



## 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

\$10.9



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

\$21.9





ほたて明太焼  
HOTATE MENTAIYAKI

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

\$13.9



火山巻



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  
savory-sweet Japanese mentsuyu  
sauce, topped with mentaiko sauce

\$6.9



蟹海老明太巻

KANI EBI MENTAI MAKI

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

\$19.9







## 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



\$36.9  
WAGYU  
SLICES



\$29.9  
PORK  
SLICES

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

\$32.9

served with 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

\$25.9

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



\$36.9  
WAGYU  
SLICES



\$29.9  
PORK  
SLICES

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



# TEISHOKU 定食

## SET MEALS 食



### 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



\$25.9  
CLAMS



+\$5.9  
ADD  
PORK



+\$9.9  
ADD  
WAGYU

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



### 焼き肉定食

#### YAKINIKU TEISHOKU

savour succulent beef slices and onions in Japanese BBQ sauce

\$23.9

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

\$21.9

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



# 石焼 ISHIYAKI

## 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

\$12.9



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

\$23.9



ほたてカルパッチョ

HOTATE CARPACCIO

fresh hokkaido scallop with aromatic  
truffle oil sauce

\$24.9



明太玉子焼き

TAMAGO MENTAIYAKI

homemade japanese egg topped  
with mentaiko mayo

\$6.9





川鰍

KAWAEBI



lightly salted deep-fried river shrimp

\$10.9



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



ぷちいも

PUCHI IMO



lightly roasted mini japanese sweet potatoes

\$8.9



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

\$5.9



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  
\$13.9



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

\$8.9



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

\$14.9



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



\$13.9



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



\$8.9



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

\$14.9



# 刺身 SASHIMI

## 身 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)

\$25.9 \$39.9

9 PCS

15 PCS







チュトロ

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



赤身

AKAMI

japanese bigeye tuna

\$15.9



はまち

HAMACHI

yellowtail

\$14.9



メカジキ

MEKAJIKI

swordfish

\$14.9



鯛

TAI

seabream

\$14.9



サーモン

SALMON

norwegian salmon

\$11.9



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

\$42.9



サーモン三昧

SALMON ZANMAI

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

\$17.9



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

\$9.5



炙り赤身

ABURI AKAMI

flame-seared wild-caught japanese bigeye tuna

\$4.0



炙りサーモン

ABURI SALMON

flame-seared norwegian salmon

\$3.5



炙りサーモンハラ

ABURI SALMON BELLY

flame-seared norwegian salmon belly

\$4.0



炙りサーモン明太

ABURI SALMON MENTAI

flame-seared norwegian salmon with mentaiko sauce

\$4.0





大トロ  
OTORO

premium fatty bluefin tuna

\$10.9



チュトロ  
CHUTORO

premium medium fatty bluefin tuna

\$8.9



赤身  
AKAMI

japanese bigeye tuna

\$3.5



サーモン  
SALMON

norwegian salmon

\$2.9



サーモンハラ  
SALMON BELLY

norwegian salmon belly

\$3.5



はまち  
HAMACHI

yellowtail

\$3.5



メカジキ  
MEKAJIKI

swordfish

\$3.5



鯛  
TAI

seabream

\$3.5



生ホタテ  
NAMA HOTATE

hokkaido scallop

\$4.5



炙りメカジキ  
ABURI MEKAJIKI

flame-seared swordfish

\$4.0



炙り鯛  
ABURI TAI

flame-seared seabream

\$4.0



炙りホタテ  
ABURI HOTATE

flame-seared hokkaido scallop

\$5.0



炙り赤エビ明太  
ABURI AKA EBI MENTAI

flame-seared argentine red shrimp  
with mentaiko sauce

\$7.5



炙り和牛  
ABURI WAGYU

flame-seared japanese wagyu

\$4.5



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

\$26.9

#### 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

\$21.9

#### 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

\$27.9



# MAKIMONO 卷物

## SUSHI ROLLS

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

\$24.9 (8 PCS) \$15.9 (4 PCS)

RECOMMENDED  
推薦



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

\$24.9 (8 PCS) \$15.9 (4 PCS)

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

\$16.9



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

\$22.9



ベジタリアン巻  
VEGETARIAN MAKI

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

\$16.9 (8 PCS) \$9.9 (4 PCS)

MINIMUM 2 PCS PER ORDER

## SUSHI TACOS



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

\$6.9



天ぷらとロブスター  
TEMPURA & LOBSTER

prawn tempura topped with lobster  
salad and tobiko

\$7.9



かいせん明太  
KAISEN MENTAI

assorted fresh sashimi topped  
with tobiko and mentaiko sauce

\$7.9



# 串 焼 き

## KUSHIYAKI GRILLED SKEWERS

15 MINS WAITING TIME

### 串焼き盛り合わせ KUSHIYAKI PLATTER

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

\$33.9



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 STRIPLAIN**  
\$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



\$14.9



サーモンかぶと塩焼き  
SALMON KABUTO YAKI  
salt-grilled norwegian salmon collar  
\$9.9







豚の顎焼き

HOKKAIDO PORK JOWL

grilled Hokkaido pork jowl to perfection

\$15.9



ほたてチーズ焼き

HOTATE CHEESE YAKI

japanese-style baked scallops layered  
lusciously with double cheese coating

\$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

\$19.9



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

\$11.9



焼き餃子

YAKI GYOZA

pan-fried pork dumplings

\$9.9



# 揚げ物

## AGEMONO DEEP-FRIED DISHES

海老天ぷら  
EBI TEMPURA  
crispy-fried prawns  
\$15.9

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  
\$7.9



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



とんかつ  
TONKATSU  
deep fried breaded Japanese pork loin  
\$15.9



花咲きイカ天ぷら  
HANASAKI IKA TEMPURA  
crispy squid with smelt roe tempura  
\$12.9



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  
\$8.9





# 麵類

## 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

\$16.9







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

\$12.9



燻製鴨うどん  
SMOKED DUCK UDON

japanese thick wheat noodles  
with smoked duck slices

\$14.9



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

\$19.9



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

\$10.9



# 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

\$19.9



### ばらちらし丼 BARA CHIRASHI DON

assorted sashimi  
chunks over japanese  
sushi rice

\$24.9







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

\$16.9



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

\$19.9



豚丼

### BUTA DON

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

\$15.9



焼き肉丼

### YAKINIKU DON

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

\$16.9



エビたま丼

### EBI TAMA DON

deep fried shrimp with egg and onion over japanese rice

\$13.9



かつ丼

### KATSU DON

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

\$17.9



うなぎ丼

### UNAGI DON

grilled teriyaki-glazed eel and sliced egg over japanese rice

\$17.9



# デザート

## DESSERTS



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