

IZUMI

MEET THE CHEF TRAVIS KAMIYAMA

Travis started sushi at the age of 14, honing his skills and passion through various Japanese culinary experts before opening his own restaurant at age 29. In 2009 Royal Caribbean International turned to Travis' expertise for the launch of IZUMI on Oasis of the Seas, which has since grown to many ships in the fleet.

TEPPANYAKI

COMPLIMENTARY

EDAMAME
Boiled soy beans, kosher salt

GREEN MIX SALAD
Ginger dressing

VEGETABLE FRIED RICE
Select white or brown rice

TEPPAN PREMIER COMBO \$45

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 Onion

TEPPAN CLASSIC \$39

YAKI UDON
Select chicken, beef*, or tofu

TORI
Chicken Breast

GIYU
Beef Tenderloin*

EBI
Tiger Shrimp

DESSERTS

ASSORTED MOCHI ICE CREAM

CRISPY SESAME BALLS
Red bean & plum sauce

APPETIZERS & SUSHI

STARTERS

MISO SOUP \$3
Traditional Japanese miso & dashi broth, diced tofu, wakame, scallions

SHRIMP & FRESH VEGETABLE TEMPURA \$11
Tentuyu bonito stock

SHRIMP FIRECRACKER SPRING ROLL \$9
Deep fried, shrimp, creamseal, sambal chili, cream cheese

CARPACCIO* (5 PIECES)

TUNA WASABI \$10
Tuna sashimi, house ponzu olive oil, wasabi aioli, masago smelt egg, garlic chips, jalapeño

ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS \$9
Shaved albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks, daikon radish, black sesame seeds

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

IGIRI / SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro \$8/\$12

AMBERJACK Kampachi \$8/\$12

OCTOPUS Tako \$8/\$12

SALMON Sake \$8/\$12

SHRIMP Ebi \$8/\$12

SEA BASS Suzuki \$8/\$12

TUNA Maguro \$8/\$12

YELLOWTAIL, Hamachi \$8/\$12

SIGNATURE ROLLS (5 to 8 pieces)

SNOW CRAB CALIFORNIA \$13
Snow crab, avocado, cucumber, soy paper

CHAMPAGNE LOBSTER IN YUZU WRAP \$15
Blanched lobster, avocado, daikon sprouts, yuzu fruit wrap, champagne sauce, dried chili thread

RAINBOW* \$14
California roll topped with assorted sashimi

SALMON LOVERS* \$13
Crab asparagus roll, salmon sashimi, avocado

SEARED TUNA TATAKI* \$12
Shrimp tempura, seared tuna, garlic ponzu sauce

CRISPY PHILLY* \$13
Tempura softshell crab, avocado, cucumber, sprouts, asparagus, unagi sauce, sesame seeds, masago

IZUMI SPIDER* \$13
Tempura softshell crab, avocado, cucumber, sprouts, asparagus, unagi sauce, sesame seeds, masago

SPICY CRISPY SHRIMP \$13
Shrimp tempura, tempura flakes, unagi sauce

SPICY TUNA* \$13

VEGETABLE ROLL \$6

CHEF'S SIGNATURE ROLLS (8 pieces)

BAKED SNOW CRAB & SALMON DYNAMITE* \$16
Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic chili oil, lemon slice, champagne sauce

TRUFFLE CHEAMPY LOBSTER TEMPURA* \$17
Kampachi, salmon, asparagus, lobster tempura chunk, house ponzu spicy chili thread, spicy mayo, scallion, truffle oil

IZUMI RYU FUTOMAKI* \$17
Tempura fried assorted sashimi, scallions, spicy aioli, cream cheese, wakame salad, house ginger teppan dressing, spicy chili thread

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.

All additional tax may apply for certain ports or itineraries. A 18% gratuity is included.

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