

## SMALL PLATES

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

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

### VEGETABLE FRIED RICE \$9

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

### SHRIMP AND PORK WONTON SOUP \$7

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

### SEAWEED WAKAME SALAD \$7

Refreshing seaweed and wakame tossed with fragrant sesame oil and sesame seeds

### 泉 PORK GYOZA DUMPLING *5 pieces* \$8

Pan-fried pork wontons, gyoza sauce

### TOFU-GINGER SALAD \$7

Diced tofu, carrot, cucumber, asparagus, cherry tomatoes, fresh ginger dressing

### CRISPY RICE SPICY TUNA\* *4 pieces* \$13

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

### CRISPY CHICKEN KARA-AGE \$8

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

### SHRIMP FIRECRACKER SPRING ROLL \$9

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

### SHRIMP & VEGETABLE TEMPURA \$11

Shrimp and vegetable tempura, tentsuyu bonito stock

## LARGE PLATES

### Signature Rolls (8 pieces)

#### IZUMI SPIDER ROLL\* \$13

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

#### SNOW CRAB CALIFORNIA ROLL \$13

Snow crab, avocado, cucumber, soy paper

#### RAINBOW ROLL\* \$14

California roll topped with assorted sashimi

#### SPICY CRISPY TUNA ROLL\* \$13

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

#### SALMON LOVERS ROLL\* \$13

Crab asparagus roll, salmon sashimi, avocado

#### 泉 SEARED TUNA TATAKI ROLL\* \$13

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

#### SPICY CRISPY SHRIMP ROLL \$13

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

#### CRISPY PHILLY ROLL\* \$13

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

### Chef's Signature Rolls (8 pieces)

#### 泉 IZUMI RYU FUTOMAKI ROLL\* \$17

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

#### CHAMPAGNE LOBSTER ROLL \$15

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

#### BAKED SNOW CRAB & SALMON DYNAMITE ROLL\* \$16

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

#### TRUFFLED CREAMY LOBSTER TEMPURA ROLL\* \$17

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

### Sushi & Sashimi

#### 泉 CHEF'S SUSHI SELECTION\* \$16

2 each: tuna, salmon, yellowtail, shrimp

#### ASSORTED SASHIMI\* \$21

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

### Bowls & More

#### BEEF OR CHICKEN TERIYAKI \$17

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

#### YAKI UDON \$19

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

#### 泉 TONKOTSU RAMEN \$13

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

#### SPICY MISO RAMEN \$13

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

#### POKE BOWL\* \$17

Seasoned tuna, salmon, avocado, sea salt, sesame-chili oil, soy sauce, onion, scallions, masago, seaweed salad, sushi rice

#### HIBACHI VEGETABLES \$13

Soy yuzu butter, white or fried rice

泉 Chef's Recommendation

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

## DESSERTS

#### 泉 CRISPY SESAME BALLS \$5

Filled with red bean paste and garnished with strawberry sauce

#### ASSORTED MOCHI ICE CREAM \$6

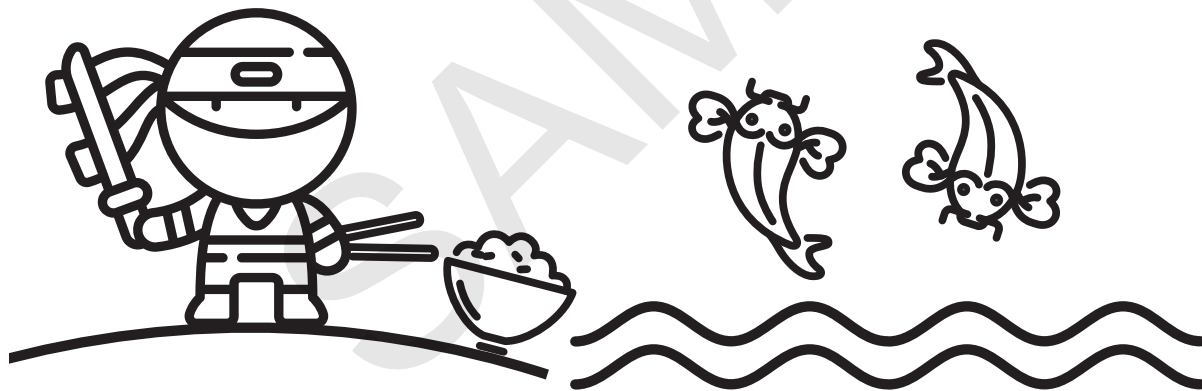
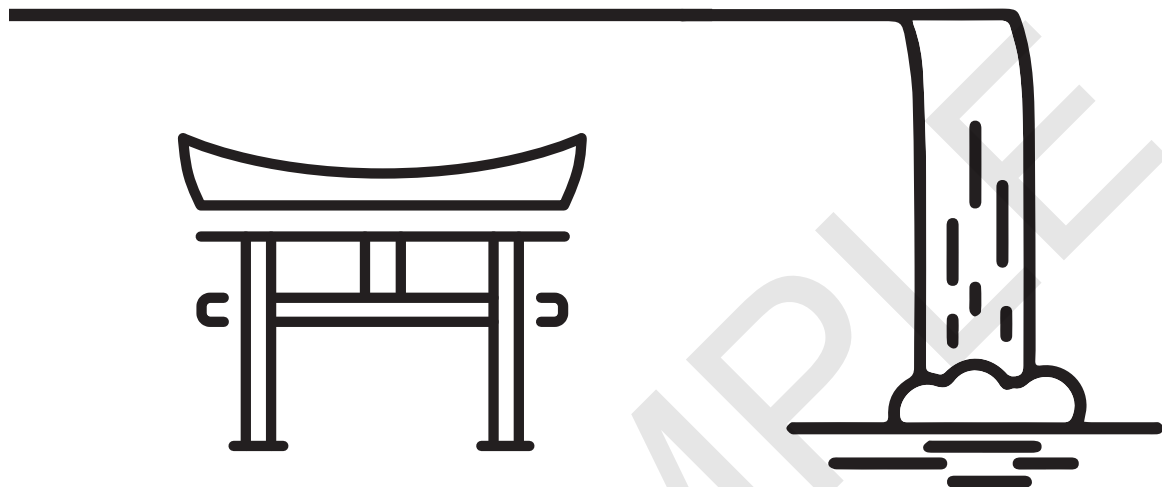
Your choice of 3 chewy bites in green tea strawberry, mango, and chocolate

#### 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



# IZUMI

## APPETIZERS

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**Edamame** *complimentary*  
steamed with kosher salt

**Shrimp and Vegetable Tempura**  
served with tentsuyu soy stock

**Miso Soup**  
served with tofu, scallions and seaweed

**Fresh Fruit Bowl**

## ENTRÉES

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**Tonkotsu Ramen**  
egg ramen noodles cooked in pork broth, topped with chashu pork or seasoned chicken, bamboo shoots, scallions, boiled egg and seaweed nori

**Teriyaki\***  
grilled chicken or beef, white rice, steamed vegetables

**Sushi Combo\***  
4-pc. shrimp tempura roll, 4-pc. California roll, 4-pc. salmon lovers roll

## DESSERTS

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**Assorted Mochi Ice Cream**

\*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.

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