



“Inspired by the Japanese natural springs, Izumiya seeks to bring you the freshest & the most delicious dishes contemporary Japanese food, serving you food that will rejuvenate your soul”

A contemporary Japanese restaurant that creates modern fusion dishes, through inspiration from Western culinary techniques. Located in the heart of Medan’s city centre, Izumiya’s flagship design pays homage to the minimalist concept of the Japanese; using Japanese-inspired elements such as the Ripple Koi Pond, Cherry Blossom chandelier and Origami Crane light pendants, to create an interior that exudes a zen and welcoming vibe.



### CHEF'S SPECIALIST

One of our secrets to our delicious food is our chefs. Well trained from Japanese Chef that make our food is authentic.



### PREMIUM INGREDIENTS

At Izumiya Restaurant, we want our customer to feel special. We choose from the best ingredients to bring delicious and quality Japanese cuisine to your table.



### IZUMIYA I

📍 MUTIA GARDEN, Jl. Cut Mutia No.26  
☎ +62 811 6548 058 f|@ izumiya.id



### IZUMIYA II

📍 Jl. Letnan Jenderal Suprpto No.13  
(simpang Jalan Multatuli)  
☎ +62 811 6548 058 f|@ izumiya.id

# CHEF SPECIAL MENU

AVAILABLE AT IZUMIYA GAIA

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特別献立

## RYUJIN SASHIMI MORIAWASE

Salmon, tuna belly, botan shrimp, sea bream, striped jack, sea urchin

620

## SUIJIN SASHIMI MORIAWASE

Salmon, tuna, sweet shrimp, yellowtail, salmon belly, sea bream

400



## UNI SASHIMI

Sea urchin

150

## BOTAN EBI SASHIMI 135

Botan shrimp 1 pc

## AMAEBI SASHIMI 105

Sweet shrimp 1 pc



## BOTAN EBI NIGIRI 140

Botan shrimp 1 pc

## AMAEBI NIGIRI 110

Sweet shrimp 1 pc

## UNI GUNKAN 85

Sea urchin 1 pc

## ENGAWA NIGIRI 105

Flounder's edge 2 pcs

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AVAILABLE AT IZUMIYA GAIA

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**GINDARA SAIKYO YAKI 325**  
Grilled cod fish with saikyo miso sauce



**GINDARA NABE 338**  
Japanese hotpot with cod fillet and mixed vegetables



**GINDARA MENTAIYAKI 295**  
Grilled cod fish with mentaiko sauce



**GINDARA TERIYAKI 275**  
Grilled cod fish with teriyaki sauce



**HOTATE MENTAIYAKI 175**  
Grilled scallop with mentaiko sauce



**GRILLED CHICKEN STEAK 68**  
Grilled chicken with chef special sauce



**IZUMIYA SEAFOOD RAMEN 128**  
Scallop, shrimp, salmon with seafood broth



**KYUSHU RAMEN 86**  
BBQ chicken chashu with Kyushu style rich creamy broth



**TAI CARPACCIO 198**  
Thinly slice sea bream aburi with yuzu ponzu and spicy mayo sauce



**HAMACHI CARPACCIO 198**  
Thinly slice yellowtail aburi with yuzu ponzu and spicy mayo sauce

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# SASHIMI

## 刺身

**5 KIND SASHIMI**  
Scallop, Salmon, Tuna, Squid, Octopus  
**208**



# SASHIMI

## 刺身

**TORO**  
Tuna belly  
**120**



**3 KIND SALMON SASHIMI** **198**  
Salmon, Salmon belly, Ikura salmon roe

**SALMON**  
**55**



**NAMA HOTATE** **72**  
Scallop



**MEKAJIKI** **55**  
Swordfish



**HAMACHI** **115**  
Yellowtail



**SALMON BELLY**  
**58**



**SHIMA AJI** **82**  
Striped jack 2pcs



**TAI** **77**  
Sea bream 2pcs



**IKURA**  
Salmon roe  
**120**



**TAKO** **44**  
Octopus



**MAGURO** **45**  
Tuna



**IKA** **36**  
Squid



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握り寿司



ABURI SUSHI SET 133

Torched salmon, salmon hana aburi, yellow tail, squid, tuna, fried maki and chef's specialty sauce

