



isscho
izakaya

「ようこそ一緒に。」

isscho, simply means "**together**", is a space created for family and friends to come together to share the joy of a good meal. Here, the finest ingredients are air-flown directly from Japan, and combined with traditional techniques and innovative recipes curated by a talented culinary team that is passionate about bringing the most authentic flavours to life.

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

In addition to its refined omakase menu with an emphasis on seasonal ingredients, the restaurant serves an impressive line-up of kushiyaki, where the freshest seasonal produce is char-grilled to perfection for that addictive smoky taste, paired with an impressive range of homemade sauces.

isscho izakaya also offers private dining spaces in traditional tatami rooms that evoke the cosy ambience of Japanese dining.

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



A member of **NEO GROUP**

飲み物

BEVERAGES UMESHU

月桂冠完熟梅酒原酒

GEKKEIKAN KANJUKU **\$9.0** | **\$90.0**
UMESHU GENSU (Glass) (Bottle)
(Plum Liqueur)

梅乃宿ゆず

UMENOYADO **\$9.0** | **\$90.0**
YUZU SHU (Glass) (Bottle)
(Citrus Liqueur)

白いライチ

SHIROI LITCHI **\$9.0** | **\$90.0**
(Lychee Liqueur) (Glass) (Bottle)

沢の鶴古酒仕込み梅酒

SAWANOTSURU **\$10.0** | **\$99.0**
KOSHU SHIKOMI (Glass) (Bottle)
(Plum Liqueur brewed with Aged Sake)

SHOCHU

さつま五代 麦焼酎

SATSUMA GODAI **\$8.9** | **\$89.0**
MUGI SHOCHU (Glass) (Bottle)
(Barley)

黒霧烏芋焼酎

KURO KIRISHIMA **\$8.9** | **\$85.0**
IMO SHOCHU (Glass) (Bottle)
(Sweet Potato)

富乃宝山 芋焼酎

TOMINO HOZAN **\$10.9** | **\$99.0**
IMO SHOCHU (Glass) (Bottle)
(Sweet Potato)

大河の一滴 麦焼酎

TAIGA NO ITTEKI **\$9.9** | **\$90.0**
MUGI SHOCHU (Glass) (Bottle)
(Barley)



SAKE

HOUSE POUR

菊正宗本醸造

KIKU MASAMUNE HONJYOZO (HOT)

Balanced taste with a powerful and crisp finish

Origin: Hyogo

SMV: +5

\$17.8 | **\$22.8** | **\$129.0**
(180ml) (250ml) (1.8L)

菊正宗 大吟醸



KIKU MASAMUNE DAIGINJYO (COLD)

Full-bodied with delicate & smooth taste, accompanied with fruity aroma

Origin: Hyogo

SMV: +5.5

\$21.8
(180ml)

沢の鶴たる酒

SAWANOTSURU TARU SAKE (COLD)

Refreshing taste with cedar aroma

Origin: Kobe

SMV: +3

\$19.8
(180ml)

真澄 辛口ゴールド

MASUMI KARAKUCHI GOLD (COLD)

Clean and light taste, accompanied with a mild aroma

Origin: Nagano

SMV: +4

\$28.8
(300ml)

大関大阪屋長兵衛大吟醸

OZEKI OSAKAYA CHOBEI DAIGINJYO (COLD)

A premium sake brewed from the highly polished rice with a rich & fruity aroma and delicate flavor

Origin: Hyogo

SMV: +4

\$28.8
(180ml)



OTHER SAKE

白雪ナマ貯蔵酒

SHIRAYUKI NAMA CHOZO

An easy to drink sake with a fragrant rice aroma, sweet, fruity flavor, and slight dry aftertaste

Origin: Hyogo

SMV: +0

\$25.8
(300ml)

松竹梅にごり酒

SHOCHIKUBAI NIGORI SAKE

Ideal as a pleasant aperitif, lightly filtered with a sweet, bold and distinctive robust flavour

Origin: Kyoto

SMV: -30

\$26.0
(240ml)

大関辛丹波生貯蔵

OZEKI KARATAMBA NAMA CHOZO

A full-bodied ozeki sake with a superbly dry crisp finish that feels smooth on the palate

Origin: Hyogo

SMV: +7

\$27.8
(300ml)

大嶺 純米 生酒



OHMINE JUNMAI 3 GRAINS NAMA SAKE

A lovely balance of muscat and lychee featuring a refreshing scent and a sweet & sour aftertaste

