



issyo
izakaya

「ようこそ一緒に。」

issyo, 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.

issyo 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 issyo izakaya!



A member of **NEO GROUP**



飲品

BEVERAGES

FIZZY DRINKS

FIZZY PASSIONFRUIT
HOUI TEA \$6.8

FIZZY MANGO
HOUI TEA \$6.8

MANGO SODA \$6.8

PASSIONFRUIT SODA \$6.8

YUZU SODA \$6.8



COFFEE

REGULAR COFFEE
\$4.8

ESPRESSO
\$4.8

CAFÉ LATTE
\$6.0

CAPPUCCINO
\$5.8

FLAT WHITE
\$6.0

ICED COFFEE
\$5.8

ICED LATTE
\$7.0

ICED CAPPUCCINO
\$6.8

ICED FLAT WHITE
\$7.0

TEA

GENMAI CHA
(Free flow) \$2.8
(per pax)

ICED HOUI
LEMON TEA
\$5.5

ICED OCHA
\$3.5

HOT / ICED
YUZU TEA
\$6.8

JUICE

ORANGE JUICE
\$4.0

APPLE JUICE
\$4.0

LEMON JUICE
\$4.0

TOMATO JUICE
\$4.5

OTHERS

COCA COLA
\$4.0

COKE LIGHT
\$4.0

COKE ZERO
\$4.0

SPRITE
\$4.0

EQUIL SPARKLING
NATURAL MINERAL
WATER
\$6.0

COCKTAILS



SUMMER LAGOON

A beautiful azure cocktail blend of shochu, lemon juice, blue curacao and sparkling soda

\$12.9



AUTUMN MOON

Say hello to autumn with this delicious citrusy cocktail! A perfect concoction of yuzu liqueur, passionfruit cordial, sparkling soda and lemon slices that is ready to delight

\$12.9



GREEN BREEZE

Warm up with this holiday-inspired cocktail melded with Japanese whisky, apple cordial and sparkling soda

\$13.9



SUNRISE PARADISE

Inspired by 'Bloody Mary', this cocktail is a creative rendition of the old classic with an umami flavor! Featuring shochu, tomato juice, blood orange cordial, strawberry and sparkling soda

\$13.9

SHOCHU

さつま五代 麦焼酎

SATSUMA GODAI

MUGI SHOCHU

(Barley)

\$9.9 | **\$15.9** | **\$89.0**
(Glass) | (Double) | (Bottle)

黒霧烏芋焼酎

KURO KIRISHIMA

IMO SHOCHU

(Sweet Potato)

\$9.9 | **\$15.9** | **\$89.0**
(Glass) | (Double) | (Bottle)

大河の一滴 麦焼酎

TAIGA NO ITTEKI

MUGI SHOCHU

(Barley)

\$10.9 | **\$16.9** | **\$90.0**
(Glass) | (Double) | (Bottle)



CHU-HAI (SHOCHU HIGHBALL)

LEMON SOUR

\$14.9

YUZU

\$14.9

MANGO

\$14.9

APPLE

\$14.9

BEER

アサヒスーパードライ

ASAHI SUPER DRY DRAFT

Refreshing barley flavour and crisp aftertaste

\$15.9 | \$85.0
(Pint) | (3l)

アサヒブラック

ASAHI BLACK DRAFT

Roasted malt with a definite mocha character.
Smooth and light-bodied black lager

\$16.8 | \$92.0
(Pint) | (3l)

オリオンドラフト

ORION BEER

The only Japanese mainstream beer that is exclusively brewed and bottled entirely in Japan. A beautiful lager that is light and crisp on the palate

\$9.9 | \$55.0
(Bottle) | (½ Dozen)

サッポロビール

SAPPORO PREMIUM BEER

A classic favorite among beer lovers - refreshing lager with a crisp, refined flavor and a clean finish

\$9.9 | \$55.0
(Bottle) | (½ Dozen)

サントリープレミアムモルツ

SUNTORY PREMIUM MALT BEER

Delicate floral aroma with a rich quality taste.
Long lasting foam head, smooth and creamy.
Feel refreshed to the very last sip

