



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**

飲品

BEVERAGES

FIZZY DRINKS

FIZZY PASSIONFRUIT HOUI TEA	\$6.8	D 17% sugar
FIZZY MANGO HOUI TEA	\$6.8	D 13% sugar
MANGO SODA	\$6.8	D 17% sugar
PASSIONFRUIT SODA	\$6.8	D 17% sugar
YUZU SODA	\$6.8	D 11% sugar



TEA

GENMAI CHA (Free flow)

\$2.8 A 0%
(per pax) sugar

ICED HOUI
LEMON TEA
(Sugar served seperately)

\$5.8

ICED OCHA

\$3.8 A 0%
sugar

HOT / ICED
YUZU TEA

\$6.8 D 11%
sugar

JUICE

ORANGE JUICE

C 10% \$4.5
sugar

APPLE JUICE

C 8% \$4.5
sugar

LEMON JUICE

C 10% \$4.5
sugar

TOMATO JUICE

B 5% \$5.0
sugar

OTHERS

COCA COLA LESS SUGAR

B 5% \$4.0
sugar

COKE LIGHT

B 0% \$4.0
sugar

COKE ZERO

B 0% \$4.0
sugar

SPRITE LEMON LIME

B 5% \$4.0
sugar

EQUIL SPARKLING
NATURAL MINERAL WATER

A 0% \$6.0
sugar



Nutri-Grade is based on default
preparation before the addition of ice

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

COCKTAILS



SUMMER LAGOON

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

\$13.9



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

\$13.9



GREEN BREEZE

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

\$14.9



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

\$14.9

SHOCHU

さつま五代 麦焼酎

SATSUMA GODAI

MUGI SHOCHU
(Barley)

\$10.9 | **\$16.9** | **\$92.0**
(Glass) | (Double) | (Bottle)

黒霧烏芋焼酎

KURO KIRISHIMA

IMO SHOCHU
(Sweet Potato)

\$10.9 | **\$16.9** | **\$92.0**
(Glass) | (Double) | (Bottle)

大河の一滴 麦焼酎

TAIGA NO ITTEKI

MUGI SHOCHU
(Barley)



\$11.9 | **\$17.9** | **\$95.0**
(Glass) | (Double) | (Bottle)

CHU-HAI (SHOCHU HIGHBALL)

LEMON SOUR **\$14.9**

YUZU **\$14.9**

MANGO **\$14.9**

APPLE **\$14.9**

BEER

サッポロ 生ビール

SAPPORO PREMIUM DRAFT

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

\$16.9 | **\$90.0**
(Pint) | (3l)

サッポロ 生ビール 黒

SAPPORO PREMIUM DRAFT BLACK

This perfect balance between malt and hops gives you a great drinking experience from the very first sip to the last

\$17.9 | **\$95.0**
(Pint) | (3l)

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

\$10.9 | **\$60.0**
(Bottle) | (½ Dozen)

サントリー プレミアムモルト

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

\$15.9 | **\$90.0**
(Bottle) | (½ Dozen)

エビスビール

YEBISU PREMIUM BEER

Crafted in Tokyo since 1890, rich and mellow premium beer that is brewed using 100% fine malt and selected hops with Sapporo's traditional brewing techniques

\$9.0
(Can)



LIQUEUR

月桂冠 完熟梅酒原酒

GEKKEIKAN KANJUKU

UMESHU GENSHU

(Plum Liqueur)

\$11.0 | **\$17.0** | **\$90.0**
(Glass) | (Double) | (Bottle)

梅乃宿 ゆず

UMENOYADO

YUZU SHU

(Citrus Liqueur)

\$11.0 | **\$17.0** | **\$90.0**
(Glass) | (Double) | (Bottle)

白いライチ



SHIROI LITCHI

(Lychee Liqueur)

\$11.0 | **\$17.0** | **\$92.0**
(Glass) | (Double) | (Bottle)

沢の鶴 古酒仕込み梅酒

SAWANOTSURU

KOSHU SHIKOMI

(Plum Liqueur brewed with Aged Sake)

\$12.0 | **\$18.0** | **\$99.0**
(Glass) | (Double) | (Bottle)



