

STARTERS

- EDAMAME SOY BEANS** *(vegetarian)*
Roasted soybeans with beans sprinkled with bonito oil
- SHRIMP & VEGETABLE TEMPURA**
An assortment of shrimp and fresh vegetable tempura served with hotyuzu sauce \$10
- SHRIMP FIRECRACKER SPRING ROLL**
Deep fried shrimp spring roll stuffed with crabmeat, vegetable chili and cream cheese \$
- CHICKEN KARA-AGE**
Crispy chicken thigh meat, marinated in soy ginger sauce, served in this sweet chili sauce \$
- PORK GYOZA DUMPLING**
Pan fried pork dumplings served with gyoza sauce \$

SALADS

- SEAWEED WAKAME SALAD***
With sesame oil and white sesame seeds \$
- DELUXE SEAFOOD CITRUS SALAD***
Blenched lobster tail, scallops, and shrimp. Dip with pickled sweet cucumber and kani seaweed, dark bonito and roasted sesame seeds \$
- ▲ AHI AND ALBACORE TATAKI SALAD***
Charred tuna and seared albacore, small egg, asparagus, cucumber, and spring mix, tossed in ponzu, sesame and chili oil \$
- TOFU SESAME SALAD**
Oiled tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus and cherry tomatoes served with creamy sesame dressing on the side \$
- CARPACCIO*** *(2 plates)*
TUNA WASABI
Tuna sashimi, house ponzu olive oil, wasabi, chili and topped with misago smelt egg, garlic chips and tempura asparagus \$

- ▲ ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS**
Roasted albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks with daikon radish and fresh sesame seeds \$

- ▲ OCTOPUS YUZU CHIMCHURRI**
Octopus, redfish, house ponzu olive oil, citrus chimichurri and misago smelt egg \$

SOUPS & NOODLES

- MISO SOUP***
Traditional Japanese miso and dashi broth served with steamed tofu, wakatake and scallions \$
- SHRIMP WONTON SOUP**
Clear chicken soup with shiitake mushrooms, scallops and shrimp wonton \$
- NAREYAKI UDON**
Shrimp tempura, chicken, udon noodle, white rice and smoky mushroom and assorted Ahian vegetables cooked in dashi stock \$12
- TOKOTSU RAMEN**
Egg, bamboo noodles, sliced chili, pork loin and broth topped with chashu pork slice or seared chicken, menma, bamboo shoots, scallions, boiled egg and seaweed on top \$12
- SPICY MISO RAMEN**
Egg, ramen noodles cooked in spicy pork miso soup, topped with chashu pork slice or seared chicken, menma, bamboo shoots, scallions, boiled egg and seaweed on top \$12

NIGIRI/SASHIMI* *(2 plates/3 plates)*

- ALBACORE** Chiku Haguro 3/3
- AMBERJACK** Kama Kanazaki 3/3
- SONETO** Carlo Natsume 3/3
- EGG** Teriyaki Yaki 4
- FRESHWATER EEL** Unagi 3/3
- IKARI AGE** Tofu Saizumi Yaki 4
- OCTOPUS** Ika 3/10
- SALMON** Sake 3/10
- SALMON ROE** Ika 3/3
- SHRIMP** Ebi 3/3
- HALIBUT** Haguro 3/3
- TUNA** Haguro 3/10
- YELLOWTAIL** Tomarachi 3/10

COMBINATION*

- DR. SUSHI COMBO**
Tuna, salmon, yellowtail, ahi, halibut, shrimp and albacore sushi with spicy tuna \$5
- SUSHI NIGIRI COMBO**
Tuna, albacore, salmon, yellowtail, karachi, halibut, shrimp, brodiai, eel/sake on top \$8
- ASSORTED SASHIMI COMBO**
4 Tuna, 3 yellowtail, 2 salmon, 3 halibut and 3 amberjack \$1

SIGNATURE ROLLS *(2 or 3 pieces)*

- ▲ CHAMPAGNE LOBSTER IN YUZU WRAP***
Blanched lobster roll, avocado, aspen seaweed in yuzu rice and served with champagne sauce \$14
- SNOW CRAB CALIFORNIA**
Snow crab, aspen and cucumber wrapped in soy paper \$12
- RAINBOW***
Assorted sashimi on top of California roll \$12
- SALMON LOVERS ROLL***
Salmon sashimi and avocado on top of crab, wakatake roll \$12
- TUNA SEARED TATAKI***
Shrimp tempura roll topped with seared tuna served with garlic ponzu sauce \$12
- ▲ SPICY CRISPY SHRIMP**
Shrimp tempura roll topped with crispy halibut and served with unagi sauce sauce \$12
- DRAGON EEL**
Shrimp tempura roll topped with freshwater eel, served with unagi sauce sauce \$12
- CRISPY SPICY TUNA***
Spicy tuna and asparagus. Sauté fried in sesame bread served with unagi sauce and roasted sesame seed \$12
- CRISPY PHILLY***
Salmon, avocado and cream cheese fried in sesame bread served with champagne sauce and spicy chili \$12
- LEAF SPIDER ROLL***
Tempura with chili-chili with avocado, cucumber, salmon, and asparagus. Served with unagi sauce, wasabi, sesame seed and misago rice \$12
- SHRIMP AND TUNA***
Steak tatakai on shrimp tempura roll with yuzu kanihi chashumaki \$12

▲ SUSHI ASSORTMENT

Order any sashimi roll and signature sauce, available for one roll

Signature roll or combination rolls require additional price. All prices may increase due to the fluctuating costs of ingredients. © 2010 Izumi Sushiko Restaurant

CHEF'S SIGNATURE ROLLS *(2 pieces)*

- BAKED SNOW CRAB AND EEL DYNAMITE**
Snow crab, tempura and cream cheese, cucumber and avocado, topped with spicy mayo, dashimaki, and garlic chili oil, bamboo shoot and champagne sauce \$14
- ▲ TRUFFLE CREAMY LOBSTER TEMPURA**
Tempura, salmon, asparagus topped with truffle vinaigrette, cheese, topped in house ponzu, and spicy mayo with scallion and truffle oil \$17
- LEUO RYU FUDOMAMI***
Assorted sashimi topped with salmon and spicy chili with cream cheese and seaweed, black fortune rice and topped with house garlic dressing \$8

HOT ROCK/ISHIYAKE *1/10 or*

All hot rock rolls are served with champagne sauce and the chef's chili dipping sauce

MIXED SEAFOOD*

Combination of scallop, shrimp, lobster, salmon, assorted Ahian vegetables, accompanied with seaweed sauce or fried rice \$8

CHICKEN BREAST*

Chicken breast, sliced, assorted Ahian vegetables, accompanied with seaweed sauce or fried rice \$8

▲ CHICKEN AND BEEF SHEWERD*

Chicken breast, sliced, seared Ahian vegetables, accompanied with seaweed sauce or fried rice \$8

BEEF TENDERLOIN*

Thinly sliced beef tenderloin, seared Ahian vegetables, served with sauce or fried rice \$8

DESSERT

- CRISPY SESAME BALLS** \$
Hot sauce and cream sauce
- YACHA TEA ICE CREAM** \$
Hot chocolate sauce
- ▲ ASSORTED HOCHI ICE CREAM** \$
LEUO SASHIMI \$

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