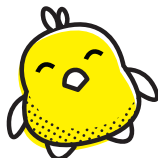


snacks

- BANG BANG EDAMAME 9
- GINGER TOGARASHI OLIVES 10
- DANCING SHISHITO PEPPERS 10

shares

- RAINBOW KALE CAESAR 13
- ROCK SHRIMP WONTONS 17
- KOBE BEEF* SLIDERS 21
tomato bacon jam
- MINI LOBSTER ROLLS 22
- MSC CHILEAN SEA BASS SKEWER 21
- JAPANESE SNAPPER* CRUDO 17
plum salt, yuzu, shiso
- SIZZLING FLUKE* SASHIMI 17
sesame oil



STICKY FRIED CHICKEN 25

wings & drumsticks in a sweet & spicy sauce, peanuts

sushi rolls

- IZI DYNAMITE 16
spicy shrimp, hamachi*, tarragon, jalapeño, avocado
- SUDACHI SHRIMP 15
salmon*, pickled cucumber, watercress, avocado, sudachi lime
- SPICY TUNA* 14
sesame, sriracha aioli
- TIMES SQUARE 16
crab, spicy hamachi*, mango, avocado, yuzu-miso
- MISO CHILE LOBSTER ROLL 17
salmon*, daikon, avocado
- EEL AVOCADO 16
salmon*, crispy wonton, yuzu-kosho
- CALIFORNICATION 15
crab, shrimp, cucumber, avocado, mango sauce
- SPICY KING CRAB ROLL 17
tuna*, mango, avocado, wasabi creme

sweet

- ROCKY ROAD TO A BIG FORTUNE 21
chocolate covered giant fortune cookie, marshmallow, peanuts, filled with white & dark chocolate mousse (for 2)
- BANANAS FOSTER ICE CREAM SANDWICHES 11
banana ice cream, snickerdoodle, butterscotch rum sauce
- BLUE FIN'S TASTY MOCHI 10
seasonal flavors



izi poke



- TUNA POKE* sake braised hijiki, garlic chips 19
- HAMACHI POKE* crispy rice, avocado crema 19
- SPRING POKE market vegetables, citrus ponzu 15

raw bar

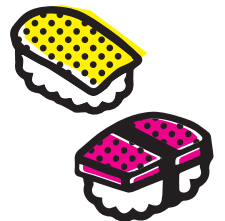
- JUMBO SHRIMP each 6
- MONTAUK CHERRYSTONES* six 14
- MARKET LOBSTER COCKTAIL MP
- MONTAUK LITTLENECKS* six 10

shellfish towers

- THE BALCONY* serves 1-2 58
- THE MEZZANINE* serves 2-4 94
- THE ORCHESTRA* serves 4-6 148

dressed sushi two pieces each

- TUNA* avocado, ponzu 10
- KAMPACHI* hot chile, seaweed 11
- SALMON* lime kosho, ginger blossom 10
- HAMACHI* serrano chile 10
- EEL grilled pineapple, kojung 9
- ALASKAN KING CRAB toban djan, cilantro 11
- SIX PIECE SAMPLER* 30



sushi & sashimi

per piece

- | | |
|------------|---------------|
| SHRIMP 4 | TORO* MP |
| HAMACHI* 5 | SALMON* 4 |
| BBQ EEL 5 | SALMON ROE* 4 |
| TUNA* 5 | KAMPACHI* 4 |
| UNI* 9 | FLUKE* 4 |

EXECUTIVE CHEF: JUAN CARLOS ORTEGA
SUSHI CHEF: BOO LIM

IZI is committed to using fresh, local and sustainable products whenever possible. We're proud to serve free-range chicken, Creekstone Farms beef, fresh line-caught and MSC Certified fish, and Sullivan Country farm fresh eggs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 042616