

**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.

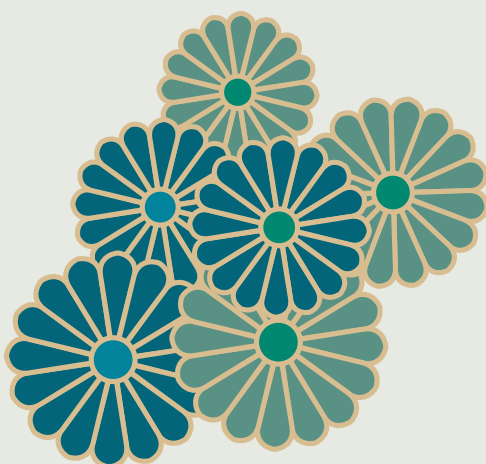
The Japanese kitchen is pure and strives for perfection. At Izumi we guarantee you daily fresh fish arrivals in order to treat you on the best and refined dishes such as sushi and sashimi. Also high quality warm dishes with a unique flavour.

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.



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 (<i>150ml</i>)	€ 9,00
Hot Sake (<i>250ml</i>)	€ 13,00
Cold Sake by the glass	€ 8,00

HOUSE 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 (<i>Lemon-bergamot / elderberry (330ml)</i>)	€ 4,00
Carpe Diem (<i>Matcha</i>)	€ 4,00
Coca Cola	€ 3,00
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
Hojija (<i>Roasted green tea; low in teine</i>)	€ 4,00

DIGESTIFS

Japanese Whiskey (<i>please ask for our range</i>)	variable price
Sochu (<i>Japanese jenever</i>)	€ 8,00
Salt'n Yuzu Sake (<i>sake with a Japanese citrus fruit and a pinch of salt</i>)	€ 6,00

IZUMI MENU

(4 courses)

Seasonal seaweed salad

Sashimi no moriawase

Choose:

Sushi (8 nigiri) or
Grilled fish, with miso soup

Japanese tea and ice cream

Choose:

Yukimi / Matcha / Sesame

€ 58,00 p.p.

(Menus can only be ordered per table)

OMAKASE MENU

Chef's choice

(7 courses)

Omakase is a traditional Japanese custom. Inspired by this tradition, the Chef surprises you with a creative selection including sushi, sashimi, and warm dishes. For dessert we offer the seasonal specialty.

€ 75,00 p.p.

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

STARTERS

- ✓ **HORENSO GOMA AE** Spinach with a sesame mix € 8,00
- ✓ **WAKAME SU** Seaweed with cucumber in rice-vinegar sauce € 12,00
- MOZUKU** Seaweed in a vinegar sauce with a quail egg € 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 sauce (*6 pieces*) € 30,00
- KAKI SPECIAL** Fried oysters with Ponzu sauce (*6 pieces*) € 32,00

- ✓ **EDAMAME** € 8,00
Salted soybeans
- ✓ **MISOSHIRU** € 4,00
Soybean based miso soup with tofu and seaweed
- ✓ **AGE DASHI DÓFU** € 12,00
Fried tofu in a broth with scallions and ginger
- ✓ **TOFU DENGAKU** € 12,00
Fried tofu with Chef's miso sauce
- ✓ **NASU DENGAKU** € 12,00
Fried eggplant 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

SASHIMI

THIN SLICED RAW FISH

- SASHIMI NO MORIAWASE** € 35,00
Selection of raw fish (*5 fish varieties*)
- SASHIMI SUPER** € 75,00
Wide variety of raw fish (*Good for 2 to 3 persons*)
- MAGURO/TORO SASHIMI** (*8 slices*) € 20,00
Bluefin tuna sashimi
- SHAKE SASHIMI** (*8 slices*) € 18,00
Organically farmed salmon sashimi

RAW FISH

PREPARATIONS / DISHES

IKA IKURA AE	€ 24,00
Squid with salmon roe and quail egg	
IKA MENTAIKO	€ 24,00
Squid with spicy cod roe	
USUZUKURI	€ 25,00
Thin sliced sashimi of (wild) seabass with a ponzu dipsauce	
YUZZU YUKKE	€ 25,00
Tartare of salmon, tuna, seabass, avocado, salmon roe and a miso / yuzzu dressing	
MAGURO NATTO	€ 20,00
Tuna with fermented soybeans and quail egg	

