



ようこそ一緒に

Issho means "together", a place where family and friends gather over the joy of a good meal. Our ingredients are air-flown in from Japan and prepared with a balance of tradition and innovation, led by Chef Consultant Takayuki Fukushima and his talented culinary team.

From refined omakase that celebrates the seasons to smoky kushiyaki grilled to perfection, every dish is crafted to bring out the purest flavours of Japan. The experience is elevated with a wide selection of sake, shochu and Japanese beers.

For intimate occasions, our private tatami rooms capture the warmth and spirit of Japanese dining. At Issho Izakaya, every detail is designed to create moments worth remembering.



推薦 RECOMMENDATIONS BY CHEF

じゃがいも明太焼
POTATO MENTAIYAKI
pan-fried potato slices topped
with mentaiko sauce
\$9.9



サーモン黒胡椒丼
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 eggs
\$18.9



ほたて明太焼
HOTATE MENTAIYAKI
half-shell scallops, flame-seared
and generously coated with rich
mentaiko sauce
\$12.9



ちくわ明太焼
CHIKUWA MENTAIYAKI
grilled Japanese fish cake topped with cheese
and mentaiko sauce
\$5.9

明太焼豆腐
MENTAIYAKI TOFU
deep-fried silken tofu, served with
savoury-sweet Japanese mentsuyu
sauce, topped with mentaiko sauce
\$5.9



蟹海老明太巻
KANI EBI MENTAI MAKI
breaded shrimp sushi roll topped with shredded
crab meat and mentaiko sauce
\$16.9

火山巻
VOLCANO MAKI
tempura shrimp sushi roll topped
with salted egg cheese mayo
\$14.9



TEISHOKU 定食

SET MEALS 食



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



served with Japanese rice, homemade appetisers, pasteurised raw egg yolk and dessert



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

\$30.9
served with homemade appetisers, miso soup and dessert



あさり貝鍋定食 ASARI NABE TEISHOKU

a comforting Japanese-style clam hotpot in clear broth and fresh vegetables; paired with assorted tempura delights



set is served with Japanese rice, homemade appetisers, onsen egg and dessert



カツカレー定食 KATSU CURRY TEISHOKU

deep fried breaded pork loin with Japanese curry

\$25.9
set is served with Japanese rice, homemade appetisers, miso soup and dessert



串焼定食 KUSHIYAKI TEISHOKU

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

\$22.9
set is served with Japanese rice, homemade appetisers, miso soup and dessert



しゃぶしゃぶ定食 SHABU SHABU TEISHOKU

a comforting Japanese-style hotpot in clear broth and fresh vegetables; paired with assorted tempura delights



set is served with Japanese rice, homemade appetisers, onsen egg and dessert



焼き肉定食 YAKINIKU TEISHOKU

savour succulent beef slices and onions in Japanese BBQ sauce

\$21.9
set is served with Japanese rice, homemade appetisers, miso soup and dessert



豚焼き定食 BUTA YAKI TEISHOKU

stir-fried Hokkaido pork slices and onions in Japanese BBQ sauce

\$19.9
set is served with Japanese rice, homemade appetisers, miso soup and dessert

石焼 ISHIYAKI

焼 D.I.Y YAKINIKU

北海道豚肉焼き
HOKKAIDO PORK YAKI
hokkaido white pork
\$19.9

日本和牛焼き
JAPANESE WAGYU
YAKI
premium Japanese beef
\$39.9



牛サーロイン焼き
AUSTRALIAN BEEF
STRIPLOIN YAKI
australian beef strip steak
\$24.9

ZENSAI 前菜

APPETISERS

生牡蠣
NAMA KAKI
fresh ocean-trawled japanese oysters
served with japanese ponzu sauce
\$11.9



サーモンカルパッチョ
SALMON CARPACCIO
norwegian salmon with aromatic
truffle oil sauce
\$19.9



