

SOUPS & NOODLES

MISO SOUP \$3

Traditional Japanese miso & dashi broth, diced tofu, wakame, scallions

SHRIMP WONTON SOUP \$7

Clear chicken soup, shiitake mushrooms, scallions, shrimp & pork wonton

TONKOTSU RAMEN \$13

Egg ramen noodles, tonkotsu pork broth, sliced chashu pork or seasoned chicken, menma bamboo shoots, scallions, boiled egg, seaweed nori

SPICY MISO RAMEN \$13

Egg ramen noodles, minced spicy pork, miso broth, sliced chashu pork or seasoned chicken, menma bamboo shoots, scallions, boiled egg, seaweed nori, garlic rayu chili

DESSERT

CRISPY SESAME BALLS \$4

Red bean & strawberry sauce

🍣 ASSORTED MOCHI ICE CREAM

select 3 for \$7 or each for \$2.50

Strawberry, Mango, Green Tea, Chocolate

IZUMI

🍣 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.

SIGNATURE ROLLS (5 to 8 pieces)

🍣 CHAMPAGNE LOBSTER IN YUZU WRAP ROLL \$15
Blanched lobster, avocado, daikon sprouts, yuzu fruit wrap, champagne sauce, dried chili thread

SNOW CRAB CALIFORNIA ROLL \$13
Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL* \$14
California roll topped with assorted sashimi

SALMON LOVERS ROLL* \$13
Crab asparagus roll, salmon sashimi, avocado

SEARED TUNA TATAKI ROLL* \$13
Shrimp tempura, seared tuna, avocado, scallion, garlic ponzu sauce

🍣 SPICY CRISPY SHRIMP ROLL \$13
Shrimp tempura, avocado, tempura flakes, unagi sauce, togarashi

SPICY CRISPY TUNA ROLL* \$13
Spicy tuna & asparagus flash fried in panko bread crumbs, unagi sauce, roasted sesame seeds

CRISPY PHILLY ROLL* \$13
Salmon, avocado & cream cheese flash fried in panko bread crumbs, champagne sauce, spicy aioli

IZUMI SPIDER ROLL* \$13
Tempura softshell crab, avocado, cucumber, sprouts, asparagus, unagi sauce, sesame seeds, masago

SURF & TURF ROLL* \$14
Shrimp tempura roll, avocado, topped with steak tataki, yuzu kosho chimichurri

CHEF'S SIGNATURE ROLLS (8 pieces)

BAKED SNOW CRAB & SALMON DYNAMITE ROLL* \$16
Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic chili oil, lemon slice, champagne sauce, daikon sprouts

TRUFFLE CREAMY LOBSTER TEMPURA ROLL* \$17
Kampachi, salmon, asparagus, lobster tempura chunk, house ponzu, spicy chili thread, spicy mayo, scallion, truffle oil, unagi sauce

🍣 IZUMI RYU FUTOMAKI ROLL* \$17
Tempura fried assorted sashimi, scallions, spicy aioli, champagne sauce, unagi sauce, cream cheese, wakame salad, house ginger teppan dressing, spicy chili thread

CARPACCIO* (5 pieces)

🍣 TUNA WASABI \$10
Tuna sashimi, house ponzu olive oil, wasabi aioli, masago smelt egg, garlic chips, jalapeño

🍣 ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS \$9
Seared albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks, garlic oil, daikon sprouts, black sesame seeds

🍣 OCTOPUS YUZU CHIMICHURRI \$10
Octopus sashimi, kosher salt, house ponzu olive oil, yuzu citrus chimichurri, masago smelt egg

NIGIRI/SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro \$8/\$12

AMBERJACK Kampachi \$8/\$12

EGG Tamago Yaki \$7

OCTOPUS Tako \$8/\$12

SALMON Sake \$8/\$12

SHRIMP Ebi \$8/\$12

SNAPPER Madai \$8/\$12

TUNA Maguro \$8/\$12

YELLOWTAIL Hamachi \$8/\$12

COMBINATION / BOWLS*

POKE BOWL \$17
Seasoned tuna, albacore, octopus, avocado, sea salt, sesame chili oil, soy sauce, onion, scallions, masago, sesame seeds, seaweed salad, sushi rice

DX SUSHI COMBO \$16
Tuna, salmon, yellowtail, amberjack, snapper, shrimp, albacore, spicy tuna

ASSORTED SASHIMI COMBO \$21
3 tuna, 3 yellowtail, 3 salmon, 3 octopus, 3 amberjack

STARTERS

EDAMAME *complimentary*
Boiled soy beans, kosher salt

SHRIMP & VEGETABLE TEMPURA \$11
Shrimp & vegetable tempura, tentsyu bonito stock

SHRIMP FIRECRACKER SPRING ROLL \$9
Deep fried, shrimp, crabmeat, sambal chili, cream cheese

CRISPY CHICKEN KARA-AGE \$8
Soy-ginger-mirin marinated thigh meat, sweet Thai chili sauce

PORK GYOZA DUMPLING 5 pieces \$8
Pan fried pork wontons, gyoza sauce

CRISPY RICE SPICY TUNA* 4 pieces \$13
Creamy tuna, masago, spicy aioli, chili garlic oil, hot crispy rice, jalapeño

SALADS

SEAWEED WAKAME SALAD \$6
Sesame oil, white sesame seeds

🍣 AHI & ALBACORE TATAKI SALAD* \$9
Chunked tuna, seared albacore, smelt egg, daikon sprouts, dried chili thread, cucumber, spring mix, carrot, ponzu, sesame & chili oil

TOFU GINGER SALAD \$7
Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus, cherry tomato, ginger dressing on the side