



Welcome.



starters

starters

small plate for tasting and share.

01	Dashimaki Tamago	1200
	Japanese Egg Omelet.	
02	Tuna Carpaccio	2400
	Raw tuna sashimi with citrus soy and olive oil & parmesan cheese on the top.	
03	Salmon Carpaccio	2400
	Raw salmon sashimi with citrus soy and olive oil & parmesan cheese on the top.	
04	Tako Carpaccio	3400
	Raw octopus sashimi, onion, cucumber tomato, orange yuzu ponzu, chili oil.	
05	Hamachi Carpaccio (4Pcs)	3800
	Olive oil, ponzu, sesame oil, chili chop japanese pickle, oba leaf with vegetable.	
06	Ebi No Gomae	1800
	Boiled prawn and spinach with sesame sauce.	
07	Tataki Gyu	2800
	Sliced beef serve with mushroom.	
08	Enoki Gyu (3Pcs)	2200
	Sautéed enoki mushrooms wrapped in beef roll.	
09	Hotate	3800
	Braised scallops served with shiitake mushroom and spinach.	
10	Agedashi and Friends	800
	Mini agedashi tofu with radish & ginger.	
11	Fried Camembert (4Pcs)	1800
	Pomodoro sauce.	
12	Hamachi & Scallop Ceviche	3400
13	Cuttlefish & Capsicum	1800
	Olive merina sauce.	
14	Cuttle fish & Cucumber	1600
	Vinegar sauce.	

salads

up to three persons can share

15	Chef's Salad	2800
	Grill chicken, hotate, tako, avocado and edamame with wasabi mayonnaise.	
16	Aburi Sashimi Salad	4200
	Kampachi, salmon, madai, tsubugai mix salad, olive oil, yuzu ponza, yuzu kosho.	
17	Tuna Avocado Salad	2800
	Sliced raw tuna and avocado with wasabi mayonaise.	
18	Salmon Avocado Salad	2800
	Sliced raw salmon and avocado with wasabi mayonaise.	
19	Kani to Kyabetsu Salad	3200
	Crab meat and cabbage, lettuce with tobiko cream mayonaise sauce.	
20	Roast Cold Beef Salad	3400
	Sliced beef meat salad with sesame-ponzu sauce.	
21	Kinoko Salad	2200
	Mushroom trio and cabbage with an onion shoyu sauce.	
22	Caesar Salad	2800
	Romaine lettuce, avocado, coral lettuce creamy sauce with parmesan cheese on the top.	

soups

two can share

23	Sake No Akadashi Miso Shiru	1800
	Red miso soup with salmon leek, tofu, salmon, wakame.	
24	Shiromi To Yasai No Osuimono	2400
	Clear fish soup with white fish and leek, tofu wakame, snowfish, chinese cabbage, yuzu	
25	Sea Food (Hot soup)	3000
	IKA, ebi, salmon, snowfish chinese cabbage & leek chili.	



fried & bbq

agemono

deep fried food, to share

- | | | |
|----|--|------|
| 26 | Tori No Karaage | 1400 |
| | Deep fried boneless chicken cubes. | |
| 27 | Ika No Karaage | 1600 |
| | Deep fried cuttle fish with ponzu sauce. | |
| 28 | Soft Shell Crab Karaage | 2400 |
| | Deep fried soft shell crab. | |

tempura

large plate, for sharing

- | | | |
|----|---|------|
| 29 | Ebi No Tempura | 3000 |
| | 6 pieces of shrimp tempura. | |
| 30 | Ika No Tempura | 2200 |
| | 10 pieces of cuttlefish tempura. | |
| 31 | Yasai No Tempura | 1400 |
| | 12 pieces, all-vegetable tempura. | |
| 32 | Tempura No Moriawase | 2200 |
| | 12 pieces of mixed tempura:
shrimp, cuttlefish and vegetables. | |

yaki

bbq, small plate

each plate has three skewers

(Choice of Teriyaki sauce or mountain salt)

