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 11

SHRIMP FIRECRACKER SPRING ROLL
Deep fried shrimp spring roll stuffed with crabmeat, sambal chili and cream cheese 6

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, daikon 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 9

OCTOPUS YUZU CHIMICHURRI*
Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri and masago smelt egg 10

VAT may apply for certain ports or itineraries

SOUPS & NOODLES

MISO SOUP
Traditional Japanese miso and dashi broth served with diced tofu, wakame and scallions 3

SHRIMP WONTON SOUP
Clear chicken soup with shiitake mushrooms, scallions, shrimp and pork 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 pork 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 6/10*
AMBERJACK Hiramasa 5/10*
BONITO Garlic Katsuo 6/10*
EGG Tamago Yaki 4
FRESHWATER EEL Unagi 6/10
INARI AGE TOFU Seasoned Tofu 4
OCTOPUS Tako 6/10*
SALMON Sake 6/10*
SALMON ROE Ikura 4/9*
SHRIMP Ebi 6/10*
HALIBUT Hirame 6/10*
TUNA Maguro 6/10*
YELLOWTAIL Hamachi 6/10*

Chef's Recommendation

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

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 13

RAINBOW*
Assorted sashimi on top of California roll 14

SALMON LOVERS ROLL*
Salmon sashimi and avocado on top of crab asparagus roll 13

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 13

DRAGON EEL
Shrimp tempura roll topped with freshwater eel, served with unagi sushi sauce 13

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 13

IZUMI SPIDER ROLL
Tempura soft-shell-crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 13

SURF AND TURF*
Steak tataki on shrimp tempura roll with yuzu kosho chimichurri 13

* 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 16

TRUFFLE CREAMY LOBSTER TEMPURA*
Kanpachi, salmon, asparagus topped with lobster tempura chunk tossed in house ponzu, and spicy mayo with scallion and truffle oil 17

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

COMBINATION*

SUSHI COMBO*
Tuna, salmon, yellowtail, eel, halibut, and shrimp with cucumber kappa roll *3

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

DESSERT

CRISPY SESAME BALLS 4
Red bean and plum sauce

MATCHA TEA ICE CREAM 4
Red bean cake

ASSORTED MOCHI ICE CREAM 5

IZUMI SAMPLER 5

IZUMI