IZUMI

COCKTAIL $14

SHE'S A GEISHA
Fresh berries shaken with cranberry and lime juices and junmai grade sake

SPICY OKINAWA
Sriracha and citrus mixed with agave, grapefruit juice and premium sake

JAPANESE STRAWBERRY
Crisp, fruity sake cocktail with a hint of lime

SAKE

	COLD SAKES	Gl	Btl
927	Funaguchi Honjozo Nama Genshu 200ml		15
928	Junmai White 720ml (btl)		69
940	Kubota Senjyu Junmai Ginjo 720ml (btl)		29
942	Junmai Ginjo Black 720ml (btl)		39
943	Choya Umeshu 500 ml	13	29
197	Hou Houe Shu Sparkling Saken "Blue Clouds" 330ml		22
180	Junmai Nigori "The Blue One" 720ml (btl)	13	39

	HOUSE SAKE Carafe	Sm	Lg
941	Sake (hot or cold)	10	15

BEERS

Asahi	Japan 7.99
Kirin, "Ichiban"	Japan 7.99
Sapporo, "Premium"	Japan 7.99
Singha	Thailand 7.99
Tiger	Singapore 7.99

TEA'S & SODA

Sencha	Green Tea 3.25
Genmai	Brown Rice Tea 3.25
Ramune Soda	Original, Lychee, Strawberry 3.25

SPARKLING WINES & CHAMPAGNE

		Gl	Btl
217	Domaine Ste. Michelle, Brut Columbia Valley, Washington, USA	9	32
509	Moët & Chandon, "Ice Impérial" Champagne, France		97

WHITE/ROSÉ WINES

		Gl	Btl
295	Beringer, White Zinfandel California, USA	8	29
208	Selbach Kabinett, Riesling, Fish Label Mosel, Germany		35
296	Conundrum, White Blend California, USA	16	61
512	Jean-Luc Colombo, Rosé Coteaux d'Aix en Provence "Côte Bleue" Provence, France	12	46
343	Kim Crawford, Sauvignon Blanc Marlborough, New Zealand		54
591	Mer Soleil, Chardonnay Unoaked, "Silver," Santa Lucia Highlands California, USA		68
472	La Crema, Chardonnay Sonoma, California, USA	12	57

RED WINES

		Gl	Btl
547	Josh Cellars, Pinot Noir Central Coast, California, USA	12	47
479	Meiomi, Pinot Noir Monterey-Santa Barbara-Sonoma Counties, California, USA		35
274	Francis Coppola, Merlot Diamond Collection California, USA		63
667	Northstar, Merlot Walla Walla Valley, Washington, USA		101
141	Seghesio, Zinfandel Sonoma County, California, USA	17	67
987	Murphy Goode, Cabernet Sauvignon Alexander Valley, California, USA	11	42
424	Joshua Cooper, "Shay's Flat" Pyrenees, Australia	12	44
471	Michael David, Petite Sirah/Petit Verdot "Petite Petit" Lodi, California, USA		65

Sail safely. Please drink responsibly.

Make your selections à la carte or as a prix fixe menu by choosing one small plate, two large plates and a dessert for $45[1].

Chef's Recommendation

IZUMI 泉

SMALL PLATES

MISO SOUP $5 *(included in prix fixe)*
Traditional Japanese miso and dashi broth, diced tofu, wakame, scallions

VEGETABLE FRIED RICE $10
The classic—fresh vegetables and scallions fried with rice, egg and traditional Japanese seasonings

SHRIMP AND PORK WONTON SOUP $10
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* $10
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* $15
Creamy tuna, masago, spicy aïoli, chili-garlic oil, hot crispy rice, jalapeño

CRISPY CHICKEN KARA-AGE $10
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 $15
Shrimp and vegetable tempura, tentsuyu bonito stock

LARGE PLATES

SIGNATURE ROLLS $19

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

CHEF'S SIGNATURE ROLLS $20

IZUMI RYU FUTOMAKI ROLL*
Tempura-fried assorted sashimi, scallions, spicy aïoli, Champagne sauce, unagi sauce, cream cheese, wakame salad, house ginger-teppandressing, spicy chili thread

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

BAKED SNOW CRAB & SALMON DYNAMITE ROLL*
Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic-chili oil, lemon slice, 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* $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

BOWLS & MORE

BEEF OR CHICKEN TERIYAKI $20
Your choice of protein and vegetables in a flavorful teriyaki sauce, served with steamed rice

YAKI UDON $20
Stir-fried udon and vegetables topped with grilled chicken, beef, shrimp or tofu

TONKOTSU RAMEN $16
Egg ramen noodles, tonkotsu pork broth, chashu pork or seasoned chicken, menma bamboo shoots, boiled egg, seaweed nori

SPICY MISO RAMEN $16
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, sesame seeds, seaweed salad, sushi rice

HIBACHI VEGETABLES $16
Soy yuzu butter, white or fried rice

DESSERTS

CRISPY SESAME BALLS $6
Filled with red bean paste and garnished with strawberry sauce

IZUMI CHOCOLATE FLUFFY CHEESECAKE $6
Light and fluffy cheesecake topped with chocolate fudge and mixed berry compote

ASSORTED MOCHI ICE CREAM $6
Your choice of 2 chewy bites in strawberry, mango, and chocolate

GREEN TEA ICE CREAM $6
The popular East-Asian treat made with ceremony-grade matcha tea

poultry may increase your risk of foodborne illness