



「ようこそ一緒に。」

isscho, signifying “**together**”, a space created for family and friends to come together to share the joy of a good meal; finest ingredients air-flown directly from Japan, traditional techniques and innovative recipes come together in the hands of the culinary team to deliver the most authentic flavors.

The culinary team under the tutelage of its Japanese Chef Consultant Takayuki Fukushima, serves up an extensive array of Japanese cuisine from creative specialties to Chef's omakase recommendations, coupled with a wide range of sake, shochu and beers, for a complete gastronomic dining experience.

The restaurant's iconic dishes include delightful Japanese interpretations of crab delicacies; and a wide selection of kushiyaki where finest seasonal produce are char-grilled for that smoky and addictive taste paired with an impressive line-up of homemade sauces.

isscho izakaya also offers private dining space in traditional-style tatami rooms that exude a resounding warmth, reminiscent of cosy dining in Japan.

With exemplary hospitable service, we strive to make a memorable dining experience for every guest at isscho izakaya!

前菜

ZENSAI

生牡蠣

RECOMMENDED
推薦

NAMA KAKI

fresh ocean-trawled
canadian oysters
served with japanese
ponzu sauce

\$16.8

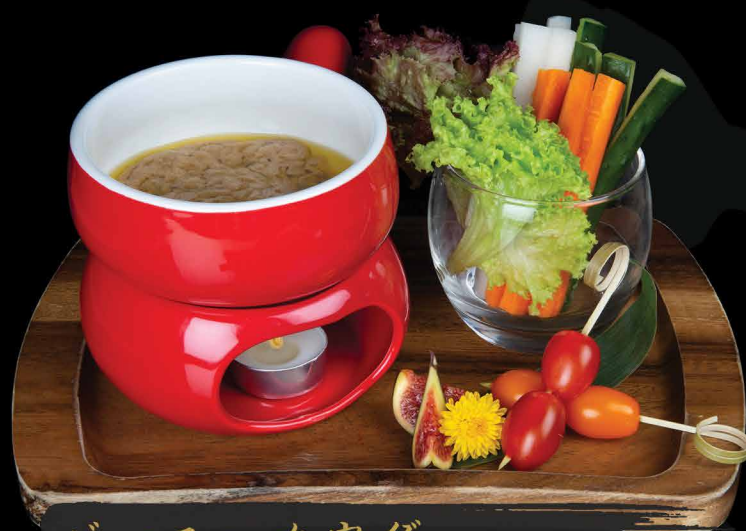


カキシューター

OYSTER SHOOTER

fresh sashimi-grade oysters served
with japanese ponzu sauce

\$10.9



バーニャカウダ

BAGNA CAUDA

flavour-packed dip made from finely
chopped japanese garlic and anchovies; slow
simmered to achieve a creamy and garlicky
taste, and served with raw vegetables

\$10.5



温泉玉子

ONSEN TAMAGO

japanese soft-boiled egg
in flavourful dashi broth

\$7.9 - Uni

\$3.0 - Original



サーモンカルパッチョ

SALMON CARPACCIO

norwegian salmon with
aromatic truffle oil sauce

\$19.9



和牛カルパッチョ

WAGYU CARPACCIO

japanese wagyu beef with
aromatic truffle oil sauce

\$23.9



ほたてカルパッチョ

HOTATE CARPACCIO

fresh hokkaido scallop with
aromatic truffle oil sauce

\$21.9



わさびほたて

WASABI HOTATE

seasoned scallops with wasabi

\$7.5



わさびロブスターサラダ

WASABI LOBSTER SALAD

chilled lobster chunks tossed in wasabi mayo

\$7.9



たこわさび

TAKO WASABI

seasoned octopus with wasabi

\$6.5



明太玉子焼き

TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

\$6.5





サーモンかわチップ

SALMON SKIN CHIPS
crispy norwegian salmon skin chips

\$6.8



枝豆

EDAMAME
boiled green soybeans with okinawa sea salt

\$5.5



エイヒレ

EHIRE
grilled stingray fins

\$8.5



たこからあげ

TAKO KARAAGE
crispy-fried octopus

\$8.8



ふぐ味醂干し

FUGU MIRIN BOSHI
grilled puffer fish seasoned with sweet sake

\$15.0



かわはぎ焼き

KAWAHAGI YAKI
grilled leatherjacket fish

\$8.5

POPULAR
人気

川鰯

KAWAEBI
lightly salted deep-fried river shrimp

\$10.0

POPULAR
人気



大学芋

DAIGAKU IMO
lightly roasted
japanese sweet
potatoes with
honey glaze

\$6.5



SALAD

サラダ



夏シーフードフルーツサラダ

**SUMMER SEAFOOD
AND FRUIT SALAD**

\$18.9

ocean-fresh seafood - scallop, octopus, snow crab stick; accompanied with assorted fresh fruits and mixed greens; flavoured with signature dressing