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
\$22.9



明太玉子焼き
TAMAGO MENTAIYAKI
homemade japanese egg topped
with mentaiko mayo
\$5.9





川鰻
KAWAEBI



lightly salted deep-fried river shrimp

\$8.9

エイヒレ
EHIRE

grilled stingray fins

\$8.9



スパイシー鶏
SPICY CHICKEN



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

\$10.9



かわはぎ焼き
KAWAHAGI YAKI



grilled leatherjacket fish

\$8.9



ぷちいも
PUCHI IMO



lightly roasted mini japanese sweet potatoes

\$7.9

ふぐ味醂干し
FUGU MIRIN BOSHI

grilled puffer fish seasoned with sweet sake

\$11.9



温泉玉子
ONSEN TAMAGO

japanese soft-boiled egg in flavourful dashi broth

\$2.9



枝豆
EDAMAME

boiled green soybeans with okinawa sea salt

\$4.9



花咲きイカ
HANASAKI IKA



squid with smelt roe

\$7.9



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

煮物 NIMONO

SIMMERED



牡蠣 お好み焼き
KAKI OKONOMIYAKI
japanese style pan-fried savoury
pancake with juicy oysters

\$12.9



サーモンお好み焼き
SALMON
OKONOMIYAKI
japanese-style pan-fried savoury
pancake with norwegian salmon

\$11.9



サーモンはら 味噌汁
SALMON BELLY MISOSHIRU
norwegian salmon belly miso soup

\$7.9



野菜味噌汁
YASAI MISOSHIRU
vegetable miso soup

\$5.9



きのこ味噌汁
KINOKO MISOSHIRU
mushroom miso soup

\$6.9



茶碗蒸し
CHAWANMUSHI
steamed egg pudding

\$5.9 \$4.9
TRUFFLE ORIGINAL



揚げ出し豆腐
AGEDASHI TOFU
deep-fried tofu with japanese
mentsuyu sauce

\$5.9

SALADS サラダ



サーモンサラダ
SALMON SALAD
norwegian salmon and mixed greens
with signature dressing

\$19.9



まぐろサラダ
MAGURO SALAD
flamed-seared big eye tuna and
mixed green with signature dressing

\$20.9



野菜サラダ
YASAI SALAD
norwegian salmon and mixed greens
with signature dressing

\$13.9

刺身 SASHIMI

RAW SLICED FISH

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 \$38.9
9 PCS 15 PCS

POPULAR
人気



チュトロ

CHUTORO

premium medium fatty bluefin tuna

\$35.9

AIR-FLOWN
空运



大トロ

OTORO

premium fatty bluefin tuna

\$48.9

AIR-FLOWN
空运



生ホタテ

NAMA HOTATE

hokkaido scallop

\$15.9

AIR-FLOWN
空运



赤身

AKAMI

japanese bigeye tuna

\$13.9

AIR-FLOWN
空运



はまち

HAMACHI

yellowtail

\$13.9

AIR-FLOWN
空运



メカジキ

MEKAJIKI

swordfish

\$13.9

AIR-FLOWN
空运



鯛

TAI

seabream

\$13.9

AIR-FLOWN
空运



サーモン

SALMON

norwegian salmon

\$9.9



サーモンハラ

SALMON BELLY

norwegian salmon belly

\$12.9

寿司 SUSHI
HAND-PRESSED SUSHI



マグロ三昧
MAGURO ZANMAI
a luxurious nigiri set featuring
premium tuna in different cuts-
akami, chutoro, otoro

\$39.9



サーモン三昧
SALMON ZANMAI
indulge in 3 different types of norwegian
salmon sushi favourites-salmon, aburi
salmon and salmon belly