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握り寿司



SALMON ABURI SUSHI MORIAWASE

Torched salmon sushi with chef's specialty sauce

118

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# NIGIRI SUSHI

## 握り寿司

1 SALMON 22  
2 pcs

3 TORO 65  
Tuna belly 2 pcs

5 NAMA HOTATE 35  
Sweet scallop 2 pcs

7 EBI 22  
Cooked prawn 2 pcs

9 UNAGI 35  
Fresh water eel 2 pcs

11 MAGURO 22  
Tuna 2 pcs

13 TAMAGO 16  
Japanese omelette 2 pcs

2 TAKO 22  
Octopus 2 pcs

4 AMAEBI 110  
Sweet shrimp 1 pcs

6 MAGURO ZUKE 22  
Shoyu marinated tuna 2 pcs

8 IKA 22  
Squid 2 pcs

10 SALMON BELLY 25  
2 pcs

12 HAMACHI 45  
Yellow tail 2 pcs

14 KANIKAMA 22  
Crab stick 2 pcs



ANAGO NIGIRI 52  
salt-water eel 1pc

SHIMA-AJI NIGIRI 42  
Striped jack 1pc

TAI NIGIRI 37  
Sea bream 1pc

MEKAJIKI NIGIRI 22  
Swordfish

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# GUNKAN SUSHI

## 軍艦寿司



1 TOBIKO 28  
Flying fish roe 2 pcs

3 CHUKA IDAKO 24  
Seasoned baby octopus 2 pcs

5 TUNA MAYO 25  
Cooked tuna salad 2 pcs

7 KIZAMI UNAGI 28  
Fresh water eel 2 pcs

9 INARI TUNA MAYO 36  
Sweet beancurd with cooked tuna salad 2 pcs

11 INARI SUSHI 25  
Sweet beancurd with sushi rice 2 pcs

2 SPICY SALMON TARTAR 25  
Salmon salad 2 pcs

4 CHUKA WAKAME 22  
Seasoned sesame seaweed 2 pcs

6 IKURA 76  
Salmon roe 2 pcs

8 KANI MAYO 25  
Crab stick salad 2 pcs

10 INARI SPICY SALMON 36  
Sweet beancurd with baked salmon 2 pcs

12 INARI KANI MAYO 32  
Sweet beancurd with crab stick salad 2 pcs

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# TEMAKI & ONIGIRI

おにぎり  
てまき



1 **SOFT SHELL CRAB 28**  
Fried soft shell crab

2 **SALMON 30**

3 **EBI TEN 28**  
Shrimp tempura

4 **MAGURO 30**  
Tuna

5 **CALIFORNIA 25**  
Flying fish roe, crab stick, avocado and cucumber

# CHIRASHI

ちらし



**IZUMIYA CHIRASHI DON**

Salmon, tuna, ikura, idako, wakame, tako, ika, tamago, crab sticks, amaebi on sushi rice

168



**AKAMI MAGURO CHIRASHI DON**

Sliced tuna with tobiko, wakame and tuna tartar on sushi rice

68



**SALMON CHIRASHI DON**

Sliced salmon with tobiko, wakame and salmon tartar on sushi rice

78



**ABURI SALMON CHIRASHI DON**

Torched salmon with tobiko, wakame and spicy baked salmon on sushi rice

78



**KAIHOU DON 88**

Diced salmon, tuna, tamago and shrimp on steamed rice



**EBI TEMPURA ONIGIRI 48**  
Sushi rice ball with fried prawn



**UNAGI TAMAGO ONIGIRI 48**  
Sushi rice ball with freshwater eel and Japanese omelette

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# SUSHI ROLL

## 卷之寿司

# SUSHI ROLL

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### DRAGON ROLL

Jumbo Prawn roll with mango, avocado, tobiko, chicken floss, mayo and teriyaki sauce

