

Starters

EDAMAME SOY BEANS (complimentary)

Boiled edamame soy beans sprinkled with kosher salt

VEGETABLE TEMPURA

An assortment of fresh vegetable tempura served with tentsyu bonito stock

CHICKEN KARA-AGE

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

SHRIMP GYOZA DUMPLING

Crispy shrimp wontons served with ponzu sauce

YAKIMESHI (fried rice) VEGETABLE OR PORK CHASU*

Asian vegetable sautéed in garlic, dashi and soy mixed with jasmine rice, roasted sesame seeds and scallions

Combination

SUSHI COMBO*

Tuna, salmon, yellowtail, eel, snapper, and shrimp with cucumber kappa roll

DX SUSHI COMBO*

Tuna, salmon, yellowtail, snapper, eel, shrimp, octopus, and albacore sushi with spicy tuna

SUSHI NIGIRI COMBO*

Tuna, albacore, salmon, yellowtail, kanpachi, snapper, shrimp, octopus, ikura and ika

TEMAKI HAND ROLL COMBO*

Spicy tuna asparagus yuzu wrap, snow crab California in soy and creamy shrimp tempura avocado in nori seaweed

ASSORTED SASHIMI COMBO*

3 tuna, 3 yellowtail, 3 salmon, 3 snapper and 3 amberjack

* 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.

Packages

RAMEN NOODLE

Choice of shrimp or shirimp and pork shu mai
Choice of miso or soy Ramen with pork chasu or seasoned chicken
Dessert

ISHIYAKI ROCK AND ROLL PACKAGE

Choice of miso or wonton soup
Choice of beef*, chicken or chicken and beef* skewer ishiyaki
Choice of California, spicy tuna or crispy shrimp
Dessert

SIGNATURE SUSHI COMBO

Miso soup
Choice of carpaccio
Choice of one signature roll
Dessert

Carpaccio * (5 pieces)

TUNA WASABI

Tuna sashimi, house ponzu olive oil, wasabi aioli and topped with masago smelt egg, garlic chips and jalapeño pepper

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

OCTOPUS WITH YUZU CITRUS CHIMICHURRI AND MASAGO SMELT EGG

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

KANPACHI WITH GARLIC RAYU, WASABI AIOLI AND JALAPEÑO

Kanpachi sashimi, garlic chili oil and wasabi aioli topped with jalapeño slices and fried crispy leeks

Salad

SEAWEED WAKAME SALAD

Seasoned wakame seaweed with sesame oil and white sesame seeds

DELUXE SEAFOOD CITRUS SALAD*

Blanched lobster tail, octopus, and shrimp Ebi with pickled sweet cucumber and kaiso seaweed, daiko sprouts and roasted sesame seeds

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

TOFU SESAME SALAD

Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus and cherry tomato served with creamy sesame dressing on the side

Dim Sum and Spring Rolls (4 pieces)

STEAMED SHRIMP SHU MAI

Shrimp shu mai with shiitake mushrooms, water chestnuts, oyster sauce, sesame oil and spices

STEAMED SHRIMP AND PORK SHU MAI

Shrimp and pork shu mai with shiitake, soy, sesame oil and spices

SHRIMP FIRECRACKER SPRING ROLL

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

CHAMPAGNE LOBSTER IN YUZU WRAP

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

TUNA SEARED TATAKI*

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

SPICY CRISPY SHRIMP

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

DRAGON EEL

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

CRISPY SPICY TUNA*

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

CRISPY PHILLY*

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

IZUMI SPIDER ROLL

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

SURF AND TURF*

Steak tataki on shrimp tempura roll with yuzu kosho chimichuri

ORANGE DRAGON*

Spicy tuna asparagus in soy paper, fresh salmon, scallions and avocado, topped with eel sauce

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

CREAMY LOBSTER TEMPURA ROLL*

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

YELLOWTAIL AND YUZU ALBACORE WITH LOBSTER SALAD*

Yellowtail, Albacore tataki, avocado, cucumber roll topped with spicy citrus lobster salad

Signature Rolls

(5 to 8 pieces)

SNOW CRAB CALIFORNIA

Snow crab, avocado and cucumber wrapped in soy paper

BOX YELLOWTAIL IN GARLIC PONZU*

Spicy tuna topped with yellowtail served with garlic ponzu and scallion

BOX SALMON AND CRAB*

Crab topped with salmon served with wasabi aioli and black sesame

RAINBOW*

Assorted sashimi on top of California roll

SALMON LOVERS ROLL*

Salmon sashimi and avocado on top of crab asparagus roll

Soup & 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

NABEYAKI UDON

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

SHOYU SOY RAMEN

Egg Ramen noodles cooked in shoyu broth topped with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions and seaweed nori

SPICY MISO RAMEN

Egg Ramen noodles cooked in miso broth topped with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions and seaweed nori

Rolls

Hot Rock * (Ishiyaki)

575 degrees °F

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

MIXED SEAFOOD ROCK

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

CHICKEN BREAST

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

CHICKEN AND BEEF SKEWER ROCK

Chicken and beef tenderloin skewers, assorted Asian vegetables accompanied with steamed white or fried rice

BEEF TENDERLOIN

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

Grill

Sushi Nigiri

Fish on Top of Rice * (2 pieces)

ALBACORE • Shiro Maguro
AMBERJACK • Kona Kanpachi
EGG • Tamago
FRESHWATER BBQ EEL • Unagi
INARI TOFU

CAPELIN ROE • Masago
OCTOPUS • Mushi Tako
SALMON • Sake
SALMON ROE • Ikura
SHRIMP • Ebi

SNAPPER • Tai
SQUID • Ika
TUNA • Maguro
YELLOWTAIL • Hamachi

Slices of Fish * (5 pieces)

ALBACORE • Shiro Maguro
AMBERJACK • Kona Kanpachi
OCTOPUS • Mushi Tako
SALMON • Sake
SNAPPER • Tai
SQUID • Ika
TUNA • Maguro
YELLOWTAIL • Hamachi

Sashimi

ASSORTED MOCHI ICE CREAM

Green tea, strawberry and mango

ASIAN-INSPIRED CARAMEL FLAN

Ginger infused caramel flan, garnished with strawberry, lychee and mint

DORAYAKI PANCAKE

With caramelized banana and ice cream

IZUMI DESSERT SAMPLER

Mochi ice cream, Asian caramel flan, green tea mousse and sliced fruit

Desserts