\$14.9 | \$85.0
(Bottle) | (½ Dozen)

エビスビール

YEBISU PREMIUM BEER

Crafted in Tokyo since 1890, rich and mellow premium beer that is brewed using 100% fine malt and selected hops with Sapporo's traditional brewing techniques

\$9.0
(Can)



LIQUEUR

月桂冠完熟梅酒原酒

GEKKEIKAN KANJUKU

UMESHU GENSHU
(Plum Liqueur)

\$10.0 | \$16.0 | \$88.0
(Glass) | (Double) | (Bottle)

梅乃宿ゆず

UMENOYADO

YUZU SHU
(Citrus Liqueur)

\$10.0 | \$16.0 | \$88.0
(Glass) | (Double) | (Bottle)

白いライチ

SHIROI LITCHI

(Lychee Liqueur)

\$10.0 | \$16.0 | \$88.0
(Glass) | (Double) | (Bottle)

沢の鶴古酒仕込み梅酒

SAWANOTSURU

KOSHU SHIKOMI
(Plum Liqueur brewed with Aged Sake)

\$11.0 | \$17.0 | \$99.0
(Glass) | (Double) | (Bottle)

菊正宗 はんなり抹茶の酒

MATCHA LIQUEUR

KIKU MASAMUNE

Crafted with Uji Matcha sourced from Kyoto prefecture, harmoniously combines the distinct bitterness of matcha with a subtle touch of natural sweetness, creating a captivating and well-balanced taste

\$28.0
(350ml)



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

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

\$17.8 | **\$22.8** | **\$139.0**
(180ml) (250ml) (1.8L)

菊正宗 大吟醸



KIKU MASAMUNE DAIGINJYO (COLD)

Full-bodied with delicate & smooth taste,
accompanied with fruity aroma
Origin: Hyogo SMV: +5.5

\$21.8
(180ml)

沢の鶴たる酒

SAWANOTSURU TARU SAKE (COLD)

Refreshing taste with cedar aroma
Origin: Kobe SMV: +3

\$19.8
(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

\$28.8
(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 flavor
Origin: Hyogo SMV: +4

\$28.8
(180ml)

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

\$19.8
(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

\$20.8
(250ml)



OTHER SAKE

花垣純米にごり酒

HANAGAKI JUNMAI NIGORI

A full and thick-flavoured 'cloudy' sake brewed at the heart of Fukui prefecture, made from Japan-grown rice polished to 60% of its original size
Origin: Fukui SMV: -15

\$33.0
(300ml)

白雪ナマ貯蔵酒

SHIRAYUKI NAMA CHOZO

An easy to drink sake with a fragrant rice aroma, sweet, fruity flavor, and slight dry aftertaste
Origin: Hyogo SMV: +0

\$25.8
(300ml)

大嶺 純米 生酒



OHMINE JUNMAI 3 GRAINS NAMA SAKE

A lovely balance of muscat and lychee featuring a refreshing scent and a sweet & sour aftertaste
Origin: Yamaguchi SMV: +4

\$109.0
(720ml)

十四代 清酒



JUYONDAI

One of the most sought-after sake brand, Juyondai, focuses on full-flavoured junmai ginjo and junmai daiginjo which are pure premium sakes, and are produced in very limited quantities
Origin: Yamagata

from
\$1688.0
(1.8l)



JUNMAI / HONJYOZO

菊正宗 香醸 純米酒

KIKU MASAMUNE KOUJYO JUNMAI

A well-balanced sake with deliciously smooth umami-rich character, accompanied with a touch of floral notes and hints of crisp apple flavour
Origin: Hyogo SMV: -2

\$27.0
(300ml)

一ノ蔵無鑑査本醸造超辛口

ICHINOKURA MUKANSA HONJYOZO CHOKARAKUCHI

A gentle and breezy aromatic dry sake with a smooth texture and refreshing aftertaste
Origin: Miyagi SMV: +9.5

