STARTERS

EDAMAME SOY BEANS (complimentary)
Boiled edamame soy beans sprinkled with kosher salt

SHRIMP & VEGETABLE TEMPURA
An assortment of shrimp and fresh vegetable tempura served with tentsyu bonito stock 10

CHICKEN KARA-AGE
Crispy chicken thigh meat, marinated in soy ginger mirin, served in Thai sweet chili sauce 8

PORK GYOZA DUMPLING
Pan fried pork wontons served with gyoza sauce 8

SALADS

SEAWEED WAKAME SALAD*
with sesame oil and white sesame seeds 6

DELUXE SEAFOOD CITRUS SALAD*
Blanched lobster tail, octopus, and shrimp Ebi with pickled sweet cucumber and kaiso seaweed, daiko sprouts and roasted sesame seeds 8

AHI AND ALBACORE TATAKI SALAD*
Chunked tuna and seared albacore, smelt egg, daikon sprout, cucumber, and spring mix, tossed in ponzu, sesame and chili oil 9

TOFU SESAME SALAD
Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus and cherry tomato served with creamy sesame dressing on the side 7

CARPACCIO* (5 pieces)

TUNA WASABI
Tuna sashimi, house ponzu olive oil, wasabi aioli and topped with masago smelt egg, garlic chips and jalapeño pepper 9

ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS
Seared Albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks with daikon radish and black sesame seeds 8

OCTOPUS YUZU CHIMICHURRI
Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri and masago smelt egg 9

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

*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.
SOUPS & NOODLES

MISO SOUP
Traditional Japanese miso and dashi broth served with diced tofu, wakame and scallions 2

SHRIMP WONTON SOUP
Clear chicken soup with shiitake mushrooms, scallions and shrimp wonton 6

NABEYAKI UDON
Shrimp tempura, chicken, udon noodle, shiitake and enoki mushroom and assorted Asian vegetables cooked in dashi stock 13

TONKOTSU RAMEN
Egg Ramen noodles cooked in Tonkotsu port broth topped with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions, boiled egg and seaweed nori 12

SPICY MISO RAMEN
Egg Ramen noodles cooked in spicy pork minced miso broth with chasu pork slice or seasoned chicken, memma bamboo shoots, scallions, boiled egg and seaweed nori 12

NIGIRI/SASHIMI* (2 pieces/5 pieces)

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>ALBACORE</td>
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<tr>
<td>AMBERJACK</td>
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<td>EGG</td>
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<td>INARI AGE TOFU</td>
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<td>OCTOPUS</td>
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<tr>
<td>SALMON</td>
<td>5/10</td>
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<tr>
<td>SALMON ROE</td>
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<td>SHRIMP</td>
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<td>HALIBUT</td>
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<tr>
<td>TUNA</td>
<td>5/10</td>
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<td>YELLOWTAIL</td>
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COMBINATION*

<table>
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<td>DX SUSHI COMBO</td>
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<td>SUSHI NIGIRI COMBO</td>
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<tr>
<td>ASSORTED SASHIMI COMBO</td>
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</table>

* DX SUSHI COMBO
Tuna, salmon, yellowtail, eel, halibut, shrimp, and albacore sushi with spicy tuna 15

* SUSHI NIGIRI COMBO
Tuna, albacore, salmon, yellowtail, kanpachi, halibut, shrimp, bonito, salmon roe 18

* ASSORTED SASHIMI COMBO
3 tuna, 3 yellowtail, 3 salmon, 3 halibut and 3 amberjack 21
SIGNATURE ROLLS (5 to 8 pieces)

CHAMPAGNE LOBSTER IN YUZU WRAP
Blanched lobster roll, avocado, daikon sprouts in yuzu fruit wrap served with champagne sauce 14

SNOW CRAB CALIFORNIA
Snow crab, avocado and cucumber wrapped in soy paper 12

SHRIMP FIRECRACKER SPRING ROLL
Deep fried shrimp spring roll stuffed with crabmeat, sambal chili and cream cheese 8

RAINBOW*
Assorted sashimi on top of California roll 13

SALMON LOVERS ROLL*
Salmon sashimi and avocado on top of crab asparagus roll 12

TUNA SEARED TATARI*
Shrimp tempura roll topped with seared tuna served with garlic ponzu sauce 12

SPICY CRISPY SHRIMP
Shrimp tempura roll topped with crispy batter bits and served with unagi sushi sauce 12

DRAGON EEL
Shrimp tempura roll topped with freshwater eel; served with unagi sushi sauce 12

CRISPY SPICY TUNA*
Spicy tuna and asparagus flash fried in panko bread. Served with unagi eel sauce and roasted sesame seed 12

CRISPY PHILLY*
Salmon, avocado and cream cheese flash fried in panko bread; served with champagne sauce and spicy aioli 12

IZUMI SPIDER ROLL*
Tempura soft-shell-crab with avocado, cucumber, sprouts, and asparagus. Sprinkled with unagi sushi sauce, sesame seed and masago roe 12

SURF AND TURF*
Steak tataki on shrimp tempura roll with yuzu kosho chimichurri 13
CHEF’S SIGNATURE ROLLS  (8 pieces)

BAKED SNOW CRAB AND EEL DYNAMITE
Snow crab, freshwater eel, cream cheese, cucumber and avocado baked with spicy mayo, garnished with garlic chili oil, lemon slice and champagne sauce 15

TRUFFLE CREAMY LOBSTER TEMPURA
Kanpachi, salmon, asparagus topped with lobster tempura chunk tossed in house ponzu, and spicy mayo with scallion and truffle oil 16

IZUMI RYU FUTOMAKI
Assorted Sashimi chopped with scallion and spicy aioli with cream cheese and wakame salad, tempura fried and topped with house ginger dressing 17

HOT ROCK/ISHIYAKE  575 °F
All hot rocks come with lemon ginger vinaigrette, teriyaki sauce and Thai sweet chili dipping sauces

MIXED SEAFOOD
Combination of scallop, shrimp, lobster, salmon, assorted Asian vegetables, accompanied with steamed white or fired rice 18

CHICKEN BREAST
Chicken breast slices, assorted Asian vegetables, accompanied with steamed white or fired rice 13

CHICKEN AND BEEF SKEWER
Chicken breast slices, assorted Asian vegetables, accompanied with steamed white or fired rice 15

BEEF TENDERLOIN
Thinly sliced beef tenderloin, assorted Asian vegetables, served with white or fired rice 17

DESSERT

CRISPY SESAME BALLS 4
Red bean and plum sauce

MACHA TEA ICE CREAM 4
Red bean cake

ASSORTED MOCHI ICE CREAM 5

IZUMI SAMPLER 5