

TEPPANYAKI

COMPLIMENTARY

EDAMAME SOY BEANS

GREEN MIX WITH GINGER DRESSING

VEGETABLE FRIED RICE OR BROWN RICE

TEPPAN PREMIER COMBO \$39

SAMURAI

Beef* and Tiger Shrimp

ORIGAMI

Chicken Breast and Tiger Shrimp

GEISHA

NY Steak* and Chicken Breast

IZUMI

Sea Scallops and Lobster

Dipping Sauces - Sweet Chili, Teriyaki, Ginger Onion

TEPPAN CLASSIC \$35

YAKI UDON (CHICKEN, BEEF OR TOFU)*

TORI - CHICKEN BREAST

GYU - BEEF TENDERLOIN*

EBI - TIGER SHRIMP

DESSERTS

ASSORTED MOCHI ICE CREAM

CRISPY SESAME BALLS WITH RED BEAN
AND PLUM SAUCE

MEET THE CHEF TRAVIS KAMIYAMA

Travis started sushi at the age of 14, honing his skills and passion through various Japanese culinary experts before opening his own restaurant at age 29. In 2009 Royal Caribbean International* turned to Travis' expertise for the launch of IZUMI on Oasis of the Seas*, which has since grown to many ships in the fleet.

 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.

VAT may apply for certain ports or itineraries.

STARTERS

EDAMAME *complimentary*

Boiled soy beans, kosher salt

SHRIMP & VEGETABLE TEMPURA \$11

shrimp & fresh vegetable tempura, tentsyu bonito stock

SHRIMP FIRECRACKER SPRING ROLL \$9

Deep fried, shrimp, crabmeat, sambal chili, cream cheese

CRISPY CHICKEN KARA-AGE \$5

Soy-ginger-mirin marinated thigh meat, sweet Thai chili sauce

SALADS

SEAWEED WAKAME SALAD \$6

Sesame oil, white sesame seeds

泉 AHI & ALBACORE TATAKI SALAD* \$9

Chunked tuna, seared albacore, smelt egg, daikon sprouts, dried chili thread, cucumber, spring mix, ponzu, sesame & chili oil

TOFU SALAD \$7

Diced tofu, thinly sliced carrot, daikon sprouts, cucumber, asparagus, cherry tomato, ginger dressing on the side

CARPACCIO* (5 pieces)

泉 TUNA WASABI \$9

Tuna sashimi, house ponzu olive oil, wasabi aioli, masago smelt egg, garlic chips, jalapeño

泉 ALBACORE TATAKI WITH

SESAME DRESSING AND CRISPY LEEKS \$9

Seared albacore sashimi, house ponzu olive oil, creamy sesame dressing, fried crispy leeks, daikon radish, black sesame seeds

泉 OCTOPUS YUZU CHIMICHURRI \$10

Octopus sashimi, house ponzu olive oil, yuzu citrus chimichurri, masago smelt egg

NIGIRI/SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro \$6/\$10

AMBERJACK Kampachi \$6/\$10

FRESHWATER EEL Unagi \$6/\$10

INARI AGE TOFU Seasoned Tofu \$5

OCTOPUS Tako \$6/\$10

SALMON Sake \$6/\$10

SHRIMP Ebi \$6/\$10

SEA BASS Suzuki \$6/\$10

TUNA Maguro \$6/\$10

YELLOWTAIL Hamachi \$6/\$10

COMBINATION / BOWLS*

DX SUSHI COMBO \$16

Tuna, salmon, yellowtail, eel, sea bass, shrimp, albacore, spicy tuna

ASSORTED SASHIMI COMBO \$21

3 tuna, 3 yellowtail, 3 salmon, 3 octopus, 3 amberjack

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

NABEYAKI UDON \$14

Shrimp tempura, chicken, udon noodle, shiitake & enoki mushroom, assorted Asian vegetables, dashi stock

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

SIGNATURE ROLLS (5 to 8 pieces)

-  **CHAMPAGNE LOBSTER IN YUZU WRAP \$15**
Blanched lobster, avocado, daikon sprouts,
yuzu fruit wrap, champagne sauce, dried chili thread
- BOXED YELLOWTAIL* \$13**
Spicy creamy tuna sushi terrine topped with yellowtail
sashimi, scallion, ponzu
- SNOW CRAB CALIFORNIA \$13**
Snow crab, avocado, cucumber, soy paper
- RAINBOW* \$14**
California roll topped with assorted sashimi
- SALMON LOVERS ROLL* \$13**
Crab asparagus roll, salmon sashimi, avocado
- SEARED TUNA TATAKI* \$12**
Shrimp tempura, seared tuna, garlic ponzu sauce
-  **SPICY CRISPY SHRIMP \$13**
Shrimp tempura, tempura flakes, unagi sauce
- DRAGON EEL \$13**
Shrimp tempura, freshwater eel, unagi sauce
- CRISPY SPICY TUNA* \$13**
Spicy tuna & asparagus flash fried in panko bread
crumbs, unagi sauce, roasted sesame seeds
- CRISPY PHILLY* \$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* \$14**
Shrimp tempura roll topped with steak tataki, yuzu
kosho chimichurri

CHEF'S SIGNATURE ROLLS (8 pieces)

- BAKED SNOW CRAB & EEL DYNAMITE \$16**
Snow crab, freshwater eel, cream cheese, cucumber,
avocado, spicy mayo, garlic chili oil, lemon slice,
champagne sauce
- TRUFFLE CREAMY LOBSTER TEMPURA* \$17**
Kampachi, salmon, asparagus, lobster tempura chunk,
house ponzu, spicy chili thread, spicy mayo, scallion,
truffle oil
-  **IZUMI RYU FUTOMAKI* \$17**
Tempura fried assorted sashimi, scallions, spicy aioli,
cream cheese, wakame salad, house ginger teppan
dressing, spicy chili thread

DESSERT

- CRISPY SESAME BALLS \$4**
Red bean & plum sauce
-  **ASSORTED MOCHI ICE CREAM *choose 3* \$5**
Strawberry, Mango, Green Tea, Chocolate

IZUMI

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