98



### SUSHI BOMB

Mountain Sushi Roll with diced salmon, tuna, ebi, chicken floss with mentaiko mayo and mayonaise

92



### SMOKED SALMON CREAM CHEESE MAKI

98

Torched smoked salmon with cream cheese, fried lotus roots, tobiko, cheese mayo and teriyaki sauce

### UNAGI MAKI

Freshwater eel roll with tamago, crab stick and teriyaki mayo sauce

98



### SPICY SOFT SHELL CRAB MAKI

Fried soft shell crab roll with tobiko, spicy mayo and teriyaki sauce

68

### SALMON ABURI MAKI

Torched Salmon roll with tobiko potato crunch, chilli angel hair, mayo and teriyaki sauce

92



### EBI FRIED MAKI

Breaded prawn crepe roll with chicken floss

55



### FRIED SPICY SALMON MAKI

72

Fried sushi roll with cream cheese, salmon tar tar, tobiko and mayonaise

### VOLCANO MAKI

Spicy lava sushi roll with crab sticks, cucumbe, avocado and chilli angel hair

78



### DYNAMITE MAKI

Gunpowder roll with prawn, crabsticks salad, and dynamite sauce

55

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# SUSHI ROLL

## 卷之寿司



### PREMIUM NEGITORO MAKI

Minced bluefin tuna with sliced tuna and squid roll

145

# SUSHI ROLL

## 卷之寿司



### IZUMIYA MAKI

Chef's speciality roll with salmon, tuna, ebi, unagi, tamago

82



### SALMON MENTAI MAKI 98

Torched salmon roll with tobiko, fried crab stick and mentaiko sauce

### EBI TEMPURA MAKI

Fried prawn roll with mango sliced and chilli mayo

98



### CALIFORNIA MAKI

Tobiko roll with crabstick mayo, avocado and mayonaise

78



### SMOKY BEEF MAKI

Torched sliced beef roll with onion, carrot, mayo and smoky bbq sauce

78



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### SAKE MAKI 30

Salmon sushi roll



### NEGITORO MAKI 52

Minced bluefin tuna roll



### TEKKA MAKI 30

Tuna sushi roll



### TAMAGO MAKI 22

Omelette sushi roll



### KAPPA MAKI 22

Cucumber sushi roll

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# SALAD

サラダ



**IZUMIYA COB SALAD 58**  
(Thousand Island Dressing)

Cooked prawn with avocado, cherry tomato, sliced egg and mixed greens



**SALMON ABURI SALAD 82**  
(Wafu Dressing)

Torched salmon with fried lotus root, avocado, cherry tomato and mixed greens



**RAMEN SALAD 58**  
(Sesame Dressing)

Cold ramen with chicken karaage, avocado, sweet corn and mixed greens



**TOFU AND AVOCADO SALAD 42**  
(Sesame Yuzu Dressing)

Home-made tofu with wakame, cherry tomato and mixed greens

# SIDE DISH

副菜



**DASHI TAMAGO OKONOMIYAKI STYLE**

Japanese omelette with mayo, topped with bonito flakes

45



**GARLIC CHILLI MATEGAI 62**

Bamboo clam, mushroom, garlic and chilli cooked with oyster sauce



**AGE TOFU OKONOMIYAKI 42**

Home-made fried tofu with okonomiyaki sauce



**TAKOYAKI 45**

Japanese octopus balls



**GYOZA 32**

Japanese dumpling filled with chicken and vegetable



**EDAMAME 26**



**EDAMAME SPICY 30**



**AGEDASHI TOFU 32**

Fried tofu with shoyu sauce

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# SIDE DISH

## 副菜

### SALMON CARPACCIO

Fresh vegetables wrapped with salmon sashimi and special carpaccio sauce

75



# TEMPURA

## 天ぷら

### TEMPURA MORIA WASE

Assorted fried prawn and seasonal vegetable with tempura dipping sauce

52



### GYUTAN NIKOMI 88

Stewed ox tongue with demi glace sauce



### KIWAMI DASHI DOBINMUSHI 32

Chicken, seafood and shimeji mushroom in dashi broth



### IKURA CHAWAN / CHAWAN MUSHI 68/28

Steamed egg with shiitake mushroom, naruto, ginkgo, shrimp and salmon roe



### MISO SHIRU 23

Miso Soup



### CHUKA WAKAME 38

Seasoned seaweed



### CHUKA IDAKO 43

Baby Octopus



### SALMON CRACKERS 50

Salmon skin with tobiko mayo



### YASAI TEMPURA

Fried seasonal vegetable with tempura dipping sauce

28



### NORI TEMPURA

Crispy fried nori with tempura sauce

20



### EBI TEMPURA

Fried prawn with tempura dipping sauce

72

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# AGEMONO

揚げ物



## CRAB CROQUETTE

Breaded crab cream cheese with tartar sauce

45

# KUSHI YAKI

串焼



## ASSORTED WESTERN 5-KIND YAKITORI

Negima, tebasaki, yakitori, tsukune, beef with house special toppings

88



## SOFT SHELL CRAB KARAAGE 88

Fried soft shell crab with ponzu sauce



## CHICKEN NANBAN 58

Kyushu style crispy chicken with tartar sauce



## ZANGI KARAAGE 48

Hokkaido style fried chicken



## EBI FRY 68

Breaded shrimp with tartar sauce



## FRIED CHICKEN SKIN 28

Crispy fried chicken skin with Japanese chili powder



## CHICKEN LOLLIPOP (ORI/SPICY) 48

Crispy chicken drumettes with sweet sticky sauce

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BEEF 2PCS Sirloin 58	TEBASAKI 2PCS Chicken wingette 32	NEGIMA 2PCS Chicken thigh with leek 36	SALMON 2PCS 58	SHISHAMO 2PCS Capelin fish 28	SHIITAKE 2PCS Mushroom 23	GINNAN 2PCS Ginkgo 18
YAKITORI 2PCS Chicken thigh 32	TSUKUNE 2PCS Chicken meatball 28	BEEF ENOKI 2PCS Enoki wrapped in sliced beef 58	EBI 2PCS Prawn 38	UZURA TAMAGO 2PCS Quail Egg 21	GARLIC 2PCS 16	

