



issho  
izakaya

## 「ようこそ一緒に。」

issho, 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.

issho 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 issho 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



### COFFEE

(Sugar served seperately)

REGULAR COFFEE	\$4.8
ESPRESSO	\$4.8
DOUBLE ESPRESSO	\$8.8
CAFÉ LATTE	\$6.0
CAPPUCCINO	\$5.8
ICED COFFEE	\$5.8
ICED LATTE	\$7.0
ICED CAPPUCINO	\$6.8

### TEA

GENMAI CHA (Free flow)

\$3.0 (per pax)	A 0% 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	\$4.8
	C 10% sugar
APPLE JUICE	\$4.8
	C 8% sugar
LEMON JUICE	\$4.8
	C 10% sugar
TOMATO JUICE	\$5.2
	B 5% sugar

### OTHERS

COCA COLA LESS SUGAR	\$4.0
	B 5% sugar
COKE LIGHT	\$4.0
	B 0% sugar
COKE ZERO	\$4.0
	B 0% sugar
SPRITE LEMON LIME	\$4.0
	B 5% sugar
EQUIL SPARKLING NATURAL MINERAL WATER	\$6.8
	A 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

\$14.9



## 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

\$15.9



## GREEN BREEZE

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

\$15.9



## 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

\$16.9

# SHOCHU

## さつま五代 麦焼酎

SATSUMA GODAI

MUGI SHOCHU  
(Barley)

\$10.9 | \$16.9 | \$95.0  
(Glass) | (Double) | (Bottle)

## 黒霧烏芋焼酎

KURO KIRISHIMA

IMO SHOCHU  
(Sweet Potato)

\$10.9 | \$16.9 | \$95.0  
(Glass) | (Double) | (Bottle)

## 大河の一滴 麦焼酎

TAIGA NO ITTEKI

MUGI SHOCHU  
(Barley)



\$11.9 | \$17.9 | \$98.0  
(Glass) | (Double) | (Bottle)

## CHU-HAI (SHOCHU HIGHBALL)

LEMON SOUR \$16.9

YUZU \$16.9

MANGO \$15.9

APPLE \$15.9

# 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** | **\$89.9**  
(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

**\$16.9** | **\$89.9**  
(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

**\$11.9** | **\$49.9**  
(Bottle) | (5 Bottles)

## 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** | **\$69.9**  
(Bottle) | (5 Bottles)

## 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** | **\$95.0**  
(Glass) | (Double) | (Bottle)

## 梅乃宿 ゆず

### UMENOYADO

#### YUZU SHU

(Citrus Liqueur)

**\$11.0** | **\$17.0** | **\$95.0**  
(Glass) | (Double) | (Bottle)

## 沢の鶴 古酒仕込み梅酒

### SAWANOTSURU

#### KOSHU SHIKOMI UMESHU

(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** | **\$24.8** | **\$149.0**  
(180ml) | (250ml) | (1.8L)

### 沢の鶴たる酒

#### SAWANOTSURU TARU SAKE (COLD)

Refreshing taste with cedar aroma

Origin: Kobe

SMV: +3

**\$21.8**  
(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

**\$30.8**  
(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 flavour

Origin: Hyogo

SMV: +4

**\$32.8**  
(180ml)

### 大関 生貯蔵酒

#### OZEKI NAMA CHOZO (COLD)

A refreshing single-pasteurised sake that accentuates a crisp aftertaste, subtle aroma, and balanced sweetness

Origin: Hyogo

SMV: -0.5

**\$25.8**  
(300ml)



## 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

**\$21.8**  
(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

**\$22.8**  
(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

**\$35.0**  
(300ml)

### 大嶺3粒 火入れ 山田錦



#### OHMINE 3 GRAINS HIIRE YAMADANISSHIKI

A lovely balance of muscat and lychee featuring a refreshing scent and a sweet & sour aftertaste  
Origin: Yamaguchi SMV: +4

