



# DRINKS

## APERITIFS

|  |         |
|--|---------|
| Umeshu ( <i>Japanese plumwine</i> ).....                                     | € 5,00  |
| Fizzy Beni ( <i>Japanese red plumwine with sparkling water and lemon</i> ).. | € 9,00  |
| Porto.....   | € 5,00  |
| Gin & tonic ( <i>Hendrickx Gin / Fentimans Tonic / Shiso</i> ).....          | € 13,00 |

## SAKE

|  |         |
|--|---------|
| Hot sake small ( <i>150ml</i> ).....   | € 9,00  |
| Hot sake large ( <i>250ml</i> ).....   | € 13,00 |
| Cold sake ( <i>By the glass</i> )..... | € 8,00  |

## WINE

|   |        |
|---|--------|
| White by the glass ( <i>Vermentino</i> )..... | € 6,00 |
| Red by the glass ( <i>Merlot</i> ).....       | € 6,00 |

## BEERS

|   |        |
|---|--------|
| Asahi ( <i>Super dry</i> ).....                 | € 4,00 |
| Saporro.....                                    | € 4,00 |
| Kirin.....                                      | € 5,00 |
| Pinkus ( <i>Natural German beer</i> ).....      | € 4,00 |
| Vedett ( <i>Belgian brand</i> ).....            | € 4,00 |
| Vedett IPA Session ( <i>2,7% alcohol</i> )..... | € 4,00 |

## SOFT DRINKS


|   |        |
|---|--------|
| Apple juice ( <i>Drie Wilgen</i> ).....                   | € 3,00 |
| Orange juice ( <i>Drie Wilgen</i> ).....                  | € 3,00 |
| Tonic ( <i>Fentimans</i> ).....                           | € 3,00 |
| Bionade Lemon-bergamot / elderberry ( <i>330ml</i> )..... | € 4,00 |
| Carpe Diem Matcha.....                                    | € 4,00 |
| Coca Cola / Coca Cola zero.....                           | € 3,00 |

## WATER

|  |        |
|--|--------|
| Perrier ( <i>0,2L</i> ).....               | € 3,00 |
| Bru still / sparkling ( <i>0,5L</i> )..... | € 5,00 |
| Bru still / sparkling ( <i>1L</i> ).....   | € 8,00 |

## HOT DRINKS

|  |        |
|--|--------|
| Coffee / Espresso ( <i>Nespresso</i> ).....                    | € 3,00 |
| Cappuccino / Latte.....  | € 3,50 |
| Sencha ( <i>Green tea</i> ).....                               | € 4,00 |
| Genmai-Cha ( <i>Green tea with roasted rice</i> ).....         | € 4,00 |
| Hojjija ( <i>Cup of roasted green tea; low in teine</i> )..... | € 1,00 |



# 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) ..... € 35,00

## 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 .....  | € 6,00 |
| Crab with sweet Japanese omelette and spicy fish eggs ( <i>Mentaiko</i> )              |        |
| ✓ NATTO TEMAKI .....   | € 4,00 |
| Fermented soybeans, umeboshi ( <i>Salted plum</i> ) and shiso ( <i>Japanese herb</i> ) |        |

## 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.