Origin: Yamaguchi

SMV: +4

\$109.0
(720ml)

十四代 清酒

JUYONDAI

One of the most sought-after sake brand, Juyondai, focuses on full-flavoured junmai ginjyo and junmai daiginjyo which are pure premium sakes, and are produced in very limited quantities

Origin: Yamagata

FROM **\$1688.0**
(1.8L)



SPARKLING SAKE

泡 スパークリング酒



MIO SPARKLING SAKE

Refreshing, light and fruity flavour with a sweet aroma
Origin: Kyoto

\$19.8
(300ml)

梅乃宿 実りの柚子

UMENOYADO MINORI YUZU

A delicious blend of sake and refreshing yuzu juice with a mellow taste and unique citrusy fragrance
Origin: Nara

\$20.8
(250ml)

JUNMAI / HONJYOZO

月桂冠 米と水の酒

GEKKEIKAN KOME To

MIZU JUNMAI KARAKUCHI

A mellow and full-bodied junmai with a fruity aroma and refreshing aftertaste
Origin: Kyoto SMV: +1.5

\$79.9
(720ml)

菊正宗 香醸 純米酒

KIKU MASAMUNE KOUJYO JUNMAI

A well-balanced sake with deliciously smooth umami-rich character, accompanied with a touch of floral notes and hints of crisp apple flavour
Origin: Hyogo SMV: -2

\$28.0
(300ml)

一ノ蔵 無鑑査 本醸造 超辛口

ICHINOKURA MUKANSA HONJYOZO CHOKARAKUCHI

A gentle and breezy aromatic dry sake with a smooth texture and refreshing aftertaste
Origin: Miyagi SMV: +9.5

\$68.8
(720ml)

沢の鶴 山田錦 特別純米

SAWANOTSURU YAMADA NISHIKI

A lush and full-bodied sake with fruity and floral flavours and hints of rice
Origin: Kobe SMV: +2.5

\$79.0
(720ml)

GINJYO

久保田 千寿吟醸酒

KOBUTA SENJYU GINJYO

A timeless flavour with a clean and crisp finish, exuding an elegant aroma. Serve chilled to enjoy the clear flavour or slightly warmed for a more mellow taste
Origin: Niigata SMV: +6

\$88.0 | \$188.0
(720ml) | (1.8l)



TOKUBETSU JUNMAI

一ノ蔵特別純米辛口 RECOMMENDED 推薦

ICHINOKURA TOKUBETSU JUNMAI KARAKUCHI

A popular and top ranking sake, hand-brewed with Ichinokura traditions, possesses a distinctive dry flavour with hearty Junmai aroma

Origin: Miyagi SMV: +2

\$79.0
(720ml)

月桂冠山田錦特別純米

GEKKEIKAN YAMADA NISHIKI

A full-bodied sake made from premium grade Yamada Nishiki rice with a dry taste, balanced texture and hints of fruity notes

Origin: Kyoto SMV: +4.5

\$28.8
(300ml)

奥の松特別純米

OKUNOMATSU TOKUBETSU JUNMAI

A well-structured and medium-bodied sake with fragrant rice notes, fruity aroma and pleasantly dry taste

Origin: Fukushima SMV: +0

\$85.0
(720ml)

出雲富士特別純米 POPULAR 人気

IZUMO FUJI

A medium-bodied sake with a robust character; boasts sweet fragrance, hints of rice flavour, and smooth finish

Origin: Shimane SMV: +3

\$99.0
(720ml)

JUNMAI GINJYO

銀嶺月山雪中熟成純米吟醸

GINREI GASSAN JUNMAI GINJYO

SETCHU JYUKUSEI SAKE

A mellow and full-bodied junmai with a fruity aroma and refreshing aftertaste

Origin: Yamagata SMV: +2

\$36.8
(300ml)

菊水純米吟醸

KIKUSUI JUNMAI GINJYO

Easy on the palate with a soft texture, accompanied with mild fruity aroma

Origin: Niigata SMV: +3

\$89.0
(720ml)

国士無双 純米吟醸 RECOMMENDED 推薦

KOKUSHIMOSO JUNMAI GINJYO

A pure rice ginjo sake that has a gorgeous citrus-like scent with a delicious and rich taste

Origin: Hokkaido SMV: +2

\$36.8
(300ml)



DAIGINJYO

八海山大吟醸 POPULAR 人気

HAKKAISAN DAI GINJYO

A refreshing, clean and smooth sake,
well layered with fruity flavours
Origin: Niigata SMV: +6

