



IZUMI

TRADITIONAL JAPANESE KITCHEN



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IZUMI OPENED ITS DOORS TO THE PUBLIC ON VALENTINE'S DAY, 2010.

OUR AIM WAS TO PROVIDE DHAKA WITH A CULINARY EXPERIENCE LIKE NO OTHER AND TO RAISE THE BAR IN TERMS OF QUALITY, VARIETY AND PRESENTATION.

WE HAVE ON BOARD MASAYUKI NAKAJIMAYA AND HIS APPRENTICE HIDEO AOKI FROM JAPAN WHO WORKED TIRELESSLY BEFORE LAUNCHING TO CREATE THE MENU YOU NOW SEE.

WE HAVE ALREADY ADDED A FEW NEW ITEMS AND WANT TO CONTINUE ON THIS TREND - WITH A VIEW TO OFFERING SEASONAL DISHES.

## SEATING

AT IZUMI YOU MAY CHOOSE TO SIT AT THE SUSHI BAR, THE NON-SMOKING ROOM, THE SMOKING ROOM OR ONE OF OUR PRIVATE ROOMS.

THE ROOM DOWNSTAIRS CAN SEAT UP TO 10 PEOPLE AND THE ROOM UPSTAIRS CAN SEAT UP TO 28 PEOPLE (CONFIGURED AS YOU WOULD LIKE IT) - GUESTS ALSO HAVE ACCESS TO THE TERRACE.

## SUGGESTIONS

AS THE MENU IS EXTENSIVE WITH A HEAVY BIAS ON "TRADITIONAL" JAPANESE FOOD, WE REALISE SOME OF OUR CUSTOMERS MAY NEED A LITTLE NUDGE IN THE RIGHT DIRECTION -

AS A SUSHI SAMPLER, WE SUGGEST THE "SUSHI IZUMI" CONTAINING 8 PIECES OF MIXED SUSHI AND 4 PIECES OF ROLLS.

FOR MEAT LOVERS, WE RECOMMEND THE "GYU SUTEKI". THIS IS A 200 GRAM STEAK MADE FROM AUSTRALIAN WAGYU BEEF. THESE ARE JAPANESE COWS THAT ARE BRED IN AUSTRALIA WITH AN ATTEMPT TO RECREATE THE SAME TEXTURE AND QUALITY OF PREMIUM JAPANESE BEEF. IF YOU WOULD LIKE THE MATSUSAKA STEAK, SUSHI OR EVEN SASHIMI, PLEASE ASK YOUR WAITER TO PROVIDE YOU WITH THE SPECIAL MENU.

THE "RICE BOWLS" OR "HOT UDON" ARE GREAT FOR THOSE WITH LARGE APPETITES. THESE ARE LARGE ENOUGH PORTIONS FOR ONE PERSON AS A MEAL ON ITS OWN.

OTHERWISE, WHY NOT BE ADVENTUROUS AND TRY SOME DISHES THAT ONE WOULD NOT USUALLY FIND IN DHAKA.

AMONG THESE ARE THE "SPIT-ROASTED SCALLOP", THE "GRILLED WHITE FISH (SNOWFISH)", THE "GRILLED LOBSTER" AND EVEN THE "STEAMED CUSTARD"

WE HOPE YOU ENJOY YOUR MEAL

## 前菜 TRADITIONAL STARTER SELECTION

- |        |                     |   |     |
|--------|---------------------|---|-----|
| イカの酢の物 |                     |   |     |
| 1.     | IKA NO SUNOMONO     | CUTTLEFISH WITH PICKLED SEAWEED AND CUCUMBER    | 500 |
|        | 蛸と法連草の酢味噌和え         |   |     |
| 2.     | TAKO NO SUMISOAE    | OCTOPUS AND SPINACH WITH VINEGAR MISO PASTE     | 700 |
|        | 海老と法連草の胡麻和え         |   |     |
| 3.     | EBI NO GOMAAE       | PRAWN AND SPINACH WITH SESAME PASTE             | 600 |
|        | カニと白菜の和え物特製ソース      |   |     |
| 4.     | KANI TO HAKUSAIAE   | CRAB AND CHINESE CABBAGE WITH ORIGINAL SAUCE    | 500 |
|        | 鰻巻                  |   |     |
| 5.     | UMAKI               | JAPANESE STYLE OMELETS STUFFED WITH GRILLED EEL | 700 |
|        | 前菜の盛り合わせ            |   |     |
| 6.     | ZENSAI NO MORIAWASE | ASSORTED TRADITIONAL JAPANESE STARTER           | 600 |