\$13.9



炙り大トロ
ABURI OTORO
flame-seared premium
fatty bluefin tuna

\$11.5



炙りチュトロ
ABURI CHUTORO
flame-seared premium medium
fatty bluefin tuna

\$8.5



炙り赤身
ABURI AKAMI
flame-seared wild-caught
japanese bigeye tuna

\$3.5



炙りサーモン
ABURI SALMON
flame-seared norwegian salmon

\$2.5



炙りサーモンハラ
ABURI SALMON BELLY
flame-seared norwegian salmon belly

\$3.5



炙りサーモン明太
ABURI SALMON MENTAI
flame-seared norwegian salmon
with mentaiko sauce

\$3.5



大トロ
OTORO
premium fatty bluefin tuna

\$10.9



チュトロ
CHUTORO
premium medium fatty bluefin tuna

\$7.9



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



はまち
HAMACHI
yellowtail

\$2.9



メカジキ
MEKAJIKI
swordfish

\$2.9



鯛
TAI
seabream

\$2.9



生ホタテ
NAMA HOTATE
hokkaido scallop

\$3.9



炙りメカジキ
ABURI MEKAJIKI
flame-seared swordfish

\$3.5



炙り鯛
ABURI TAI
flame-seared seabream

\$3.5



炙りホタテ
ABURI HOTATE
flame-seared hokkaido scallop

\$4.5



炙り赤エビ明太
ABURI AKA EBI MENTAI
flame-seared argentine red shrimp
with mentaiko sauce

\$6.5



炙り和牛
ABURI WAGYU
flame-seared japanese wagyu

\$3.5



炙りホタテ明太
ABURI
HOTATE MENTAI
flame-seared hokkaido scallop
with mentaiko sauce

\$5.5

盛り合わせ

MORIAWASE

SUSHI PLATTERS

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

\$25.9

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

\$25.9

MAKIMONO 巻物

SUSHI ROLLS



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



サーモントリュフ巻

SALMON TRUFFLE MAKI

an elevated classic sushi roll with norwegian salmon and aburi cheese, accented with truffle

\$22.9 (8 PCS) \$13.9 (4 PCS)



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 (8 PCS) \$14.9 (4 PCS)



ベジタリアン巻

VEGETARIAN MAKI

deconstructed roll of beancurd, cucumber, and greens finished with sweet mango sauce

\$15.9 (8 PCS) \$9.9 (4 PCS)



三色巻

SANSHOKU MAKI

assorted fresh sashimi and tempura flakes atop hand pressed sushi roll

\$16.9

MINIMUM 2 PCS PER ORDER

SUSHI TACOS



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

串焼 KUSHIYAKI

GRILLED SKEWERS

15 MINS WAITING TIME

串焼き盛り合わせ KUSHIYAKI PLATTER

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

\$29.9



豚えのき
BUTA ENOKI
golden mushroom wrapped
with nagano pork belly
\$3.9

手羽先
TEBASAKI
mid joint
chicken wing
\$3.9

和牛えのき
WAGYU ENOKI
golden mushroom
wrapped with wagyu
\$6.9


SALMON BELLY
norwegian salmon belly
\$4.9


SALMON BELLY MENTAI
norwegian salmon belly
topped with mentaiko sauce
\$5.9


BUTA BARA
nagano pork belly
\$3.9


SALMON BELLY CHEESE
norwegian salmon belly topped
with homemade cheese sauce
\$5.9


TSUKUNE
homemade chicken meatballs
\$2.9


TORI MOMO
chicken thigh
\$3.9


WAGYU
wagyu beef
\$13.9


UNAGI
eel
\$4.9


HOTATE YAKI
scallop
\$2.9


LAMB
\$5.9


**AUSTRALIAN
BEEF STRIPLOIN**
\$7.9


BUTA TOMATO
cherry tomatoes wrapped
with nagano pork belly
\$2.9


SHIITAKE
shiitake mushroom
\$2.9


ERINGI
king oyster mushroom
\$2.9


BUTA BARA CHEESE
nagano pork belly topped with
homemade cheese sauce
\$4.9


ERINGI CHEESE YAKI
king oyster mushroom
topped with cheese sauce
\$3.9


TSUKUNE CHEESE
homemade chicken meatballs
topped with cheese sauce
\$3.9


ERINGI MENTAI
king oyster mushroom
topped with mentaiko sauce
\$3.9


HOTATE MENTAI
cooked scallop topped
with mentaiko sauce
\$3.9


SHISHAMO
capelin
\$2.9


TORI KAWA
chicken skin
\$3.9


BUTA NEGI
japanese leek wrapped with
nagano pork belly
\$3.9


SHISHITO
japanese green peppers
\$4.9

焼 YAKIMONO き GRILLED DISHES 物

20 MINS WAITING TIME

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

\$8.9



AUS ストリップロインステーキ

AUSTRALIA STRIPLOIN STEAK

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

\$35.9



豚の顎焼き

HOKKAIDO PORK JOWL

grilled Hokkaido pork jowl to perfection

\$14.9



蒲焼き

UNAGI KABAYAKI

grilled river eel with homemade BBQ sauce

\$14.9



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



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



ほたてチーズ焼き

HOTATE CHEESE YAKI

japanese-style baked scallops layered lusciously with double cheese coating

\$13.9

揚げ物

AGEMONO

DEEP-FRIED DISHES

海老天ぷら
EBI TEMPURA
crispy-fried prawns
\$12.9

天ぷら盛り合わせ
TEMPURA
MORIAWASE
assortment of crispy-fried
prawns and vegetables
\$11.9

