
IZUMI

STARTERS

COMPLIMENTARY

GREEN MIX SALAD

Crisp baby greens, julienned carrots and cucumbers tossed with our refreshing house ginger dressing

VEGETABLE FRIED RICE

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

HIBACHI

PLEASE SELECT ONE

CLASSIC \$59.99

TORI

Chicken Breast

GYU

Beef Tenderloin*

EBI

Tiger Shrimp

PREMIER COMBO \$64.99

SAMURAI

Beef Tenderloin* and Tiger Shrimp

ORIGAMI

Chicken Breast and Tiger Shrimp

GEISHA

NY Steak* and Chicken Breast

IZUMI

Sea Scallops and Lobster

DESSERTS

PLEASE SELECT ONE

CRISPY SESAME BALLS

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

ASSORTED MOCHI ICE CREAM

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

CHOCOLATE LAVA CAKE

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

GREEN TEA ICE CREAM

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

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

ROLLS, SUSHI & SASHIMI

SIGNATURE ROLLS \$15

SNOW CRAB CALIFORNIA ROLL

Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL*

California roll topped with assorted sashimi

SPICY CRISPY TUNA ROLL*

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

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 & 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, dried chili thread

TRUFFLED CREAMY LOBSTER TEMPURA ROLL*

Hamachi, salmon, asparagus, lobster tempura chunk, house ponzu, spicy 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

 Chef's Recommendation

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