\$108.0
(720ml)

喜多屋大吟醸酒吟の瞳

KITAYA DAI GINJYO GIN NO HITOMI

Using Shuzo Kotekimai grade "Gin no Sato" rice, this sake
comes with a hint of fruity aroma and dry crisp finish
Origin: Fukuoka SMV: +6

\$89.0
(720ml)

銀嶺月山万年雪 RECOMMENDED 推薦

GINREI GASSAN MANNEI YUKI DAI

GINJYO KOSHU

A limited edition brew from high grade Yamada Nishiki
rice with a slightly sweet finish
Origin: Yamagata SMV: +5

\$468.0
(1.8L)

玉川大吟醸 RECOMMENDED 推薦

TAMAGAWA KINSHO DAI GINJYO

A full-flavoured sake with a beautiful mouthfeel that has a silky
viscosity on the palate and a refreshing scent
Origin: Kyoto SMV: +4

\$128.0
(720ml)



JUNMAI DAIGINJYO

白瀧上善如水純米 POPULAR 人気

SHIRATAKI JOZEN MIZUNOGOTOSHI

Top quality sake brewed with great care, exuding a beautiful and
elegant aroma, accompanied with a rich and pleasant taste
Origin: Niigata SMV: +2

\$49.0 | **\$129.0**
(300ml) | (720ml)

獺祭 純米大吟醸 23 RECOMMENDED 推薦

DASSAI JUNMAI DAIGINJYO MIGAKI NIWARI SANBU 23

Dubbed as the one of the top ranking sake in Japan, this fruity bouquet
has a clean flavour with a sweet and mellow aftertaste
Origin: Yamaguchi SMV: +3

\$199.0 | **\$338.0**
(720ml) | (1.8L)

獺祭 純米大吟醸 39

DASSAI JUNMAI DAIGINJYO MIGAKI SANWARI KYUBU 39

A light and balanced sake, with mild fruity flavours and a mild acidity
Origin: Yamaguchi SMV: +3

\$148.0 | **\$238.0**
(720ml) | (1.8L)

獺祭 純米大吟醸 45

DASSAI JUNMAI DAIGINJYO 45

A full-bodied sake that is light and refreshing with mellow fruitiness and sweetness
Origin: Yamaguchi SMV: +3

\$48.0 | **\$99.0**
(300ml) | (720ml)

獺祭 磨き その先へ

DASSAI BEYOND

An experience beyond all your expectations of sake - unparalleled smoothness
with clean and complex flavors, followed by a stunning length of finish
Origin: Yamaguchi

\$1288.0
(720ml)

あさ開 純米大吟醸

ASABIRAKI JUNMAI DAIGINJYO

Easy on the palate with a dry crisp finish, accompanied
with a beautiful Nashi pear fragrance
Origin: Iwate SMV: +0

\$95.0
(720ml)

WINE

WHITES

MONTES CLASSIC CHARDONNAY

A moderately intense white wine with clear notes of fresh tropical fruits such as papaya, peach and yellow grapefruit. Fresh and crisp palate with a light body that ends on a very pleasing and persistent finish.

\$13.0 | **\$68.0**
(Glass) | (Bottle)

MONTES ALPHA CHARDONNAY

A rich yet ripe fruity Chardonnay, and has aromas of vanilla, melon and apricots with balanced acidity and a lingering finish. The palate is fresh with pleasing acidity, medium body and a wonderful length.

\$75.0
(Bottle)

LAWSON'S DRY HILLS SAUVIGNON BLANC

A wine with beautiful clarity, exhibiting pronounced lemon, lime and tropical notes of passionfruit and melon. The palate is crisp and elegant with lovely length and concentration. Ends with a chalky and dry finish.

\$78.0
(Bottle)

LOUIS LATOUR CHABLIS

With a splendid pale yellow color and green lights, this wine unveils a nose combining yellow fruits and almond paste notes. The mouth is ample with brioche, vanilla perfumes and a very fresh minerality on the finish.

\$99.0
(Bottle)

CERETTO MOSCATO D'ASTI DOCG

Its intensely fruity and characteristic nose of sweet melon, orange blossom, jasmine and honeysuckle makes it the dessert wine par excellence. The sweet flavor is perfectly balanced with its low alcohol content and acidity, giving the wine an inviting freshness.

