
STARTERS

EDAMAME *complimentary*
Boiled soy beans, kosher salt

SALADS

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

DELUXE SEAFOOD CITRUS SALAD \$9
Blanched lobster tail, octopus & shrimp ebi,
pickled sweet cucumber & kaiso seaweed, daikon
sprouts, roasted 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 \$10
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

SOUPS

MISO SOUP \$3
Traditional Japanese miso & dashi broth, diced tofu,
wakame, scallions

NIGIRI/SASHIMI* (2 pieces/5 pieces)

ALBACORE Shiro Maguro \$6/\$10

AMBERJACK Kampachi \$6/\$10

EGG Tamago Yaki \$5

FRESHWATER EEL Unagi \$6/\$10

OCTOPUS Tako \$6/\$10

SALMON Sake \$6/\$10

SHRIMP Ebi \$6/\$10

SEA BASS Suzuki \$6/\$10

TUNA Maguro \$6/\$11

YELLOWTAIL Hamachi \$6/\$10

COMBINATION / BOWLS*

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

DX SUSHI COMBO \$16
Tuna, salmon, yellowtail, eel, sea bass, shrimp,
albacore, spicy tuna

SUSHI NIGIRI COMBO \$18
Tuna, albacore, salmon, yellowtail, sea bass, octopus,
kampachi, shrimp, salmon roe

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

SIGNATURE ROLLS (half or full roll)

泉 CHAMPAGNE LOBSTER IN YUZU WRAP \$7/\$15

Blanched lobster, avocado, daikon sprouts, yuzu fruit wrap, champagne sauce, dried chili thread

BOXED YELLOWTAIL \$7/\$13

Spicy creamy tuna sushi terrine topped with yellowtail sashimi, scallions, ponzu

SNOW CRAB CALIFORNIA \$7/\$13

Snow crab, avocado, cucumber, soy paper

RAINBOW* \$8/\$14

California roll topped with assorted sashimi

SALMON LOVERS ROLL* \$7/\$13

Crab asparagus roll, salmon sashimi, avocado

SEARED TUNA TATAKI* \$7/\$13

Shrimp tempura, seared tuna, garlic ponzu sauce

泉 SPICY CRISPY SHRIMP \$7/\$13

Shrimp tempura, tempura flakes, unagi sauce

DRAGON EEL \$7/\$13

Shrimp tempura, freshwater eel, unagi sauce

CHEF'S SIGNATURE ROLLS

(half or full roll)

BAKED SNOW CRAB & EEL DYNAMITE \$9/\$16

Snow crab, freshwater eel, cream cheese, cucumber, avocado, spicy mayo, garlic chili oil, lemon slice, champagne sauce

DESSERT

泉 ASSORTED MOCHI ICE CREAM *choose 3* \$5

Strawberry, Mango, Green Tea, Chocolate

SAKE & SUSHI SPECIALS

BEER & SUSHI \$11

Choice of half Signature Roll & choice of Asian beer

SUSHI & SAKE FOR TWO \$30

Choice of 3 half Signature Rolls and Hot Large Sake



IZUMI

泉 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.