

Beers

ASIAN IMPORTS
Kirin Light

OTHER IMPORTS
Corona Extra
Heineken
Peroni
Pilsner Urquell
Stella Artois

AMERICAN PREMIUM
Miller lite



Sake Selection

Served chilled to preserve the flavors and aromas...
sake heated upon request.

GLASS

Momokawa Organic Junmai Ginjo
G Junmai Ginjo Genshu

BOTTLE

Kanbara Bride of the Fox 300 ml
Tyku Black Super Premium Junami Ginjo 330 ml
Tyku White Ultra Premium Junami Ginjo 330 ml
Zipangu Sparkling Sake 330 ml
Sayuri Pink Nigori 300 ml

Teas & Cocktails

ASSORTED TAZO TEA

PEARL SAKE MARTINI

A firm blend of dry ABSOLUT VODKA
and a flourish of Junmai Ginjo Sake;
garnished with pearl onions

SAKE COSMOPOLITAN MARTINI

G Sake shaken with cranberry juice
and garnished with a lime wedge

IZUMI SAKE BOMB

Your choice of draft beer and a shot of G Sake

Starters

EDAMAME SOY BEANS (complimentary)

Boiled edamame soy beans sprinkled
with kosher salt

MISO SOUP (complimentary)

Dashi stock with red miso, diced tofu,
wakame seaweed and scallions

CRAB CUCUMBER CITRUS SALAD

Imitation crab, cucumber and wakame
salad seasoned in sweet rice vinegar
and yuzu citrus 4.00

SEAWEED WAKAME SALAD

Seasoned wakame strips with sesame oil
and white sesame seeds 5.00

CHICKEN KARA-AGE

Crispy chicken thigh meat, marinated
in soy ginger mirin, served in Thai sweet
chili sauce 4.00

VEGETABLE TEMPURA

An assortment of fresh vegetable
tempura served with tentsyu soy stock
and grated radish 5.00

SHRIMP GYOZA DUMPLING

Crispy shrimp wontons served with ponzu
sauce 4.00

Sashimi

TUNA* 5.00 • SALMON* 4.50 • YELLOWTAIL* 5.00

Combinations*

SUSHI COMBO

Tuna, salmon, yellowtail, eel, snapper and
shrimp with cucumber Kappa roll 7.00

HAND ROLL COMBO

Spicy tuna, California and vegetable hand roll 6.50

ASSORTED SASHIMI PLATTER

3 tuna, 3 yellowtail, 3 salmon,
3 snapper, 3 octopus sashimi
served with daikon radish and
wakame salad 12.00

Izumi Rolls

Signature Rolls

SNOW CRAB CALIFORNIA

Snow crab, avocado and cucumber wrapped
in soy paper 5.50

RAINBOW*

Assorted sashimi on top of California
roll 7.00

SALMON LOVERS ROLL*

Salmon sashimi and avocado on top of crab
asparagus roll 5.50

CHAMPAGNE LOBSTER

Blanched lobster rolled in soy paper served
with Champagne sauce 8.00

TUNA SEARED TATAKI*

Shrimp tempura roll topped with seared
tuna served with garlic ponzu sauce 7.00

SPICY CRISPY SHRIMP

Shrimp tempura roll topped with crispy
batter bits served with unagi sushi
sauce 6.00

DRAGON EEL

Shrimp tempura roll topped with freshwater
eel served with unagi sushi sauce 6.00

SURF AND TURF*

steak tataki on shrimp tempura roll with
yuzu and ponzu relish 8.00

ORANGE DRAGON*

Spicy tuna asparagus in soy paper, fresh
salmon, scallions and avocado, topped with
eel sauce 8.00

Traditional Rolls Hand Rolls

(Cut 6 to 8 pieces)

CALIFORNIA ROLL/CA HAND ROLL

Imitation crab meat, avocado and
cucumber wrapped in seaweed nori 5.00

SPICY TUNA ROLL*/SPICY TUNA HAND ROLL*

Spicy tuna mix with house chili sauce,
avocado and cucumber wrapped in
seaweed nori 5.00

VEGETABLE ROLL/VEGETABLE HAND ROLL

Avocado, cucumber, asparagus, daikon
sprouts and pickled burdock wrapped in
seaweed nori 4.00

CUCUMBER KAPPA ROLL

Cucumber sprinkled with sesame seed
wrapped in seaweed nori 4.00

TUNA TEKKA ROLL*

Yellowfin tuna rolled in seaweed
nori 4.00

Available at current bar pricing. Sall Safe. Please drink responsibly. Our bar staff may request ID to verify age.
A 15% gratuity will be added to each check. Your check may reflect an additional tax for certain ports or itineraries.
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*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