\$69.0
(720ml)

沢の鶴山田錦特別純米

SAWANOTSURU YAMADA NISHIKI

A lush and full-bodied sake with fruity and floral flavours and hints of rice
Origin: Kobe SMV: +2.5

\$79.0
(720ml)



GINJYO

久保田千寿吟醸酒

KOBUTA SENJYU GINJYO

A timeless flavour with a clean and crisp finish, exuding an elegant aroma. Serve chilled to enjoy the clear flavour or slightly warmed for a more mellow taste
Origin: Niigata SMV: +6

\$88.0 | **\$188.0**
(720ml) (1.8l)

奥の松あだたら吟醸

OKUNOMATSU ADATARA GINJYO

A world class sake with a medium structure and silky mouthfeel, featuring a cool collection of floral citrus, cherry, honeydew and raisin aromas with a clean and balanced finish
Origin: Fukushima SMV: +4

\$33.0 | **\$79.0**
(300ml) (720ml)

TOKUBETSU JUNMAI

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

\$79.0
(720ml)

月桂冠山田錦特別純米

GEKKEIKAN YAMADA NISHIKI

A full-bodied sake made from premium grade Yamada Nishiki rice with a dry taste, balanced texture and hints of fruity notes
Origin: Kyoto SMV: +4.5

\$29.0
(300ml)

奥の松特別純米

OKUNOMATSU TOKUBETSU JUNMAI

A well-structured and medium-bodied sake with fragrant rice notes, fruity aroma and pleasantly dry taste
Origin: Fukushima SMV: +0

\$80.0
(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

\$79.0
(720ml)

男山 国芳乃名取 特別純米

OTOKOYAMA KUNIYOSHI NATORI

A luxurious pure rice liquor with a 55% polish rate of carefully selected rice; features a refreshing and rich spicy taste
Origin: Hokkaido SMV: +9

\$89.0
(720ml)

JUNMAI GINJYO

銀嶺月山雪中熟成純米吟醸

GINREI GASSAN JUNMAI GINJYO SETCHU JYUKUSEI SAKE

A mellow and full-bodied junmai with a fruity aroma and refreshing aftertaste
Origin: Yamagata SMV: +2

\$36.8
(300ml)

国士無双 純米吟醸

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

\$36.8 | **\$79.0**
(300ml) (720ml)

白瀧 上善如水 純米吟醸

SHIRATAKI JOZENMIZUNOGOTOSHI JUNMAI GINJYO

A medium dry sake with refreshing aromas of apple, grape and peach, and a tart finish
Origin: Niigata SMV: +5

\$89.0
(720ml)



DAIGINJYO

八海山吟醸

POPULAR
人気

HAKKAISAN GINJYO

A refreshing, clean and smooth sake,
well layered with fruity flavours

Origin: Niigata SMV: +6

\$108.0
(720ml)

喜多屋大吟醸酒吟の瞳

KITAYA DAI GINJYO GIN NO HITOMI

Using Shuzo Kotekimai grade "Gin no Sato" rice, this sake
comes with a hint of fruity aroma and dry crisp finish

Origin: Fukuoka SMV: +6

\$89.0
(720ml)

銀嶺月山万年雪

RECOMMENDED
推薦

GINREI GASSAN MANNEI YUKI DAI

GINJYO KOSHU

A limited edition brew from high grade Yamada Nishiki
rice with a slightly sweet finish

Origin: Yamagata SMV: +5

\$498.0
(1.8L)



JUNMAI DAIGINJYO

白瀧上善如水純米

POPULAR
人気

SHIRATAKI JOZEN MIZUNOGOTOSHI

Top quality sake brewed with great care, exuding a beautiful and
elegant aroma, accompanied with a rich and pleasant taste

Origin: Niigata SMV: +2

\$49.0 | **\$129.0**
(300ml) | (720ml)

梵 純粹純米大吟醸

BORN JUNSUI JUNMAI DAIGINJYO

A sake with a light body, pleasantly dry taste, and a jasmine floral aroma

Origin: Fukui SMV: +1

\$45.0
(300ml)