- | | | |
|----|-----------------------|------|
| 33 | Tori | 1000 |
| | Chicken | |
| 34 | Gyu | 2800 |
| | Beef | |
| 35 | Eringi | 1400 |
| | Eringi mushroom | |
| 36 | Unagi (eel) Kushiyaki | 2200 |



vegetarian

starters

- | | | |
|----|---|------|
| 37 | Edamame | 1400 |
| | Boiled young soybeans in the pod. | |
| 38 | Mushroom Salad | 2200 |
| | Trio of mushrooms. | |
| 39 | Avocado Salad | 2000 |
| | Avocado and fresh greens,
vinegar and olive oil sauce. | |
| 40 | Vegetable Tempura | 1400 |
| | 12 pieces of vegetables tempura. | |
| 41 | Leek Kushiyaki | 1000 |
| | Leek yaki tori with teriyaki or mountain salt. | |
| 42 | Eringi Kushiyaki | 1400 |
| | Eringi mushrooms yaki tori with teriyaki or
mountain salt. | |

maki (9 Pcs)

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|----|----------------------------------|------|
| 43 | Avocado Maki | 1200 |
| | Avocado roll with fresh wasabi. | |
| 44 | Kimpira Maki | 1200 |
| | Carrot, papaya and sesame seeds. | |
| 45 | Oshinko Maki | 1200 |
| | Japanese radish & pickle. | |
| 46 | Cucumber Maki | 800 |

mains

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|----|---|------|
| 47 | Vegetable Yaki Udon | 1400 |
| | Fresh vegetable, cabbage, carrot, leek
mashroom & yaki soba sauce. | |
| 48 | Kinoko Udon or Soba | 2200 |
| | Kelp and soy soup with trio of mushroom. | |
| 49 | Umeboshi Onigiri | 500 |
| | Japanese pickle. | |
| 50 | Eggplant | 1000 |
| | Grilled eggplant with miso sauce. | |
| 51 | Tofu Steak | 1000 |
| | Vegetable Ann sauce. | |
| 52 | Avocado Broccoli Gril | 1800 |
| | Garlic, olive oil. | |



maki

maki (9 pieces)

- | | |
|---|-------------|
| 53 Grilled Salmon Maki | 3200 |
| Hot sauce. | |
| 54 Aburi Salmon Maki | 2400 |
| Avocado, cucumber & wasabi mayonnaise topped with outside salmon aburi. | |
| 55 Spicy Salmon Maki | 2400 |
| Spicy raw salmon with tobiko and spicy sauce. | |
| 56 Salmon, Avocado and Ikura Maki | 2800 |
| Raw salmon, avocado & wasabi mayonnaise topped with salmon roe. | |
| 57 Californian Maki | 2800 |
| An "inside-out" roll with crab, avocado with sesame seeds & wasabi mayonnaise. | |
| 58 Izumi Maki | 1500 |
| Inside-out roll coated with roasted black and white sesame seeds, prawn tempura and avocado or chicken and avocado wasabi mayonnaise. | |
| 59 Ula Maki | 3800 |
| Raw salmon outside, unagi and avocado inside, topped with salmon roe wasabi mayonnaise. | |
| 60 Dragon Unagi Maki | 2400 |
| Grilled unagi (eel) and avocado & wasabi mayonnaise. | |
| 61 Tuna Tempura Maki | 3800 |
| Fried maki with Japanese tuna filling. | |
| 62 Spicy Tuna Maki | 3200 |
| Spicy raw tuna roll with tobiko and spicy miso sauce. | |
| 63 Tempura Maki | 2200 |
| Prawn tempura with hot miso sauce. | |
| 64 Soft Shell Crab Maki | 3200 |
| With spicy miso sauce. | |
| 65 Beef Yakiniku Maki | 2800 |
| 120 gsm of grilled Beef in and avocado in sweet yakiniku sauce. | |
| 66 Jalapeno Maki | 3800 |
| Raw Japanese tuna, salmon, avocado & chili oil. | |

The background is a solid teal color with a mottled, distressed texture. There are numerous small, dark brown and reddish-brown speckles and spots scattered across the surface, giving it a weathered or aged appearance. The lighting is slightly uneven, with some areas appearing brighter than others.

nigiri and sashimi

nigiri and sashimi

to share

67 Sushi and Sashimi Platter 5800

8 sushi and 8 sashimi

Nigiri together with
tuna* and salmon sashimi.

For only salmon or tuna add BDT 1000.*

68 Sushi Izumi 4200

Selected 8 pieces of mixed nigiri and
6 pieces of maki.

69 Chef's Sashimi Platter

Izumi's best sashimi of the day.
Mostly salmon, tuna and hamachi.