\$88.0
(Bottle)

TORRESELLA PINOT GRIGIO

A dry white wine that stands out for its finesse and persistence on the nose and palate. Elegant and well-balanced, with just a hint of aromatic fruitiness.

\$75.0
(Bottle)

GREYWACKE SAUVIGNON BLANC

Reveals a delightful fusion of ripe summer fruits with hints of apple blossom and lemon sherbet fragrance. It is a very elegant wine with excellent fruit, vibrant acidity and a long, chalky finish.

\$88.0
(Bottle)

LYCHEE GANCIA (SPARKLING)

A delicately aromatic wine, with hints of ripe fruit. Smooth and persistent with a fruity finish.

\$88.0
(Bottle)

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT

Known for its elegance, delicacy, and abundance of delicate bubbles. Refreshing with floral aromas of white fruits; a lovely balance with an enjoyable long finish.

\$128.0
(Bottle)

REDS

MONTES CLASSIC MERLOT

A deep ruby colored wine with a variety of fresh red fruit aromas such as raspberry, cherry and plum. Contains notes of vanilla and nutmeg with a hint of caramel. Nicely balanced, with very subtle tannins, and a long finish.

\$13.0 | **\$68.0**
(Glass) | (Bottle)

MONTES ALPHA SYRAH

An elegant and intense ruby-red wine with floral aromas with a predominance of blackberry, blueberry, cherry, tobacco and leather notes. Vibrant and round on the palate with very soft and well-balanced tannins.

\$75.0
(Bottle)

KATNOOK FOUNDER'S BLOCK CABERNET SAUVIGNON

A medium-bodied wine, expressing rich berry fruit and light oak flavors. Contains ripe dark berries, plum and dusty mulberry with subtle regional mint.

\$78.0
(Bottle)

CLARENDELLE ROUGE BY HAUT BRION

A velvety and elegantly flavoured wine with a soft bouquet of liquorice and blackcurrant. Contains a refined balance between high quality tannins and has slightly toasty nuances on the palate.

\$88.0
(Bottle)

LOUIS LATOUR BOURGOGNE PINOT NOIR

This wine exhibits the characteristics of the great red Burgundies, it reveals a pleasant bouquet of flavours enriched by fine blackcurrant and blueberry aromas. Ample and powerful on tasting, the aromas offer an elegant and enjoyable finish.

\$99.0
(Bottle)

MITOLO G.A.M SHIRAZ

A full-flavoured and concentrated Shiraz offering superb purity, full-bodied richness and gorgeous depth. It has pure aromatics of darker berry fruits and spice: blackberries, plums, mocha, toasty vanilla oak.

\$118.0
(Bottle)

CHATEAU LE CROCK - SAINT-ESTEPHE

This wine presents a deep red color, fine tannins, exceptional structure and a nice intensity, from start to finish.

\$138.0
(Bottle)

SPIRITS

ALL BOTTLED SPIRITS
COME WITH 6 CANS OF MIXERS

JAPANESE WHISKY

レッド サントリー ウイスキー

RED SUNTORY WHISKY 12YRS

A masterpiece made with the same traditional craftsmanship as the Red label in 1930. A malty and rich flavored whisky with slight spice notes

\$15.0 | **\$16.0** | **\$118.0**
(Glass) | (Highball) | (640ml)

ニッカブラックリッチ

NIKKA BLACK RICH

The Rich Blend is Nikka's highly popular Black range that blends whiskies from its Yoichi and Miyagikyo distilleries to create a silky smooth whisky. Best served in neat or highball form.

\$17.0 | **\$18.0** | **\$135.0**
(Glass) | (Highball) | (700ml)

倉吉18年ピュアモルト松井

KURAYOSHI 18YRS PURE MALT MATSUI

The sweet taste of honey, the delicate and savory vanilla, the smoky and spicy multi-layered flavor and the deep rich fragrance of this aged whisky confirms its maturity. This finishes with a refreshing mint taste.

\$34.0 | **\$35.0** | **\$498.0**
(Glass) | (Highball) | (700ml)

ブラックニッカスペシャル

SHIN BLENDED WHISKY SERENE

A well-balanced whisky blend that's aged 3 years in a combination of sherry, bourbon, and Japanese shochu barrels; reminiscent of peaches, almonds and honey with a mellow aftertaste

\$16.0 | **\$17.0** | **\$128.0**
(Glass) | (Highball) | (700ml)

サントリー 山崎18年の通販

SUNTORY YAMAZAKI 18 YEARS

A full-bodied malt with extreme smoothness and great complexity; lovely balance of fruitiness and a touch of smokiness.

