

COCKTAILS \$12

SARU MO XI KARA OCHIBU

Suzu awamori in the荔枝 blends beautifully with the citrus heat in the habanero to create a refreshingly spicy cocktail

YUZU MARTINI

The moonish after taste found in Yuzu delivers a bit smacking tangy martini

KANPAI

Sticky sweetness of the pomelo/grapefruit is tempered by the botanicals in the Sake for this sophisticated Asian cocktail

COCONUT COLLINS

The fragrant coconut is complemented with fruity Sake and lengthened with ginger soda

CHŪJINUOCHI COCKTAIL

A crisp tangy citrus fresh in the crescendo of this modern take on a classic cocktail

SORATINI

A stunning blend of Citrus ultra-premium vodka and floral notes accented with decadent French Sake (espumante)

HIBISCUS NOJITO

An Oriental twist to this popular mocktail

NAI

Herbaceous, tart, sweet and spicy this alcohol-free cocktail has it all

KEIRYŪ

A荔枝 laden libation lengthened with herb soda

SAKE

Gekkeikan, Sparkling, "Zipang," Japan, 250ml, 17

TY KU, Junmai Ginyo, "Black", 35

Kanbara, Junmai Ginyo, "Bride of the Fox," Japan, 720ml, 49

Shimizu-No-Mai, Junmai Ginyo, "Pure Dawn," Akita, Japan, 20

Shimizu-No-Mai, Junmai, Nigori, "Pure Snow," Akita, Japan, 500ml, 27

Sho Chiku Bai, Junmai, Ginyo, Japan Asahi, "Brewmaster's Select," Japan, 19

BEERS \$6

Kirin, "Ichiban," Japan Sapporo, "Premium," Japan Tsingtao, China

Kingfisher, Lager, India Singha, Lager, Thailand Tiger, Lager, Singapore

IZUMI TEPPANYAKI

COMPLIMENTARY

EDAMAME SOY BEANS

MISO SOUP - OR GREEN MIX WITH GINGER DRESSING

VEG FRIED RICE OR BROWN RICE

TEPPAN CLASSICS \$25

YAKI UDON (CHICKEN, BEEF OR TOFU)

TORI - CHICKEN BREAST

GYU - BEEF TENDERLOIN

EBI - TIGER SHRIMP

TEPPAN PREMIER COMBO \$30

SAMURAI

Tenderloin Beef and Tiger Shrimp

ORIGAMI

Chicken Breast and Tiger Shrimp

GEISHA

NY Steak and Chicken Breast

IZUMI

Sea Scallops and Lobster

Dipping Sauces - Sweet Chili, Teriyaki, Ginger Onions

DESSERTS

ASSORTED MOCHI ICE CREAM

IZUMI DESSERT SAMPLE

MATCHA GREEN TEA & RED BEAN CAKE

CRISPY SESAME BALLS WITH RED BEAN AND PLUM SAUCE

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

*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.

IZUMI SUSHI - APPETIZERS

STARTERS

SHRIMP & VEG TEMPURA 9

SHRIMP FIRECRACKER SPRING ROLL 7

PORK GYOZA DUMPLING 7

CARPACCIO

TUNA WASABI 7.50

OCTOPUS YUZI CHIMICHRUBI 8

HAMACHI PONZU TRUFFLE 8

SIGNATURE & TRADITIONAL ROLLS

SNOW CRAB CALIFORNIA 10

CHAMPAGNE YUZU LOBSTER 12

RAINBOW II

SALMON LOVERS 10

TUNA SEARED TATAKI 10

DRAGON EEL II

CRISPY PHILLY 10

IZUMI SPIDER ROLL 9

SPICY TUNA ROLL 7

SPICY CRISP SHRIMP 10

VEGETABLE ROLL 7

CHEF'S SIGNATURE ROLLS

IZUMI RYU "THE WOW FUJOMAO" 17

"BLINK" - SHOW CRAB DYNAMITE 13

TRUFFLE CREAMY LOBSTER TEMPURA ROLL 13

SUSHI NIGIRI \$4 / SASHIMI \$9

ALBACORE

"SHRIMP

"FRESHWATER EEL

"HALIBUT

"OCTOPUS

"SALMON

"SHRIMP

"TUNA

"YELLOWTAIL

SPARKLING WINES & CHAMPAGNE

	GLASS	BOTTLES
530 Chandon, Rose, CA, NV	10	46
535 Chandon, Brut, "Etoile," NorthCoast, CA, NV		50
509 Moët & Chandon, "Ice Imperial," Champagne, France, NV	16	78

WHITE / ROSÉ WINES

	GLASS	BOTTLES
295 Beringer, White Zinfandel, CA, 2011	8	30
296 Conundrum, California, 2012	11	43
119 Francis Ford Coppola, Riesling, "Su Yuen," Monterey County, CA, 2009		30
120 Charles Smith Wines, Riesling, "Yung Fu Girl, Evergreen Vineyard," Columbia Valley, Washington, 2012		35
858 Pacific Rim, Gewürztraminer, Columbia Valley, Washington, 2012		30
796 Honig, Sauvignon Blanc, Napa, CA, 2011	11	42
713 S.A. Prom, Riesling, Kabinett, "Prom Blue," Mosel, Germany, 2009		41
543 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand, 2012	11	41
502 Chateau d'Esclans, Rose, Côtes de Provence, "Whispering Angel," Provence, France, 2012		41
298 Mar Soleil, Chardonnay, "Barrel Fermented," Santa Lucia Highlands, CA, 2010		54

RED WINES

	GLASS	BOTTLES
112 Blue Fish, Red, "Sweet Red Red," Pfalz, Germany, 2009	8	30
724 Peter Lehmann, Waihi/Greyfriar, Shiraz, Australia	8	30
206 Estancia, Pinot Noir, Monterey County, CA, 2011	8	32
479 Meiomi by Belle, Pinot, Napa, Monterey-Santa Rita/Geronimo, California, CA, 2012		45
468 Francis Ford Coppola, Merlot/Syrah, "Su Yuen," CA, 2012		30
467 Rutherford Hill, Merlot, Vallejo Valley, CA, 2010		48
361 Franciscan, Pinot, Napa Valley, CA, 2010		47
141 Seghesio, Zinfandel, Sonoma County, CA, 2011		46

TEAS \$1.95

Sencha Green Tea
Germal Brown Tea