## オリジナルサラダ CHEF'S SALADS

- |     |                         |   |      |
|-----|-------------------------|---|------|
|     | レタスと茸のサラダ醤油ドレッシングで      |   |      |
| 7.  | RETASU TO KINOKO SALAD  | LETTUCE AND MUSHROOM SALAD WITH SOYA-SAUCE DRESSING     | 400  |
|     | アボガドと鮪のサラダわさびマヨネーズソース   |   |      |
| 8.  | AVOCADO TO MAGURO SALAD | SLICED TUNA AND AVOCADO WITH WASABI MAYONNAISE          | 1000 |
|     | カニとキャベツのサラダ醤油マヨネーズで     |   |      |
| 9.  | KANI TO KYABETSU SALAD  | CRAB MEAT AND CABBAGE WITH SOYA-SAUCE MAYONNAISE        | 600  |
|     | 牛肉のしゃぶしゃぶサラダ胡麻ポン酢で      |   |      |
| 10. | SHABU SHABU SALAD       | BOILED THINLY SLICED MEAT SALAD WITH SESAME-PONZU SAUCE | 800  |

御寿司、お刺身  
**TRADITIONAL SUSHI AND SASHIMI**  
 A LA CARTE

			寿司 SUSHI 5 PIECES	刺身 SASHIMI 5 PIECES
11.	鮪 中トロ MAGURO CHU-TORO	FATTY TUNA	2000	2500
12.	鮪 赤身 MAGURO AKAMI	TUNA	1000	1200
13.	鯛 TAI	SEA BREAM	1000	1200
14.	サーモン SAAMON	SALMON	1000	1200
15.	蛸 TAKO	OCTOPUS	800	1200
16.	鯛 BURI	YELLOW TAIL	1000	1500
17.	甘エビ AMA-EBI	SWEET SHRIMP	800	1000
18.	ホッキ貝 HOKKIGAI	SURF CLAM	1000	1200
19.	玉子 TAMAGO	SWEET EGG OMELETS	500	

御寿司と 刺身の盛り合わせ  
**ASSORTED SUSHI AND SASHIMI SELECTION**

20.	寿司 泉 SUSHI IZUMI	SELECTED EIGHT PIECES OF SUSHI AND ROLLS	1500
21.	刺身の三点盛り SASHIMI NO SANTENMORI	SELECTED THREE KINDS OF IMPORTED FISH 9 PIECES	2000
22.	刺身の五点盛り SASHIMI NO GOTENMORI	SELECTED FIVE KINDS OF FRESH FISH 15 PIECES	2500
23.	稲荷寿司 INARISUSHI	FRIED BEAN CURD STUFFED WITH BOILED RICE	600

巻き寿司  
TRADITIONAL SUSHI ROLL SELECTION

24.	かっぱ巻 KAPPA MAKI	CUCUMBER ROLL 8 PIECES	500
25.	鉄火巻 TEKKA MAKI	TUNA ROLL 8 PIECES	1000
26.	いくら巻 IKURA MAKI	SALMON ROE ROLL 2 PIECES	1200
27.	太巻き FUTO MAKI	MIXED VEGETABLES AND FISH ROLL 8 PIECES	1000
28.	かんぴょう巻 KANPYO MAKI	PRESERVED WINTER MELON ROLL 8 PIECES	500

天麩羅  
TEMPURA

29.	海老の天麩羅 EBI NO TEMPURA	(BLACK TIGER) SHRIMP TEMPURA	1000
30.	イカの天麩羅 IKA NO TEMPURA	CUTTLEFISH TEMPURA	800
31.	野菜の天麩羅 YASAI NO TEMPURA	VEGETABLE TEMPURA	500
32.	天麩羅盛り合わせ TEMPURA NO MORIAWASE	MIXED VEGETABLES AND FISH TEMPURA	1000