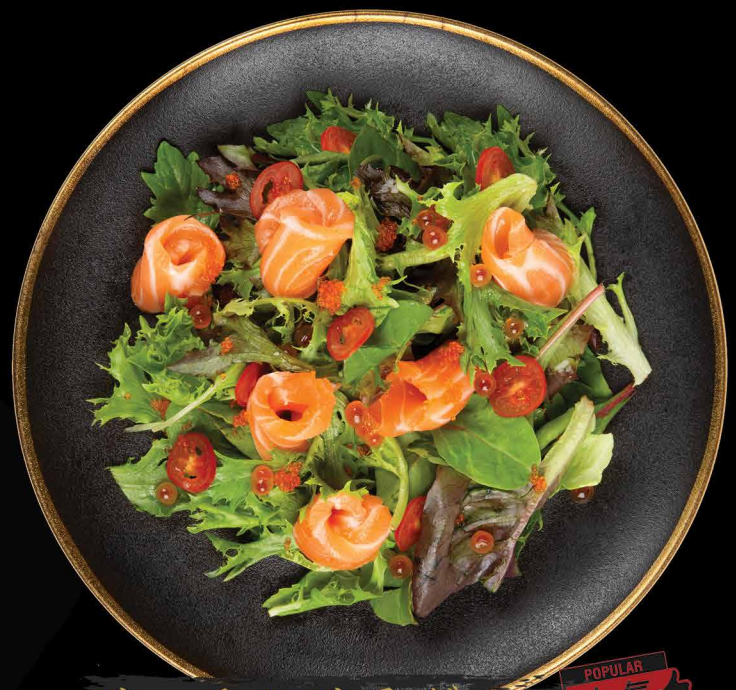


豚ごまサラダ

BUTA GOMA SALAD

\$16.8

thinly sliced nagano pork belly and mixed greens with japanese sesame dressing



サーモンサラダ

SALMON SALAD

\$18.9

norwegian salmon and mixed greens with signature dressing

POPULAR
人気

WAITING TIME 20 – 30MINS

(PLEASE EXPECT A 40-MIN WAITING TIME DURING PEAK PERIOD)

鍋物 NABEMONO



蟹雑炊鍋焼き

POPULAR
人気

CRAB ZOSUI NABEYAKI

must-try house specialty!

\$35.0 - Half Crab

\$60.0 - Whole Crab

a porridge like no other - delicately prepared with crab broth made from premium live crab, the japanese rice mixture is stirred every 5-10 minutes in an aromatic and luxurious crab broth; resulting in every single rice grain to be well coated with the sweetness of crab and a delicious smoky flavour. each order of crab porridge is prepared à la minute to ensure ultimate freshness and quality



かんぱち雑炊鍋焼き

KANPACHI ZOSUI NABEYAKI

air-flown amberjack sliced-fish porridge in
japanese-style crab broth

\$29.8



蟹鍋

RECOMMENDED
推薦

CRAB NABE

must-try house specialty!

\$55.0 – \$75.0

an extravagant dish featuring premium live crab gently simmered over low heat, combining the sweetness of the live crab and isscho's signature stock, to achieve a rich, flavourful and addictive crab broth

蓄物



deep-fried tofu with japanese mentsuyu sauce

\$6.5



steamed egg pudding
topped with ikura

\$7.9 - Truffle

\$5.5 - Original



japanese style pan-fried savoury
pancake with juicy oysters

\$14.8

japanese-style pan-fried savoury
pancake with norwegian salmon

\$13.8



vegetable miso soup

\$6.5



norwegian salmon belly miso soup

\$7.2



mushroom miso soup

\$6.5

刺身 SASHIMI

刺身盛り合わせ

SASHIMI MORIAWASE
an assortment of fresh air-flown
sashimi (check with server for
seasonal fish availability)

