



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**

# 前菜

## ZENSAI



### 生牡蠣



#### NAMA KAKI

fresh ocean-trawled japanese oysters  
served with japanese ponzu sauce

**\$12.9** - 2 pcs

**\$29.9** - 6 pcs

### サーモンカルパッチョ

#### SALMON CARPACCIO

norwegian salmon with aromatic  
truffle oil sauce

**\$19.9**



### ほたてカルパッチョ

#### HOTATE CARPACCIO

fresh hokkaido scallop with  
aromatic truffle oil sauce

**\$22.9**







川鰯

KAWAEBI

lightly salted deep-fried river shrimp

\$9.9



きゅうりゆず

KYURI YUZU

japanese cucumber tossed in yuzu sauce

\$5.9



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



明太玉子焼き

TAMAGO MENTAIYAKI

homemade japanese egg topped with mentaiko mayo

\$5.9



エイヒレ

EHIRE

grilled stingray fins

\$9.9



温泉玉子

ONSEN TAMAGO

japanese soft-boiled egg in  
flavourful dashi broth

\$8.9 - Uni Truffle

\$2.9 - Original





### 枝豆

#### EDAMAME

boiled green soybeans with okinawa sea salt

**\$5.9**



### トリュフ枝豆

#### TRUFFLE EDAMAME

boiled green soybeans with truffle

**\$7.9**



### ガーリックバター枝豆

#### GARLIC BUTTER EDAMAME

garlic butter soybeans

**\$6.9**



### 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

**\$12.9**



### ぷちいも

#### PUCHI IMO

lightly roasted mini japanese sweet potatoes

**\$8.9**



### たたみヒメゴ

#### TATAMI HIMEGO

grilled japanese white sardines

**\$14.9**



### 生海老煎餅

#### NAMA EBI SENBEI

japanese shrimp rice cracker

**\$7.9**



# 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**



## チキン胸肉サラダ

### CHICKEN BREAST SALAD

healthy chicken breast and mixed greens with signature dressing

**\$18.9**



## チーズサラダ

### CHEESE SALAD

shredded sheep's milk cheese and mixed greens with signature dressing

**\$18.9**

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



MINIMUM 2 PCS PER ORDER

# SUSHI TACOS

寿司  
タ  
コ  
ス



炙りサーモン明太

ABURI SALMON MENTAI  
flame-seared norwegian salmon with  
mentaiko sauce on tempura seaweed

\$6.9

鰻たま

UNATAMA  
eel and tamago on  
tempura seaweed

\$6.9



ロブスターサラダ

LOBSTER SALAD  
chilled lobster chunks on  
tempura seaweed

\$7.9

ねぎとろ

NEGITORO  
chopped tuna belly on  
tempura seaweed

\$7.9



# 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

**\$39.9** - 15pcs



## プレミアム刺身盛り合わせ

### ISSHO PREMIUM SASHIMI MORIAWASE

finest seasonal fishes air-flown fresh from Japan, expertly sliced by the chef; showcasing the brilliancy of the chef's finesse and retaining the freshest flavours of the fishes (please check with your host on the seasonal fish recommendations)

