

SMALL PLATES

MISO SOUP \$3 *(included in prix fixe)*

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

VEGETABLE FRIED RICE \$10

Fresh vegetables fried with sushi rice, egg and traditional Japanese seasonings

SHRIMP AND PORK WONTON SOUP \$8

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* \$9

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* \$14

Creamy tuna, masago, spicy aioli, chili-garlic oil, hot crispy rice, jalapeño

CRISPY CHICKEN KARA-AGE \$9

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 \$12

Shrimp and vegetable tempura, tentsuyu bonito stock

LARGE PLATES

Signature Rolls

IZUMI SPIDER ROLL* \$14

Tempura soft shell crab, avocado, cucumber, asparagus, unagi sauce, masago

SNOW CRAB CALIFORNIA ROLL \$14

Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL* \$15

California roll topped with assorted sashimi

SPICY CRISPY TUNA ROLL* \$14

Spicy tuna and asparagus flash-fried in panko bread crumbs, unagi sauce

SALMON LOVERS ROLL* \$14

Crab asparagus roll, salmon sashimi, avocado

🍣 SEARED TUNA TATAKI ROLL* \$14

Shrimp tempura, seared tuna, avocado, scallions, garlic ponzu sauce

SPICY CRISPY SHRIMP ROLL \$14

Shrimp tempura, avocado, tempura flakes, unagi sauce, togarashi

CRISPY PHILLY ROLL* \$14

Salmon, avocado and cream cheese flash-fried in panko bread crumbs, Champagne sauce, spicy aioli

Chef's Signature Rolls

🍣 IZUMI RYU FUTOMAKI ROLL* \$18

Assorted tempura-fried sashimi, spicy aioli, Champagne and unagi sauces, cream cheese, wakame salad, ginger dressing

CHAMPAGNE LOBSTER ROLL \$16

Blanched lobster, avocado, daikon sprouts, soy wrap, Champagne sauce, chili thread

BAKED SNOW CRAB & SALMON DYNAMITE ROLL* \$17

Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic-chili oil, Champagne sauce, daikon sprouts

TRUFFLED CREAMY LOBSTER TEMPURA ROLL* \$18

Hamachi, salmon, asparagus, lobster tempura chunk, house ponzu, chili thread, spicy mayo, scallion, truffle oil, unagi sauce

Sushi & Sashimi

🍣 CHEF'S SUSHI SELECTION* \$17

2 each: tuna, salmon, yellowtail, shrimp

ASSORTED SASHIMI* \$22

3 each: tuna, yellowtail, salmon, shrimp garnished with wakame salad

Bowls & More

BEEF OR CHICKEN TERIYAKI \$19

Your choice of protein and vegetables in a flavorful teriyaki sauce, steamed rice

YAKI UDON \$20

Stir-fried udon and vegetables topped with grilled chicken, beef, shrimp or tofu

🍣 TONKOTSU RAMEN \$14

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

SPICY MISO RAMEN \$14

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, seaweed salad, sushi rice

HIBACHI VEGETABLES \$14

Soy yuzu butter, white or fried rice

🍣 Chef's Recommendation

Gluten-free, lactose-free and vegetarian options available. Please ask your waiter.

DESSERTS

🍣 CRISPY SESAME BALLS \$5

Filled with red bean paste and garnished with strawberry sauce

ASSORTED MOCHI ICE CREAM \$6

Your choice of 3 chewy bites in green tea strawberry, mango, and chocolate

CHOCOLATE LAVA CAKE \$5

With a warm, gooey chocolate center, matcha powder and fresh berries

GREEN TEA ICE CREAM \$5

The popular East-Asian treat made with ceremony-grade matcha tea

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter. [†]An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.