12 pieces 6000

15 pieces 8000

70 Toyosu Sashimi Platter 15000

Premium otoro, maguro and more.
(18 Pcs)

individual nigiri

2 pieces per serving

71 Unagi 1500

72 Tobiko 1200

Flying fish roe.

73 Ikura 2000

Premium salmon roe.

74 Tuna 900

75 Salmon 900

76 Aburi Salmon 1000

77 Hamachi 1100

78 Scallop 1400

79 Shrimp 800

Boiled shrimp.

80 Beef Tataki 3000

5 pieces.

individual sashimi

8 pieces per serving

81 Maguro 2600

82 Salmon 2600

83 Hotate 3400

84 Kampachi 3800

premium tuna sashimi

8 pieces per serving

85 Akami 6000

86 Chutoro 6800

87 Otoro 9000



bowls & pots

nimono

- 88 Halibut** 3500
Halibut and kombu, shoyu, suger
kombu dashi, chilli, gobo (burdock root)
shiitake mushroom & ginger.
- 89 Oroshini** 3200
Deep fried hotate, madai
cooked katsu dashi, shoyu & radish.
- 90 Madai Kabuto Ni** 4000
Madai (Japanese snapper) head komdu dashi
shoyu, suger, ginger, chili, gobo (burdock root)
& shiitake mushroom.

rice bowls

large portion
easily a meal on its own

- 91 Kaishen Don (13 Pcs)** 3800
Thinly sliced fresh raw fish on vinegarate rice
tuna 2pcs, salmon 2pcs, hotate 2pcs
kampachi 2 pcs, ika 2pcs, tako 2pcs &
1pc boiled shrimp with ikura.
- 92 Gyu Suteki Don** 3000
Grilled beef tenderloin
sliced and served on steamed rice.
- 93 Una Don** 5000
(Grill eel and served on Rice)

yaki udon

- 94 Beef yaki udon** 3600
Grilled beef tenderloin, stir fried udon
cabbage, carrot, leek, mashroom &
yaki soba sauce.
- 95 Chicken yaki udon** 1800
Grilled chicken meat cubes, stir fried udon,
cabbage, carrot, leek, mashroom &
yaki soba sauce.
- 96 Seafood yaki udon** 3000
Seafood stir fried udon
noodles and cabbage, carrot, leek
mashroom & yaki soba sauce.

mushimono

- 97 Madai No Mushimono** 3400
Steamed madai (snapper)
vegetable Ann sauce.

hot udon

bowl of soup with thick wheat flour noodles

- 98 Tempura Udon** 2400
Udon with shrimp tempura.
- 99 Curry Udon** 2400
Udon with chicken and shrimp in hot and
spicy Japanese curry soup.
- 100 Khamo Negi Udon or Soba** 2800
Duck breast and leek soup with
(choice of udon or soba noodles).
- 101 Ramen** 2400
Chicken

nabemono

very large portions!

- 102 Yosenabe** (Clear fish soup) 9000
Tofu, chinese cabbage, rice noodles
leek, enoki mushroom, shiitake mushroom
carrot, bamboo shoot, yuzu, chicken
lika ebi & snow fish
- 103 Misonabe** (white miso & red miso) 9000
Tofu, chinese cabbage, rice noodles
leek, enoki mushroom, shiitake mushroom
carrot, bamboo shoot
gobo (burdock root) chicken, ika
ebi & salmon fish.



mains

mains

104 Norway Salmon Steak	3800
Onion, tomato, olive, capsicum & vegetable sauce.	
105 Salmon	3400
2 pieces, 160g. Grilled salmon in oriental sauce and vegetables.	
106 Sauteéd Halibut	3400
Fish stock, mustard cream lemon juice sauce, olive oil and butter.	
107 Portuguese Style Halibut	4200
Fish stock, onion, mushroom tomato, olive oil, butter & cream sauce.	
108 Chilean Snowfish (1PC)	3800
90gm (choice of mountain salt or teriyaki sauce).	
109 Chilean Snowfish	4800
130gm (choice of mountain salt or teriyaki sauce).	
110 Shrimp Butter Yaki	3000
Grilled shrimp 8 PCS with shyou butter sauce.	
111 Beef Tenderloin Steak	3600
Chasseur sauce, onion, tomato beef juice, mushroom.	
112 Beef Tenderloin Steak	3400
Grilled beef tenderloin with wasabi sauce.	
113 Chicken Breast	2400
Bread crumbs grilled chicken breast with pomodoro sauce.	
114 Grilled Chicken Breast	2400
Hot spicy sauce with lemon.	
115 Chicken	2600
Grilled chicken choice of teriyaki sauce, mountain salt, lemon garlic sauce or miso paste.	
116 Ebi Chili Garlic Sauce	3000
117 Eringi Mushroom	1800
Shyou butter sauce.	
118 Imported Squid	3800
Garlic, olive oil sauté with tomato & olive sauce.	