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

\$18.8 | **\$23.8** | **\$139.0**
(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

\$22.8
(180ml)

沢の鶴たる酒

SAWANOTSURU TARU SAKE (COLD)

Refreshing taste with cedar aroma

Origin: Kobe

SMV: +3

\$20.8
(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

\$29.8
(300ml)

大関大阪屋長兵衛大吟醸

OZEKI OSAKAYA CHOBET DAIGINJYO (COLD)

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

Origin: Hyogo

SMV: +4

\$29.8
(180ml)



SPARKLING SAKE

澪 スパークリング酒



MIO SPARKLING SAKE

Refreshing, light and fruity flavour with a sweet aroma

Origin: Kyoto

\$20.8
(300ml)

菊水実りのスパークリング柚子

KIKUSUI MINORI YUZU

A captivating creation of an abundance of fresh fruits with a special emphasis on natural yuzu juice; showcases a remarkable balance of acidity and a distinctive citrusy fragrance

Origin: Hyogo

\$21.8
(250ml)

OTHER SAKE

花垣純米にごり酒

HANAGAKI JUNMAI NIGORI

A full and thick-flavoured 'cloudy' sake brewed at the heart of Fukui prefecture, made from Japan-grown rice polished to 60% of its original size
Origin: Fukui SMV: -15

\$34.0
(300ml)

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

\$26.8
(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

\$113.0
(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)



JUNMAI / HONJYOZO

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

\$75.0
(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

\$82.0
(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

\$90.0 | **\$192.0**
(720ml) (1.8l)

奥の松あだたら吟醸

OKUNOMATSU ADATARA GINJYO

A world class sake with a medium structure and silky mouthfeel, featuring a cool collection of floral citrus, cherry, honeydew and raisin aromas with a clean and balanced finish

Origin: Fukushima SMV: +4

\$35.0 | **\$82.0**
(300ml) (720ml)

TOKUBETSU JUNMAI

一ノ蔵特別純米辛口



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

\$85.0
(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

\$32.0
(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

\$82.0
(720ml)

男山生酏特別純米

OTOKOYAMA KIMOTO TOKUBETSU JUNMAI

A very dry sake with a sharp, rich, and full-bodied taste; features underlying subtle aroma of grain with a hint of fruity nose

Origin: Hokkaido SMV: +1

\$85.0
(720ml)

男山 国芳乃名取 特別純米



OTOKOYAMA KUNIYOSHI NATORI

A luxurious pure rice liquor with a 55% polish rate of carefully selected rice; features a refreshing and rich spicy taste

Origin: Hokkaido SMV: +9

\$95.0
(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

\$37.8
(300ml)

国士無双 純米吟醸



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

\$37.8 | **\$82.0**
(300ml) (720ml)

白瀧 上善如水 純米吟醸

SHIRATAKI JOZENMIZUNOGOTOSHI JUNMAI GINJYO

A medium dry sake with refreshing aromas of apple, grape and peach, and a tart finish

Origin: Niigata SMV: +5

\$95.0
(720ml)



DAIGINJYO

八海山吟醸

HAKKAISAN GINJYO

A refreshing, clean and smooth sake,
well layered with fruity flavours

Origin: Niigata SMV: +6

\$119.0
(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

\$92.0
(720ml)

銀嶺月山万年雪

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

\$498.0
(1.8L)



JUNMAI DAIGINJYO

白瀧上善如水純米

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

\$52.0 | **\$135.0**
(300ml) | (720ml)

梵 純粹純米大吟醸

BORN JUNSUI JUNMAI DAIGINJYO

A sake with a light body, pleasantly dry taste, and a jasmine floral aroma

Origin: Fukui SMV: +1

\$47.0
(300ml)

梵 ゴールド純米大吟醸

BORN GOLD JUNMAI DAIGINJYO

A light-bodied sake with jasmine-like floral flavor and pleasantly dry taste

Origin: Fukui SMV: +1

\$122.0
(720ml)

獺祭 純米大吟醸 23

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

\$218.0 | **\$358.0**
(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

\$145.0 | **\$248.0**
(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

\$52.0 | **\$102.0**
(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

\$1388.0
(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.

\$15.0 | **\$75.0**
(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.

