IZUMI 泉

STARTERS

PLEASE SELECT ONE

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

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

HIBACHI

CHOOSE TWO OPTIONS; ADD A THIRD FOR $5

CHICKEN	BEEF	SHRIMP
SCALLOPS	LOBSTER	TOFU

ALL ENTRÉES COME WITH VEGETABLES AND FRIED RICE

DESSERTS

PLEASE SELECT ONE

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

泉 ASSORTED MOCHI ICE CREAM
Your choice of 2 chewy bites in strawberry, mango, and chocolate

IZUMI CHOCOLATE FLUFFY CHEESECAKE
Light and fluffy cheesecake topped with chocolate fudge and mixed berry compote

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk 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 $19

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 aïoli

CHEF'S SIGNATURE ROLLS $20

IZUMI RYU FUTOMAKI ROLL*
Assorted tempura-fried sashimi, spicy aïoli, 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* $18
Select *two* sets of *four*: tuna, salmon, yellowtail, shrimp
add a third for $5 extra

ASSORTED SASHIMI* $25
Select *three* sets of *three*: tuna, yellowtail, salmon, shrimp garnished with wakame salad
add a fourth for $5 extra

Chef's Recommendation
Gluten-free, lactose-free and vegetarian options available.
Ask your waiter.