9pcs
\$25.0
15pcs
\$42.0



RECOMMENDED
推薦

プレミアム 刺身盛り合わせ

**PREMIUM SASHIMI
MORIAWASE**

a premium assortment of
air-flown sashimi (5 kinds)

\$98.0

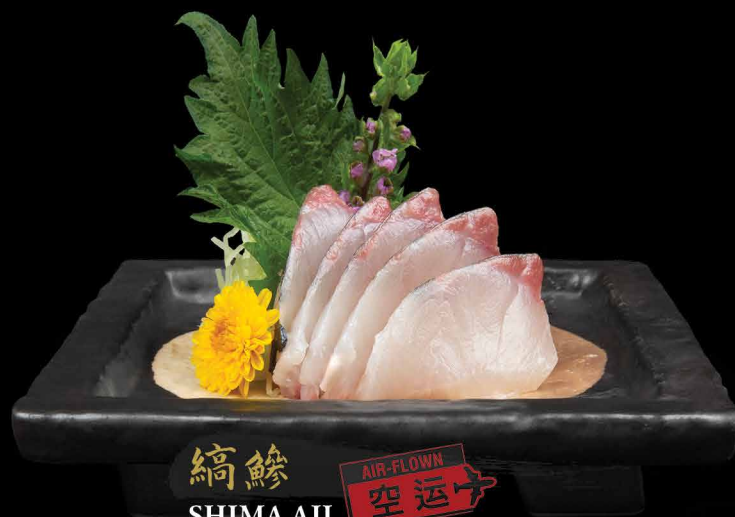




いくら

IKURA
salmon roe

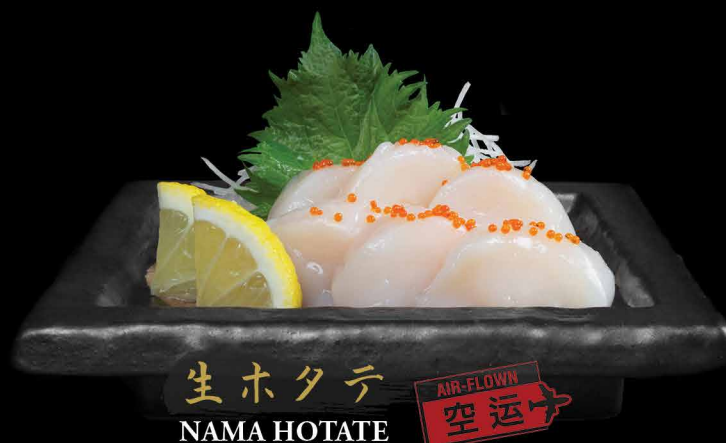
\$16.8



鯧鰯

SHIMA AJI
striped jack mackerel

\$18.8



生ホタテ

NAMA HOTATE
hokkaido scallop

\$15.8



アカガイ

AKAGAI
ark shell

\$20.8



ぼたんえび

BOTAN EBI, 2PCS
botan shrimp

\$25.0



チュトロ

CHUTORO
premium medium fatty bluefin tuna

\$42.5



大トロ

OTORO
premium fatty bluefin tuna

\$49.8

All prices stated are subject to 10% service charge and prevailing GST



サーモンハラ

SALMON BELLY
norwegian salmon belly

\$13.8



サーモン

SALMON
norwegian salmon

\$11.8



甘海老

AMAEBI, 3PCS
sweet shrimp

\$12.8



赤身

AKAMI
wild-caught japanese bigeye tuna

\$15.8



かんぱち

KANPACHI
amberjack

\$15.8



メカジキ

MEKAJIKI
swordfish

\$15.5



鯛

TAI
seabream

\$14.8



にほたて

NI HOTATE
boiled scallop

\$8.8



うに

UNI
sea urchin

\$32.8

SUSHI

寿司



炙り寿司セット

ABURI SUSHI SET

assorted flame-seared sushi delights - wagyu, norwegian salmon, nama hotate, akami, tai

\$21.0



サーモン三昧

SALMON ZANMAI

indulge in 3 different types of norwegian salmon sushi favourites - salmon, aburi salmon and salmon belly