汁物  
SOUP SELECTION

- なめこの赤だし味噌汁  
33. MAMEKO NO AKADASHI MISO SHIRU Red Soy Paste Soup with Japanese Nameko Mushroom 400
- サーモンの赤だし味噌汁  
34. SAKE NO AKADASHI MISO SHIRU Red Soy Paste Soup with Salmon 500
- タラバガニのお吸い物  
35. TARABAGANI NO OSUIMONO Clear Fish Soup with Taraba Crabs 600
- 白身魚と野菜のお吸い物  
36. SHIROMI TO YASAI NO OSUIMONO Clear Fish Soup with White Fish and Vegetable 400

串焼き  
YAKITORI  
SPIT-ROASTED FOOD  
(CHOICE OF MOUNTAIN SALT OR TERIYAKI SAUCE)

- 鶏  
37. TORI Spit-Roasted Chicken 500
- 牛  
38. GYUU (Imported) Spit-Roasted Beef 1000
- 帆立  
39. HOTATE (Imported) Spit-Roasted Scallop 1200
- 海老  
40. EBI Spit-Roasted Sea Tiger 1000  
1 Piece
- 豚  
41. BUTA No Longer Available
- 野菜  
42. YASAI Spit-Roasted Vegetables 300
- 羊  
43. HITSUJI Spit-Roasted Lamb 500

揚げ物  
AGEMONO  
DEEP-FRIED FOOD

鶏の唐揚げ			
44. TORI NO KARAAGE		DEEP-FRIED CHICKEN	500
手羽先の唐揚げ			
45. TEBASAKI NO KARAAGE		DEEP-FRIED CHICKEN WINGS	500
蛸の唐揚げ			
46. TAKO NO KARAAGE		DEEP-FRIED OCTOPUS	700
イカの唐揚げ			
47. IKA NO KARAAGE		DEEP-FRIED SQUID WITH PONZU SAUCE	500

煮物  
NIMONO  
STEWED FOOD

鮮魚と大根の煮物			
48. NIMONO		STEWED FRESH FISH AND RADISH	800
海老のおろし煮			
49. OROSHINI		COOKED SHRIMP AND RADISH	1000
イカの煮っ転がし			
50. NIKKOROGASHI		STEWED FRESH SQUID AND POTATO	800
肉じゃが			
51. NIKUJAGA		STEWED SLICED BEEF AND POTATO	800

蒸し物  
MUSHIMONO  
STEAMED FOOD

白身魚と野菜の蒸し物			
52. SAKANA NO MUSHIMONO		STEAMED WHITE FISH AND VEGETABLES WITH PONZU SAUCE	800
鶏と茸の蒸し物			
53. TORI NO MUSHIMONO		STEAMED CHICKEN AND MUSHROOM WITH PONZU SAUCE	600
タラバガニの蒸し物			
54. TARABAGANI NO MUSHIMONO		STEAMED FRESH TARABA CRABS WITH PONZU SAUCE	1200
茶碗蒸し			
55. CHAWANMUSHI		JAPANESE STYLE STEAMED EGG CUSTARD	600

鍋物  
NABEMONO  
HOT POT

	寄せ鍋				
56.	YOSENABE	STEWED FISH AND VEGETABLE IN HOT POT	2	PERSON	2000
			4	PERSON	4000
	すき焼き				
57.	SUKIYAKI	THINLY SLICED BEEF (WAGYU) AND VEGETABLES BOILED WITH SWEET SUKIYAKI SAUCE	2	PERSON	3000
			4/6	PERSON	5000