\$80.0
(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.

\$85.0
(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.

\$118.0
(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.



\$80.0
(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.

\$138.0
(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.

\$15.0 | **\$75.0**
(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.



\$78.0
(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.

\$88.0
(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.

\$95.0
(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.

\$108.0
(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.

\$138.0
(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.

\$158.0
(Bottle)

SPIRITS | ALL BOTTLED SPIRITS COME WITH 6 CANS OF MIXERS

JAPANESE

和 ウオッカ

MEIRI SHURUI WA VODKA

A pioneering Japanese vodka crafted with a sake base, using selected birch charcoal and fresh spring water, featuring a clean, crisp and fresh finish

\$13.8 | **\$14.8** | **\$138.0**
(Glass) | (Highball) | (Bottle)

ワピリッツ ツムギ



WAPIRITS TUMUGI

A premium Japanese spirit that is dry and light in body, created using the traditional and unique Japanese way of brewing sake with koji, featuring a crisp and refreshing finish

\$14.8 | **\$15.8** | **\$178.0**
(Glass) | (Highball) | (Bottle)

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

\$15.8 | **\$16.8** | **\$138.0**
(Glass) | (Highball) | (Bottle)

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.

\$17.8 | **\$18.8** | **\$178.0**
(Glass) | (Highball) | (Bottle)

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

\$16.8 | **\$17.8** | **\$158.0**
(Glass) | (Highball) | (Bottle)

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.

\$35.0 | **\$37.0** | **\$498.0**
(Glass) | (Highball) | (Bottle)

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.

\$3288.0
(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.

\$3288.0
(700ml)



WHISKY

CHIVAS REGAL 12 YRS

\$192.0
(Bottle)

CHIVAS REGAL 18 YRS

\$248.0
(Bottle)

THE GLENLIVET 12 YRS

\$228.0
(Bottle)

ROYAL SALUTE 21 YRS

\$408.0
(Bottle)

BRANDY

MARTELL CORDON BLEU

\$498.0
(700ml)



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

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

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

\$16.8

RECOMMENDED
推薦

特選サラダ

ISSHO TOKUSEN SALAD
japanese-style salad tossed in
chef's special dressing

\$6.9

RECOMMENDED
推薦



川鰍

KAWAEBI
lightly salted deep-fried river shrimp

\$10.8

POPULAR
人気

温泉玉子

ONSEN TAMAGO
japanese soft-boiled egg
in flavourful dashi broth

\$8.9 - Uni Truffle

\$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



マラあさり

MALA ASARI

japanese clams seasoned with oriental mala sauce

\$7.5



鮪サルサ

MAGURO SALSA

flame-seared tuna slices topped with tomato salsa dressing

\$22.9



わさびロブスター
サラダ

WASABI LOBSTER SALAD

chilled lobster chunks tossed in wasabi mayo

\$7.9



明太玉子焼き

TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

\$6.9



たこわさび

TAKO WASABI

seasoned octopus with wasabi

\$6.9



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

\$6.5



エイヒレ

EHIRE

grilled stingray fins

\$9.8



たこからあげ

TAKO KARAAGE

crispy-fried octopus

\$9.8



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

\$9.8

POPULAR
人気



たたみヒメゴ

TATAMI HEMIGO

grilled japanese white sardines

\$15.0



ぷちいも

PUCHI IMO

lightly roasted mini japanese
sweet potatoes

\$8.5

SALAD

サラダ



サーモンサラダ

SALMON SALAD

norwegian salmon and mixed greens with signature dressing

\$20.9



野菜サラダ

YASAI SALAD

assorted fresh greens homemade signature dressing

\$13.9

鍋物

WAITING TIME 20 – 30MINS

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

NABEMONO



蟹雑炊鍋焼き

人気

CRAB ZOSUI NABEYAKI

must-try house specialty!

\$38.0 - Half Crab

\$65.0 - 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 蟹雑炊鍋焼き

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!

