



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	\$5.9	D 17% sugar
FIZZY MANGO HOUI TEA	\$5.9	D 13% sugar
MANGO SODA	\$5.9	D 17% sugar
PASSIONFRUIT SODA	\$5.9	D 17% sugar
YUZU SODA	\$5.9	D 11% sugar



### COFFEE

(Sugar served seperately)

REGULAR COFFEE	\$3.9
ESPRESSO	\$3.9
DOUBLE ESPRESSO	\$5.9
CAFÉ LATTE	\$5.9
CAPPUCCINO	\$5.9
ICED COFFEE	\$4.9
ICED LATTE	\$6.9
ICED CAPPUCINO	\$6.9

### TEA

GENMAI CHA (Free flow)

\$3.0	A 0% sugar
(per pax)	
ICED HOUI LEMON TEA (Sugar served seperately)	\$4.9
ICED OCHA	\$3.0
	A 0% sugar
HOT / ICED YUZU TEA	\$5.9
	D 11% sugar

### JUICE

ORANGE JUICE	\$3.5
	C 10% sugar
APPLE JUICE	\$3.5
	C 8% sugar
LEMON JUICE	\$3.5
	C 10% sugar

### OTHERS

COCA COLA	\$3.5
	B 5% sugar
COKE LIGHT	\$3.5
	B 0% sugar
COKE ZERO	\$3.5
	B 0% sugar
SPRITE	\$3.5
	B 5% sugar
EQUIL SPARKLING NATURAL MINERAL WATER	\$6.9
	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

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	\$14.9   \$79.9 (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	\$14.9   \$79.9 (Pint)   (3l)

LIQUEUR

月桂冠完熟梅酒原酒	
GEKKEIKAN KANJUKU	
UMESHU GENSHU	
(Plum Liqueur)	\$11.0   \$17.0   \$99.0 (Glass)   (Double)   (Bottle)
梅乃宿ゆず	
UMENOYADO	
YUZU SHU	
(Citrus Liqueur)	\$11.0   \$17.0   \$95.0 (Glass)   (Double)   (Bottle)

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	\$21.9 (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	\$22.9 (250ml)

SHOCHU

黒霧烏芋焼酎	
KURO KIRISHIMA	
IMO SHOCHU	
(Sweet Potato)	\$11.0   \$17.0   \$92.0 (Glass)   (Double)   (Bottle)
大河の一滴 麦焼酎	
TAIGA NO ITTEKI	
MUGI SHOCHU	
(Barley)	\$11.0   \$17.0   \$98.0 (Glass)   (Double)   (Bottle)

CHU-HAI (SHOCHU HIGHBALL)			
LEMON SOUR	\$14.9	YUZU	\$14.9
MANGO	\$14.9	APPLE	\$14.9

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# 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

**\$18.9** | **\$24.9** | **\$139.0**  
(180ml) | (250ml) | (1.8L)

### 沢の鶴たる酒

**SAWANOTSURU TARU SAKE (COLD)**

Refreshing taste with cedar aroma

Origin: Kobe

SMV: +3

**\$21.9**  
(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

**\$29.9**  
(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

**\$31.9**  
(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

**\$25.9**  
(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)



## JUNMAI / HONJYOZO

### 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

**\$88.0**  
(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

**\$88.0**  
(720ml)

### 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)

### 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)





# JUNMAI GINJYO

銀嶺月山雪中熟成純米吟釀

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 純米吟釀

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)

# JUNMAI DAI GINJYO

白瀧上善如水純米

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 | \$139.0  
(300ml) | (720ml)

梵 純粹純米大吟釀

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釀

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 純米大吟釀 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 純米大吟釀 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 純米大吟釀 45

DASSAI JUNMAI DAI GINJYO 45

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

Origin: Yamaguchi SMV: +5

\$55.0 | \$108.0  
(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

### COMTESSE DE MALET ROQUEFORT BLANC

A vibrant nose of citrus, lychee and delicate white floral notes. The palate is crisp and refreshing, with a long, satisfying finish

**\$16.0** | **\$20.0** | **\$78.0**  
(120ml) | (180ml) | (Bottle)

### KARKU NOCTURNO CHARDONNAY

Aromas of citrus, green apple, and subtle herbal notes. Crisp and balanced palate with a refreshing mineral finish

