STARTERS
EDAMAME SOY BEANS (complimentary)
Boiled edamame soy beans sprinkled with kohaku salt

SHRIMP & VEGETABLE TEMPURA
A portion of shrimp and fresh vegetable tempura served with tempura sauce stock $11

CHICKEN KARAAGE
Crispy chicken thigh meat, marinated in soy ginger

DOKU GYOZA DUMPLING
Pan fried pork dumplings served with gyoza sauce $9

SHRIMP FRIED RICE SPRING ROLL
Deep fried spring roll stuffed with shrimp, crabmeat and cream cheese $9

SALAD
SEAWAKA WASABI SALAD
with wasabi oil and white sesame seeds $7

DELICIOUS SEAFRUIT SALAD
Blanched lobster tail, octopus, and shrimp salad with pickled cucumber and kept seasoned, sliced avocado, and sesame oil $10

FUNE AND ALBACORE TATAKI SALAD
Cucumber, pickled radish, small egg, daikon, pickles, celery, and sprout salad in top dressing with pickled wasabi dressing $3

TOPU SEASONAL SALAD
Diced tofu, thinly sliced carrot, daikon sprouts, cucumbers, and cherry tomatoes served with creamy sesame dressing on the side $3

CARPACCIO* (3 pieces)
TUNA WASABI
Tuna, ponzu rice vinegar, wasabi, and sliced with wasabi, spicy lettuce, and jalepeno peppers $10

ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS
Seared Albacore sashimi, house ponzu olive oil, creamy sesame dressing, thinly sliced crispy leeks with wasabi, and jalepeno peppers $5

OCTOPUS WITH YUMI CITRUS CHUTNEY
And masago splint 200
Octopus sashimi, house ponzu olive oil, yuzu citrus, and masago splint 200

SOUPS & NOODLES
MISO SOUP
Traditional Japanese miso soup with dished tofu, seaweed, and scallions $5

SHIITAKE SOUP
Clear chicken soup with shiitake mushrooms, scallions and shiitake mushrooms $5

VARIATION
Spring radish, rice, cucumber, daikon, and seared mushroom and avocado served in cold soup $10

TOMOKU RAMEN
Ramen noodles cooked in a broth of wheat bread, seaweed, and seasoned vegetables served with pickled cabbage and seaweed $10

SPICY MISO RAMEN
Spicy miso ramen noodles cooked in a broth of wheat bread, seaweed, and seasoned vegetables served with pickled cabbage and seaweed $10

SIGNATURE ROLLS (5 to 6 pieces)
6. CHAMPAGNE LOBSTER ROLL IN YUZU WRAP
Blanched lobster roll avocado, cucumber, and spicy sauce in yuzu fruit served with wasabi sauce $18

SNOW CRAB CALIFORNIA
Snow crab, avocado, and cucumber wrapped in soy paper $13

BOX YELLOWTAIL IN GARLIC PONZO
Soy sauce tuna wrapped with yellowtail served with spicy sauce and ponzo $9

BOX SALMON AND CRAB
Grilled salmon and crab served with wasabi, soy sauce, and ponzo $12

BOX RAINBOW
Soy sauce tuna and avocado served with wasabi, soy sauce, and ponzo $9

CHEF'S SIGNATURE ROLLS (6 pieces)
Baked Snow Crab and Eel Dynamite
Snow crab, freshwater eel, cream cheese, cucumber, and tobiko served with spicy sauce $12

TRUFFLE CREAMY LOBSTER TEMPURA ROLL
Kanpachi, salmon, and asparagus topped with lobster tempura chunks tossed in house ponzo, and spicy mayo with scallion and truffle oil $17

IZUMI RYU FUTOMAKI
Assorted sashimi topped with scallion and spicy aioli with cream cheese and wasabi served, tempura fried and hoisin ginger dressing $15

COMBINATION*
SUSI COMBO
Tuna, salmon, yellowtail, eel, altakura, and shrimp with cucumber kappo roll $14

DI SUSI COMBO
Tuna, salmon, yellowtail, eel, kampachi, and octopus, and altakura sushi with spicy tuna $16

SUSI NIGIRI COMBO
Tuna, albacore, salmon, yellowtail, kampachi, seared tuna, and altakura sushi with spicy tuna, and uramaki roll $18

ASSORTED SUSHI COMBO
3 tuna, 3 yellowtail, 3 salmon, 3 albacore, and 3 eel $22

DESSERT
CRISPY SESAME BALLS $5
Rice balls and plum sauce

ASSORTED MOCHI ICE CREAM $6

IZUMI SAMPLER $6
IZUMI

*Choose any 5 rolls for only $22