

STARTERS

EDAMAME SOY BEANS (complementary)

Boiled edamame soy beans sprinkled with kosher salt

SHRIMP & VEGETABLE TEMPURA

An assortment of shrimp and fresh vegetable tempura served with tentsuyu bonito stock 9

CHICKEN KARA-AGE

Crispy chicken thigh meat, marinated in soy ginger marin, served in Thai sweet chili sauce 7

PORK GYOZA DUMPLING

Pan fried pork wontons served with gyoza sauce 7

SALAD

SEAWEED WAKAME SALAD*

with sesame oil and white sesame seeds 6

DELUXE SEAFOOD CITRUS SALAD*

Blanched lobster tail, octopus, and shrimp Ebi with pickled sweet cucumber and kaiso seaweed, daiko sprouts and roasted sesame seeds 8

❖ AHI AND ALBACORE TATAKI SALAD*

Chunked tuna and seared albacore, smelt egg, daikon sprout, cucumber, and spring mix, tossed in ponzu, sesame and chili oil 8

TOFU SESAME SALAD

Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus and cherry tomato served with creamy sesame dressing on the side 7

CARPACCIO* (5 pieces)

❖ TUNA WASABI

Tuna sashimi, house ponzu olive oil, wasabi aioli and topped with masago smelt egg, garlic chips and jalapeño pepper 7

❖ ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS

Seared Albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks with daikon radish and black sesame seeds 7

❖ OCTOPUS WITH YUZU CITRUS CHIMICHURRI AND MASAGO SMILT EGG

Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri and masago smelt egg 8

HAMACHI PONZU TRUFFLE

Yellowtail sashimi, truffle oil, jalapeño, ponzu sauce 8

SOUPS & NOODLES

MISO SOUP (complementary)

Traditional Japanese miso and dashi broth served with diced tofu, wakame and scallions

SHRIMP AND PORK WONTON SOUP

Clear chicken soup with shitake mushrooms, scallions shrimp and pork wonton 6

NABEYAKI UDON

Shirataki tempura, chicken, udon noodle, shitake and enoki mushroom and assorted Asian vegetables cooked in dashi stock 11

TONKOTSU RAMEN

Egg Ramen noodles cooked in Tonkotsu port broth topped with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions, boiled egg and seaweed nori 8

SPICY MISO RAMEN

Egg Ramen noodles cooked in spicy pork minced miso broth with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions, boiled egg and seaweed nori 9

NIIGIRI/SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro 4/9

AMBERJACK Koiso Kanpachi 4/9

BONITO Garlic Katsuo 4/9

EGG Tamago Yaki 3

FRESHWATER EEL Unagi 4/9

INARI AGE TOFU Seasoned Tofu 3

OCTOPUS Tako 4/9

SALMON Sake 4/9

SALMON ROE Ikura 4/9

SHRIMP Ebi 4/9

HALIBUT Maguro 4/9

SQUID Ika 4/9

TUNA Maguro 4/9

YELLOWTAIL Hamachi 4/9

*Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

❖ Chef's Recommendations

SIGNATURE ROLLS (3 to 8 pieces)

❖ CHAMPAGNE LOBSTER IN YUZU WRAP

Blanched lobster roll, avocado, daikon sprouts in yuzu fruit wrap served with champagne sauce 12

SNOW CRAB CALIFORNIA

Snow crab, avocado and cucumber wrapped in soy paper 10

BOX YELLOWTAIL IN GARLIC PONZU*

Spicy tuna topped with yellowtail served with garlic ponzu and scallion 8

BOX SALMON AND CRAB*

Crab topped with salmon served with wasabi aioli and black sesame 8

RAINBOW*

Assorted sashimi on top of California roll 11

SALMON LOVERS ROLL*

Salmon sashimi and avocado on top of crab asparagus roll 10

❖ TUNA SEARED TATAKI*

Shrimp tempura roll topped with seared tuna, served with garlic ponzu sauce 10

SPICY CRISPY SHRIMP

Shrimp tempura roll topped with crispy batter bits and served with unagi sushi sauce 10

DRAGON EEL

Shrimp tempura roll topped with freshwater eel, served with unagi sushi sauce 11

CRISPY SPICY TUNA*

Spicy tuna and asparagus flash fried in panko bread. Served with unagi eel sauce and roasted sesame seed 10

CRISPY PHILLY*

Salmon, avocado and cream cheese flash fried in panko bread; served with champagne sauce and spicy aioli 10

IZUMI SPIDER ROLL

Tempura soft-shell crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 9

SURF AND TURF*

Steak, tatakai, on shrimp tempura roll with yuzu kosho chimichurri 10

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S SIGNATURE ROLLS (3 pieces)

BAKED SNOW CRAB AND EEL DYNAMITE

Snow crab, freshwater eel, cream cheese, cucumber and avocado baked with spicy mayo, garnished with garlic chili oil, lemon slice and champagne sauce 13

❖ TRUFFLE CREAMY LOBSTER TEMPURA ROLL

Kanpachi, salmon, asparagus topped with lobster tempura chunk tossed in house ponzu, and spicy mayo with scallion and truffle oil 13

IZUMI RYU FUTOMAKI*

Assorted Sashimi chopped with scallion and spicy aioli with cream cheese and wakame salad, tempura fried and topped with house ginger dressing 15

COMBINATION*

SUSHI COMBO

Tuna, salmon, yellowtail, eel, halibut, and shrimp with cucumber kappa roll 11

DX SUSHI COMBO

Tuna, salmon, yellowtail, halibut, eel, shrimp, octopus, and albacore sushi with spicy tuna 13

SUSHI NIIGIRI COMBO

Tuna, albacore, salmon, yellowtail, kanpachi, halibut, shrimp, octopus, bonito, salmon roe 16

ASSORTED SASHIMI COMBO

3 tuna, 3 yellowtail, 3 salmon, 3 halibut and 3 amberjack 18

IZUMI CHIRASHI SUSHI

Assorted 10 pc. nigiri, yuzi, tobiko over sushi rice 13

DESSERT

CRISPY SESAME BALLS 4

Red bean and 2.5m sauce

MACHA TEA ICE CREAM 4

Red bean sauce

ASSORTED MOCHI ICE CREAM 5

IZUMI SAMPLER 5

IZUMI