\$15.0

POPULAR
人気



マグロ三昧

MAGURO ZANMAI

a luxurious nigiri set featuring premium tuna in different cuts - akami, chutoro, otoro

\$42.0

AIR-FLOWN
空运



大トロ

OTORO

premium fatty bluefin tuna

\$10.5



チユトロ

CHUTORO

premium medium fatty bluefin tuna

\$8.5



鯛

TAI

seabream

\$3.5



メカジキ

MEKAJIKI

swordfish

\$3.2



かんぱち

KANPACHI

amberjack

\$3.5



赤身

AKAMI

wild-caught japanese bigeye tuna

\$3.5



サーモン

SALMON

norwegian salmon

\$2.8



サーモンハラ

SALMON BELLY

norwegian salmon belly

\$3.2



生ホタテ

NAMA HOTATE

hokkaido scallop

\$4.5



にほたて

NI HOTATE

boiled scallop

\$2.8



うに

UNI

sea urchin

\$10.8



いくら

IKURA

salmon roe

\$5.8



アカガイ

AKAGAI

ark shell

\$4.8



鯧鯨

SHIMA AJI

striped jack mackerel

\$3.8



鰻

UNAGI

eel

\$4.5



炙り和牛

ABURI WAGYU

flame-seared japanese wagyu

\$5.0



炙り甘海老明太

ABURI AMAEBI MENTAI

flame-seared sweet shrimp
with mentaiko sauce

\$4.8



炙りサーモンづけ

ABURI SALMON SHOYUZUKE

flame-seared shoyu-marinated salmon

Limited Stock Daily

\$2.8



炙りチトロ

ABURI CHUTORO

flame-seared premium medium
fatty bluefin tuna

\$9.3



炙り大トロ

ABURI OTORO

flame-seared premium
fatty bluefin tuna

\$11.3



炙り赤身

ABURI AKAMI

flame-seared wild-caught
japanese bigeye tuna

\$4.0



炙りホタテ

ABURI HOTATE

flame-seared hokkaido scallop

\$5.0



炙りホタテ明太

ABURI HOTATE MENTAI

flame-seared hokkaido scallop
with mentaiko sauce

\$5.5



炙りフォアグラ

ABURI FOIE GRAS

flame-seared goose liver

\$7.8



炙りサーモン明太

ABURI SALMON MENTAI

flame-seared norwegian salmon
with mentaiko sauce

\$3.8



炙りサーモンハラ

ABURI SALMON BELLY

flame-seared norwegian salmon belly

\$3.7



炙りサーモン

ABURI SALMON

flame-seared norwegian salmon

\$3.3



炙りアナゴ

ABURI ANAGO

seared sea eel fillet glazed in japanese teriyaki sauce

\$11.8



All prices stated are subject to 10% service charge and prevailing GST

卷物 MAKIMONO

花卷

HANA MAKI

norwegian salmon slices
wrapped around sushi
rice roll topped with
japanese mayo

\$7.2



和牛卷

WAGYU MAKI

wagyu beef with
fine meat grain and
tenderness, layered onto
a sushi roll with tobiko
and tempura flakes

\$23.8 - 8pcs

\$16.8 - 4pcs



うにねぎとろ巻

UNI NEGITORO MAKI

issho's extravagant masterpiece, showcasing
beautiful freshness of chopped tuna belly
and sea urchin atop hand pressed sushi roll

\$24.8

ドラゴン巻

DRAGON MAKI

breaded tiger prawn sushi roll
with avocado topping

\$18.8



RECOMMENDED
推薦

サーモンゴマ巻

SALMON GOMA MAKI
isscho specialty sushi roll with tobiko and tempura flakes, topped with norwegian salmon and japanese sesame sauce

\$17.8 - 8pcs

\$10.8 - 4pcs

炙りサーモンとクリームチーズ巻

ABURI SALMON & CREAM CHEESE MAKI

flame-seared norwegian salmon atop cream cheese and cucumber sushi roll

\$18.8

POPULAR
人気

カリフォルニア巻

CALIFORNIA MAKI

classic sushi roll with japanese crab stick, homemade tamago and cucumber topped with tobiko