\$60.0 – \$80.0

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

NIMONO

煮物



揚げ出し豆腐

AGEDASHI TOFU

deep-fried tofu with japanese mentesuyu sauce

\$7.8



茶碗蒸し

CHAWANMUSHI

steamed egg pudding with
savory dashi sauce

\$7.9 - Truffle

\$6.0 - Original



牡蠣 お好み焼き

KAKI OKONOMIYAKI

japanese style pan-fried savoury
pancake with juicy oysters

\$16.8

POPULAR
人気



サーモンお好み焼き

SALMON OKONOMIYAKI

japanese-style pan-fried savoury
pancake with norwegian salmon

\$15.8



野菜味噌汁

YASAI MISOSHIRU

vegetable miso soup

\$7.2



サーモン
はら 味噌汁

SALMON BELLY MISOSHIRU

norwegian salmon belly miso soup

\$9.8

POPULAR
人気



きのこ味噌汁

KINOKO MISOSHIRU

mushroom miso soup

\$7.8

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)

\$27.0 - 9pcs

\$45.0 - 15pcs



いくら

IKURA
salmon roe

\$18.8

AIR-FLOWN
空运



生ホタテ

NAMA HOTATE
hokkaido scallop

\$15.8



ぼたんえび

BOTAN EBI, 2PCS
botan shrimp

\$26.0



チユトロ

CHUTORO
premium medium fatty bluefin tuna

\$42.8



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

\$15.5



メカジキ

MEKAJIKI
swordfish

\$15.5



うに

UNI
sea urchin

from
\$39.8



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

\$22.0



サーモン三昧

SALMON ZANMAI

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

\$16.0

POPULAR
人気



マグロ三昧

MAGURO ZANMAI

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

\$43.8

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



大トロ

OTORO

premium fatty bluefin tuna

\$11.0



チユトロ

CHUTORO

premium medium fatty bluefin tuna

\$8.5



鯛

TAI

seabream

\$3.5



メカジキ

MEKAJIKI

swordfish

\$3.5



かんぱち

KANPACHI

amberjack

\$3.8



赤身

AKAMI

wild-caught japanese bigeye tuna

\$3.8



サーモン

SALMON

norwegian salmon

\$3.0



サーモンハラ

SALMON BELLY

norwegian salmon belly

\$3.2



生ホタテ

NAMA HOTATE

hokkaido scallop

\$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

\$9.0



炙り大トロ

ABURI OTORO

flame-seared premium
fatty bluefin tuna

\$11.5



炙り赤身

ABURI AKAMI

flame-seared wild-caught
japanese bigeye tuna

\$4.3



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



炙りサーモン明太

ABURI SALMON MENTAI

flame-seared norwegian salmon
with mentaiko sauce

\$4.0



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

\$3.5



炙りアナゴ

ABURI ANAGO

seared sea eel fillet glazed in japanese teriyaki sauce

\$13.8



卷物 MAKIMONO

花卷

HANA MAKI

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

\$8.0



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

\$26.8



和牛巻

WAGYU MAKI

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

\$26.8 - 8pcs

\$17.8 - 4pcs



ドラゴン巻

DRAGON MAKI

breaded tiger prawn sushi roll with avocado topping

\$20.8





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

\$19.8 - 8pcs

\$12.8 - 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

\$21.8

POPULAR
人気白



カリフォルニア巻

CALIFORNIA MAKI

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

\$14.8



鰻と海老巻

UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

\$24.8 - 8pcs

\$16.8 - 4pcs

POPULAR
人気白

寿司ラップ

MINIMUM 2 PCS PER ORDER

SUSHI WRAP

生ホタテ

NAMA HOTATE

fresh scallop topped with tobiko

\$7.5



スパイシーサーモン

SPICY SALMON

spicy norwegian salmon

\$7.5



天ぷらとロブスター

TEMPURA & LOBSTER

prawn tempura topped with
lobster salad and tobiko

