

IZUMI

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 5.00

CHICKEN KARA-AGE
Crispy chicken thigh meat, marinated in soy ginger mirin, served in Thai sweet chili sauce 4.00

SHRIMP GYOZA DUMPLING
Crispy shrimp wontons served with ponzu sauce 4.00

YAKIMESHI (fried rice) **VEGETABLE OR PORK CHASU***
Asian vegetable sautéed in garlic, dashi and soy mixed with jasmine rice, roasted sesame seeds and scallions 5.00

Salad

SEAWEED WAKAME SALAD
Seasoned wakame seaweed with sesame oil and white sesame seeds 5.00

DELUXE SEAFOOD CITRUS SALAD*
Blanched lobster tail, octopus, and shrimp Ebi with pickled sweet cucumber and kaiso seaweed, daiko sprouts and roasted sesame seeds 7.00

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 6.00

TOFU SESAME SALAD
Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus and cherry tomato served with creamy sesame dressing on the side 5.00

Carpaccio* (5 pieces)

TUNA WASABI
Tuna sashimi, house ponzu olive oil, wasabi aioli and topped with masago smelt egg, garlic chips and jalapeño pepper 7.00

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 7.00

OCTOPUS WITH YUZU CITRUS CHIMICHURRI AND MASAGO SMELT EGG
Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri and masago smelt egg 7.00

KANPACHI WITH GARLIC RAYU, WASABI AIOLI AND JALAPEÑO
Kanpachi sashimi, garlic chili oil and wasabi aioli topped with jalapeño slices and fried crispy leeks 7.00

Dim Sum & Spring Rolls (4 pieces)

STEAMED SHRIMP SHU MAI
Shrimp shu mai with shiitake mushrooms, water chestnuts, oyster sauce, sesame oil and spices 5.00

STEAMED SHRIMP AND PORK SHU MAI
Shrimp and pork shu mai with shiitake, soy, sesame oil and spices 5.00

SHRIMP FIRECRACKER SPRING ROLL
Deep fried shrimp spring roll stuffed with crabmeat, sambal chili and cream cheese 6.00

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 3.50

NABEYAKI UDON
Shrimp tempura, chicken, udon noodle, shiitake and enoki mushroom and assorted Asian vegetables cooked in dashi stock 8.00

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 7.00

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 8.00

Hot Rock* (Ishiyaki)

575 degrees °F. All hot rocks come with lemon ginger vinaigrette, teriyaki 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 13.00

CHICKEN BREAST
Chicken breast slices, assorted Asian vegetables, accompanied with steamed white or fried rice 8.00

CHICKEN AND BEEF SKEWER ROCK
Chicken and beef tenderloin skewers, assorted Asian vegetables accompanied with steamed white or fried rice 9.00

BEEF TENDERLOIN
Thinly sliced beef tenderloin, assorted Asian vegetables, served with white or fried rice 10.00

*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.

Signature Rolls (5 to 8 pieces)

SNOW CRAB CALIFORNIA

Snow crab, avocado and cucumber wrapped in soy paper 7.00

BOX YELLOWTAIL IN GARLIC PONZU*

Spicy tuna topped with yellowtail served with garlic ponzu and scallion 7.00

BOX SALMON AND CRAB*

Crab topped with salmon served with wasabi aioli and black sesame 6.00

RAINBOW*

Assorted sashimi on top of California roll 8.00

SALMON LOVERS ROLL*

Salmon sashimi and avocado on top of crab asparagus roll 8.00

CHAMPAGNE LOBSTER IN YUZU WRAP

Blanched lobster roll, avocado, daikon sprouts in Yuzu fruit wrap served with champagne sauce 9.00

TUNA SEARED TATAKI*

Shrimp tempura roll topped with seared tuna served with garlic ponzu sauce 8.00

SPICY CRISPY SHRIMP

Shrimp tempura roll topped with crispy batter bits and served with unagi sushi sauce 7.00

DRAGON EEL

Shrimp tempura roll topped with freshwater eel; served with unagi sushi sauce 8.00

CRISPY SPICY TUNA*

Spicy tuna and asparagus flash fried in panko bread. Served with unagi eel sauce and roasted sesame seed 7.00

CRISPY PHILLY*

Salmon, avocado and cream cheese flash fried in panko bread; served with champagne sauce and spicy aioli 7.00

IZUMI SPIDER ROLL

Tempura soft-shell-crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 8.00

SURF AND TURF*

Steak tataki on shrimp tempura roll with yuzu kosho chimichuri 8.00

ORANGE DRAGON*

Spicy tuna asparagus in soy paper, fresh salmon, scallions and avocado, topped with eel sauce 8.00

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 11.00

CREAMY LOBSTER TEMPURA ROLL*

Kanpachi, salmon, asparagus, topped with lobster tempura chunk tossed in house ponzu olive oil and spicy mayo, scallion 13.00

YELLOWTAIL AND YUZU ALBACORE

WITH LOBSTER SALAD*

Yellowtail, Albacore tataki, avocado, cucumber roll topped with spicy citrus lobster salad 13.00

Sushi Nigiri*

FISH ON TOP OF RICE (2 pieces)

ALBACORE • Shiro Maguro 3.00

AMBERJACK • Kona Kanpachi 3.00

EGG • Tamago 3.00

FRESHWATER BBQ EEL • Unagi 3.00

INARI TOFU 1.50

CAPELIN ROE • Masago 2.50

OCTOPUS • Mushi Tako 3.00

SALMON • Sake 2.50

SALMON ROE • Ikura 3.00

SHRIMP • Ebi 2.50

SNAPPER • Tai 3.00

SQUID • Ika 2.50

TUNA • Maguro 3.00

YELLOWTAIL • Hamachi 3.00

Sashimi*

SLICES OF FISH (5 pieces)

ALBACORE • Shiro Maguro 6.00

AMBERJACK • Kona Kanpachi 6.00

OCTOPUS • Mushi Tako 6.00

SALMON • Sake 5.00

SNAPPER • Tai 6.00

SQUID • Ika 5.00

TUNA • Maguro 6.00

YELLOWTAIL • Hamachi 6.00

Packages

RAMEN NOODLE 15.00

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

ISHIYAKI ROCK AND ROLL PACKAGE 15.00

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 15.00

Miso soup
Choice of carpaccio
Choice of one signature roll
Dessert

Combination

SUSHI COMBO*

Tuna, salmon, yellowtail, eel, snapper, and shrimp with cucumber kappa roll 8.00

DX SUSHI COMBO*

Tuna, salmon, yellowtail, snapper, eel, shrimp, octopus, and albacore sushi with spicy tuna 12.00

SUSHI NIGIRI COMBO*

Tuna, albacore, salmon, yellowtail, kanpachi, snapper, shrimp, octopus, ikura and ika 15.00

TEMAKI HAND ROLL COMBO*

Spicy tuna asparagus yuzu wrap, snow crab California in soy and creamy shrimp tempura avocado in nori seaweed 11.00

ASSORTED SASHIMI COMBO*

3 tuna, 3 yellowtail, 3 salmon, 3 snapper and 3 amberjack 15.00

Desserts

ASSORTED MOCHI ICE CREAM

Green tea, strawberry and mango 4.50

ASIAN-INSPIRED CARAMEL FLAN

Ginger infused caramel flan, garnished with strawberry, lychee and mint 4.00

DORAYAKI PANCAKE

With caramelized banana and ice cream 4.50

IZUMI DESSERT SAMPLER

Mochi ice cream, Asian caramel flan, green tea mousse and sliced fruit 4.50