**\$80.0**  
(Bottle)

### TERLANO PINOT GRIGIO

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



**\$85.0**  
(Bottle)

### TWO RIVERS CONVERGENCE SAUVIGNON BLANC

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



**\$85.0**  
(Bottle)

## REDS

### COMTESSE DE MALET ROQUEFORT ROUGE

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

**\$16.0** | **\$20.0** | **\$78.0**  
(120ml) | (180ml) | (Bottle)

### LES FIEFS DE LAGRANGE

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



**\$128.0**  
(Bottle)

### TAHBILK NAGAMBIE LAKES SHIRAZ

Rich and complex, bright and expressive notes of spice and savory nuances swirl deliciously through the palate, supported by supple, chewy tannins

**\$98.0**  
(Bottle)

### FINCA AMBROSIA CASA AMBROSIA MALBEC

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

**\$88.0**  
(Bottle)

## SPIRITS | ALL BOTTLED SPIRITS COME WITH 6 CANS OF MIXERS

### 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



**\$14.9** | **\$15.9** | **\$149.0**  
(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** | **\$36.0** | **\$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

**\$2688.0**  
(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

**\$2688.0**  
(700ml)





# 推薦

## CHEF'S RECOMMENDATIONS



サーモン黒胡椒丼

\$18.9

**SALMON BLACK PEPPER DON**

flame-seared norwegian salmon, drizzled with aromatic black pepper sauce and mayo, served over Japanese rice and crowned with tobiko and an onsen egg



じゃがいも明太焼

\$10.9

**POTATO MENTAIYAKI**

pan-fried potato slices topped with mentaiko sauce



蟹海老明太巻

\$18.9

**KANI EBI MENTAI MAKI**

breaded shrimp sushi roll topped with shredded crab meat and mentaiko sauce





## 火山卷

RECOMMENDED  
推薦

### VOLCANO MAKI

tempura shrimp sushi roll topped  
with salted egg cheese mayo

**\$15.9**

## 明太焼豆腐

### MENTAIYAKI TOFU

deep-fried silken tofu, served  
with savoury-sweet Japanese  
mentsuyu sauce, topped with  
mentaiko sauce

**\$6.9**



## ちくわ明太焼

### CHIKUWA MENTAIYAKI

grilled japanese fish cake topped  
with cheese and mentaiko sauce

**\$7.9**

## ほたて明太焼

### HOTATE MENTAIYAKI

half-shell scallops, flame-seared  
and generously coated with  
rich mentaiko sauce

**\$13.9**





# 定食

## TEISHOKU



### すき焼き定食

#### SUKIYAKI TEISHOKU

a comforting Japanese-style hotpot brimming with umami-rich soy-based sauce and fresh vegetables; paired with assorted tempura delights

set is served with Japanese rice, homemade appetisers, pasteurised raw egg yolk, miso soup and dessert.

**\$34.9** - beef slices      **\$29.9** - pork slices

### 刺身と巻定食

#### SASHIMI & MAKI TEISHOKU

an indulgent sashimi and maki set—yellowtail sashimi, salmon sashimi, tuna sashimi, furikake sushi roll—paired with a mini ikura don

set is served with homemade appetisers, miso soup and dessert.

**\$30.9**



### 串焼定食

#### KUSHIYAKI TEISHOKU

all-time favorite grilled skewers: chicken, pork belly, scallop mentai, and shiitake mushroom

set is served with Japanese rice, homemade appetisers, miso soup and dessert.