**\$128.0**  
(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

**\$1088.0**  
(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

**\$29.0**  
(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

**\$79.0**  
(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

**\$79.0**  
(720ml)

### 裏雅山流 本醸造 香華



#### URA GASANRYU HONJYOZO KOKA

With a delicate aroma of herbs and fruits leading to a smooth, lush palate, this sake is a perfect balance of sweetness and acidity  
Origin: Yamagata SMV: +3

**\$98.0**  
(720ml)

### 沢の鶴山田錦特別純米

#### OKUNOMATSU JUNMAI SHINBUN MAKI

Wrapped in newspaper, it has a pleasant aroma of banana, pear and white flowers, with flavours of melon, yoghurt, strawberry and a touch of acidity  
Origin: Fukushima SMV: -7

**\$98.0**  
(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

**\$92.0** | **\$195.0**  
(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

**\$37.0** | **\$85.0**  
(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

**\$90.0**  
(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

**\$35.0**  
(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

**\$85.0**  
(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

**\$89.0**  
(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

**\$98.0**  
(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

**\$39.9**  
(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

**\$39.9** | **\$88.0**  
(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

**\$98.0**  
(720ml)



## DAI GINJYO

### 八海山吟醸

#### HAKKAISAN DAI GINJYO

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

Origin: Niigata SMV: +6

**\$128.0**  
(720ml)



### 喜多屋大吟醸酒吟の瞳

#### KITAYA DAI GINJYO GIN NO HITOMI

Using Shuzo Koteikimai grade "Gin no Sato" rice, this sake  
comes with a hint of fruity aroma and dry crisp finish

Origin: Fukuoka SMV: +6

**\$98.0**  
(720ml)



## JUNMAI DAI GINJYO

### 白龍上善如水純米

#### SHIRATAKI JOZEN MIZUNOGOTOSHI JUNMAI DAI GINJYO

Top quality sake brewed with great care, exuding a beautiful and  
elegant aroma, accompanied with a rich and pleasant taste

Origin: Niigata SMV: +2

**\$55.0** | **\$148.0**  
(300ml) (720ml)



### 梵 純粹純米大吟醸

#### BORN JUNSUI JUNMAI DAI GINJYO

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

Origin: Fukui SMV: +1

**\$49.0**  
(300ml)

### 梵 ゴールド純米大吟醸

#### BORN GOLD JUNMAI DAI GINJYO

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

Origin: Fukui SMV: +1

**\$128.0**  
(720ml)



### 獺祭 純米大吟醸 23

#### DASSAI JUNMAI DAI GINJYO 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: +4

**\$248.0** | **\$388.0**  
(720ml) (1.8L)



### 獺祭 純米大吟醸 39

#### DASSAI JUNMAI DAI GINJYO MIGAKI SANWARI KYUBU 39

A light and balanced sake, with mild fruity flavours and a mild acidity

Origin: Yamaguchi SMV: +3

**\$158.0** | **\$268.0**  
(720ml) (1.8L)

### 獺祭 純米大吟醸 45

#### DASSAI JUNMAI DAI GINJYO 45

A full-bodied sake that is light and refreshing with mellow fruitiness and sweetness