梵 ゴールド純米大吟醸

RECOMMENDED
推薦

BORN GOLD JUNMAI DAIGINJYO

A light-bodied sake with jasmine-like floral flavor and pleasantly dry taste

Origin: Fukui SMV: +1

\$119.0
(720ml)

獺祭 純米大吟醸 23

RECOMMENDED
推薦

DASSAI JUNMAI DAIGINJYO 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: +3

\$199.0 | **\$338.0**
(720ml) | (1.8L)

獺祭 純米大吟醸 39

DASSAI JUNMAI DAIGINJYO MIGAKI SANWARI KYUBU 39

A light and balanced sake, with mild fruity flavours and a mild acidity

Origin: Yamaguchi SMV: +3

\$142.0 | **\$238.0**
(720ml) | (1.8L)

獺祭 純米大吟醸 45

RECOMMENDED
推薦

DASSAI JUNMAI DAIGINJYO 45

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

Origin: Yamaguchi SMV: +3

\$49.0 | **\$99.0**
(300ml) | (720ml)

獺祭 磨き その先へ

AIR-FLOWN
空运

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

MONTES CLASSIC CHARDONNAY

A moderately intense white wine with clear notes of fresh tropical fruits such as papaya, peach and yellow grapefruit. Fresh and crisp palate with a light body that ends on a very pleasing and persistent finish.

\$13.0 | **\$70.0**
(Glass) | (Bottle)

MONTES ALPHA CHARDONNAY

A rich yet ripe fruity Chardonnay, and has aromas of vanilla, melon and apricots with balanced acidity and a lingering finish. The palate is fresh with pleasing acidity, medium body and a wonderful length.

\$78.0
(Bottle)

LAWSON'S DRY HILLS SAUVIGNON BLANC

A wine with beautiful clarity, exhibiting pronounced lemon, lime and tropical notes of passionfruit and melon. The palate is crisp and elegant with lovely length and concentration. Ends with a chalky and dry finish.

\$80.0
(Bottle)

LOUIS LATOUR CHABLIS

With a splendid pale yellow color and green lights, this wine unveils a nose combining yellow fruits and almond paste notes. The mouth is ample with brioche, vanilla perfumes and a very fresh minerality on the finish.

\$110.0
(Bottle)

TORRESELLA PINOT GRIGIO

A dry white wine that stands out for its finesse and persistence on the nose and palate. Elegant and well-balanced, with just a hint of aromatic fruitiness.



\$78.0
(Bottle)

LYCHEE GANCIA (SPARKLING)

A delicately aromatic wine, with hints of ripe fruit. Smooth and persistent with a fruity finish.



\$88.0
(Bottle)

REDS

MONTES CLASSIC MERLOT

A deep ruby colored wine with a variety of fresh red fruit aromas such as raspberry, cherry and plum. Contains notes of vanilla and nutmeg with a hint of caramel. Nicely balanced, with very subtle tannins, and a long finish.

\$13.0 | **\$70.0**
(Glass) | (Bottle)

MONTES ALPHA SYRAH

An elegant and intense ruby-red wine with floral aromas with a predominance of blackberry, blueberry, cherry, tobacco and leather notes. Vibrant and round on the palate with very soft and well-balanced tannins.



\$75.0
(Bottle)

KATNOOK FOUNDER'S BLOCK CABERNET SAUVIGNON

A medium-bodied wine, expressing rich berry fruit and light oak flavors. Contains ripe dark berries, plum and dusty mulberry with subtle regional mint.

\$85.0
(Bottle)

CLARENDELLE ROUGE BY HAUT BRION

A velvety and elegantly flavoured wine with a soft bouquet of liquorice and blackcurrant. Contains a refined balance between high quality tannins and has slightly toasty nuances on the palate.

\$90.0
(Bottle)

LOUIS LATOUR BOURGOGNE PINOT NOIR

This wine exhibits the characteristics of the great red Burgundies, it reveals a pleasant bouquet of flavours enriched by fine blackcurrant and blueberry aromas. Ample and powerful on tasting, the aromas offer an elegant and enjoyable finish.

