

STARTERS

EDAMAME SOY BEANS (*complimentary*)

Boiled edamame soy beans sprinkled with kosher salt

SHRIMP & VEGETABLE TEMPURA

An assortment of shrimp and fresh vegetable tempura served with tentsyu bonito stock 10

SHRIMP FIRECRACKER SPRING ROLL

Deep fried shrimp spring roll stuffed with crabmeat, sambal chili and cream cheese 8

CHICKEN KARA-AGE

Crispy chicken thigh meat, marinated in soy ginger mirin, served in Thai sweet chili sauce 8

PORK GYOZA DUMPLING

Pan fried pork wontons served with gyoza sauce 8

SALADS

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 9

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 9

🍣 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 8

🍣 OCTOPUS YUZU CHIMICHURRI

Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri and masago smelt egg 9

SOUPS & NOODLES

MISO SOUP

Traditional Japanese miso and dashi broth served with diced tofu, wakame and scallions 2

SHRIMP WONTON SOUP

Clear chicken soup with shiitake mushrooms, scallions and shrimp wonton 6

NABEYAKI UDON

Shrimp tempura, chicken, udon noodle, shiitake and enoki mushroom and assorted Asian vegetables cooked in dashi stock 13

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 12

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 12

NIGIRI/SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro 5/9

AMBERJACK Kona Kanpachi 5/9

BONITO Garlic Katsuo 5/9

EGG Tamago Yaki 4

FRESHWATER EEL Unagi 5/9

INARI AGE TOFU Seasoned Tofu 4

OCTOPUS Tako 5/10

SALMON Sake 5/10

SALMON ROE Ikura 5/9

SHRIMP Ebi 5/9

HALIBUT Maguro 5/9

TUNA Maguro 5/10

YELLOWTAIL Hamachi 5/10

COMBINATION*

DX SUSHI COMBO

Tuna, salmon, yellowtail, eel, halibut, shrimp, and albacore sushi with spicy tuna 15

SUSHI NIGIRI COMBO

Tuna, albacore, salmon, yellowtail, kanpachi, halibut, shrimp, bonito, salmon roe 18

ASSORTED SASHIMI COMBO

3 tuna, 3 yellowtail, 3 salmon, 3 halibut and 3 amberjack 21

SIGNATURE ROLLS *(5 to 8 pieces)*

🍣 CHAMPAGNE LOBSTER IN YUZU WRAP

Blanched lobster roll, avocado, daikon sprouts in yuzu fruit wrap served with champagne sauce 14

SNOW CRAB CALIFORNIA

Snow crab, avocado and cucumber wrapped in soy paper 12

RAINBOW*

Assorted sashimi on top of California roll 13

SALMON LOVERS ROLL*

Salmon sashimi and avocado on top of crab asparagus roll 12

TUNA SEARED TATAKI*

Shrimp tempura roll topped with seared tuna served with garlic ponzu sauce 12

🍣 SPICY CRISPY SHRIMP

Shrimp tempura roll topped with crispy batter bits and served with unagi sushi sauce 12

DRAGON EEL

Shrimp tempura roll topped with freshwater eel; served with unagi sushi sauce 12

CRISPY SPICY TUNA*

Spicy tuna and asparagus flash fried in panko bread. Served with unagi eel sauce and roasted sesame seed 12

CRISPY PHILLY*

Salmon, avocado and cream cheese flash fried in panko bread; served with champagne sauce and spicy aioli 12

IZUMI SPIDER ROLL*

Tempura soft-shell-crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 12

SURF AND TURF*

Steak tataki on shrimp tempura roll with yuzu kosho chimichurri 13

🍣 Chef's Recommendation

Gluten-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.

CHEF'S SIGNATURE ROLLS (8 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 15

✦ TRUFFLE CREAMY LOBSTER TEMPURA

Kanpachi, salmon, asparagus topped with lobster tempura chunk tossed in house ponzu, and spicy mayo with scallion and truffle oil 16

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 17

HOT ROCK/ISHIYAKI 575 °F

All hot rocks come with lemon ginger vinaigrette, teriyaki sauce and Thai sweet chili dipping sauces

MIXED SEAFOOD

Combination of scallop, shrimp, lobster, salmon, assorted Asian vegetables, accompanied with steamed white or fried rice 18

CHICKEN BREAST

Chicken breast slices, assorted Asian vegetables, accompanied with steamed white or fried rice 13

✦ CHICKEN AND BEEF SKEWER

Chicken breast slices, assorted Asian vegetables, accompanied with steamed white or fried rice 15

BEEF TENDERLOIN

Thinly sliced beef tenderloin, assorted Asian vegetables, served with white or fried rice 17

DESSERT

CRISPY SESAME BALLS 4

Red bean and plum sauce

MACHA TEA ICE CREAM 4

Red bean cake

✦ ASSORTED MOCHI ICE CREAM 5

IZUMI SAMPLER 5

IZUMI