**\$23.9**



# 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



日本和牛焼き

JAPANESE WAGYU YAKI  
premium Japanese beef

\$42.9



北海道豚肉焼き

HOKKAIDO PORK YAKI  
hokkaido white pork

\$23.9



AUSTRALIAN

牛サーロイン焼き

AUSTRALIAN BEEF STRIPLOIN YAKI  
australian beef strip steak

\$24.9

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



# 前菜

## ZENSAI

RECOMMENDED  
推薦

生牡蠣

NAMA KAKI

fresh ocean-trawled japanese oysters  
served with japanese ponzu sauce

\$11.9



温泉玉子

ONSEN TAMAGO

japanese soft-boiled egg  
in flavourful dashi broth

\$2.9

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

\$11.9

RECOMMENDED  
推薦



枝豆

EDAMAME

boiled green soybeans with okinawa sea salt

\$5.9





### サーモンカルパッチョ

#### SALMON CARPACCIO

norwegian salmon with aromatic truffle oil sauce

**\$18.9**



### 和牛カルパッチョ

#### WAGYU CARPACCIO

japanese wagyu beef with aromatic truffle oil sauce

**\$22.9**



### ほたてカルパッチョ

#### HOTATE CARPACCIO

fresh hokkaido scallop with aromatic truffle oil sauce

**\$21.9**



### 明太玉子焼き

#### TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

**\$5.9**



### 川鰯

#### KAWAEBI

lightly salted deep-fried river shrimp

**\$9.9**







エイヒレ

**EHIRE**  
grilled stingray fins

**\$8.9**



かわはぎ焼き

**KAWAHAGI YAKI**  
grilled leatherjacket fish

**\$8.9**



ふぐ味醂干し

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

**\$11.9**



ぷちいも

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

**\$8.9**



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

**\$21.9**



野菜サラダ

**YASAI SALAD**

assorted fresh greens with homemade signature dressing

**\$14.9**



# 煮物

## NIMONO

### 揚げ出し豆腐

AGEDASHI TOFU  
deep-fried tofu with  
japanese mentsuyu sauce

\$5.9



### 茶碗蒸し

CHAWANMUSHI  
steamed egg pudding

\$4.9 - Truffle

\$5.9 - Original



### サーモンお好み焼き

SALMON OKONOMIYAKI  
japanese-style pan-fried savoury  
pancake with norwegian salmon

\$12.9



### 牡蠣 お好み焼き

KAKI OKONOMIYAKI  
japanese style pan-fried savoury  
pancake with juicy oysters

\$13.9

POPULAR  
人気



### 野菜味噌汁

YASAI MISOSHIRU  
vegetable miso soup

\$5.9



### サーモン はら味噌汁

SALMON BELLY MISOSHIRU  
norwegian salmon belly miso soup

\$7.9

POPULAR  
人気



### きのこ味噌汁

KINOKO MISOSHIRU  
mushroom miso soup

\$6.9



# SASHIMI

# 刺身

## 刺身盛り合わせ

### SASHIMI MORIAWASE

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

**\$23.9** - 9pcs

**\$38.9** - 15pcs



## サーモンハラ

**SALMON BELLY**  
norwegian salmon belly

**\$12.9**



## サーモン

**SALMON**  
norwegian salmon

**\$9.9**



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チユトロ



CHUTORO

premium medium fatty bluefin tuna

\$35.9



大トロ



OTORO

premium fatty bluefin tuna

\$48.9



生ホタテ



NAMA HOTATE

hokkaido scallop

\$15.9



赤エビ

AKA EBI

argentine red shrimp

\$16.9



赤身

AKAMI

japanese bigeye tuna

\$13.9



はまち

HAMACHI

yellowtail

\$13.9



メカジキ

MEKAJIKI

swordfish

\$14.9



鯛

TAI

seabream

\$13.9





# 寿司

## SUSHI



大トロ

OTORO

premium fatty bluefin tuna

\$10.9



チユトロ

CHUTORO

premium medium fatty bluefin tuna

\$7.9



サーモン

SALMON

norwegian salmon

\$1.9



サーモンハラ

SALMON BELLY

norwegian salmon belly

\$2.9



メカジキ

MEKAJIKI

swordfish

\$2.9



はまち

HAMACHI

yellowtail

\$2.9



赤身

AKAMI

japanese bigeye tuna

\$2.9



炙り鯛

ABURI TAI

flame-seared seabream

\$3.5



鯛

TAI

seabream

\$2.9



生ホタテ

NAMA HOTATE

hokkaido scallop

\$3.5



炙りホタテ

ABURI HOTATE

flame-seared hokkaido scallop

\$3.9



炙りホタテ明太

ABURI HOTATE MENTAI

flame-seared hokkaido scallop

with mentaiko sauce

\$4.2



炙り赤身

ABURI AKAMI

flame-seared wild-caught

japanese bigeye tuna

\$3.5







炙り和牛

ABURI WAGYU

flame-seared japanese wagyu

\$3.5



炙りチトロ

ABURI CHUTORO

flame-seared premium medium fatty bluefin tuna

\$8.9



炙り大トロ

ABURI OTORO

flame-seared premium fatty bluefin tuna

\$11.9



炙りサーモンハラ

ABURI SALMON BELLY

flame-seared norwegian salmon belly

\$3.5



炙りサーモン

ABURI SALMON

flame-seared norwegian salmon

\$2.9



炙りサーモン明太

ABURI SALMON MENTAI

flame-seared norwegian salmon with mentaiko sauce

\$3.5



炙りメカジキ

ABURI MEKAJIKI

flame-seared swordfish

\$3.5



炙り赤エビ明太

ABURI AKA EBI MENTAI

flame-seared argentine red shrimp with mentaiko sauce

\$6.9



サーモン三昧

SALMON ZANMAI

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

\$14.9



マグロ三昧

MAGURO ZANMAI

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

\$42.9





## ひまわり寿司盛り合わせ

### HIMAWARI SUSHI MORIAWASE

a treasure trove of seafood sushi featuring fried shrimp sushi roll topped with salted egg mayo, norwegian salmon sushi roll with mayo, and yellowtail sushi topped with cheese, mentaiko sauce, and salted egg mayo