Origin: Yamaguchi SMV: +5

**\$58.0** | **\$118.0**  
(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

<b>COMTESSE DE MALET ROQUEFORT BLANC</b> A vibrant nose of citrus, lychee and delicate white floral notes. The palate is crisp and refreshing, with a long, satisfying finish	<b>\$17.0</b> (120ml)   <b>\$22.0</b> (180ml)   <b>\$85.0</b> (Bottle)
<b>KARKU NOCTURNO CHARDONNAY</b> Aromas of citrus, green apple, and subtle herbal notes. Crisp and balanced palate with a refreshing mineral finish	<b>\$88.0</b> (Bottle)
<b>ANDREW PEACE MASTERPEACE CHARDONNAY</b> A popular Chardonnay with tropical fruit flavours and citrus notes. Clean and refreshing, with a crisp, elegant finish	<b>\$90.0</b> (Bottle)
<b>TERLANO PINOT GRIGIO</b> A wine of true finesse, beautifully balanced. The palate is crisp and light-bodied with inviting aromas of mineral, floral, and tropical fruit of melon, grapefruit, lychee	 <b>\$98.0</b> (Bottle)
<b>TWO RIVERS CONVERGENCE SAUVIGNON BLANC</b> A classy Sauvignon Blanc with explosive aromatics of passionfruit, white peach, and gooseberry. On the palate, it is dry and saline with a distinctive gravelly texture, leading to a ripe, pure finish	 <b>\$98.0</b> (Bottle)
<b>REMI ROLLIN BOURGOGNE ALIGOTE</b> Invigorating aromas of green apple and grapefruit with hints of delicate spice, all lifted by a crisp minerality. Its crisp acidity and light body make it perfect for sipping	<b>\$98.0</b> (Bottle)
<b>SATO RIESLING</b> Experience the delicate balance of sweet and tart. Its aromatic profile of citrus, peach, and floral notes is complemented by a crisp, refreshing finish	<b>\$138.0</b> (Bottle)
<b>HI! PROSECCO DOC EXTRA DRY NV</b> A refreshing and harmonious wine with an inviting hue of bright straw yellow color. The nose is a captivating blend of orchard fruits—ripe golden apple, banana, and zesty lemon, infused with alluring floral notes	<b>\$90.0</b> (Bottle)
<b>DE SOUSA CHEMINS DES TERROIRS EXTRA BRUT NV</b> Aromas of freshly baked pastries mingle with delicate notes of physalis, peach, and citrus zest, complemented by a subtle herbal freshness and a hint of nuttiness. The palate is invigorated by a vitalising perlage and balanced by earthy minerality, lending structure and depth to the experience	<b>\$138.0</b> (Bottle)

## REDS

<b>COMTESSE DE MALET ROQUEFORT ROUGE</b> A wonderfully balanced and inviting blend of Merlot & Cabernet Franc in brilliant dark purple color, aromas from fresh raspberry, blackberry to ripe fig, layered with toasted chocolate notes and anise	<b>\$17.0</b> (120ml)   <b>\$22.0</b> (180ml)   <b>\$85.0</b> (Bottle)
<b>LES FIEFS DE LAGRANGE</b> Intense aromas of ripe black fruits (cassis, blackberry) with subtle hints of spice, floral notes, and a touch of minerality. On the palate, fruity flavours are balanced by fine-grained tannins and subtle oak. A hint of chocolate and liquorice lingers on the finish	 <b>\$138.0</b> (Bottle)
<b>BERTRAND AMBROISE HAUTES COTES DE NUITS</b> This elegant red wine unfolds with aromas of fresh summer red fruits, particularly redcurrants and raspberries, complemented by hints of earthiness and vanillin from oak aging	<b>\$130.0</b> (Bottle)
<b>TAHBILK NAGAMBIE LAKES SHIRAZ</b> Rich and complex, bright and expressive notes of spice and savory nuances swirl deliciously through the palate, supported by supple, chewy tannins	<b>\$108.0</b> (Bottle)
<b>FINCA AMBROSIA CASA AMBROSIA MALBEC</b> Inviting aromas of ripe cherries, strawberries, and plums. Vigorous yet balanced, silky tannins frame a palate brimming with juicy fruit flavours, creating a truly satisfying experience	<b>\$98.0</b> (Bottle)
<b>MARQUES CASA CONCHA CARMENERE</b> A beautiful ruby-red wine with intense notes of ripe plums, black sarsaparilla and dark chocolate. The texture is smooth and silky, supported by firm tannins and a marked acidity	<b>\$98.0</b> (Bottle)

# SPIRITS ALL BOTTLED SPIRITS COME WITH 6 CANS OF MIXERS

## JAPANESE

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  
(Glass)