\$98.0
(Bottle)

MITOLO G.A.M SHIRAZ

A full-flavoured and concentrated Shiraz offering superb purity, full-bodied richness and gorgeous depth. It has pure aromatics of darker berry fruits and spice: blackberries, plums, mocha, toasty vanilla oak.

\$128.0
(Bottle)

SPIRITS

ALL BOTTLED SPIRITS
COME WITH 6 CANS OF MIXERS

JAPANESE

和 ウォッカ

MEIRI SHURUI WA VODKA

A pioneering Japanese vodka crafted with a sake base, using selected birch charcoal and fresh spring water, featuring a clean, crisp and fresh finish

\$12.8 | **\$13.8** | **\$128.0**
(Glass) | (Highball) | (Bottle)

ワピリッツ ツムギ

WAPIRITS TUMUGI

A premium Japanese spirit that is dry and light in body, created using the traditional and unique Japanese way of brewing sake with koji, featuring a crisp and refreshing finish

\$13.8 | **\$14.8** | **\$168.0**
(Glass) | (Highball) | (Bottle)

レッド サントリー ウイスキー

RED SUNTORY WHISKY 12YRS

A masterpiece made with the same traditional craftsmanship as the Red label in 1930. A malty and rich flavored whisky with slight spice notes

\$14.8 | **\$15.8** | **\$128.0**
(Glass) | (Highball) | (Bottle)

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.

\$16.8 | **\$17.8** | **\$168.0**
(Glass) | (Highball) | (Bottle)

ブラックニッカスペシャル

SHIN BLENDED WHISKY SERENE

A well-balanced whisky blend that's aged 3 years in a combination of sherry, bourbon, and Japanese shochu barrels; reminiscent of peaches, almonds and honey with a mellow aftertaste

\$15.8 | **\$16.8** | **\$148.0**
(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.

\$34.0 | **\$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.

\$3288.0
(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.

\$3288.0
(700ml)



WHISKY

CHIVAS REGAL 12 YRS

\$15.8 | **\$16.8** | **\$188.0**
(Glass) | (Highball) | (Bottle)

CHIVAS REGAL 18 YRS

\$238.0
(Bottle)

THE GLENLIVET 12 YRS

\$16.8 | **\$17.8** | **\$218.0**
(Glass) | (Highball) | (Bottle)

ROYAL SALUTE 21 YRS

\$388.0
(Bottle)



BRANDY

MARTELL CORDON BLEU

\$498.0
(700ml)

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

茶漬

TOP UP \$5.50 TO COMPLETE YOUR MEAL
comes with a cup of freshly brewed coffee / hot genmai tea and
a scoop of ice cream (GOMA / MACHA)

CHAZUKE

All chazuke sets come with chazuke toppings, century egg tofu, potato salad and tokusen salad.

How to enjoy your chazuke meal:

1. Take ¼ portion of rice from your donburi
2. Get to know your chazuke toppings
3. Pour the chazuke toppings and isscho's homemade broth into your donburi bowl
4. Mix well and enjoy

サーモン茶漬

SALMON CHAZUKE
fresh norwegian salmon and
salmon roe atop the japanese rice

\$25.9

POPULAR
人気



照り焼きチキン

TERIYAKI CHICKEN CHAZUKE
teriyaki-glazed chicken steak
with ajitama egg atop the
japanese rice

\$23.9

RECOMMENDED
推薦



海鰻茶漬

ANAGO CHAZUKE
flame-seared eel with teriyaki sauce
accompanied with homemade
tamago atop the japanese rice

\$24.9



肉茶漬

NIKU CHAZUKE
stir-fried beef slices in savoury-sweet
BBQ sauce atop the japanese rice

\$24.9



TOP UP \$5.50 TO COMPLETE YOUR MEAL
comes with a cup of freshly brewed coffee / hot genmai tea and
a scoop of ice cream (GOMA / MACHA)