\$2888.0
(700ml)

サントリー 響21年

SUNTORY HIBIKI 21 YEARS

A fantastic Japanese whisky with a rich and complex palate; aromatic and fruity; contains layers of citrusy and spicy notes.

\$2888.0
(700ml)

WHISKY

CHIVAS REGAL 12 YRS

\$188.0
(700ml)

CHIVAS REGAL 18 YRS

\$228.0
(700ml)

THE GLENLIVET 12 YRS

\$208.0
(700ml)

ROYAL SALUTE 21 YRS

\$388.0
(700ml)

BRANDY

MARTELL CORDON BLEU

\$468.0
(700ml)



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

OTHERS

BEER

アサヒスーパードライ

ASAHI SUPER DRY DRAFT

Refreshing barley flavour and crisp aftertaste

\$9.5 | \$80.0
(Pint) | (3L)

アサヒブラック

ASAHI BLACK DRAFT

Roasted malt with a definite mocha character.
Smooth and light-bodied black lager

\$10.5 | \$90.0
(Pint) | (3L)

常陸野ネストホワイトエール

HITACHINO NEST WHITE ALE

Multi-award winning wheat beer brewed in the traditional Belgian white beer style with coriander, nutmeg, orange peel and orange juice

\$14.5
(Bottle)

オリオンドラフト

ORION BEER

The only Japanese mainstream beer that is exclusively brewed and bottled entirely in Japan. A beautiful lager that is light and crisp on the palate

\$10.0
(Bottle)

サッポロビール

SAPPORO PREMIUM BEER

A classic favorite among beer lovers - refreshing lager with a crisp, refined flavor and a clean finish

\$10.0
(Bottle)

サントリープレミアムモルツ

SUNTORY PREMIUM MALT BEER

Delicate floral aroma with a rich quality taste. Long lasting foam head, smooth and creamy. Feel refreshed to the very last sip

\$14.5
(Bottle)



FIZZY DRINKS

FIZZY PASSIONFRUIT
HOUJI TEA

\$6.8

FIZZY MANGO
HOUJI TEA

\$6.8

MANGO SODA

\$6.8

YUZU SODA

\$6.8

PASSIONFRUIT SODA

\$6.8



COCKTAILS



SUMMER LAGOON

A beautiful azure cocktail blend of shochu, lemon juice, blue curacao and sparkling soda

\$11.9



AUTUMN MOON

Say hello to autumn with this delicious citrusy cocktail! A perfect concoction of yuzu liqueur, passionfruit cordial, sparkling soda and lemon slices that is ready to delight

\$11.9



GREEN BREEZE

Warm up with this holiday-inspired cocktail melded with Japanese whisky, apple cordial and sparkling soda

\$12.9



SUNRISE PARADISE

Inspired by 'Bloody Mary', this cocktail is a creative rendition of the old classic with an umami flavor! Featuring shochu, tomato juice, blood orange cordial, strawberry and sparkling soda

\$12.9

COFFEE

REGULAR COFFEE
\$4.5

ESPRESSO
\$4.5

CAFÉ LATTE
\$5.8

CAPPUCCINO
\$5.5

FLAT WHITE
\$6.8

ICED COFFEE
\$5.5

ICED LATTE
\$6.8

ICED CAPPUCCINO
\$6.5

TEA

GENMAI CHA
(Free flow) **\$2.8**
(per pax)

ICED HOUJI
LEMON TEA
\$5.0

ICED OCHA
\$3.0

HOT / ICED
YUZU TEA
\$6.8

JUICE

ORANGE JUICE
\$4.0

APPLE JUICE
\$4.0

LEMON JUICE
\$4.0

OTHERS

COCA COLA
\$4.0

COKE LIGHT
\$4.0

COKE ZERO
\$4.0

SPRITE
\$4.0

EQUIL SPARKLING
NATURAL MINERAL
WATER
\$6.0

前菜

ZENSAI

カキシューター

OYSTER SHOOTER
fresh sashimi-grade oysters served
with japanese ponzu sauce

\$11.9



生牡蠣

RECOMMENDED
推薦

NAMA KAKI
fresh ocean-trawled canadian oysters
served with japanese ponzu sauce

\$16.8

一緒おつまみ 盛り合わせ

ISSHO OTSUMAMI MORIAWASE
platter comes with chef's selection of four cold
appetisers, four hot appetisers and one mini don/
noodles of the day