dining adventures

119	Kampachi Kama (B)	7500
	Kampachi Kama (S)	4500
	Slow grilled cheek with mountain salt. Served with ponzu sauce.	
120	Akami Maki	4200
	Japanese premium raw tuna and wasabi mayonnaise.	
121	Chutoro Maki	5400
	Japanese premium chutoro and wasabi mayonnaise.	
122	Beef Tenderloin Steak	3800
	With prawns and prawn butter reduction.	
123	Sauteéd Madai	3400
	Japanese snapper with green sauce.	
124	Scallop	5700
	With shyou butter sauce.	
125	Japanese eel	6800
	Grilled eel with teriyaki sauce.	



extras & beverages

accompaniments

126	Egg Omlet	600
127	Gohan	300
128	Garlic Fried Rice	1000
129	Ebi Fried Rice	1800
130	Tori Fried Rice	1600
131	Tomago Omlet Fried Rice	1600
132	Seafood Fried Rice	2200
133	Vegetable Garlic Fried Rice	1000

gohan set

can be a side set or light meal on its own

134	Gohan set	1000
	Rice, miso soup, japanese pickle, fresh fruit.	
135	Onigiri	500
	Choice of salmon flake or umeboshi, 1 piece.	
136	Ochatsuke	1400
	Soup rice salmon, umobochi nori.	

Add Sauce

137	Potato corage	500
138	Fresh wasabi	300
139	Teriyaki sauce	300
140	Wasabi sauce	300
141	Wasabi mayonnaise sauce	300
142	Spicy miso sauce	300

dessert

kindly check with your server for today's options

143	House Ice Cream	
	Vanila	500
	Green Tea	600
	Chocolate	600
144	Cheesecake	700
145	Chocolate Cake	800
146	NY Cheesecake	700
	100% philli cream cheese baked to perfection.	
147	Dark Chocolate cake	850
	Good for sharing. 70% Belgian Dark Chocolate	

beverages

Perrier	600
Soft Drinks (Coke, Sprite, Diet Coke)	120
Orange Blossom	500
orange, fresh mint, soda	
Lemonade	350
Lemon Mint	450
lemon, fresh mint, crushed ice	
Fresh Lime Soda	400

tea / coffee

Espresso (Single)	400
Espresso (Double)	600
Americano	500
Latte	550
Cappuccino	550
Macchiato	550
Ice Cappuccino	550
Black Tea	300
Green Tea	300



glossary

miso Traditional Japanese seasoning produced by fermenting rice, barley and/or soybeans, with salt and kōjikin. High in protein and rich in vitamins and minerals.

miso paste Fermented soybean paste.

soy paste Fermented paste made from yellow soybeans, salt, and water. May include wheat flour.

ponzu sauce A light, citrus-based sauce.

agedashi Japanese hot tofu preparation. Cubed tofu is lightly dusted with potato starch or cornstarch and deep fried until golden brown.

karai Japanese word to describe “spicy/hot”

shiitake Brown, button-shaped East Asian mushroom high in fiber, antioxidants, iron and vitamin C.

nigiri Hand-formed sushi in rectangular shape.

maki Sushi made in a roll with sushi rice, toasted seaweed nori, and various fillings.

mirin A kind of ricewine similar to sake, but with a lower alcohol content.

kabayaki A dish of seafood which is filleted, boned and dipped in a sweet soy sauce-base sauce before broiled on a grill.

sukiyaki A dish of thinly sliced meat cooked or simmered at the table with vegetables and other ingredients in an iron pot. Broth is a mixture of soy sauce, sugar, and mirin. Before being eaten, the ingredients are usually dipped in a small bowl of raw, beaten eggs.

for information about events, new dishes and specials
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lunch every day: 12.00 to 14.00
dinner every day: 18.00 to 22.00
closed first sunday of every month
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