TEISHOKU

定食



豚の角煮と天ぷら

RECOMMENDED
推薦

BUTA KAKUNI & TEMPURA

slow-simmered pork belly in issho's rich and
flavourful braised sauce atop the japanese rice; served
with tempura, chawanmushi and miso soup

\$21.9



牛丼と天ぷら

RECOMMENDED
推薦

GYU DON & TEMPURA

stir-fried beef slices atop the japanese
rice, topped with onsen egg; served with
tempura, chawanmushi and miso soup

\$22.9



鯖の塩焼きと餃子

SABA SHIOYAKI & GYOZA

grilled mackerel with ajitama egg atop
the japanese rice; served with gyoza,
chawanmushi and miso soup

\$20.9

串焼きと餃子

POPULAR
人気

KUSHIYAKI & GYOZA

all-time favourite grilled skewers—
salmon belly, cooked scallop, pork &
enoki mushroom, bacon & tomato atop
the japanese rice; served with gyoza,
chawanmushi and miso soup

\$21.9



前菜

ZENSAI

カキシューター

OYSTER SHOOTER
fresh sashimi-grade oysters served
with japanese ponzu sauce

\$11.9



生牡蠣

RECOMMENDED
推薦

NAMA KAKI
fresh ocean-trawled Japanese oysters
served with Japanese ponzu sauce

\$16.8

特選サラダ

RECOMMENDED
推薦

ISSHO TOKUSEN SALAD
Japanese-style salad tossed in chef's special dressing

\$6.9



川鰍

KAWAEBI
lightly salted deep-fried river shrimp

\$10.8

温泉玉子

ONSEN TAMAGO
Japanese soft-boiled egg
in flavourful dashi broth

\$3.5





サーモンカルパッチョ

SALMON CARPACCIO

norwegian salmon with aromatic truffle oil sauce

\$20.9



和牛カルパッチョ

WAGYU CARPACCIO

japanese wagyu beef with aromatic truffle oil sauce

\$24.9



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

\$6.9



マラあさり

MALA ASARI

japanese clams seasoned with oriental mala sauce

\$7.5

RECOMMENDED
推薦



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



サーモンかわチップ

SALMON SKIN CHIPS

crispy norwegian salmon skin chips

\$6.8



枝豆

EDAMAME

boiled green soybeans with okinawa sea salt

\$5.8



エイヒレ

EHIRE

grilled stingray fins

\$8.8



たこからあげ

TAKO KARAAGE

crispy-fried octopus

\$8.8



ふぐ味醂干し

FUGU MIRIN BOSHI

grilled puffer fish seasoned with sweet sake

\$15.0



かわはぎ焼き

KAWAHAGI YAKI

grilled leatherjacket fish

\$8.8



たたみヒメゴ

TATAMI HEMIGO

grilled japanese white sardines

\$15.0



ぷちいも

PUCHI IMO

lightly roasted mini japanese sweet potatoes

\$7.9

SALAD

サラダ



サーモンサラダ

SALMON SALAD

norwegian salmon and mixed greens with signature dressing

\$20.9



野菜サラダ

YASAI SALAD

assorted fresh greens homemade signature dressing

\$13.9

寿司 タコス

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

\$6.8

鰻たま

UNATAMA
eel and tamago on
tempura seaweed

\$6.8



ねぎとろ

NEGITORO
chopped tuna belly
on tempura seaweed

\$7.8



ロブスターサラダ

LOBSTER SALAD
chilled lobster chunks on
tempura seaweed

\$7.8

NIMONO

煮物



揚げ出し豆腐

AGEDASHI TOFU
deep-fried tofu with japanese
mentsuyu sauce

\$7.5

茶碗蒸し

CHAWANMUSHI
steamed egg pudding with
savory dashi sauce

\$7.6 - Truffle

\$5.8 - Original



牡蠣 お好み焼き

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

\$15.8

POPULAR
人気



サーモンお好み焼き

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