\$16.8  
(Highball)

\$148.0  
(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  
(Glass)

\$18.8  
(Highball)

\$188.0  
(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  
(Glass)

\$17.8  
(Highball)

\$168.0  
(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  
(Glass)

\$37.0  
(Highball)

\$498.0  
(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

\$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

\$195.0  
(Bottle)

CHIVAS REGAL 18 YRS

\$258.0  
(Bottle)

THE GLENLIVET 12 YRS

\$228.0  
(Bottle)

ROYAL SALUTE 21 YRS

\$428.0  
(Bottle)

## BRANDY

MARTELL CORDON BLEU

\$498.0  
(700ml)



# 前菜

## ZENSAI



### 生牡蠣

RECOMMENDED  
推薦

#### NAMA KAKI

fresh ocean-trawled Japanese oysters served with Japanese ponzu sauce

**\$16.8**

### オリエンタル鶏

#### ORIENTAL TORI

a Sichuan-inspired masterpiece—steamed white chicken paired with the rich, spicy kick of a homemade oriental chilli oil sauce

RECOMMENDED  
推薦

**\$13.8**



### 辛いかんぱちカルパッチョ

#### SPICY KANPACHI CARPACCIO

fresh amberjack with spicy sesame dressing

RECOMMENDED  
推薦

**\$23.9**



### 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

**\$3.8** - Original



## サーモンカルパッチョ

### SALMON CARPACCIO

norwegian salmon with aromatic truffle oil sauce

**\$21.9**



## 和牛カルパッチョ

### WAGYU CARPACCIO

japanese wagyu beef with aromatic truffle oil sauce

**\$25.9**



## ほたてカルパッチョ

### HOTATE CARPACCIO

fresh hokkaido scallop with aromatic truffle oil sauce

**\$23.9**

POPULAR  
人気



## スパイシーサーモン寿司煎餅

### SPICY SALMON SUSHI SENBEI

a reimagined sushi classic—spicy norwegian salmon served atop a crispy japanese rice cracker

**\$17.9**

RECOMMENDED  
推薦



## 明太玉子焼き

### TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

**\$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

**\$6.9**



### エイヒレ

**EHIRE**  
grilled stingray fins

**\$9.9**



### かわはぎ焼き

**KAWAHAGI YAKI**  
grilled leatherjacket fish

**\$9.9**



### ふぐ味醂干し

**FUGU MIRIN BOSHI**  
grilled puffer fish seasoned with sweet sake

**\$15.8**



### ぷちいも

**PUCHI IMO**  
lightly roasted mini japanese sweet potatoes

**\$8.8**



### 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

**\$6.9**

# SALAD

# サラダ



サーモンサラダ

**SALMON SALAD**

norwegian salmon and mixed greens with signature dressing

**\$22.9**



野菜サラダ

**YASAI SALAD**

assorted fresh greens with homemade signature dressing

**\$15.9**

# 鍋物

WAITING TIME 20 – 30MINS

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

## NABEMONO



鶏ごぼう鍋焼き

**TORI GOBO NABEYAKI**

succulent chicken and earthy burdock simmered in a rich and flavourful sauce infused with the fragrant aroma of sesame oil

**\$22.8**

蟹雑炊鍋焼き

**CRAB ZOSUI NABEYAKI**

must-try house specialty!

