

SMALL PLATES

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

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

VEGETABLE FRIED RICE \$9

The classic—fresh vegetables and scallions fried with sushi rice, egg and traditional Japanese seasonings

SEAWEED WAKAME SALAD \$7

Refreshing seaweed and wakame tossed in fragrant sesame oil topped with white sesame seeds

TOFU-GINGER SALAD \$7

Diced tofu, thinly-sliced carrot, daikon sprouts, cucumber, asparagus, cherry tomato with fresh ginger dressing on the side

CRISPY RICE SPICY TUNA* 4 pieces \$13

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

CRISPY CHICKEN KARA-AGE \$8

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

* SHRIMP FIRECRACKER SPRING ROLL \$9

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

LARGE PLATES

SIGNATURE ROLLS (8 pieces)

IZUMI SPIDER ROLL* \$13

Tempura soft shell crab, avocado, cucumber, sprouts, asparagus, unagi sauce, sesame seeds, masago

SNOW CRAB CALIFORNIA ROLL \$13

Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL* \$14

California roll topped with assorted sashimi

SPICY CRISPY TUNA ROLL* \$13

Spicy tuna & asparagus flash-fried in panko bread crumbs, unagi sauce, roasted sesame seeds

SALMON LOVERS ROLL* \$13

Crab asparagus roll, salmon sashimi, avocado

* SEARED TUNA TATAKI ROLL* \$13

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

SPICY CRISPY SHRIMP ROLL \$13

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

CRISPY PHILLY ROLL* \$13

Salmon, avocado & cream cheese flash-fried in panko bread crumbs, Champagne sauce, spicy aïoli

SUSHI & SASHIMI

CHEF'S SUSHI SELECTION* \$16

2 each: tuna, salmon, yellowtail, shrimp

* ASSORTED SASHIMI* \$21

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

CHEF'S SIGNATURE ROLLS (8 pieces)

* IZUMI RYU FUTOMAKI ROLL* \$17

Tempura-fried assorted sashimi, scallions, spicy aïoli, Champagne sauce, unagi sauce, cream cheese, wakame salad, house ginger-teppan dressing, spicy chili thread

CHAMPAGNE LOBSTER ROLL \$15

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

BAKED SNOW CRAB & SALMON DYNAMITE ROLL* \$16

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

TRUFFLED CREAMY LOBSTER TEMPURA ROLL* \$17

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

BOWLS & MORE

BEEF OR CHICKEN TERIYAKI \$17

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

POKE BOWL \$17

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

* Chef's Recommendation

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

DESSERTS

CRISPY SESAME BALLS \$5

Light and delightful, filled with red bean paste and garnished with a tangy strawberry sauce

* ASSORTED MOCHI ICE CREAM \$6

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

CHOCOLATE LAVA CAKE \$5

Decadent chocolate cake with a warm, gooey chocolate center, finished with matcha powder and fresh berries

GREEN TEA ICE CREAM \$5

The popular East-asian treat made with the finest ceremony-grade matcha tea