



# IZUMI

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## Menu

### Signature Rolls & Combinations 6 to 8 pieces

#### **Snow Crab California USD 4 (9)**

Snow crab, avocado, and cucumber wrapped in soy paper

#### **Box Yellowtail in Garlic Ponzu USD 3.5 (10)**

Spicy tuna topped with yellowtail served with garlic ponzu and spring onions

#### **Box Salmon and Crab USD 2.5 (8)**

Crab topped with salmon served with wasabi aioli and black sesame

#### **Rainbow USD 3.5 (12)**

Assorted sashimi on top of California roll

#### **Salmon Lovers Roll USD 3.5 (9)**

Salmon sashimi and avocado on top of crab asparagus roll

#### **Champagne Lobster USD 4.5 (12)**

Blanched lobster rolled in soy paper served with champagne sauce

#### **Tuna Seared Tataki USD 4 (11)**

Prawn tempura roll topped with seared tuna served with garlic ponzu sauce

#### **Spicy Crispy Prawn USD 2.5 (9)**

Prawn tempura roll topped with crispy batter bits served with unagi sushi sauce

#### **Dragon Eel USD 3.5 (10)**

Prawn tempura roll topped with freshwater eel served with unagi sushi sauce

#### **Crispy Spicy Tuna USD 2 (9)**

Spicy tuna and asparagus flash fried in panko bread served with unagi eel sauce and roasted sesame seeds

#### **Crispy Philly USD 2.5 (9)**

Salmon, avocado and cream cheese flash fried in panko bread served with champagne sauce and spicy aioli

#### **Caterpillar USD 3 (10)**

Freshwater Eel and cucumber, wrapped in avocado served with unagi sushi sauce and roasted sesame seeds

#### **Sushi Combo USD 3.5 (12)**

Tuna, salmon, yellowtail, eel, snapper and prawn with cucumber Kappa Roll

#### **DX Sushi Combo USD 6 (15)**

Tuna, salmon, yellowtail, snapper, eel, prawn, octopus, and albacore sushi with spicy tuna

#### **Hand Roll Comb USD 3.5 (7)**

Spicy tuna, California, vegetable hand roll

**Assorted Sashimi Platter USD 8 (20)**

3 Tuna, 3 yellowtail, 3 salmon, 3 snapper and 3 octopus sashimi served with daikon radish and wakame salad

**Traditional Roll / Hand Roll  
8 pieces**

**California Roll/ CA HR USD 1.5 (5)**

Imitation crab meat, avocado and cucumber, wrapped in seaweed nori

**Spicy Tuna Roll/ Spicy Tuna HR USD 1.5 (6)**

Spicy tuna mixed with house chilli sauce, avocado, and cucumber, wrapped in seaweed nori

**Vegetable Roll/ Vegetable HR USD 1 (5)**

Avocado, cucumber, asparagus, daikon sprouts, and pickled birdock wrapped in seaweed nori

**Cucumber Kappa Roll USD 1 (4)**

Cucumber sprinkled with sesame seeds wrapped in seaweed nori

**Tuna Tekka Roll USD 2 (5)**

Yellowfin Tuna rolled in seaweed nori

**Sushi Nigiri Fish on top of rice - 2 pieces**

**Seared Albacore USD 1.5 (4)**

**Freshwater BBQ Eel USD 1.5 (4)**

**Egg \* Tamago USD 1 (3)**

**Inari Tofu Sushi USD 1 (3)**

**Octopus \* Tako USD 1 (4)**

**Tuna \* Maguro USD 1.5 (5)**

**Salmon \* Sake USD 1.5 (4)**

**Yellowtail \* Hamachi USD 1.5 (5)**

**Snapper \* Tai USD 1 (4)**

**Shrimp \* Ebi USD 1 (4)**

**Sashimi Slices of Fish - 5 pieces**

**Seared Albacore USD 2.5 (7)**

**Octopus USD 2 (7)**

**Tuna USD 2.5 (8)**

**Salmon USD 2.5 (7)**

**Snapper USD 2 (7)**

**Yellowtail USD 3 (8)**

## Appetisers

**\*Edamame Soy Beans USD .25 (complimentary)**  
Boiled edamame soy beans sprinkled with kosher salt

**Crab Cucumber Citrus Salad USD 1 (3)**  
Imitation crab, cucumber, and wakame salad seasoned in sweet rice vinegar and yuzu citrus

