



issho
izakaya

「ようこそと一緒に。」

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

RECOMMENDED
推薦

NAMA KAKI

fresh ocean-trawled japanese oysters
served with japanese ponzu sauce

\$12.9 - 2 pcs

\$35.9 - 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

\$24.9

POPULAR
人気





川鰍

KAWAEBI

lightly salted deep-fried river shrimp

\$10.9



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

\$8.9



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

\$6.9



温泉玉子

ONSEN TAMAGO

japanese soft-boiled egg in
flavourful dashi broth

\$9.9 - Uni Truffle

\$2.9 - Original



エイヒレ

EHIRE

grilled stingray fins

\$9.9



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

POPULAR
人気



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

POPULAR
人気



ふぐ味醂干し

FUGU MIRIN BOSHI

grilled puffer fish seasoned with sweet sake

\$13.9



ぷちいも

PUCHI IMO

lightly roasted mini japanese

sweet potatoes

\$8.9

RECOMMENDED
推薦



生海老煎餅

NAMA EBI SENBEI

japanese shrimp rice cracker

\$8.9

RECOMMENDED
推薦

SALAD

サラダ



サーモンサラダ

SALMON SALAD

norwegian salmon and mixed greens with signature dressing

\$19.9



野菜サラダ

YASAI SALAD

assorted fresh greens with homemade signature dressing

\$14.9



チキン胸肉サラダ

CHICKEN BREAST SALAD

healthy chicken breast and mixed greens with signature dressing

\$16.9

寿司 タコス コース

MINIMUM 2 PCS PER ORDER

SUSHI TACOS



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



ねぎとろ

NEGITORO
chopped tuna belly on
tempura seaweed

\$7.9

ロブスターサラダ

LOBSTER SALAD
chilled lobster chunks 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)

\$25.9 - 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

\$15.9



ぼたんえび

BOTAN EBI, 2PCS
botan shrimp

\$29.0



チユトロ

CHUTORO
premium medium fatty bluefin tuna

\$35.9



大トロ

OTORO
premium fatty bluefin tuna

\$48.9





サーモンハラ

SALMON BELLY
norwegian salmon belly

\$13.9



サーモン

SALMON
norwegian salmon

\$11.9



赤身

AKAMI
japanese bigeye tuna

\$15.9

AIR-FLOWN
空运



かんぱち

KANPACHI
amberjack

\$15.9

AIR-FLOWN
空运



鯛

TAI
seabream

\$14.9

AIR-FLOWN
空运



メカジキ

MEKAJIKI
swordfish

\$14.9

AIR-FLOWN
空运



うに

UNI
sea urchin
from

\$46.0

AIR-FLOWN
空运



いくら

IKURA
salmon roe

\$16.9

寿司

SUSHI



大トロ



OTORO
premium fatty bluefin tuna

\$10.9



チユトロ



CHUTORO
premium medium fatty bluefin tuna

\$8.9



鯛



TAI
seabream

\$3.5



メカジキ



MEKAJIKI
swordfish

\$3.5



かんぱち



KANPACHI
amberjack

\$3.5



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



生ホタテ



NAMA HOTATE
hokkaido scallop

\$4.5



うに



UNI
sea urchin

\$14.9



いくら



IKURA
salmon roe

\$4.9



炙りメカジキ

ABURI MEKAJIKI
flame-seared swordfish

\$4.0



炙り鯛

ABURI TAI
flame-seared seabream

\$4.0



炙りチユトロ

ABURI CHUTORO
flame-seared premium medium
fatty bluefin tuna

\$9.5



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

\$4.0



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

\$4.0



炙りサーモン

ABURI SALMON
flame-seared norwegian salmon

\$3.5



握寿司盛り合わせ

NIGIRI SUSHI MORIAWASE

assorted sushi delights-tuna, amberjack, salmon, hokkaido scallop, seabream

\$16.9



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

POPULAR
人気



マグロ三昧

MAGURO ZANMAI

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

\$42.9

巻物

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



サーモンゴマ

SALMON GOMA MAKI

issho specialty sushi roll with tobiko and tempura flakes, topped with norwegian salmon and japanese sesame sauce

\$14.9 - 4pcs

\$22.9 - 8pcs

POPULAR
人気



鰻と海老巻

UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

\$15.9 - 4pcs

\$24.9 - 8pcs

POPULAR
人気



炙りサーモン

ABURI SALMON & CREAM CHEESE MAKI

flame-seared norwegian salmon atop cream cheese and cucumber sushi roll

\$22.9

POPULAR
人気

焼 き 物

WAITING TIME 20 - 30MINS

YAKIMONO



蒲焼き

UNAGI KABAYAKI
grilled river eel with homemade BBQ sauce

\$14.9



かんぱちかぶと焼き

KANPACHI KABUTO YAKI
salt-grilled Japanese amberjack collar

\$25.9

AIR-FLOWN
空运



サーモンかぶと塩焼き

SALMON KABUTO YAKI
salt-grilled Norwegian salmon collar

\$9.9

POPULAR
人気



鯛かまの塩焼き

TAI KAMA YAKI
salt-grilled premium seabream collar

\$14.9

AIR-FLOWN
空运



ほたてチーズ焼き

HOTATE CHEESE YAKI
Japanese-style baked scallops layered
lusciously with double cheese coating

\$14.9

RECOMMENDED
推薦



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

RECOMMENDED
推薦



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

石焼き

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.



日本和牛焼き

JAPANESE WAGYU YAKI
premium Japanese beef

\$55.9



AUSTRALIAN
牛サーロイン焼き

AUSTRALIAN BEEF
STRIPLOIN YAKI

australian beef strip steak

\$24.9



北海道豚肉焼き

HOKKAIDO PORK YAKI
hokkaido white pork

\$19.9

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

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

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
ンフォアグラ

AUSTRALIAN BEEF

STRIPLOIN



\$15.9

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 mentesuyu sauce

\$5.9



茶碗蒸し

CHAWANMUSHI

steamed egg

\$5.9 - Truffle

\$4.9 - Original



野菜味噌汁

YASAI MISOSHIRU

vegetable miso soup

\$5.9



フィッシュヘッド味噌汁

FISH KABUTO MISOSHIRU

fish head miso soup

\$8.9

POPULAR
人気

揚げ物

AGEMONO



天ぷら盛り合わせ

TEMPURA MORIAWASE (6PCS)
assortment of crispy-fried
prawns and vegetables

\$11.9

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

\$15.9



餃子

AGE GYOZA
deep-fried pork dumplings

\$9.9



餃子明太焼き

GYOZA MENTAIYAKI
deep-fried pork dumplings with mentaiko
sauce

\$11.9



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

RECOMMENDED
推薦

\$11.9

カーリーフライ

CURLY FRIES

deep-fried
U.S. potato twist

POPULAR
人気

\$8.9



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

POPULAR
人気

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

\$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



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

\$19.9



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

\$24.9



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

\$19.9



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

\$10.9



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

\$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

RECOMMENDED
推薦

わらび餅

RECOMMENDED
推薦

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

FOLLOW

 ISSHOIZAKAYA.COM.SG

  [ISSHOIZAKAYA](#)

ISSHO IZAKAYA MARINA ONE

5 Straits View
#01-14
West Tower Marina One
Show Gallery
Singapore 018935

ISSHO IZAKAYA GREAT WORLD

1 Kim Seng Promenade
#01-123
Great World
Singapore 237994