\$14.8



野菜味噌汁

YASAI MISOSHIRU
vegetable miso soup

\$6.8



サーモン はら味噌汁

SALMON BELLY MISOSHIRU
norwegian salmon belly miso soup

\$9.5

POPULAR
人気



きのこ味噌汁

KINOKO MISOSHIRU
mushroom miso soup

\$7.5

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

刺身 SASHIMI

刺身盛り合わせ

SASHIMI MORIAWASE

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

\$27.0 - 9pcs

\$45.0 - 15pcs



いくら

IKURA
salmon roe

\$18.8





生ホタテ

NAMA HOTATE
hokkaido scallop

\$15.8



ぼたんえび

BOTAN EBI, 2PCS
botan shrimp

\$26.0



サーモンハラ

SALMON BELLY
norwegian salmon belly

\$13.8



サーモン

SALMON
norwegian salmon

\$11.8



赤身

AKAMI
wild-caught japanese bigeye tuna

\$16.8



かんぱち

KANPACHI
amberjack

\$15.8



鯛

TAI
seabream

\$15.5



メカジキ

MEKAJIKI
swordfish

\$15.5

寿司

SUSHI



炙り寿司セット

ABURI SUSHI SET

assorted flame-seared sushi delights—wagyu, norwegian salmon, nama hotate, akami, tai

\$22.0



サーモン三昧

SALMON ZANMAI

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

\$16.0



鯛

TAI
seabream

\$3.5



メカジキ

MEKAJIKI
swordfish

\$3.5



かんぱち

KANPACHI
amberjack

\$3.5



赤身

AKAMI
wild-caught japanese bigeye tuna

\$3.8



サーモン

SALMON
norwegian salmon

\$3.0



サーモンハラ

SALMON BELLY
norwegian salmon belly

\$3.2



生ホタテ

NAMA HOTATE

hokkaido scallop

\$4.5



いくら

IKURA

salmon roe

\$5.8



炙り和牛

ABURI WAGYU

flame-seared japanese wagyu

\$5.8



炙りメカジキ

ABURI MEKAJIKI

flame-seared swordfish

\$4.0



炙り鯛

ABURI TAI

flame-seared seabream

\$4.0



炙り赤身

ABURI AKAMI

flame-seared wild-caught

japanese bigeye tuna

\$4.3



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

\$3.7



炙りサーモン

ABURI SALMON

flame-seared norwegian salmon

\$3.5



炙りアナゴ

ABURI ANAGO

seared sea eel fillet glazed in japanese teriyaki sauce

\$13.8



卷物 MAKIMONO

花卷

HANA MAKI
norwegian salmon slices
wrapped around sushi
rice roll topped with
japanese mayo
\$7.2



和牛卷

WAGYU MAKI
wagyu beef with
fine meat grain and
tenderness, layered onto
a sushi roll with tobiko
and tempura flakes
\$25.8 - 8pcs
\$16.8 - 4pcs



ドラゴン卷

DRAGON MAKI
breaded tiger prawn sushi roll
with avocado topping
\$19.8





サーモンゴマ巻



SALMON GOMA MAKI

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

\$18.8 - 8pcs

\$11.8 - 4pcs



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

\$20.8



カリフォルニア巻

CALIFORNIA MAKI

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

\$13.8



鰻と海老巻



UNAGI EBI MAKI

tempura shrimp sushi roll topped with grilled teriyaki-glazed eel

\$23.8 - 8pcs

\$15.8 - 4pcs

焼 き 物

WAITING TIME 20 - 30MINS

YAKIMONO



子羊ラック

AUSTRALIAN LAMB RACK

\$19.8

juicy, tender, and perfectly cooked to a medium doneness; seasoned with issho's special marinade, and served with homemade red wine cream sauce



テバこめ餃子

TEBA KOME GYOZA

\$6.8

a perfectly grilled chicken skin to rice ratio, where deboned chicken is masterfully stuffed and sealed with japanese rice ball doused in aromatic truffle oil