野菜天ぷら
YASAI TEMPURA
assortment of crispy-fried
vegetables
\$8.9



サーモンカマ揚げ
SALMON KAMA AGE
deep-fried norwegian salmon collar
\$6.9



エビフライ
EBI FRY
deep fried breaded shrimp
\$11.9



とんかつ
TONKATSU
deep fried breaded Japanese pork loin
\$14.9



花咲きイカ天ぷら
HANASAKI IKA TEMPURA
crispy squid with smelt roe tempura
\$10.9



カニクリームコロッケ
KANI CREAM KOROKE
crispy japanese-style croquette with
meltin-the-mouth creamy crab meat filling
\$11.9



鶏のから揚げ
TORI KARAAGE
crispy-fried chicken
\$8.9



カーリーフライ
CURLY FRIES
deep-fried U.S. potato twist
\$7.9

麺類

MENRUI

NOODLES



かつカレーうどん

KATSU
CURRY UDON

japanese thick wheat noodles
with homemade Japanese
curry and breaded pork loin

\$19.9



天ぷらうどん

TEMPURA UDON

japanese thick wheat noodles
with mixed tempura

\$15.9



エビフライカレーうどん

EBI FRY CURRY UDON

japanese thick wheat noodles with homemade
Japanese curry and breaded shrimp

\$16.9



きつねうどん

KITSUNE UDON

japanese thick wheat noodles
with fried beancurd and seaweed

\$10.9



燻製鴨うどん

SMOKED DUCK UDON

japanese thick wheat noodles
with smoked duck slices

\$12.9

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



てんざるそば

TENZARU SOBA

chilled Japanese green tea noodles served with prawn
and vegetable tempura

\$18.9



茶そば

CHA SOBA

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

\$9.9

丼 DONBURI

RICE BOWLS

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



ばらちらし丼

BARA
CHIRASHI DON

assorted sashimi
chunks over japanese
sushi rice

\$23.9



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



かつカレー丼

KATSU CURRY DON

deep fried breaded pork loin with
japanese curry over japanese rice

\$18.9



豚丼

BUTA DON

stir-fried Hokkaido pork slices and onions
in japanese BBQ sauce over japanese rice

\$12.9



焼き肉丼

YAKINIKU DON

stir-fried beef slices and onions in
japanese BBQ sauce over japanese rice

\$14.9



エビたま丼

EBI TAMA DON

deep fried shrimp with egg
and onion over japanese rice

\$12.9



かつ丼

KATSU DON

deep fried breaded pork loin with egg
and onion over japanese rice

\$16.9



うなぎ丼

UNAGI DON

grilled teriyaki-glazed eel and
sliced egg over japanese rice

\$17.9

デザート

DESSERTS



チョコレート/塩キャラメルケーキ

LAVA CAKE

choice of chocolate or salted caramel lava cake served with vanilla ice cream

\$15.9



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 OR STRAWBERRY

HOKKAIDO CHEESECAKE

an indulgent dessert, directly imported from Hokkaido, with an incredibly smooth and melt-in-the-mouth cream cheese

\$9.9



バニラクレープケーキ

VANILLA CREPE CAKE

Fine layers of vanilla flavoured crepes lathered with fresh cream

\$10.9



抹茶あずき

MACHA AZUKI

classic japanese dessert with macha ice cream with chewy mochi coated with green tea powder and sweet azuki bean paste

\$8.9



アイスクリーム

ASSORTED ICE CREAM

(SINGLE SCOOP)

Choice of salted caramel, vanilla, chocolate, sesame, green tea

\$4.9