

## SMALL PLATES

### MISO SOUP \$3 *(included in prix fixe)*

Traditional Japanese miso and dashi broth, diced tofu, wakame, scallions

### VEGETABLE FRIED RICE \$10

Fresh vegetables fried with sushi rice, egg and traditional Japanese seasonings

### SHRIMP AND PORK WONTON SOUP \$8

Clear chicken soup, shiitake mushrooms, scallions, shrimp and pork wonton

### SEAWEED WAKAME SALAD \$8

Refreshing seaweed and wakame tossed with fragrant sesame oil and sesame seeds

### 🍣 PORK GYOZA DUMPLING *5 pieces* \$9

Pan-fried pork wontons, gyoza sauce

### TOFU-GINGER SALAD \$8

Diced tofu, carrot, cucumber, asparagus, cherry tomatoes, fresh ginger dressing

### CRISPY RICE SPICY TUNA\* *4 pieces* \$14

Creamy tuna, masago, spicy aioli, chili-garlic oil, hot crispy rice, jalapeño

### CRISPY CHICKEN KARA-AGE \$9

Soy-ginger-mirin marinated thigh meat, sweet Thai chili sauce

### SHRIMP FIRECRACKER SPRING ROLL \$10

Deep-fried shrimp, crabmeat, sambal chili and cream cheese

### SHRIMP & VEGETABLE TEMPURA \$12

Shrimp and vegetable tempura, tentsuyu bonito stock

## LARGE PLATES

### Signature Rolls \$15

#### IZUMI SPIDER ROLL\*

Tempura soft shell crab, avocado, cucumber, asparagus, unagi sauce, masago

#### SNOW CRAB CALIFORNIA ROLL

Snow crab, avocado, cucumber, soy paper

#### RAINBOW ROLL\*

California roll topped with assorted sashimi

#### SPICY CRISPY TUNA ROLL\*

Spicy tuna and asparagus flash-fried in panko bread crumbs, unagi sauce

#### SALMON LOVERS ROLL\*

Crab asparagus roll, salmon sashimi, avocado

#### 🍣 SEARED TUNA TATAKI ROLL\*

Shrimp tempura, seared tuna, avocado, scallions, garlic ponzu sauce

#### SPICY CRISPY SHRIMP ROLL

Shrimp tempura, avocado, tempura flakes, unagi sauce, togarashi

#### CRISPY PHILLY ROLL\*

Salmon, avocado and cream cheese flash-fried in panko bread crumbs, Champagne sauce, spicy aioli

### Chef's Signature Rolls \$18

#### 🍣 IZUMI RYU FUTOMAKI ROLL\*

Assorted tempura-fried sashimi, spicy aioli, Champagne and unagi sauces, cream cheese, wakame salad, ginger dressing

#### CHAMPAGNE LOBSTER ROLL

Blanched lobster, avocado, daikon sprouts, soy wrap, Champagne sauce, chili thread

#### BAKED SNOW CRAB & SALMON DYNAMITE ROLL\*

Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic-chili oil, Champagne sauce, daikon sprouts

#### TRUFFLED CREAMY LOBSTER TEMPURA ROLL\*

Hamachi, salmon, asparagus, lobster tempura chunk, house ponzu, chili thread, spicy mayo, scallion, truffle oil, unagi sauce

### Sushi & Sashimi

#### 🍣 CHEF'S SUSHI SELECTION\* \$17

2 each: tuna, salmon, yellowtail, shrimp

#### ASSORTED SASHIMI\* \$22

3 each: tuna, yellowtail, salmon, shrimp garnished with wakame salad

### Bowls & More

#### BEEF OR CHICKEN TERIYAKI \$19

Your choice of protein and vegetables in a flavorful teriyaki sauce, steamed rice

#### YAKI UDON \$20

Stir-fried udon and vegetables topped with grilled chicken, beef, shrimp or tofu

#### 🍣 TONKOTSU RAMEN \$14

Egg ramen noodles, tonkotsu pork broth, chashu pork or seasoned chicken, menma bamboo shoots, boiled egg, seaweed nori

#### SPICY MISO RAMEN \$14

Egg ramen noodles, spicy pork, miso broth, chashu pork or seasoned chicken, bamboo shoots, boiled egg, nori, garlic rayu chili

#### POKE BOWL\* \$18

Seasoned tuna, salmon, avocado, sea salt, sesame-chili oil, soy sauce, onion, scallions, masago, seaweed salad, sushi rice

#### HIBACHI VEGETABLES \$14

Soy yuzu butter, white or fried rice

#### 🍣 Chef's Recommendation

Gluten-free, lactose-free and vegetarian options available. Please ask your waiter

## DESSERTS

#### 🍣 CRISPY SESAME BALLS \$5

Filled with red bean paste and garnished with strawberry sauce

#### ASSORTED MOCHI ICE CREAM \$6

Your choice of 3 chewy bites in green tea strawberry, mango, and chocolate

#### CHOCOLATE LAVA CAKE \$5

With a warm, gooey chocolate center, matcha powder and fresh berries

#### GREEN TEA ICE CREAM \$5

The popular East-Asian treat made with ceremony-grade matcha tea