\$12.8

ロブスター チーズ巻

LOBSTER CHEESE MAKI

premium lobster sushi roll topped with cheese tobiko

\$21.8 - 8pcs

\$14.8 - 4pcs

鰻と海老巻

UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

\$22.8 - 8pcs

\$15.8 - 4pcs

POPULAR
人気

サーモンマヨネーズ マンゴー巻

SALMON MAYO MANGO MAKI

norwegian salmon mayo sushi roll topped with fresh mango

\$16.8

チーズフライド巻

CHEESY FRIED MAKI

crispy-fried seasoned sushi rice topped with signature cream cheese sauce and japanese garlic chips

\$18.8

RECOMMENDED
推薦

All prices stated are subject to 10% service charge and prevailing GST

手巻 TEMAKI

うにねぎとろ手巻



UNI \$16.8
NEGITORO \$11.8
UNI NEGITORO \$16.8

和牛フォアグラ手巻



WAGYU \$6.5
FOIE GRAS \$8.0
WAGYU FOIE GRAS \$9.8

鰻と玉子手巻



UNAGI \$5.8
TAMAGO \$3.5
UNATAMA \$6.5

RECOMMENDED
推薦

赤身アボカド手巻



AKAMI \$5.8
AVOCADO \$3.2
AKAMI AVOCADO \$6.5

炙り

サーモン明太手巻



ABURI SALMON \$5.5
ABURI SALMON MENTAI \$6.0
ABURI SALMON BELLY MENTAI \$6.5

POPULAR
人気

サーモンマンゴー手巻



SALMON \$5.0
MANGO \$3.2
SALMON MANGO \$5.8

ロブスターサラダ天ぷら手巻



EBI TEMPURA \$5.5
LOBSTER SALAD \$5.5
TEMPURA LOBSTER SALAD \$6.5

カリフォルニア手巻



CALIFORNIA \$5.0

POPULAR
人気

サーモン

マヨネーズ手巻



SALMON MAYO \$5.0
TOBIKO \$4.2

WAITING TIME 20MINS

ITAMEMONO

炒め物



きのこ焼き

KINOKO YAKI

stir-fried assorted mushrooms
with Japanese shoyu

\$9.8



マーボ茄子

MAPO NASU

stir-fried eggplant in
Japanese-style mapo
sauce with gentle hints
of savoury spiciness

\$8.8

RECOMMENDED
推薦

スパイシーオクラ

SPICY OKURA

stir-fried lady's finger
in spicy and flavourful
homemade chilli sauce

\$8.8



野菜 炒め

YASAI ITAME

traditional stir-fried seasonal vegetables with beancurd

\$8.8



ゴーヤーチャンプルー

GOOYA CHANPURU

stir-fried bitter melon with fresh double egg mixture

\$9.8

All prices stated are subject to 10% service charge and prevailing GST

焼 き 物

WAITING TIME 20 - 30MINS

YAKIMONO



子羊ラック

\$18.8

AUSTRALIAN LAMB RACK
juicy, tender, and perfectly cooked to a medium doneness; seasoned with isscho's special marinade, and served with homemade red wine cream sauce



テバこめ餃子

TEBA KOME GYOZA

\$6.0

a perfectly grilled chicken skin to rice ratio, where deboned chicken is masterfully stuffed and sealed with japanese rice ball doused in aromatic truffle oil



U.S. アスパラガス

U.S. ASPARAGUS
premium asparagus

\$5.5



カジキステーキ

KAJIKI STEAK

\$16.8

smoky outside, sweet and juicy inside - perfectly grilled swordfish steak topped with char-grilled parmesan cheese nori mayo sauce



いか丸焼き

IKA MARU YAKI

grilled fresh squid with homemade shoyu

\$16.8



かんぱちかぶと焼き

KANPACHI KABUTO YAKI
salt-grilled japanese amberjack collar

\$28.8

AIR-FLOWN
空运



サーモンかぶと塩焼き

SALMON KABUTO YAKI
salt-grilled norwegian salmon collar

\$12.8



鯛かまの塩焼き

TAI KAMA YAKI
salt-grilled premium seabream collar

\$15.8

AIR-FLOWN
空运



銀鱈 塩焼き/照焼き

GINDARA SHIOYAKI/TERIYAKI
wild-caught black cod fish lightly grilled
with sea salt / teriyaki sauce

