineapple coulis + toasted coconut + berries

sorbet sampler - tasting of three flavors

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