

IZUMI

SMALL PLATES

PLEASE SELECT ONE

MISO SOUP

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

VEGETABLE FRIED RICE

The classic—fresh vegetables and scallions fried with sushi rice, egg and traditional Japanese seasonings

SHRIMP WONTON SOUP

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

SEAWEED WAKAME SALAD

Refreshing seaweed and wakame tossed in fragrant sesame oil topped with white sesame seeds

泉 PORK GYOZA DUMPLING *5 pieces*

Pan-fried pork wontons, gyoza sauce

TOFU-GINGER SALAD

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

CRISPY RICE SPICY TUNA* *4 pieces*

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

CRISPY CHICKEN KARA-AGE

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

SHRIMP FIRECRACKER SPRING ROLL

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

SHRIMP & VEGETABLE TEMPURA

Shrimp & vegetable tempura, tentsuyu bonito stock

泉 Chef's Recommendation

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

LARGE PLATES

PLEASE SELECT ANY TWO

SIGNATURE ROLLS (8 pieces)

IZUMI SPIDER ROLL*

Tempura soft shell crab, avocado, cucumber, sprouts, asparagus, unagi sauce, sesame seeds, masago

SNOW CRAB CALIFORNIA ROLL

Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL*

California roll topped with assorted sashimi

SPICY CRISPY TUNA ROLL*

Spicy tuna & asparagus flash-fried in panko bread crumbs, unagi sauce, roasted sesame seeds

SALMON LOVERS ROLL*

Crab asparagus roll, salmon sashimi, avocado

泉 SEARED TUNA TATAKI ROLL*

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

SPICY CRISPY SHRIMP ROLL

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

CRISPY PHILLY ROLL*

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

CHEF'S SIGNATURE ROLLS (8 pieces)

泉 IZUMI RYU FUTOMAKI ROLL*

Tempura-fried assorted sashimi, scallions, spicy aioli, Champagne sauce, unagi sauce, cream cheese, wakame salad, house ginger-teppan dressing, spicy chili thread

CHAMPAGNE LOBSTER ROLL

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

BAKED SNOW CRAB & SALMON DYNAMITE ROLL*

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

TRUFFLED CREAMY LOBSTER TEMPURA ROLL*

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

SUSHI & SASHIMI*

泉 CHEF'S SUSHI SELECTION

2 each: tuna, salmon, yellowtail, shrimp

ASSORTED SASHIMI

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

BOWLS & MORE

BEEF OR CHICKEN TERIYAKI

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

YAKI UDON

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

泉 TONKOTSU RAMEN

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

SPICY MISO RAMEN

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

POKE BOWL

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

HIBACHI VEGETABLES IN SOY YUZU BUTTER

Served over white or fried rice

DESSERTS

PLEASE SELECT ONE

CRISPY SESAME BALLS

Light and delightful, filled with red bean paste and garnished with a tangy strawberry sauce

泉 ASSORTED MOCHI ICE CREAM

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

CHOCOLATE LAVA CAKE

Decadent chocolate cake with a warm, gooey chocolate center, finished with matcha powder and fresh berries

GREEN TEA ICE CREAM

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.