STARTERS
EDAMAME SOY BEANS (complimentary)
Boiled edamame soy beans sprinkled with kosher salt 10

SHRIMP & VEGETABLE TEMPURA
An assortment of shrimp and fresh vegetable tempura
served with tontsuy broth stock 9

CHICKEN KARA-AGE
Crispy chicken thigh meat; marinated in soy ginger
miso, served in Thai sweet chili sauce 7

PORK GYOZA DUMPLING
Pan fried pork wontons served with gyoza sauce 7

SALADS
SEAWEEDE 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 kaiyo seaweed, daiko
sprouts and roasted sesame seeds 8

TUNA WASABI
Tuna sashimi, house ponzu olive oil, wasabi aoli
and topped with masago smelt egg, garlic chips
and jalapeno pepper 7

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 7

OCTOPUS WITH YUZU CITRUS CHIMICHURRI
AND MASAGO SMELT EGG
Octopus sashimi, house ponzu olive oil, yuzu citrus
chimichurri and masago smelt egg 8

HAMACHI PONZU TRUFFLE
Yellowtail sashimi, truffle oil, jalapeno, ponzu sauce 8

SOUPS & NOODLES
MISO SOUP (complimentary)
Traditional Japanese miso and dashi broth served
with diced tofu, wakame and scallions

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 11

TONKOTSU RAMEN
Egg Ramen noodles cooked in Tonkotsu pork broth
topped with chasu pork slice or seasoned chicken,
menma bamboo shoots, scallions, boiled egg and
seaweed nori 8

SPICY MISO RAMEN
Egg Ramen noodles cooked in spicy pork minced
miso broth with chasu pork slice or seasoned chicken,
menma bamboo shoots, scallions, boiled egg and
seaweed nori 9

NIGIRI/SASHIMI** (2 pieces/5 pieces)
ALBACORE Shiro Maguro 4/9
AMBERJACK Kona Kanpachi 4/9
EGG Tamago Yaki 3
FRESHWATER EEL Unagi 4/9
INARI AGE TOFU Seasoned Tofu 3
OCTOPUS Tako 4/9
SALMON Sake 4/9
SALMON ROE Ikura 4/9
SHRIMP Ebi 4/9
TUNA Maguro 4/9
YELLOWTAIL Hamachi 4/9

Gluten-free, lactose-free, and vegetarian options available.
SIGNATURE ROLLS (8 to 8 pieces)

8. CHAMPAGNE LOBSTER IN YUZU WRAP
Blinched lobster roll, avocado, daikon sprouts in yuzu fruit wrap served with champagne sauce 12

SLEW CRAB CALIFORNIA
Snow crab, avocado and cucumber wrapped in scallion 10

BOX YELLOWTAIL IN GARLIC PONZU*
Spicy tuna topped with yellowtail served with garlic ponzu and scallion 8

BOX SALMON AND CRAB*
Crab topped with salmon served with wasabi aioli and black sesame 8

RAINBOW*
Assorted sashimi on top of California roll 11

SALMON LOVERS ROLL*
Salmon sashimi and avocado on top of crab asparagus roll 10

8. TUNA SEARED TATAMI*
Shrimp tempura roll topped with seared tuna served with garlic ponzu sauce 10

SPICY CRISPY SHRIMP
Shrimp tempura roll topped with crispy batter bits and served with unagi sauce 10

DRAGON EEL
Shrimp tempura roll topped with freshwater eel served with unagi sauce 11

CRISPY SPICY TUNA*
Spicy tuna and asparagus flash fried in panko bread served with unagi eel sauce and roasted sesame seed 10

CRISPY PHILLY*
Salmon, avocado and cream cheese flash fried in panko bread served with champagne sauce and spicy aioli 10

IZUMI SPIDER ROLL*
Tempura soft-shell crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 9

SURF AND TURF*
Steak tataki on shrimp tempura roll with yuzu koshito chichimi 10

*Consuming rare 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 dice and champagne sauce 15

4. TRUFFLE CREAMY LOBSTER TEMPURA ROLL
Kanpachi, salmon, asparagus topped with lobster tempura chunk tossed in house ponzu and spicy mayo with scallion and truffle oil 13

IZUMI RYU FUTOMAKI
Assorted Sashimi chopped with scallion and spicy wasabi cheese and wasabi salad tempura fried and topped with house ginger dressing 15

COMBINATION*
SUSHI COMBO
Tuna, salmon, yellowtail, eel, albacore, and shrimp with cucumber kappa roll 11

DI SUSHI COMBO
Tuna, salmon, yellowtail, eel, kanpachi, shrimp, octopus, and albacore with spicy sauce 13

SUSHI NIJOI COMBO
Tuna, albacore, salmon, yellowtail, kanpachi, seared tuna, shrimp, octopus, spicy tuna gunkan, salmon roe 16

ASSORTED SASHIMI COMBO
3 tuna, 3 yellowtail, 3 salmon, 3 albacore and 3 amberjack 18

IZUMI CHIRASHI SUSHI
Assorted 10 pc sashimi and vegetable over sushi rice 15

DESSERT
CRISPY SESAME BALLS 4
Red bean and plum sauce
ASSORTED MOCHI ICE CREAM 5
IZUMI SAMPLER 5

IZUMI