\$68.8



温泉玉子

ONSEN TAMAGO
japanese soft-boiled egg in flavourful dashi broth

\$8.5 - Uni

\$3.5 - Original



サーモンカルパッチョ

SALMON CARPACCIO

norwegian salmon with
aromatic truffle oil sauce

\$20.9



和牛カルパッチョ

WAGYU CARPACCIO

japanese wagyu beef with
aromatic truffle oil sauce

\$24.9



ほたてカルパッチョ

HOTATE CARPACCIO

fresh hokkaido scallop with
aromatic truffle oil sauce

\$22.9



わさびほたて

WASABI HOTATE

seasoned scallops with wasabi

\$7.9



あん肝ポン酢

ANKIMO PONZU

monkfish liver with classic japanese citrus sauce

\$11.8



わさびロブスター サラダ

WASABI LOBSTER SALAD

chilled lobster chunks tossed in wasabi mayo

\$8.5



明太玉子焼き

TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

\$6.8



たこわさび

TAKO WASABI

seasoned octopus with wasabi

\$6.8



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

\$8.8



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

\$8.8

POPULAR
人気

川鰯

KAWAEBI
lightly salted deep-fried river shrimp

\$10.0



大学芋

DAIGAKU IMO
lightly roasted
japanese sweet
potatoes with
honey glaze

\$6.8

こもちやりいか

KOMOCHI YARI IKA

spear squid with fish roe

\$11.8



たたみヒメゴ

TATAMI HEMIGO

grilled japanese white sardines

\$8.8



SALAD



サーモンサラダ

SALMON SALAD

norwegian salmon and mixed
greens with signature dressing

\$19.9

POPULAR
人気

サラダ

寿司 タコス

MINIMUM 2 PCS PER ORDER

SUSHI TACOS



炙りサーモン明太

ABURI SALMON MENTAI

flame-seared norwegian salmon with
mentaiko sauce on tempura seaweed

\$6.8

鰻たま

UNATAMA

eel and tamago on
tempura seaweed

\$6.8



ロブスターサラダ

LOBSTER SALAD

chilled lobster chunks on
tempura seaweed

\$6.8

ねぎとろ

NEGITORO

chopped tuna belly
on tempura seaweed

\$7.8



NIMONO

煮物



揚げ出し豆腐

AGEDASHI TOFU

deep-fried tofu with japanese mentsuyu sauce

\$7.5

茶碗蒸し

CHAWANMUSHI

steamed egg pudding
topped with ikura

\$8.4 - Truffle

\$6.0 - Original



牡蠣 お好み焼き

KAKI OKONOMIYAKI

japanese style pan-fried savoury
pancake with juicy oysters

\$15.8

POPULAR
人気



サーモンお好み焼き

SALMON OKONOMIYAKI

japanese-style pan-fried savoury
pancake with norwegian salmon

\$14.8



野菜味噌汁

YASAI MISOSHIRU

vegetable miso soup

\$7.5



サーモン
はら 味噌汁

SALMON BELLY MISOSHIRU

norwegian salmon belly miso soup

\$8.2

POPULAR
人気



きのこ味噌汁

KINOKO MISOSHIRU

mushroom miso soup

\$7.5

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

\$26.0

15pcs

\$44.0



いくら

IKURA
salmon roe

\$17.8

AIR-FLOWN
空运



生ホタテ

NAMA HOTATE
hokkaido scallop

\$15.8



ぼたんえび

BOTAN EBI, 2PCS
botan shrimp

\$25.0



チユトロ

CHUTORO
premium medium fatty bluefin tuna

\$42.5



大トロ

OTORO
premium fatty bluefin tuna

\$49.8





サーモンハラ

SALMON BELLY
norwegian salmon belly

\$13.8



サーモン

SALMON