**\$38.8** - Half Crab

**\$59.9** - 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



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 issho's signature stock, to achieve a rich, flavourful and addictive crab broth

者  
物



deep-fried tofu with japanese mentsuyu sauce

**\$7.8**



steamed egg pudding

**\$7.9** - Truffle

**\$6.0** - Original



japanese style pan-fried savoury  
pancake with juicy oysters

**\$16.8**



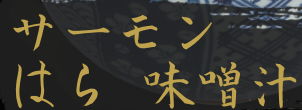
japanese-style pan-fried savoury  
pancake with norwegian salmon

**\$15.8**



vegetable miso soup

**\$7.8**



norwegian salmon belly miso soup

**\$10.8**



### mushroom miso soup

**\$8.8**

# 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)

\$27.8 - 9pcs

\$45.8 - 15pcs



いくら

IKURA  
salmon roe

\$19.8

AIR-FLOWN  
空运



生ホタテ

NAMA HOTATE  
hokkaido scallop

\$15.8



ぼたんえび

BOTAN EBI, 2PCS  
botan shrimp

\$26.8



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

\$17.8



かんぱち

KANPACHI  
amberjack

\$16.8



鯛

TAI  
seabream

\$15.8



メカジキ

MEKAJIKI  
swordfish

\$15.8



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

**\$22.8**



## サーモン三昧

### SALMON ZANMAI

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

**\$17.8**



## 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

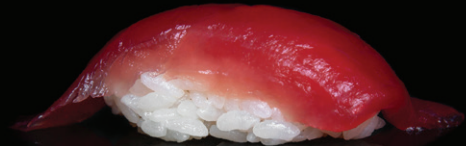


かんぱち

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

\$13.8



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

**\$8.8**



### 火山卷

RECOMMENDED  
推薦

#### VOLCANO MAKI

tempura shrimp sushi roll topped with salted egg cheese mayo

**\$16.8**



### 和牛卷

#### WAGYU MAKI

flame-seared wagyu beef layered onto a sushi roll with tobiko and tempura flakes

**\$28.8** - 8pcs

**\$17.8** - 4pcs

### ドラゴン卷

#### DRAGON MAKI

breaded tiger prawn sushi roll with avocado topping

**\$23.8**

POPULAR  
人気





## サーモントリュフ巻

### SALMON TRUFFLE MAKI

an elevated classic sushi roll layered with norwegian salmon and aburi cheese, complemented with the rich aroma of truffle

**\$26.8** - 8pcs

**\$16.8** - 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

**\$23.8**

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

**\$15.8**



## 鰻と海老巻

### UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

**\$26.8** - 8pcs

**\$16.8** - 4pcs

POPULAR  
人気

# 寿司ラップ

MINIMUM 2 PCS PER ORDER

## SUSHI WRAP

生ホタテ

NAMA HOTATE

fresh scallop topped with tobiko

\$7.9



スパイシーサーモン

SPICY SALMON

spicy norwegian salmon

\$7.9



天ぷらとロブスター

TEMPURA & LOBSTER

prawn tempura topped with  
lobster salad and tobiko

\$8.9



かいせん明太

KAISEN MENTAI

assorted fresh sashimi topped  
with tobiko and mentaiko sauce

\$8.9

WAITING TIME 20MINS

# ITAMEMONO

# 炒め物



きのこ焼き

**KINOKO YAKI**  
stir-fried assorted mushrooms  
with japanese shoyu

**\$11.8**



マーボ茄子

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

**\$11.8**

スパイシーオクラ

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

**\$12.8**



野菜 炒め

**YASAI ITAME**  
traditional stir-fried seasonal vegetables with beancurd

**\$11.8**



ゴーヤーチャンプルー

**GOOYA CHANPURU**  
stir-fried bitter melon with fresh double egg mixture

**\$13.8**

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

# 焼

# き

# 物

WAITING TIME 20 - 30MINS

## YAKIMONO



AUS ストリップロインステーキ

AUSTRALIAN STRIPLOIN STEAK

a premium meat cut that boasts buttery tenderness and a rich beefy umami, with a subtle sweetness that intensifies with each bite

\$39.8

RECOMMENDED  
推薦



ほたてチーズ焼き

HOTATE CHEESE YAKI

japanese-style baked scallops layered lusciously with double cheese coating

\$15.8

POPULAR  
人気



AUS 子羊ラック

AUSTRALIAN LAMB RACK  
premium lamb rack exquisitely frenched and grilled to tender perfection, served with a velvety red wine cream sauce