**Chicken Kara-age USD 1.5 (5)**  
Crispy chicken thigh meat, marinated in soy ginger mirin, served in Thai sweet chilli sauce

**Tuna Wasabi Carpaccio USD 3 (10)**  
Seasoned Tuna sashimi, drizzled in olive oil, wasabi aioli and topped with tobiko fish eggs, garlic chips, and Jalapeno Pepper

**Shrimp Gyoza Dumpling USD 1.5 (5)**  
Crispy shrimp won tons served with ponzu sauce

**Vegetable Croquette USD 1.25 (5)**  
Vegetable creamy potato croquette served with sweet soy sauce

## Salad/Soup

**Ahi Ponzu Salad USD 2 (6)**  
Chunked tuna, smelt egg, daikon sprout, cucumber, and mesculin mix, tossed in ponzu, sesame and chilli oil

**Tofu Miso Salad USD 1.5 (4)**  
Diced tofu, thinly sliced carrots, daikon sprouts, cucumber, asparagus, and grape tomatoes served with miso dressing on the side

**\*Miso Soup USD .25 (complimentary)**  
Dashi stock with red miso, diced tofu, wakame seaweed and spring onions

**Prawn Wonton Soup USD .75 (3)**  
Clear chicken soup with shiitake mushrooms, spring onions, and prawn wontons

## Entrée Hot Pot Nabe

**Beef Sukiyaki USD 5 (12)**  
Thin slices of beef, yam noodles, tofu, and assorted Asian vegetables cooked in sweet soy mirin stock.  
Comes with white rice (Egg optional)

**Seafood Sukiyaki USD 7 (15)**  
Scallops, prawns, white fish, salmon, yam noodles, tofu, and assorted Asian vegetables cooked in sweet soy mirin stock. Comes with white rice (Egg optional)

**Nabe Yaki Udon Noodle USD 4.5 (11)**  
Prawn Tempura, chicken, Asian white noodles, tofu, shiitake and enoki mushrooms and assorted Asian vegetables cooked in udon dashi stock

## Hot Rock (Ishiyaki)

575 degrees F

All hot rocks come with lemon ginger vinaigrette, Hoisin sweet soy and Thai sweet chilli dipping sauces

### **Mixed Seafood Rock USD 4 (9)**

A combination of scallop, prawns, tuna, salmon, assorted Asian vegetables, accompanied with steamed white rice

### **Beef Tenderloin Rock USD 2.5 (7)**

Thinly sliced beef tenderloin, assorted Asian vegetables, accompanied with steamed white rice

### **Chicken and Beef Skewer Rock USD 3 (8)**

Chicken and Beef tenderloin skewers, assorted Asian vegetables, accompanied with steamed white rice

### **Chicken Breast Rock USD 4 (10)**

Chicken breast slices, assorted Asian vegetables, accompanied with steamed white rice

## Dessert

### **Dorayaki USD 2 (4)**

Japanese Pancakes filled with sweet red bean paste

### **Asian Fruit Salad USD 2 (4)**

with Coconut Sago Dressing

### **Matcha Green Tea Mouse USD 1 (5)**

Light cream with green tea flavour

### **Asian inspired Caramel Flan USD 1 (4)**

Delicate ginger scented flan with lychees

### **Izumi Dessert Sampler USD 2 (4)**

Green Tea Mousse, Ginger Scented Flan, Asian Fruit Salad with Coconut Sago Dressing