norwegian salmon

\$11.8



赤身

AKAMI
wild-caught japanese bigeye tuna

\$16.8



かんぱち

KANPACHI
amberjack

\$15.8



鯛

TAI
seabream

\$14.8



メカジキ

MEKAJIKI
swordfish

\$15.5



うに

UNI
sea urchin

\$33.8

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-FLYING
空运



大トロ

OTORO

premium fatty bluefin tuna

\$10.5



チュトロ

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

\$3.8



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



鰻

UNAGI

eel

\$4.5



うに

UNI

sea urchin

\$12.8



いくら

IKURA

salmon roe

\$5.8





炙り和牛

ABURI WAGYU
flame-seared japanese wagyu

\$5.8



炙りメカジキ

ABURI MEKAJIKI
flame-seared swordfish

\$4.0



炙り鯛

ABURI TAI
flame-seared seabream

\$4.0



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

\$4.2



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



炙りサーモンづけ

ABURI SALMON SHOYUZUKE
flame-seared shoyu-marinated salmon

Limited Stock Daily

\$1.5



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

\$12.8



巻物

MAKIMONO



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



和牛巻

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

ドラゴン巻

DRAGON MAKI

breaded tiger prawn sushi roll with avocado topping

\$19.8





サーモンゴマ巻

SALMON GOMA MAKI

issho specialty sushi roll with tobiko and tempura flakes, topped with norwegian salmon and japanese sesame sauce

\$18.8 - 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

\$19.8



カリフォルニア巻

CALIFORNIA MAKI

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

\$13.8



鰻と海老巻

UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

\$22.8 - 8pcs

\$15.8 - 4pcs



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

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

\$6.0



U.S. アスパラガス

U.S. ASPARAGUS
premium asparagus

\$5.5

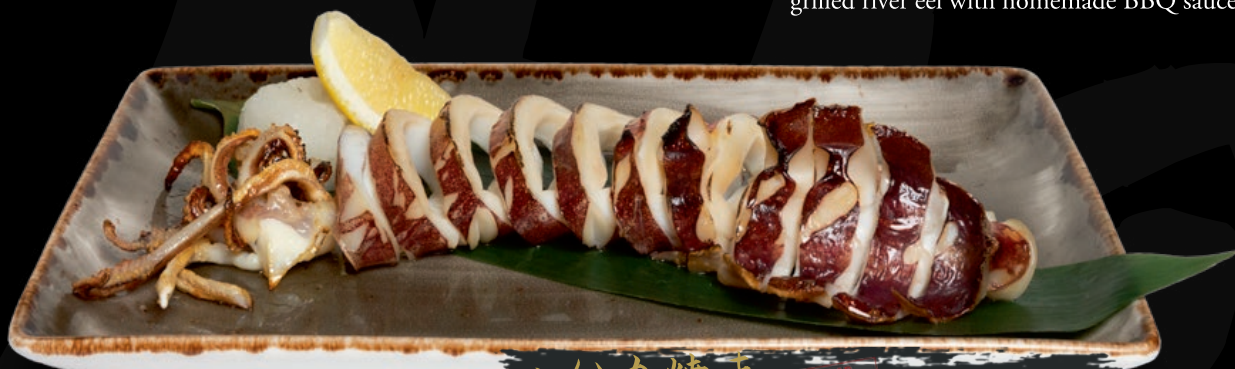


蒲焼き

UNAGI KABAYAKI

grilled river eel with homemade BBQ sauce

\$24.0



いか丸焼き

IKA MARU YAKI

grilled fresh squid with homemade shoyu

\$17.8





かんぱちかぶと焼き

KANPACHI KABUTO YAKI
salt-grilled japanese amberjack collar

\$28.8



鯛かまの塩焼き

TAI KAMA YAKI
salt-grilled premium seabream collar

\$15.8



サーモンかぶと塩焼き

SALMON KABUTO YAKI
salt-grilled norwegian salmon collar

\$12.8



ほたてチーズ焼き

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

\$15.8



シーフード マカロニチーズ

SEAFOOD MAC & CHEESE

a macaroni gratin with mixed seafood - japanese boiled
scallops, ham, sausage and mushrooms blanketed with a
generous layer of melted cheese

\$18.8



焼き餃子

YAKI GYOZA

pan-fried pork dumplings

\$8.8



いも.グラタン

POTATO AU GRATIN

a classic casserole with potato and onions smothered
in homemade cheese sauce, baked au gratin style