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# GRILLED

グリル



**GRILLED SIRLOIN STEAK**  
STANDARD / WAGYU

Australian beef with izumiya original butter

166/288

# YAKIZAKANA

和食 焼かき



**GRILLED SALMON BELLY**

Grilled salmon belly with ponzu sauce

76



**SEAFOOD DORIA 98**

Baked seafood butter rice with bechamel sauce

**SAIKORO STEAK**  
STANDARD / WAGYU

Diced Australian beef with izumiya special sauce topped with garlic chips

166/288



**GYUTAN GARLIC YAKI**

Grilled ox tongue with garlic sauce

110



**CHEESY HAMBURG STEAK**

Hand-chopped beef patty with torched cheddar and mozzarella

98



**GRILLED HAMBURG STEAK**

Hand-chopped beef patty with izumiya original butter

88



**SABA SHIOYAKI**

Grilled mackerel fillet with kosher salt

68



**SALMON MENTAIYAKI**

Grilled salmon fillet with mentaiko sauce

82



**SALMON (SHIOYAKI / TERIYAKI)**

Grilled salmon fillet with kosher salt

68/72



**SANMA SHIOYAKI (SEASONAL)**

Grilled mackerel pike with kosher salt



**HAMACHI KAMA (SHIOYAKI / TERIYAKI) 120 / 125**

Grilled yellowtail collar with kosher salt/teriyaki



**SALMON HEAD (SHIOYAKI / TERIYAKI) 46 / 50**

Grilled salmon head (half) with kosher salt

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# YAKIMONO

やきもの



## KANI MENTAIYAKI

Grilled crab with mentaiko sauce

95



## JUMBO EBI MENTAIYAKI

Grilled jumbo prawn with mentaiko sauce

65



## MATEGAI MENTAIYAKI

Grilled bamboo clam with mentaiko sauce

48

## UNAGI YAKI

Grilled freshwater eel with unagi sauce

148



## IKA (SHIOYAKI / TERIYAKI)

Grilled squid with kosher salt / teriyaki sauce

80/84



## SPICY TEPPAN (BEEF / CHICKEN)

Chicken, onion, bird's eye chillies on a hot plate

72/46



## CHICKEN TERIYAKI

Grilled chicken with teriyaki sauce

42



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# DONBURI

どんぶり



## OYAKO DON

Grilled chicken, shitake & onion, rice bowl in dashi egg sauce

48



## GYU DON

Marinated Sliced Beef rice bowl with sous vide egg

108



## BEEF STEAK DON

Sliced Beef Steak rice bowl with sous vide egg

84

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## GYUTAN DON 120

Slice ox tongue rice bowl with chopped bird's eye chillies



# DONBURI

どんぶり

## TEMPURA DON

Assorted fried prawn & seasonal rice bowl with sweet tendon sauce

52



# OMURICE

オムライス

## MENTAIKO SALMON OMURICE

Grilled salmon with mentaiko cream sauce & softly cooked omelette

99



## UNAGI DON 128

Freshwater eel rice bowl with unagi sauce

## YAKINIKU JYU

Grilled sliced beef and onion rice bowl with yakiniku sauce

84



## CHICKEN KATSU DON

Breaded chicken, shitake and onion rice bowl in dashi egg sauce

54



## CHICKEN TERIYAKI DON

Grilled chicken rice bowl with teriyaki sauce

52



## BEEF CURRY OMURICE 84

Sliced sirloin with softly cooked omurice



## FRIED EBI CURRY OMURICE 72

Breaded prawn with softly cooked omelette



## GRILLED HAMBURG OMURICE 92

Hand-chopped beef patty with demi glace sauce & softly cooked omelette



## CHICKEN KATSU CURRY OMURICE 66

Breaded chicken fillet with softly cooked omelette



## SLICED BEEF OMURICE 68

Sliced sirloin with demi glace sauce & softly cooked omelette

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# PASTA

パスタ

## CARBONARA PASTA WITH CHICKEN TERIYAKI

creamy pasta with beef bacon and chicken teriyaki

98



# NOODLES

麺

## NABEYAKI UDON

Japanese hotpot with ebi tempura, assorted vegetable, tofu and egg

92



## MIX MUSHROOM PASTA WITH BUTTER SHOYU

Stir fry mix mushroom pasta with butter shoyu

82



## MENTAIKO PASTA WITH SALMON MENTAIYAKI

Creamy mentaiko pasta with salmon mentaikyaki

108

## NAPOLITAN PASTA WITH CHICKEN CHASHU

Tomato based pasta with chicken chashu and parmesan cheese

86



## KITSUNE UDON / SOBA / CHA SOBA

Sweet bean curd with dashi soy broth

82 / 82 / 92



## TSUKIMI UDON / SOBA / CHA SOBA

Sous vide egg with dashi soy broth

72 / 72 / 82



## KAKE UDON / SOBA / CHA SOBA

Choice of hot udon / brown buckwheat noodle / green tea noodle with dashi soy broth

68 / 68 / 78



## NIKU UDON

Sliced beef sirloin with dashi soy broth

94



## KANI ANKAKE UDON

Crab meat with thickened soy broth

82

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# NOODLES

麵

## TEMPURA UDON/SOBA/CHA SOBA

Mixed tempura with choice of hot udon / brown buckwheat noodle / green tea noodle