\$19.8



つくね卵焼き

TSUKUNE TAMAGO YAKI

flame-seared homemade chicken meatball in savoury-sweet teriyaki sauce, served with pasteurised raw egg yolk

\$6.8

### かんぱちかぶと焼き

KANPACHI KABUTO YAKI  
salt-grilled japanese amberjack collar  
**\$26.8**

AIR-FLOWN  
空运



### 鯛かまの塩焼き

TAI KAMA YAKI  
salt-grilled premium seabream collar  
**\$16.8**

AIR-FLOWN  
空运



### サーモンかぶと塩焼き

SALMON KABUTO YAKI  
salt-grilled norwegian salmon collar  
**\$12.8**

POPULAR  
人気



### 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

**\$7.8**

### ントリュフとうもろこし焼き

TRUFFLE CORN YAKI  
flame-seared corn coated in a  
luscious layer of aromatic truffle oil

**\$8.8**





いか丸焼き

IKA MARU YAKI

grilled fresh squid with homemade shoyu

**\$17.8**



鯖味噌焼き

SABA MISO YAKI

grilled mackerel fillet marinated  
in homemade miso paste

**\$15.8**



蒲焼き

UNAGI KABAYAKI

grilled river eel with homemade BBQ sauce

**\$24.0**



餃子明太焼き

GYOZA MENTAIYAKI

pan-fried pork dumplings  
with mentaiko sauce

**\$11.8**



焼き餃子

YAKI GYOZA

pan-fried pork dumplings

**\$9.8**

# ISHIYAKI

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

# 石焼



## A5日本和牛焼き

A5 JAPAN WAGYU YAKI \$58.0  
premium Japanese beef



## イベリコ豚焼き

IBERICO PORK YAKI \$24.8  
black spanish pork collar



## AUSTRALIAN

## 牛サーロイン焼き

AUSTRALIAN BEEF STRIPLOIN YAKI \$26.8  
australian beef strip steak

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

\$4.8

ベーコン海老

BACON EBI

fresh tiger prawn wrapped  
with savoury bacon

\$6.8

ほたて豚

HOTATE BUTA  
scallop wrapped with  
nagano pork belly

\$7.8



サーモンベラー

SALMON BELLY  
norwegian salmon belly

\$4.8



AUS 牛サーロイ  
ンフォアグラ

AUSTRALIAN BEEF  
STRIPLOIN FOIE GRAS

\$10.8



和牛

A5 WAGYU  
A5 wagyu beef

\$18.8



豚バラ

BUTA BARA  
nagano pork belly

\$4.5



豚之のき

BUTA ENOKI  
golden mushroom  
wrapped with  
nagano pork belly

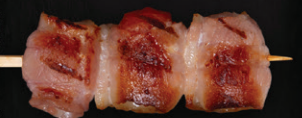
\$3.8



ベーコントマト

BACON TOMATO  
cherry tomatoes  
wrapped with bacon

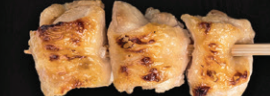
\$3.8



和牛之のき

WAGYU ENOKI  
golden mushroom  
wrapped with wagyu

\$8.8



鶏つくね

TSUKUNE

homemade chicken meatballs

\$3.5

AUS 牛サーロイ

AUSTRALIAN  
BEEF STRIPLOIN

\$7.8

鶏もも肉

TORI MOMO  
chicken thigh

\$3.8

フォアグラ

FOIE GRAS  
goose liver

\$10.9

手羽先

TEBASAKI

mid joint chicken wing

\$3.8

しいたけ

SHIITAKE  
shiitake mushroom

\$3.0

ししとう

SHISHITO  
japanese green peppers

\$4.8

## 串焼き盛り合わせ

### KUSHIYAKI MORIAWASE PLATTER

chef's recommended skewers served with  
pasteurised raw egg yolk—wagyu & enoki,  
lamb, unagi, bacon tomato, pork & leek,  
pork belly, chicken meatballs, chicken thigh