**\$24.9**



## 楽しい寿司盛り合わせ

### TANOSHII SUSHI MORIAWASE

a delightful assortment of inari pocket sushi rolls, featuring these all-time favourite toppings—crab & egg, tuna furikake, salmon ikura, spicy salmon, lobster salad, black pepper smoked duck

**\$19.9**



## ユリ寿司盛り合わせ

### YURI SUSHI MORIAWASE

an exquisite selection of nigiri sushi mix—salmon, tuna, yellowtail, seabream, red shrimp and scallop—paired with a furikake sushi roll

**\$24.9**



# MAKIMONO

# 卷物



## カリフォルニア巻

### CALIFORNIA MAKI

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

**\$15.9**



## 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

**\$21.9**

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

**\$22.9** - 8pcs

**\$13.9** - 4pcs

RECOMMENDED  
推薦



## 和牛キムチ巻

### WAGYU KIMUCHI MAKI

flame-seared wagyu beef layered onto a sushi roll with kimuchi and japanese cucumber

**\$23.9** - 8pcs

**\$14.9** - 4pcs

RECOMMENDED  
推薦

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



# 寿司ラップ

MINIMUM 2 PCS PER ORDER

## SUSHI WRAP

生ホタテ

NAMA HOTATE

fresh scallop topped with tobiko

\$6.9



スパイシーサーモン

SPICY SALMON

spicy norwegian salmon

\$5.9



天ぷらとロブスター

TEMPURA & LOBSTER

prawn tempura topped with  
lobster salad and tobiko

\$6.9



かいせん明太

KAISEN MENTAI

assorted fresh sashimi topped  
with tobiko and mentaiko sauce

\$6.9



WAITING TIME 20 - 30MINS

## YAKIMONO

# 焼 き 物



### 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

\$37.9



### ほたてチーズ焼き

#### HOTATE CHEESE YAKI

japanese-style baked scallops layered lusciously with double cheese coating

\$13.9



### いか丸焼き

#### LAMB CHOP

juicy, tender, and perfectly cooked to a medium doneness; seasoned with isscho's special marinade