86 / 86 / 96



# RAMEN

拉麵



## IZUMIYA RAMEN

BBQ chicken chashu with Hakata style rich creamy broth

86



## ABURA MAZE SOBA 120 WITH JUMBO EBI MENTAIYAKI

Dry ramen with minced chicken and ebi mentaiyaki

## HIYASHI CUKA RAMEN WITH ZANGI KARAAGE

Dry cold ramen with minced chicken, zangi karaage and tartar sauce

78



## ABURA MAZE SOBA

Dry ramen with minced chicken and sous vide egg

58



## HIYASHI ZARU UDON/SOBA/CHA SOBA

Choice of cold udon / brown buckwheat noodle / green tea noodle with soba sauce

62/62/68



## CHICKEN PAITAN RAMEN (ORI/SPICY)

BBQ chicken chashu with Hokkaido style rich chicken broth

86



## SHOYU RAMEN

BBQ chicken chashu with Japanese soy sauce broth

76



## CURRY RAMEN

Minced chicken ramen with rich curry sauce

68

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# RAMEN

## 担担麵

### IZUMIYA TAN-TAN MEN

Spicy minced chicken ramen with peanut sauce

58



### BEEF IGA RAMEN 240

Marinated beef ribs with Hokkaido style rich chicken broth

### BUTTER MISO RAMEN 72

Minced chicken ramen with creamy butter miso broth



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# NABE MONO

## なべもの

### SUKIYAKI SET (GOOD/SUPERIOR/PREMIUM)

Japanese hotpot sukiyaki broth with sirloin sliced beef, assorted vegetable, egg and shirataki

185 / 210 / 295



### TSUKUNE WITH PAITAN SOUP 115

Japanese hotpot with chicken ball, vegetable and rich chicken broth



### HAKATA CHICKEN NABE 178

Japanese hotpot with chicken sliced & chicken ball, vegetable and spicy miso broth



