



IZUMI

**Dear guest,
Welcome at Izumi!**

Izumi's story gets started in the year 1978, when Ed Balke opens his restaurant in South Antwerp next to the Museum of Fine Arts.

From the age of 20, in his town of birth Amsterdam, Ed has been interested in natural food, which led him to get acquainted with the Original Japanese kitchen. In the US as well as in Japan he studied and specialized in this particular food culture.

Today, after 40 years, Izumi is still here.

Japanese chef, Yoshiki Sasano, allrounder and a very creative cook, joined the team together with Ed's two daughters, Hanna and Fiona. Enthusiastic youth combined with years of passion and experience.

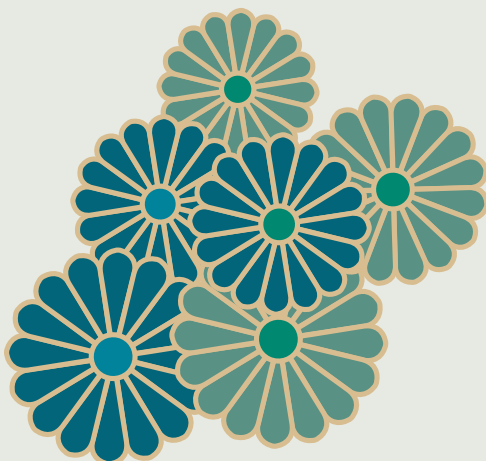
The Japanese kitchen is pure and strives for perfection. At Izumi we guarantee you daily fresh fish arrivals in order to treat you on the best and refined dishes such as sushi and sashimi. Also high quality warm dishes with a unique flavour.

Following the Japanese cuisine, you can order out of a whole variety of dishes to share with your guests, from our classics to our daily fresh suggestions according to the seasons. Or let the chef surprise you and order "Omakase Menu"!

To accompany your meal we offer a selection of our best wines and sake's.

Izumi wishes you a very pleasant evening!

Ed, Hanna and Fiona Balke.



LUNCH MENU

CHIRASHI SUSHI

Bowl of sushi rice covered with a selection of sashimi, tamago and pickles with miso soup € 35,00

BENTO BOX

(four different dishes) Sashimi, grilled fish, tempura and vegetables with miso soup, rice and pickles € 35,00

CHICKENKATSU

Breaded chicken with Japanese tonkatsu sauce, miso soup, rice and pickles € 24,00

YAKI ZAKANA

Grilled fish of the day with miso soup, rice and pickles € 28,00

NOODLES

(SOBA = thin buckwheat noodles or UDON = thick wheat noodles)

TEMPURA SOBA OR UDON

Noodles in a broth with shrimp tempura or vegetable tempura € 22,00

NABE YAKI UDON

Udon in a broth, shrimp tempura, egg and vegetables € 26,00

TEN ZARU SOBA *(Only summer season)*

Cold served buckwheat noodles with shrimp and vegetable tempura € 26,00

NABEMONO

PREPARED AT YOUR TABLE OVER FIRE
(two person minimum)

SUKIYAKI

Thin sliced beef sirloin with vegetables and tofu, cooked in a sweet shoyu and mirin sauce, served with a raw egg as dip € 65,00/2p.

Following the Japanese tradition...
Make your own selection of small dishes,
sushi, and sashimi to share.

- ✓ EDAMAME Salted soybeans € 8,00
✓ HORENSO GOME AE Spinach with a sesame mix € 8,00
✓ WAKAME SU Seaweed with cucumber in rice-vinegar sauce € 12,00
KANI SU King crab, seaweed and cucumber in rice-vinegar sauce € 25,00

OYSTERS

Izumi's speciality

- KAKI SU Raw oysters with Ponzu (6 pieces) € 30,00
KAKI SPECIAL Fried oysters with Ponzu (6 pieces) € 32,00

- ✓ MISOSHIRU € 4,00
Soy bean based miso soup with tofu and seaweed
- ✓ AGE DASHI DÓFU € 12,00
Fried tofu in a broth with scallions and ginger
- ✓ NASU DENGAKU € 12,00
Fried eggplant with Chef's miso sauce
- ✓ TOFU DENGAKU (4 pieces) € 12,00
Fried tofu with Chef's miso sauce
- GYÓZA (6 pieces) € 12,00
Steamed dumplings filled with minced chicken and veggies
- YAKI TORI (2 pieces) € 12,00
Skewered grilled chicken with Teriyaki sauce

TEMPURA Fried shrimp, seasonal vegetables, (Small) € 21,00
with a ginger and radish dipping sauce (Large) € 30,00

YAKI NIKU € 25,00
Thin sliced beef sirloin with stir-fried vegetables and Japanese sauce

SUPPLEMENTS: Steamed white rice 2,00 / Ginger 2,00 / Kizami wasabi 2,00

SASHIMI *Thin sliced raw fish*

SASHIMI NO MORIAWASE

Selection of raw fish (5 varieties) € 45,00

SUSHI *Thin sliced raw fish on sushi rice*

NIGIRI SUSHI

Selection of the day (8 pieces) € 35,00

MAKI MONO *Large sushi roll with rice and nori*

TEMPURA MAKI

Sushi roll with fried nobashi shrimp, avocado and salmon roe (4 pieces) ... € 10,00
(8 pieces) ... € 20,00

TE MAKI

HAND ROLLED SUSHI



SHAKE NO KAWA TE	Grilled salmon skin	€ 4,00
CALIFORNIA TEMAKI	King crab, cucumber and avocado	€ 7,00
UNA KYU TEMAKI	Grilled eel, cucumber	€ 6,00
NEGI TORO TEMAKI	Tuna (belly) with scallions	€ 8,00
SPICY KANI TEMAKI	Crab with sweet Japanese omelette and spicy fish eggs (<i>Mentaiko</i>)	€ 6,00
 NATTO TEMAKI	Fermented soybeans, umeboshi (<i>Salted plum</i>) and shiso (<i>Japanese herb</i>)	€ 4,00

SUSHI A LA CARTE

PRICES PER PIECE

MAGURO	Tonijn (<i>Akami</i>)	€ 6,00
TORO	Tuna (<i>Belly</i>)	€ 8,00
HAMACHI	Yellowtail	€ 6,00
SHAKE	Salmon (<i>Organic</i>)	€ 5,00
SUZUKI	Seabass (<i>Wild</i>)	€ 4,00
IKA	Squid	€ 6,00
AJI	Jack mackerel	€ 3,00
IKURA	Salmon roe	€ 5,00
KANI	King crab	€ 6,00
UNAGI	Grilled eel	€ 6,00
HOTATE	Scallop (<i>Seasonal</i>)	€ 6,00
TAMAGO	Sweet omelette	€ 2,00

Our salmon is organically farmed, which means that they do not give antibiotics, the fish are organically fed and have more swimming space.

DESSERTS

MATCHA ICE CREAM

Green tea ice cream, served with azuki beans € 7,00

BLACK SESAME ICE CREAM

Black sesame ice cream, served with azuki beans € 7,00

YUKIMI DAIFUKU TRIO

Tree flavors of ice cream with a soft layer of rice flour € 7,00

Fresh fruit (*Optional*) € 10,00

KUDAMONO SARADA

Fresh fruit salad € 8,00

 Vegetarian: Some of our vegetarian dishes contain dashi broth which is prepared with dried fermented tuna flakes.

*Allergies: In case of allergies or intolerances please ask our staff for advice regarding the ingredients.





WWW.IZUMI.BE