\$15.8



餃子明太焼き

GYOZA MENTAIYAKI

pan-fried pork dumplings
with mentaiko sauce

\$10.8

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

\$6.8

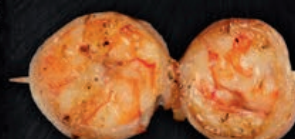


ベーコン海老

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

\$8.5



手羽先

TEBASAKI

mid joint chicken wing

\$3.8



和牛

WAGYU
wagyu beef

\$15.0



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



シシヤモ

SHISHAMO
capelin

\$3.0



茄子

NASU
japanese eggplant

\$2.8



鶏明太葱

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

\$5.0



豚鶏卵

BUTA UZURA
quail eggs wrapped
nagano pork belly

\$4.5



和牛フォアグラ

WAGYU FOIE GRAS
wagyu and goose liver

\$16.0



ほたて 焼き

HOTATE YAKI
scallop

\$4.0



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

\$6.8



豚ねぎま

BUTA NEGI
japanese leek wrapped
with nagano pork belly

\$3.8



豚バラチーズ

BUTA BARA CHEESE
nagano pork belly topped with
homemade cheese sauce

\$4.5



鶏つくねチーズ

TSUKUNE CHEESE
homemade chicken meatballs
topped with cheese sauce

\$3.8



牡蠣と豚

KAKI BUTA
fresh oysters wrapped
with nagano pork belly

\$8.0



鰻

UNAGI
eel

\$6.0



サーモンベリー
チーズ

SALMON BELLY CHEESE
norwegian salmon belly topped
with homemade cheese sauce

\$5.5



サーモンベリー明太

SALMON BELLY MENTAI
norwegian salmon belly
topped with mentaiko sauce

\$6.0



豚 キムチ

BUTA KIMUCHI
kimuchi wrapped with
nagano pork belly

\$3.8



鶏かわ

TORI KAWA
chicken skin

\$4.5

揚げ物

AGEMONO



天ぷら盛り合わせ

TEMPURA MORIAWASE (6PCS)
assortment of crispy-fried
prawns and vegetables

\$15.0

野菜天ぷら

YASAI TEMPURA (6PCS)
assortment of crispy-fried
vegetables

\$9.0



海老天ぷら

EBI TEMPURA (5PCS)
crispy-fried prawns

\$17.0

カキフライ

KAKI FRY
breaded oyster

\$14.8



鰻野菜かきあげ

UNAGI YASAI KAKIAGE
crispy-fried eel and shredded vegetables

\$11.8

春巻き

SPRING ROLL

\$10.8





サーモンカマ揚げ

SALMON KAMA AGE

deep-fried norwegian salmon collar

\$7.5

POPULAR
人気



サーモンフィン揚げ

SALMON FIN

deep-fried norwegian salmon fin

\$7.5



POPULAR
人気

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

\$6.8

POPULAR
人気



牛蒡チップス

GOBO CHIPS

crispy burdock chips

\$10.0



スパムフライ

SPAM FRIES

pork luncheon meat fries

\$9.8



鶏のから揚げ

TORI KARAAGE

crispy-fried chicken

\$8.5



ボクシング鶏

BOXING CHICKEN

deep-fried chicken drumlets

\$12.8



DONBURI



和牛丼

WAGYU DON

superbly marbled gourmet wagyu beef over japanese rice, garnished with fresh uni, ikura, and onsen egg. served with isscho'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

\$16.8



うなぎ丼

UNAGI DON

grilled teriyaki-glazed eel and
sliced egg over japanese rice

\$25.0



ばらちらし丼

BARA CHIRASHI DON

assorted sashimi chunks
over japanese sushi rice

\$25.8



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

\$11.8



蟹明太子クリームパスタ

KANI MENTAICO CREAM PASTA

al dente spaghetti with light and creamy mentaiko sauce topped with japanese snow crab meat

\$19.8



明太子パスタ

MENTAIKO PASTA

spaghetti with japanese mentaiko roe

\$15.8

- Top up **\$5.0** for scallops & mushrooms



和風柚子パスタ

WAFU YUZU PASTA

japanese-style stir-fry spaghetti topped with hokkaido salmon roe and lady finger

\$17.8



きつねうどん

KITSUNE UDON

japanese thick wheat noodles with fried beancurd and seaweed

\$13.8



てんざるそば

TENZARU SOBA

chilled japanese green tea noodles served with prawn and vegetable tempura

\$19.8

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

\$9.8

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

\$9.8



野菜 炒め

YASAI ITAME

traditional stir-fried seasonal vegetables with beancurd

\$9.8



ゴーヤーチャンプルー

GOOYA CHANPURU

stir-fried bitter melon with fresh double egg mixture

\$10.8

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

デザート

DESSERTS



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, Macha,
Goma, Okinawa Black Sugar, Okinawa
Sea Salt, Tokyo Peach

\$4.5



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

\$13.5





わらび餅

WARABI MOCHI

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

\$7.8

RECOMMENDED
推薦



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

AIR-FLOWN
空运



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

\$8.8

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ISSHO IZAKAYA
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