\$8.5



かいせん明太

KAISEN MENTAI

assorted fresh sashimi topped
with tobiko and mentaiko sauce

\$8.5



WAITING TIME 20MINS

ITAMEMONO

炒め物



きのこ焼き

KINOKO YAKI

stir-fried assorted mushrooms
with japanese shoyu

\$10.8



マーボ茄子

MAPO NASU

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

\$10.8

スパイシーオクラ

SPICY OKURA

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

\$11.8



野菜 炒め

YASAI ITAME

traditional stir-fried seasonal vegetables with beancurd

\$10.8



ゴーヤーチャンプルー

GOOYA CHANPURU

stir-fried bitter melon with fresh double egg mixture

\$12.8

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

焼 き 物

WAITING TIME 20 - 30MINS

YAKIMONO



AIR-FLOWN
空运

かんぱち かぶと焼き

KANPACHI KABUTO YAKI
salt-grilled japanese amberjack collar

\$36.8



サーモンかぶと塩焼き

SALMON KABUTO YAKI
salt-grilled norwegian salmon collar

\$16.8

POPULAR
人気



鯛かまの塩焼き

TAI KAMA YAKI
salt-grilled premium seabream collar

\$20.8

AIR-FLOWN
空运



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

\$6.8

RECOMMENDED
推薦



子羊ラック

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

\$19.8



トリュフアスパラガス

TRUFFLE U.S. ASPARAGUS

grilled U.S. asparagus seasoned with yaki salt and truffle oil

\$5.8



トリュフベビーコーン

TRUFFLE BABY CORN

grilled baby corn with aromatic truffle oil

\$5.5

RECOMMENDED
推薦

ISHIYAKI

Create your own Yakiniku experience in the D.I.Y style to grill it just the way you like it —perfect, juicy, and flavourful.

石焼き

A5日本和牛焼き

A5 JAPAN WAGYU YAKI \$58.0
premium Japanese beef



AUSTRALIAN

牛サーロイン焼き

AUSTRALIAN BEEF STRIPLOIN YAKI \$24.8
australian beef strip steak



イベリコ豚焼き

IBERICO PORK YAKI \$23.8
black spanish pork collar



いか丸焼き

IKA MARU YAKI
grilled fresh squid with homemade shoyu

\$17.8



蒲焼き

UNAGI KABAYAKI
grilled river eel with homemade BBQ sauce

\$24.0



カジキステーキ

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

\$17.8



ほたてチーズ焼き

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

\$15.8

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

串焼き

KUSHIYAKI

WAITING TIME 15MINS

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

海老明太

EBI MENTAI

fresh tiger prawn topped
with mentaiko sauce

\$6.0



海老

EBI

fresh tiger prawn

\$4.5

ベーコン海老

BACON EBI

fresh tiger prawn wrapped
with savoury bacon

\$6.8

鶏もも肉

TORI MOMO

chicken thigh

\$3.5

しいたけ

SHIITAKE

shiitake mushroom

\$3.0

AUSTRALIAN

牛サーロイン

AUSTRALIAN BEEF
STRIPLOIN

\$7.8

鶏つくね

TSUKUNE

homemade chicken meatballs

\$3.5

フォアグラ

FOIE GRAS

goose liver

\$10.9

手羽先

TEBASAKI

mid joint chicken wing

\$3.8

和牛

A5 WAGYU

A5 wagyu beef

\$17.8

ししとう

SHISHITO

japanese green peppers

\$4.8

ほたて豚

HOTATE BUTA

scallop wrapped with
nagano pork belly

\$7.5

サーモンベリ

SALMON BELLY

norwegian salmon belly

\$4.5

AUSTRALIAN

牛サーロインフォアグラ

AUSTRALIAN
BEEF STRIPLOIN
FOIE GRAS

\$9.9

豚バラ

BUTA BARA

nagano pork belly

\$4.2

ベーコントマト

BACON TOMATO

cherry tomatoes
wrapped with bacon

\$3.8

豚のき

BUTA ENOKI

golden mushroom
wrapped with
nagano pork belly

\$3.8

鶏卵

UZURA TAMAGO

quail eggs

\$3.0

和牛のき

WAGYU ENOKI

golden mushroom
wrapped with wagyu

\$7.8

串焼き盛り合わせ

KUSHIYAKI MORIAWASE PLATTER

chef's recommended skewers —
lamb, bacon tomato, pork & leek, wagyu
& enoki, pork belly, chicken balls, unagi,
chicken thigh