SUSHI

NIGIRI SUSHI (<i>8 pieces</i>)	€ 35,00
Thin sliced raw fish on sushi rice. Fish selection of the day	
SUSHI / SASHIMI MIX (<i>Sharing dish for 2 person</i>)	€ 75,00
Sashimi Moriawase, 8 nigiri, hosu maki	
CHIRASHI SUSHI	€ 35,00
Bowl of sushi rice covered with a selection of sashimi, tamago, and pickles	

FUTOMAKI

LARGE SUSHI ROLL WITH RICE AND NORI

	<i>4 pieces</i>	<i>8 pieces</i>
TEMPURA SUMAKI	€ 10,00	€ 20,00
Sushi roll with fried shrimp, avocado and salmon roe		
 VEGGIE TEMPURA SUMAKI	€ 10,00	€ 20,00
Sushi roll with fried eggplant, avocado and takuan		
CALIFORNIA SUMAKI	€ 12,50	€ 25,00
Sushi roll with King crab, avocado and cucumber		
BLUE RIBBON SUMAKI	€ 12,50	€ 25,00
Sushi roll with grilled eel, cucumber and avocado		
TORO TAKU SUMAKI	€ 12,50	€ 25,00
Sushi roll with tuna (belly), takuan and avocado		

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

HOSOMAKI

SMALL SUSHI ROLL WITH RICE AND NORI (6 pieces)

SHAKE MAKI Salmon	€ 6,00
TEKKA MAKI Tuna	€ 7,00
KAPPA MAKI Cucumber	€ 5,00
O SHINKO MAKI Pickled radish	€ 5,00
AVOCADO MAKI Avocado	€ 5,00

TE MAKI

HAND ROLLED SUSHI

SHAKE NO KAWA TEMAKI	€ 4,00
Grilled salmon skin	
CALIFORNIA TEMAKI	€ 7,00
King crab, cucumber and avocado	
UNA KYU TEMAKI	€ 6,00
Grilled eel and cucumber	
NEGI TORO TEMAKI	€ 8,00
Tuna (belly) with scallions	
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 Tuna (<i>Akami</i>)	€ 6,00
TORO Tuna (<i>Belly part</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
SABA 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.

MAIN COURSES

YAKI ZAKANA Suggestion grilled fish price varies

CHICKENKATSU Breaded chicken with Tonkatsu sauce € 20,00

TEMPURA Small € 21,00

Fried shrimp, seasonal vegetables, Big € 30,00
with ginger and radish dipping sauce

✓ VEGETARIAN TEMPURA € 15,00

Fried seasonal vegetables, with ginger and radish dipping sauce

YAKI NIKU € 25,00

Thin sliced beef sirloin with stir-fried vegetables and Japanese sauce

UNADON € 32,00

Grilled eel on rice with a shoyu / mirin sauce, a light soup and pickles

TEMPURA SOBA OR UDON € 22,00

Buckwheat or wheat noodles in a broth with shrimp tempura

NABEMONO

PREPARED AT YOUR TABLE ON A SMALL FIRE

(two person minimum)

SUKIYAKI € 65,00/2p.

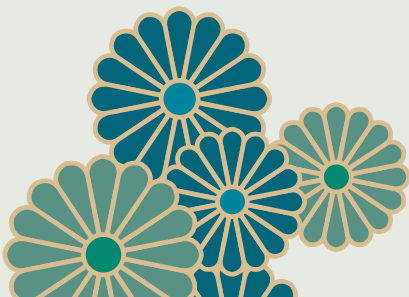
Thin sliced beef sirloin with vegetables and tofu, cooked in a sweet Japanese shoyu and mirin sauce, served with a raw egg

SHABU-SHABU € 65,00/2p.

Thin sliced beef sirloin in a light broth of tofu and vegetables, served with a sesame and ponzu dip

YOSE NABE *(Only available in winter)* € 65,00 /2p.

Fish, shellfish, vegetables, and tofu, cooked in a Japanese broth with ponzu dip



DESSERTS

MATCHA ICE CREAM

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

BLACK SESAME ICE CREAM

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

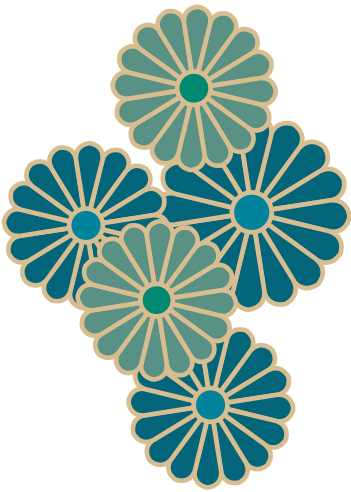
YUKIMI DAIFUKU TRIO

Three 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 prepared with dried fermented tuna flakes.

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

