

IZUMI

Make your reservations & be ready to go online for menus by checking out izumi.com, our website or by calling 800-333-3333

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, shitake 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

 Chef's Recommendation

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

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, tobirashi

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

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

LARGE PLATES

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

DESSERTS

*Containing raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please consult your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International guarantees the best food-beverage experience. For full allergen information, please ask your waiter. An 18% gratuity will be added for certain ports or itineraries. S&B may apply for certain ports or itineraries.