\$36.0 - 8 STICKS



ベーコンアスパラガス

BACON ASPARAGUS

u.s. asparagus wrapped
with savoury bacon

POPULAR
人気

\$4.2



シシヤモ

SHISHAMO

capelin

\$3.2



ラム

LAMB

RECOMMENDED
推薦

\$5.8



豚鶏卵

BUTA UZURA

quail eggs wrapped
nagano pork belly

POPULAR
人気

\$4.8



和牛フォアグラ

A5 WAGYU FOIE GRAS

A5 wagyu and goose liver

\$18.8



ほたて 焼き

HOTATE YAKI

scallop

\$4.2



ほたて 明太

HOTATE MENTAI

cooked scallop topped
with mentaiko sauce

\$5.8



和牛 キムチ

WAGYU KIMUCHI

kimuchi wrapped with wagyu

RECOMMENDED
推薦

\$7.8



豚ねぎま

BUTA NEGI

japanese leek wrapped
with nagano pork belly

\$4.0



豚バラチーズ

BUTA BARA CHEESE

nagano pork belly topped with
homemade cheese sauce

\$4.5



RECOMMENDED
推薦

鶏つくねチーズ

TSUKUNE CHEESE

homemade chicken meatballs
topped with cheese sauce

\$4.0



鰻

UNAGI

eel

\$6.0



RECOMMENDED
推薦

サーモンベリー チーズ

SALMON BELLY CHEESE

norwegian salmon belly topped
with homemade cheese sauce

\$5.5



RECOMMENDED
推薦

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

\$15.8

野菜天ぷら

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

\$9.8



海老天ぷら

EBI TEMPURA (5PCS)
crispy-fried prawns

\$17.8



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



RECOMMENDED
推薦

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



鶏のから揚げ

TORI KARAAGE

crispy-fried chicken

\$8.8



カーリーフライ

CURLY FRIES

deep-fried
U.S. potato twist

\$7.8

POPULAR
人気



餃子

AGE GYOZA

deep-fried pork dumplings

\$8.8

春巻き

HARUMAKI

crispy golden long spring roll

\$10.8

RECOMMENDED
推薦



餃子明太焼き

GYOZA MENTAIYAKI

deep-fried pork dumplings with mentaiko sauce

\$10.8



DONBURI



和牛丼

WAGYU DON

superbly marbled gourmet wagyu beef over japanese rice, topped with ikura and onsen egg; served with isscho's signature red wine shoyu sauce

\$28.8



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

\$17.8

POPULAR
人気

ガーリックチャーハン

EGG GARLIC FRIED RICE

japanese-style golden egg fried rice with aromatic garlic bits

\$14.8





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

\$26.8

人気



親子丼

OYAKO DON

stewed chicken with egg and onions over japanese rice

\$16.8



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

\$23.8



豚キムチ丼

BUTA KIMUCHI DON

stir-fried pork slices with kimchi served on a bed of Japanese rice; topped with an onsen egg

\$18.8

RECOMMENDED
推薦



スパイシーサーモン丼

SPICY SALMON DON

fresh norwegian salmon blanketed in spicy sauce atop the japanese rice

\$23.8

RECOMMENDED
推薦

麺類

MENRUI

茶そば

CHA SOBA

chilled japanese green tea noodles served with soy-based dipping sauce

\$11.9



蟹明太子クリームパスタ

KANI MENTAICO PASTA

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

\$20.8



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

\$20.8



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

\$7.2



アイスクリーム

ASSORTED ICE CREAM (SINGLE SCOOP)

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

\$4.8



フォンダンショコラ/抹茶ケーキ

CHOCOLATE / MACHA LAVA CAKE

a beautiful lava cake with oozing chocolate / macha
molten centre, served with vanilla ice cream

\$13.8

POPULAR
人気

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

\$7.9



イチゴ/アールグレイ チーズケーキ

EARL GREY / STRAWBERRY HOKKAIDO CHEESECAKE

an indulgent dessert, directly imported from Hokkaido, with an incredibly
smooth and melt-in-the-mouth cream cheese flavoured with earl grey /
strawberry, accompanied with a lovely crunch base
Waiting Time: 20 mins

\$10.9



抹茶/バニラ クレープケーキ

VANILLA CREPE CAKE

Fine layers of vanilla flavoured crepes
lathered with fresh cream

\$8.8





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