**\$36.8** - 8 STICKS



### ベーコンアスパラガス

#### BACON ASPARAGUS

u.s. asparagus wrapped  
with savoury bacon

**\$4.5**



### シシャモ

#### SHISHAMO

capelin

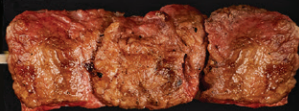
**\$3.2**



### ラム

#### LAMB

**\$5.8**



### 和牛フォアグラ

#### A5 WAGYU FOIE GRAS

A5 wagyu and goose liver

**\$19.8**

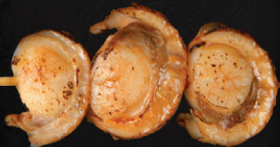


### ほたて焼き

#### 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

**\$8.8**



**\$4.0**

### 豚ねぎま

#### BUTA NEGI

japanese leek wrapped  
with nagano pork belly



**\$4.8**

### 豚バラチーズ

#### BUTA BARA CHEESE

nagano pork belly topped with  
homemade cheese sauce



**\$4.0**

### 鶏つくねチーズ

#### TSUKUNE CHEESE

homemade chicken meatballs  
topped with cheese sauce



**\$6.0**

### 鰻

#### UNAGI

eel



**\$5.8**

### サーモンベリー チーズ

#### SALMON BELLY CHEESE

norwegian salmon belly topped  
with homemade cheese sauce



**\$6.2**

### サーモンベリー 明太

#### SALMON BELLY MENTAI

norwegian salmon belly  
topped with mentaiko sauce



**\$3.8**

### 豚 キムチ

#### BUTA KIMUCHI

kimuchi wrapped with  
nagano pork belly



**\$4.8**

### 鶏かわ

#### TORI KAWA

chicken skin

# 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**



春巻き

HARUMAKI

crispy golden long spring roll

**\$8.8**



サーモンカマ揚げ

SALMON KAMA AGE

deep-fried norwegian salmon collar

**\$7.8**

POPULAR  
人気



### サーモンマンゴー

#### SALMON MANGO TACOS

norwegian salmon lathered with tropical mango sauce nestled within a crispy, golden-brown wonton skin

**\$14.8**

RECOMMENDED  
推薦

### 和牛タコス

#### WAGYU TACOS

stir-fried minced wagyu beef nestled within a crispy, golden-brown wonton skin

**\$19.8**



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**



### カーリーフライ

#### CURLY FRIES

deep-fried  
U.S. potato twist

**\$7.8**

POPULAR  
人気



### 鶏のから揚げ

#### TORI KARAAGE

crispy-fried chicken

**\$8.8**



# DONBURI



## 和牛丼

### A5 JAPAN WAGYU STEAK DON

flame-seared gourmet wagyu beef on japanese rice, topped with ikura and onsen egg, and served with issho's signature red wine shoyu sauce

**\$29.8**



## 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

### 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**

POPULAR  
人気



### 鶏照焼き丼

#### 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**



### 蟹明太子パスタ

#### KANI MENTAICO PASTA

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

**\$20.8**



### わかめうどん

#### WAKAME UDON

japanese thick wheat noodles with seaweed

**\$13.8**

### てんざるそば

#### TENZARU SOBA

chilled japanese green tea noodles served with prawn and vegetable tempura

**\$21.9**



# 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

**\$8.9**



## 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**



## チョコレート/塩キャラメルケーキ

### CHOCOLATE / SALTED CARAMEL LAVA CAKE

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

**\$13.8**



## 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

**\$8.9**

RECOMMENDED  
推薦



## 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

**\$11.9**

RECOMMENDED  
推薦



## バニラ クレープケーキ

### VANILLA CREPE CAKE

Fine layers of vanilla flavoured crepes  
lathered with fresh cream

**\$9.8**



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