焼き物  
YAKIMONO  
GRILLED FOOD

	海老と帆立バター焼き				
58.	EBI TO HOTATE NO BATA-YAKI	GRILLED SHRIMP AND SCALLOP WITH BATTER SAUCE			1500
	タラバ蟹、塩焼き又は照り焼き				
59.	TARABAYAKI	GRILLED TARABA CRABS WITH CHOICE OF MOUNTAIN SALT OR TERIYAKI SAUCE			1500
	伊勢海老のマヨネーズ味噌焼き				
60.	ISEEBI NO MAYOMISO YAKI	GRILLED LOBSTER WITH MISO MAYONNAISE			2000
	牛ステーキ わさびソース				
61.	GYU SUTE-KI	STEAK OF BEEF (WAGYU) WITH WASABI SAUCE			2000
	羊肉の特製味噌焼き				
62.	HITSUJI NO TOKUSEI MISOYAKI	GRILLED LAMB WITH SPECIALLY MADE MISO PASTE			1500
	豚ロースの照り焼き				
63.	BUTA NO TERIYAKI	GRILLED PORK WITH TERIYAKI SAUCE			800
	うなぎの蒲焼				
64.	UNAGI NO KABAYAKI	GRILLED FRESH EEL WITH SWEET EEL SAUCE			1200
	サワラの西京焼き				
65.	SAWARA NO SAIKYO YAKI	GRILLED SPANISH MACKEREL WITH CREAMY SAIKYO MISO			800
	サーモンのアジアンソース				
66.	SAAMON NO AJIANSO-SU	GRILLED SALMON WITH ORIENTAL SAUCE			1200
	自身魚の照り焼き				
67.	SHIROMISAKANA NO TERIYAKI	GRILLED WHITE FISH WITH TERIYAKI SAUCE			1200

温かいうどん  
HOT UDON

- 天麩羅うどん  
68. TEMPURA UDON THIN WHEAT FLOUR NOODLE WITH SHRIMP TEMPURA IN HOT SOUP 800
- 鶏うどん  
69. TORI UDON THIN WHEAT FLOUR NOODLE WITH CHICKEN IN HOT SOUP 800
- 肉うどん  
70. NIKU UDON THIN WHEAT FLOUR NOODLE WITH SLICED BEEF IN HOT SOUP 1000

丼物  
RICE BOWL

- 鰻丼  
71. UNA DON GRILLED FRESH WATER EEL SERVED ON RICE WITH SWEET EEL SAUCE 1500
- かつ丼  
72. KATSU DON DEEP-FRIED PORK CUTLET AND SERVED ON RICE WITH SWEET SOY-SAUCE 1000
- 牛ステーキ丼  
73. GYU SUTE-KI DON GRILLED SLICED WAGYU BEEF SERVED ON RICE 1200
- 親子丼  
74. OYAKO DON COOKED CHICKEN AND EGG SERVED ON RICE WITH SWEET SOY-SAUCE 600

御飯セット  
GOHAN SET  
RICE SET

75. 御飯 GOHAN 味噌汁 MISOSHIRU お新香 OSHINKO 果物 KUDAMONO  
RICE , Miso SOUP , JAPANESE PICKLE, FRESH FRUIT 500
76. 焼きおにぎり YAKIONIGIRI 味噌汁 MISOSHIRU お新香 OSHINKO 果物 KUDAMONO  
BAKED RICE BALL, Miso SOUP, JAPANESE PICKLE, FRESH FRUIT 600
- 海鮮雑炊  
77. KAISENZOUSUI SOUP RICE WITH SEAFOOD 800

水菓子  
MIZUGASHI  
DESSERT

- |  |     |
|--|-----|
| 78. FOUR KINDS OF SEASONAL FRESH FRUIT       | 400 |
| 79. 小豆とアイスクリーム<br>SWEET BEANS WITH ICE CREAM | 300 |

飲み物  
BEVERAGE

- |                                |     |
|--------------------------------|-----|
| 80. COKE, SPRITE               | 50  |
| 81. MINERAL WATER              | 50  |
| 82. SEASONAL FRESH FRUIT JUICE | 150 |
| 83. GREEN TEA                  | 50  |
| 84. COFFEE                     | 50  |
| 85. TONIC WATER                | 150 |
| 86. DIET COKE                  | 150 |
| 87. SODA                       | 60  |