\$22.8



蒲焼き

UNAGI KABAYAKI
grilled river eel with homemade BBQ sauce

\$23.0



鯧鯨かま焼き

SHIMA AJI KAMA YAKI
salt-grilled japanese striped jack mackerel collar

\$15.8

AIR-FLOWN
空运



ほたてチーズ焼き

HOTATE CHEESE YAKI
japanese-style baked scallops layered lusciously with double cheese coating

\$14.8

串焼き KUSHIYAKI

WAITING TIME 15MINS
(PLEASE EXPECT A 30-MIN WAITING TIME DURING PEAK PERIOD)

ほたて豚

RECOMMENDED
推薦

HOTATE BUTA
scallop wrapped with
nagano pork belly

\$7.5



サーモンベリー

SALMON BELLY
norwegian salmon belly

\$4.5



黒アンガスリブアイ
フォアグラ

POPULAR
人気

BLACK ANGUS
RIBEYE FOIE GRAS
black angus ribeye
and goose liver

\$8.5



豚バラ

POPULAR
人気

BUTA BARA
nagano pork belly

\$4.0



ベーコントマト

RECOMMENDED
推薦

BACON TOMATO
cherry tomatoes
wrapped with bacon

\$3.5



豚えのき

BUTA ENOKI
golden mushroom
wrapped with
nagano pork belly

\$3.8



鶏卵

UZURA TAMAGO
quail eggs

\$2.8



和牛えのき

WAGYU ENOKI
golden mushroom
wrapped with wagyu

\$5.8



ベーコン海老

BACON EBI

fresh tiger prawn wrapped
with savoury bacon

\$6.0



鶏もも肉

TORI MOMO
chicken thigh

\$3.5



しいたけ

SHIITAKE
shiitake mushroom

\$2.8



黒アンガスリブアイ

BLACK ANGUS RIBEYE
black angus ribeye

\$7.5



鶏つくね

TSUKUNE

homemade chicken meatballs

\$3.0



フォアグラ

FOIE GRAS
goose liver

\$7.5



手羽先

TEBASAKI

mid joint chicken wing

\$3.8



RECOMMENDED
推薦

和牛

WAGYU
wagyu beef

\$13.5



ししとう

SHISHITO

japanese green peppers

\$4.5



\$5.8

海老明太

EBI MENTAI
fresh tiger prawn topped
with mentaiko sauce



海老

EBI
fresh tiger prawn

\$4.0

ベーコンアスパラガス

BACON ASPARAGUS
u.s. asparagus wrapped
with savoury bacon

\$4.0



豚ねぎま

BUTA NEGI
japanese leek wrapped
with nagano pork belly

\$3.8

シシャモ

SHISHAMO
capelin

\$3.0



豚バラチーズ

BUTA BARA CHEESE
nagano pork belly topped with
homemade cheese sauce

\$4.5

茄子

NASU
japanese eggplant

\$2.8



鶏つくねチーズ

TSUKUNE CHEESE
homemade chicken meatballs
topped with cheese sauce

\$3.8

鶏明太葱

TORI MENTAI NEGI
chicken thigh with japanese leeks
topped with mentaiko sauce

\$5.0



牡蠣と豚

KAKI BUTA
fresh oysters wrapped
with nagano pork belly

\$7.0

豚鶏卵

BUTA UZURA
quail eggs wrapped
nagano pork belly

\$4.5



鰻

UNAGI
eel

\$5.5

和牛フォアグラ

WAGYU FOIE GRAS
wagyu and goose liver

\$15.0



サーモンベリー
チーズ

SALMON BELLY CHEESE
norwegian salmon belly topped
with homemade cheese sauce

\$5.5

ほたて 焼き

HOTATE YAKI
scallop

\$4.0



サーモンベリー明太

SALMON BELLY MENTAI
norwegian salmon belly
topped with mentaiko sauce

\$6.0

ほたて 明太

HOTATE MENTAI
cooked scallop topped
with mentaiko sauce

\$5.5



和牛 キムチ

WAGYU KIMUCHI
kimuchi wrapped with wagyu

\$5.8



豚 キムチ

BUTA KIMUCHI
kimuchi wrapped with
nagano pork belly

\$3.8



揚げ物

AGEMONO



天ぷら盛り合わせ

TEMPURA MORIAWASE (6PCS)

