



ANCIENT CITY APPETITE

BY JOSHUA BAER

IZANAMI

Izanami (at Ten Thousand Waves) 3451 Hyde Park Road, Santa Fe, NM 87501.

11 a.m. to 10 p.m., seven days, all year.

Izanami is a fifteen-minute drive from downtown Santa Fe, and a five-minute walk from Ten Thousand Waves' parking lot on Hyde Park Road.

Izanami accepts credit cards.

Reservations (highly recommended): 505 428-6390.

Every dish on Izanami's menu is delicious, but it would be a shame to miss these:

Nasu dengaku (eggplant with miso sauce) \$5. Very special.

Gyoza (seared dumplings with pork, cabbage, scallions, and ginger) \$6.

Sake-braised *shimeji* mushrooms (sake, soy, butter, lemon, chile, and spinach) \$6.

Lone Mountain Ranch *wagyu* tri-tip steak (fresh wasabi, Himalayan pink salt) \$22.

Butakushi (Heritage pork belly, with ginger barbecue glaze) \$9.

Nami burger (Lone Mountain *wagyu* beef with caramelized onion and a miso glaze) \$14. One of the best burgers in Santa Fe, and the ideal vehicle for Izanami's *aioli*.

The bottom line: If you want to taste all of the above, and explore Izanami's superb sakes, desserts, coffees, and teas, figure forty dollars per person, plus a tip. You can eat there for less, but why cheat yourself? The staff is friendly, service is impeccable, and the food is out of this world. Less may be more, but more is better.

Outside the entrance to Izanami, you walk by a waterfall. In the winter, part of the waterfall is frozen. The ice melts into a pond lined with smooth black stones. The waterfall, pond, and stones send a message: This is a place of authenticity. The food you

are about to eat did not happen by accident. Attention, skill, and tradition were involved.

Inside, the promise made by the waterfall is kept. With its high ceilings, hand-hewn beams, calligraphic lanterns, and distant, mysterious views, Izanami's dining room is a place where celebration and contemplation intersect. None of this would matter if the cooking was anything less than authentic. Fortunately, chef Kim Müller—formerly of the Galisteo Inn, the Compound, and Real Food Nation—understands that a memorable meal does not happen by accident. It happens when you buy the best ingredients, stand back, and let their flavors speak. With Kim Müller in charge of the kitchen, and the delightful Noreen O'Brien—formerly of Pasqual's—in charge of the dining room, Izanami is an answered prayer.

Call them. Make a reservation. Bring an appetite. Expect to be impressed.

Ancient City Appetite recommends good places to eat, in and out of Santa Fe. Contents and photograph are ©2014 by ancientcityappetite.com. Send the name of your favorite place to eat to us here: jb@onebottle.com.