from  
**\$88.0 - \$138.0**





生ホタテ

NAMA HOTATE  
hokkaido scallop

\$16.9



ぼたんえび

BOTAN EBI, 2PCS  
botan shrimp

\$29.0



チユトロ

CHUTORO  
premium medium fatty bluefin tuna

\$36.9



大トロ

OTORO  
premium fatty bluefin tuna

\$52.9







サーモンハラ

SALMON BELLY  
norwegian salmon belly

\$13.9



サーモン

SALMON  
norwegian salmon

\$9.9



赤身

AKAMI  
japanese bigeye tuna

\$14.9



かんぱち

KANPACHI  
amberjack

\$15.9



鯛

TAI  
seabream

\$14.9



メカジキ

MEKAJIKI  
swordfish

\$15.9



うに

UNI  
sea urchin  
from

\$46.0



いくら

IKURA  
salmon roe

\$19.9

# 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



鯛



TAI  
seabream

\$2.9



メカジキ



MEKAJIKI  
swordfish

\$2.9



かんぱち



KANPACHI  
amberjack

\$2.9



赤身



AKAMI  
japanese bigeye tuna

\$2.9



サーモン

SALMON  
norwegian salmon

\$1.9



サーモンハラ

SALMON BELLY  
norwegian salmon belly

\$2.9



生ホタテ



NAMA HOTATE  
hokkaido scallop

\$3.5



うに



UNI  
sea urchin

\$14.9



いくら



IKURA  
salmon roe

\$6.5





炙りメカジキ

ABURI MEKAJIKI  
flame-seared swordfish

\$3.5



炙り鯛

ABURI TAI  
flame-seared seabream

\$3.5



炙りチュトロ

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



炙り赤身

ABURI AKAMI  
flame-seared japanese  
bigeye tuna

\$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



炙りサーモン明太

ABURI SALMON MENTAI  
flame-seared norwegian salmon  
with mentaiko sauce

\$3.5



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



## 握寿司盛り合わせ

### NIGIRI SUSHI MORIAWASE

assorted sushi delights-tuna, amberjack, salmon, hokkaido scallop, sea bream

**\$14.0**



## サーモン三昧

### SALMON ZANMAI

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

**\$14.9**



## マグロ三昧

### MAGURO ZANMAI

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

**\$42.9**



# 卷物

## MAKIMONO



### カリフォルニア巻

#### CALIFORNIA MAKI

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

**\$16.9**



### サーモントリオ巻

#### SALMON TRIO MAKI

fried norwegian salmon sushi roll, topped with fresh salmon, salmon skin and wasabi mayo

**\$14.9** - 4pcs

**\$22.9** - 8pcs



### 鰻と海老巻

#### UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

**\$14.9** - 4pcs

**\$22.9** - 8pcs

POPULAR  
人気



### チーズ揚げ巻

#### CHEESY FRIED MAKI

melting mozzarella cheese and crabstick sushi roll, drizzled with japanese sesame sauce

**\$22.9**

POPULAR  
人気

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



# 焼 き 物

WAITING TIME 20 - 30MINS

## YAKIMONO



蒲焼き

**UNAGI KABAYAKI**  
grilled river eel with homemade BBQ sauce

**\$17.9**



かんぱちかぶと焼き

**KANPACHI KABUTO YAKI**  
salt-grilled Japanese amberjack collar

**\$25.9**



サーモンかぶと塩焼き

**SALMON KABUTO YAKI**  
salt-grilled Norwegian salmon collar

**\$9.9**



鯛かまの塩焼き

**TAI KAMA YAKI**  
salt-grilled premium seabream collar

**\$12.9**



ラムチョップ

**LAMB CHOP**

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

**\$23.9**



つくね卵焼き

**TSUKUNE TAMAGO YAKI**

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

**\$5.9**



いか丸焼き

**IKA MARU YAKI**

grilled fresh squid with homemade shoyu

**\$18.9**



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**



# 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

### 日本和牛焼き

JAPANESE WAGYU YAKI \$55.9  
premium Japanese beef



### AUSTRALIAN 牛サーロイン焼き

AUSTRALIAN BEEF STRIPLOIN YAKI \$24.9  
australian beef strip steak



### 北海道豚肉焼き

HOKKAIDO PORK YAKI \$23.9  
hokkaido white pork



### 海老味噌焼き

EBI MISO YAKI, 1PC  
grilled large tiger prawn with miso  
\$9.9



### シーフード明太子チーズ焼き

SEAFOOD MENTAIKO CHEESE YAKI  
deluxe seafood of mixed crab, tiger prawn and scallop  
layered with mentaiko cheese coating  
\$19.9



### 日本和牛ほうば

WAGYU HOUBA LEAF  
perfectly grilled wagyu and vegetable on houba  
leaf with homemade foie gras miso sauce  
\$49.9



### カキ焼き

GRILLED OYSTER  
grilled fresh oyster with garlic sauce  
\$13.9

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)

### 大和串セット

**\$28.9**

#### YAMATO KUSHI SET

8 sticks

chicken thigh, green pepper, pork belly cheese, pork quail egg, eringi mentai, scallop, unagi, shiitake

### 伊勢串セット

**\$38.9**

#### ISE KUSHI SET

10 sticks

served with pasteurised raw egg yolk—mid-joint, eringi, pork enoki, pork belly, scallop mentai, chicken patty, pregnant fish, quail egg, unagi, beef striploin