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# NABE MONO

なべもの



## SHABU - SHABU SET (GOOD/SUPERIOR/PREMIUM)

Japanese hotpot with sirloin sliced beef, assorted vegetable and shirataki

185 / 210 / 295



## SALMON HEAD NABE 88/98

(MISO/SPICY)  
Japanese hotpot with salmon head, vegetable and miso broth

## SALMON FILLET NABE (MISO/SPICY)

Japanese hotpot with salmon fillet, vegetable and miso broth

125/135



## YU TOFU NABE VEGETARIAN NABE

Japanese hotpot with tofu and mixed vegetables

75



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# SET MENU

Monday - Friday  
Lunch Only

セツメニュー



## SUSHI SET

Japanese style lunch box served with varieties of sushi

62



## SEAFOOD TEPPAN SET

Japanese style lunch box served with assorted seafood and special teppan sauce

78

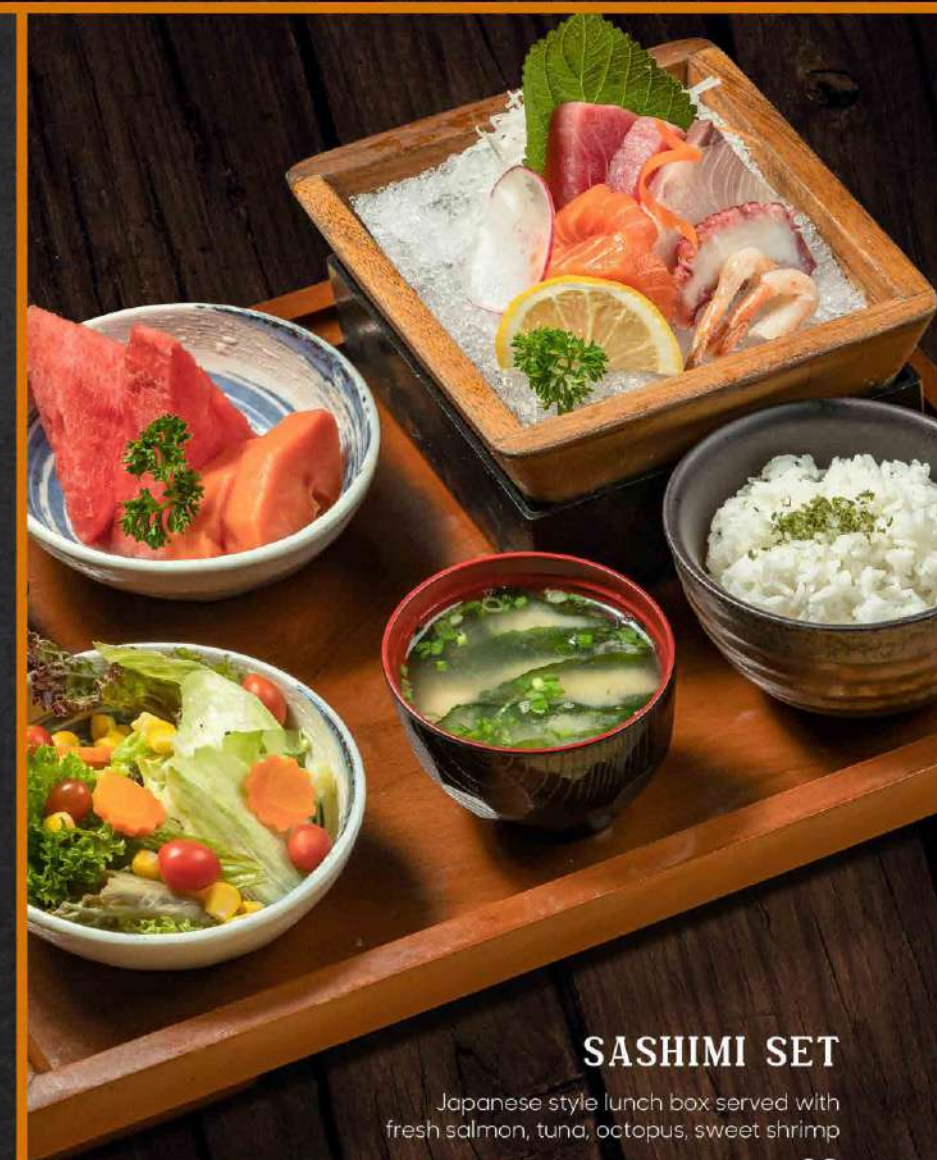


## CHICKEN TEPPAN SET

Japanese style lunch box served with pan fried chicken and teppan sauce