assortment of crispy-fried
prawns and vegetables

\$15.0



海老天ぷら

EBI TEMPURA (5PCS)

crispy-fried prawns

\$17.0



野菜天ぷら

YASAI TEMPURA (6PCS)

assortment of crispy-fried vegetables

\$9.0



サーモンカマ揚げ

SALMON KAMA AGE

deep-fried norwegian salmon collar

\$7.5



サーモンフィン揚げ

SALMON FIN

deep-fried norwegian salmon fin

\$7.5



カニクリームコロッケ

KANI CREAM KOROKKE

crispy japanese-style croquette with melt-in-the-mouth creamy crab meat filling

\$9.8



カーリーフライ

CURLY FRIES

deep-fried U.S. potato twist

\$6.5



鶏のから揚げ

TORI KARAAGE

crispy-fried chicken

\$8.5

揚げ餃子

AGE GYOZA

deep-fried shrimp dumplings

\$6.8





DONBURI



ちらし丼

RECOMMENDED
推薦

CHIRASHI DON

a satisfying array of finest air-flown sashimi - norwegian salmon, norwegian salmon belly, uni, ikura, kanpachi, tai, akami, nama hotate and tako atop japanese rice

\$26.8



和牛丼

WAGYU DON

superbly marbled gourmet wagyu beef over japanese rice, garnished with fresh uni, ikura, and onsen egg. served with issho's signature red wine shoyu sauce

\$26.8



蟹ガーリックチャーハン

KANI GARLIC FRIED RICE

a garlicky and buttery rice dish with 'wok-hei' aroma; generously loaded with fragrant garlic bits, tossed in superior stock and topped with shredded japanese snow crab meat

POPULAR
人気

\$16.8



うなぎ丼

UNAGI DON

grilled teriyaki-glazed eel and
sliced egg over japanese rice

\$24.0



ばらちらし丼

BARA CHIRASHI DON

assorted sashimi chunks
over japanese sushi rice

\$25.8

POPULAR
人気



サーモンイクラ丼

SALMON IKURA DON

norwegian salmon slices and salmon
roe over japanese rice accompanied
with homemade sweet shoyu

\$22.8



親子丼

OYAKO DON

stewed chicken with egg and
onions over japanese rice

\$15.8



ガーリックチャーハン

GARLIC FRIED RICE

japanese-style golden egg fried
rice with aromatic garlic bits

\$14.8

麺類

MENRUI

茶そば

CHA SOBA
chilled japanese green
tea noodles served with
soy-based dipping sauce
\$10.8



蟹明太子パスタ

KANI MENTAICO PASTA
al dente spaghetti with light and
creamy mentaiko sauce topped
with japanese snow crab meat
\$18.8

POPULAR
人気



鍋焼きうどん

NABEYAKI UDON
japanese thick wheat noodles in signature
dashi broth served with prawn tempura,
pork belly, poached egg and seaweed
\$16.8



てんざるそば

TENZARU SOBA
chilled japanese green tea noodles served
with prawn and vegetable tempura

POPULAR
人気

\$18.8

DESSERTS

デザート

抹茶あずき

MACHA AZUKI

classic japanese dessert with macha flavoured ice-cream accompanied with deliciously chewy mochi coated with japanese green tea powder and sweet azuki bean paste

\$6.5



アイスクリーム

ASSORTED ICE CREAM (SINGLE SCOOP)

choice of flavor: yuzu sorbet, vanilla, chocolate, black sesame, and macha

\$4.0



フォンダンショコラ/抹茶ケーキ

CHOCOLATE / MACHA LAVA CAKE

a beautiful molten lava cake oozing warm and gooey rich chocolate/macha, served with vanilla ice cream

\$12.5





わらび餅

WARABI MOCHI

RECOMMENDED
推薦

all-time favourite japanese dessert sweet, well coated with aromatic green tea powder and served with japanese black honey

\$7.8



イチゴ/アールグレイ
チーズケーキ

ICHIGO / EARL GREY
CHEESECAKE

hokkaido strawberry / earl grey cheesecake
Waiting Time: 20 mins

\$10.8



抹茶/バニラ
クレープケーキ

MACHA / VANILLA CREPE CAKE

fine layers of macha / vanilla flavoured
crepe lathered with luscious fresh cream

\$8.5



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