### 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**



### 豚バラ

BUTA BARA  
nagano pork belly

**\$3.9**



### 豚バラチーズ

BUTA BARA CHEESE  
nagano pork belly topped with  
homemade cheese sauce

**\$4.9**



### 豚のき

BUTA ENOKI  
golden mushroom wrapped  
with nagano pork belly

**\$3.9**



### 豚鶏卵

BUTA UZURA  
quail eggs wrapped  
nagano pork belly

**\$3.9**



### 鶏卵

UZURA  
quail eggs

**\$2.9**



### シシャモ

SHISHAMO  
capelin

**\$2.9**



**\$3.9**

### 鶏もも肉

TORI MOMO  
chicken thigh



**\$3.9**

POPULAR  
人気

### 手羽先

TEBASAKI  
mid joint chicken wing



**\$2.9**

### しいたけ

SHIITAKE  
shiitake mushroom



**\$7.9**

### AUS 牛サーロイ ンフォアグラ

AUSTRALIAN BEEF  
STRIPLOIN



**\$15.9**

POPULAR  
人気

### 日本和牛

JAPAN WAGYU  
wagyu beef



**\$4.9**

### ししとう

SHISHITO  
japanese green peppers



**\$4.9**

### 鰻

UNAGI  
eel



**\$3.9**

### 鶏かわ

TORI KAWA  
chicken skin



**\$2.9**

### ほたて 焼き

HOTATE YAKI  
scallop



**\$3.9**

### フォアグラ

HOTATE MENTAI  
cooked scallop topped  
with mentaiko sauce



# NIMONO

# 煮物



## 揚げ出し豆腐

AGEDASHI TOFU  
deep-fried tofu with japanese mentsuyu sauce

**\$5.9**



## 茶碗蒸し

CHAWANMUSHI  
steamed egg

**\$6.9** - Truffle

**\$5.9** - Original



## 野菜味噌汁

YASAI MISOSHIRU  
vegetable miso soup

**\$6.9**



## フィッシュヘッド味噌汁

FISH KABUTO MISOSHIRU  
fish head miso soup

**\$7.9**



# 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**



### 餃子

AGE GYOZA  
deep-fried pork dumplings

**\$8.9**



### 餃子明太焼き

GYOZA MENTAIYAKI  
deep-fried pork dumplings with mentaiko  
sauce

**\$9.9**





## 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**

## カーリーフライ

### CURLY FRIES

deep-fried  
U.S. potato twist



**\$7.9**



## 鶏のから揚げ

### TORI KARAAGE

crispy-fried chicken

**\$8.9**

## ゴマチ羽先

### SESAME CHICKEN WINGS

deep fried juicy sesame chicken wings

**\$15.9** - 4PCS



## ボクシング鶏

### BOXING CHICKEN

deep-fried chicken

**\$14.9** - 4PCS





# DONBURI • NOODLE

## 丼 麺



### ステーキ丼

#### STEAK DON

perfectly cooked australian beef striploin steak on  
japanese rice, drizzled with japanese savory ginger sauce

**\$25.9**



### 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 egg fried rice with  
aromatic garlic bits

**\$13.9**



### 鶏カツカレー丼

#### TORI KATSU CURRY DON

a spicy and piquant Japanese curry rice topped with  
traditional batter-fried chicken fillet

**\$18.9**



### うなぎ丼

#### UNAGI DON

grilled teriyaki-glazed eel and sliced egg over japanese rice

**\$17.9**





### ばらちらし丼

#### BARA CHIRASHI DON

assorted sashimi chunks over japanese sushi rice

**\$23.9**



### 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**



### 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**



### わかめうどん

#### WAKAME UDON

japanese thick wheat noodles with seaweed

**\$12.9**

### 茶そば

#### CHA SOBA

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

**\$9.9**



# デザート

## DESSERTS



### 抹茶あずき

#### MACHA AZUKI

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

**\$9.9**



### 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**





## 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**



## 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**



## アイスクリーム

### ASSORTED ICE CREAM (SINGLE SCOOP)

choice of flavor: salted caramel, vanilla,  
chocolate, sesame, green tea

**\$4.9**



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