58

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## SASHIMI SET

Japanese style lunch box served with fresh salmon, tuna, octopus, sweet shrimp

68



# BENTO

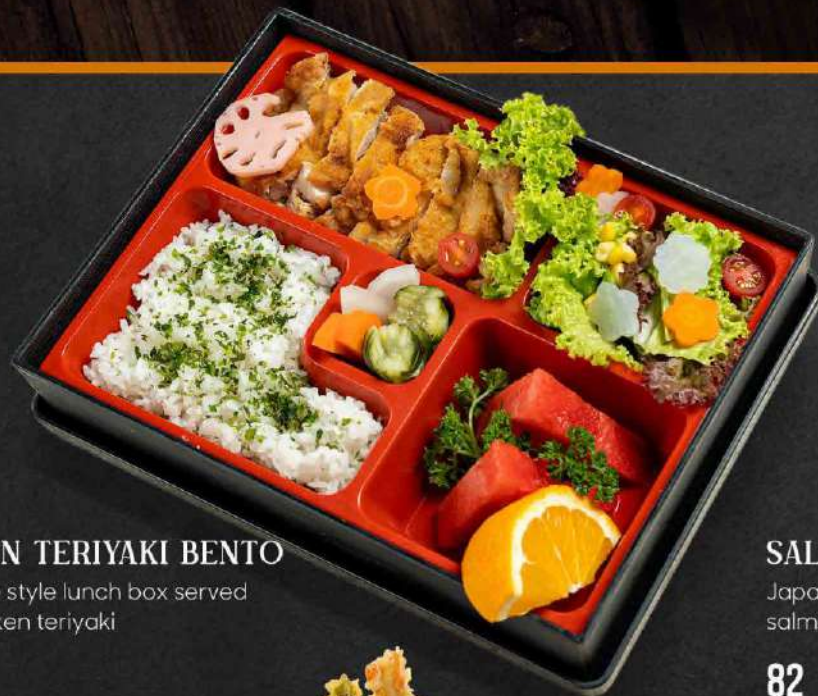
Monday - Friday  
Lunch Only

お弁当



## IZUMIYA BENTO 68

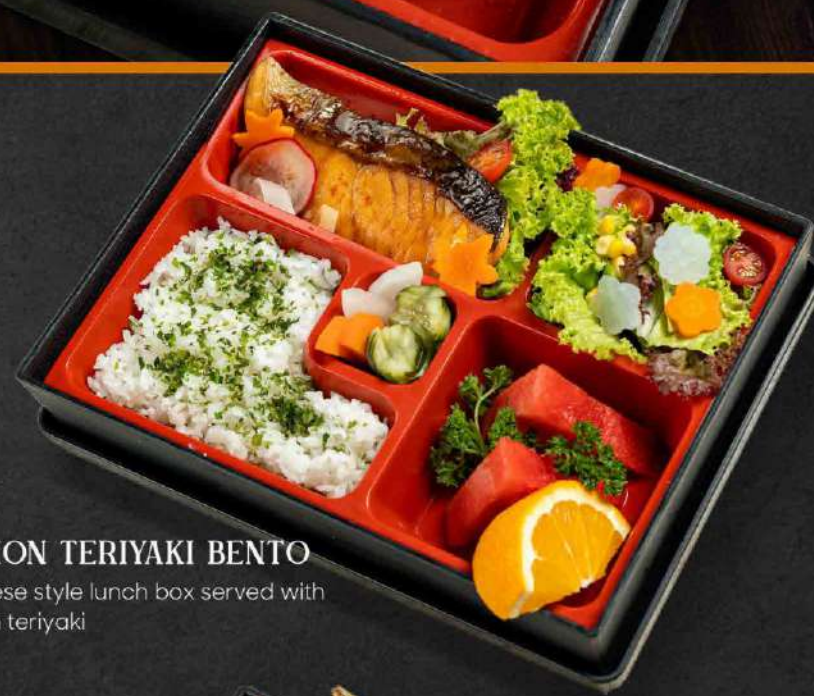
Japanese style lunch box with salmon, chicken, tamago, asparagus wrapped with sliced beef



## CHICKEN TERIYAKI BENTO

Japanese style lunch box served with chicken teriyaki

50



## SALMON TERIYAKI BENTO

Japanese style lunch box served with salmon teriyaki

82



## TEMPURA BENTO

Japanese style lunch box served with assorted tempura

58



## VEGETARIAN BENTO

Japanese style lunch box served with assorted vegetables

35

# DESSERT

デザート



## PANDAN RAINDROP 45

Pandan Japanese jelly with shaved iced and yuzu topping



## RAINDROP CAKE 38

Japanese jelly with brown sugar syrup and peanut powder



## DARK CHOCOLATE TERRINE 58

60% Ecuador moist dark chocolate, pistachio, strawberry coulis



## MATCHA CREME BRULEE 32

Green tea cream custard with double glaze torched sugar



## MANGO PARFAIT 38

Mango, whipped cream, vanilla ice cream and crunch



## STRAWBERRY PARFAIT 38

Strawberry, whipped cream, vanilla ice cream and crunch



## MATCHA UJI KINTOKI 55

Matcha ice cream with Japanese mochi and shaved iced

# ICE CREAM

VANILLA  
25

MATCHA  
25

YUZU  
45

GOMA  
45

YIN & YANG  
2 flavours ice cream  
55

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# BEVERAGE

## 飲み物

RAMUNE ORI  
(500ML) 38

RAMUNE MELON  
(500ML) 38

RAMUNE GRAPE  
(500ML) 38



HONEY LEMON 25  
MUGICHA



HOJICHA LATTE 25  
HOT / ICED



MATCHA LATTE 25  
HOT / ICED



WINTER MELON 25  
WITH ALOE VERA



SOUR PLUM 25



PASSION FRUIT 25

### OTHERS

MINERAL WATER  
15

OCHA  
12

SPRITE  
22

COCA-COLA  
22

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