\$23.9



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いか丸焼き

**IKA MARU YAKI**

grilled fresh squid with homemade shoyu

**\$17.9**



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

**\$7.9**



蒲焼き

**UNAGI KABAYAKI**

grilled river eel with homemade BBQ sauce

**\$17.9**



餃子明太焼き

**GYOZA MENTAIYAKI**

pan-fried pork dumplings  
with mentaiko sauce

**\$9.9**



焼き餃子

**YAKI GYOZA**

pan-fried pork dumplings

**\$8.9**



はまちかま焼き

HAMACHI KAMA YAKI

salt-grilled yellowtail collar

\$19.9



鯛かまの塩焼き

TAI KAMA YAKI

salt-grilled premium seabream collar

\$12.9



サーモンかぶと塩焼き

SALMON KABUTO YAKI

salt-grilled norwegian salmon collar

\$6.9





# 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

\$5.9



海老

EBI  
fresh tiger prawn

\$4.9

ベーコン海老

BACON EBI

fresh tiger prawn wrapped  
with savoury bacon

\$6.9

鶏つくね

TSUKUNE

homemade chicken meatballs

\$2.9

AUS牛サーロイン

AUSTRALIAN  
BEEF STRIPLOIN

\$7.9

鶏もも肉

TORI MOMO  
chicken thigh

\$3.9

和牛

WAGYU  
wagyu beef

\$13.9

手羽先

TEBASAKI

mid joint chicken wing

\$3.9

しいたけ

SHIITAKE

shiitake mushroom

\$2.9

ししとう

SHISHITO

japanese green peppers

\$4.9

ほたて豚

HOTATE BUTA  
scallop wrapped with  
nagano pork belly

\$6.9

サーモンベリー

SALMON BELLY  
norwegian salmon belly

\$4.9

サーモンベリー明太

SALMON BELLY MENTAI  
norwegian salmon belly  
topped with mentaiko sauce

\$5.9

サーモンベリー  
チーズ

SALMON BELLY CHEESE  
norwegian salmon belly topped  
with homemade cheese sauce

\$5.9

豚バラ

BUTA BARA  
nagano pork belly

\$3.9

豚ののき

BUTA ENOKI  
golden mushroom  
wrapped with  
nagano pork belly

\$3.9

ベーコントマト

BACON TOMATO  
cherry tomatoes  
wrapped with bacon

\$2.9

和牛ののき

WAGYU ENOKI  
golden mushroom  
wrapped with wagyu

\$6.9



## 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

**\$32.9** - 8 STICKS



### ベーコンアスパラガス

#### BACON ASPARAGUS

u.s. asparagus wrapped  
with savoury bacon



**\$3.9**



### エリンギ

#### ERINGI

king oyster mushroom

**\$2.9**



### エリンギチーズ

#### ERINGI CHEESE YAKI

king oyster mushroom  
topped with cheese sauce

**\$3.9**



### エリンギ 明太

#### ERINGI MENTAI

king oyster mushroom  
topped with mentaiko sauce

**\$3.9**



### ほたて 焼き

#### HOTATE YAKI

scallop

**\$2.9**



### ほたて 明太

#### HOTATE MENTAI

cooked scallop topped  
with mentaiko sauce

**\$3.9**



### 和牛 キムチ

#### WAGYU KIMUCHI

kimuchi wrapped with wagyu

**\$6.9**



### シシャモ

#### SHISHAMO

capelin

**\$2.9**



### 豚ねぎま

#### BUTA NEGI

japanese leek wrapped  
with nagano pork belly

**\$3.9**



### 豚バラチーズ

#### BUTA BARA CHEESE

nagano pork belly topped with  
homemade cheese sauce

**\$4.9**



**\$3.9**



### 鶏つくねチーズ

#### TSUKUNE CHEESE

homemade chicken meatballs  
topped with cheese sauce



**\$4.9**

### 鰻

#### UNAGI

eel



**\$5.9**



### ラム

LAMB



**\$2.9**

### ズッキーニ 明太

#### ZUCCHINI MENTAIYAKI

zucchini topped  
with mentaiko sauce



**\$3.9**

### 豚 キムチ

#### BUTA KIMUCHI

kimuchi wrapped with  
nagano pork belly



**\$3.9**

### 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

**\$12.9**

野菜天ぷら

YASAI TEMPURA (6PCS)

assortment of crispy-fried  
vegetables

**\$8.9**



海老天ぷら

EBI TEMPURA (5PCS)

crispy-fried prawns

**\$14.9**





### サーモンカマ揚げ

SALMON KAMA AGE  
deep-fried norwegian salmon collar

\$6.9

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

\$11.9

RECOMMENDED  
推薦



### カーリーフライ

CURLY FRIES  
deep-fried  
U.S. potato twist

\$7.9

POPULAR  
人気



### 鶏のから揚げ

TORI KARAAGE  
crispy-fried chicken

\$8.9





WAITING TIME 20MINS

# 炒め物 ITAMEMONO



野菜 炒め

YASAI ITAME

traditional stir-fried seasonal vegetables with beancurd

\$8.9



スパイシーオクラ

SPICY OKURA

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

\$9.9



マーボ茄子

MAPO NASU

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

\$7.9



# MENRUI

# 麺類

茶そば

**CHA SOBA**

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

**\$9.9**



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

**\$18.9**



きつねうどん

**KITSUNE UDON**

japanese thick wheat noodles with fried beancurd and seaweed

**\$12.9**



てんざるそば

**TENZARU SOBA**

chilled japanese green tea noodles served with prawn and vegetable tempura

**\$18.9**



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# DONBURI

## 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

**\$15.9**



## ガーリックチャーハン

### GARLIC FRIED RICE

japanese-style golden egggy fried rice with aromatic garlic bits

**\$13.9**



## ばらちらし丼

### BARA CHIRASHI DON

assorted sashimi chunks over japanese sushi rice

**\$23.9**







### うなぎ丼

#### UNAGI DON

grilled teriyaki-glazed eel and sliced egg over japanese rice

**\$17.9**



### スパイシーサーモン丼

#### SPICY SALMON DON

fresh norwegian salmon blanketed in spicy sauce atop the japanese rice

**\$18.9**



### 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

**\$16.9**



### 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

**\$19.9**



# 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

**\$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

**\$4.9**



### 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

**\$12.9**





## 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**



## 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**



## バニラ クレープケーキ

### VANILLA CREPE CAKE

Fine layers of vanilla flavoured crepes  
lathered with fresh cream

**\$9.9**





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