トリュフアスパラガス

TRUFFLE U.S. ASPARAGUS

\$5.8

grilled U.S. asparagus seasoned with yaki salt and truffle oil



トリュフベビーコーン

TRUFFLE BABY CORN

\$5.5

grilled baby corn seasoned with yaki salt and truffle oil



いか丸焼き

IKA MARU YAKI

grilled fresh squid with homemade shoyu

\$17.8

RECOMMENDED
推薦



かんぱちかぶと焼き

KANPACHI KABUTO YAKI

salt-grilled Japanese amberjack collar

\$34.8

AIR-FLOWN
空运



サーモンかぶと塩焼き

SALMON KABUTO YAKI

salt-grilled Norwegian salmon collar

\$14.8

POPULAR
人気



鯛かまの塩焼き

TAI KAMA YAKI

salt-grilled premium seabream collar

\$18.8

AIR-FLOWN
空运



蒲焼き

UNAGI KABAYAKI

grilled river eel with homemade BBQ sauce

\$24.0



ほたてチーズ焼き

HOTATE CHEESE YAKI

japanese-style baked scallops layered lusciously with double cheese coating

\$15.8

POPULAR
人気



焼き餃子

YAKI GYOZA

pan-fried pork dumplings

\$8.8



餃子明太焼き

GYOZA MENTAIYAKI

pan-fried pork dumplings with mentaiko sauce

\$10.8

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

\$6.0



海老

EBI

fresh tiger prawn

\$4.5

ほたて豚

HOTATE BUTA

scallop wrapped with
nagano pork belly

\$7.5



サーモンベリー

SALMON BELLY

norwegian salmon belly

\$4.5



豚バラ

BUTA BARA

nagano pork belly

\$4.2



ベーコントマト

BACON TOMATO

cherry tomatoes
wrapped with bacon

\$3.8



豚えのき

BUTA ENOKI

golden mushroom
wrapped with
nagano pork belly

\$3.8



鶏卵

UZURA TAMAGO

quail eggs

\$3.0

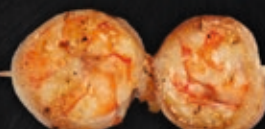


和牛えのき

BEEF ENOKI

golden mushroom
wrapped with beef

\$4.0



ベーコン海老

BACON EBI

fresh tiger prawn wrapped
with savoury bacon

\$6.0



鶏もも肉

TORI MOMO

chicken thigh

\$3.5



しいたけ

SHIITAKE

shiitake mushroom

\$3.0



牛サーロイン

AUSTRALIAN BEEF
STRIPLOIN

\$7.8



鶏つくね

TSUKUNE

homemade chicken meatballs

\$3.5



手羽先

TEBASAKI

mid joint chicken wing

\$3.8



ししとう

SHISHITO

japanese green peppers

\$4.8

串焼き盛り合わせ

KUSHIYAKI MORIAWASE PLATTER

chef's recommended skewers —
lamb, bacon tomato, pork & leek, beef enoki,
pork belly, chicken sticks, unagi, chicken thigh

\$29.9



ベーコンアスパラガス

BACON ASPARAGUS

u.s. asparagus wrapped
with savoury bacon

\$4.2



シシャモ

SHISHAMO

capelin

\$3.2



ラム

LAMB

\$5.8



豚鶏卵

BUTA UZURA

quail eggs wrapped
nagano pork belly

\$4.8



ほたて 焼き

HOTATE YAKI

scallop

\$4.2



ほたて 明太

HOTATE MENTAI

cooked scallop topped
with mentaiko sauce

\$5.8



牛キムチ

BEEF KIMUCHI

kimuchi wrapped with beef

\$4.0



豚ねぎま

BUTA NEGI

japanese leek wrapped
with nagano pork belly

\$4.0



豚バラチーズ

BUTA BARA CHEESE

nagano pork belly topped with
homemade cheese sauce

\$4.5



鶏つくねチーズ

TSUKUNE CHEESE

homemade chicken meatballs
topped with cheese sauce

\$4.0



鰻

UNAGI

eel

\$6.0



サーモンベリー チーズ

SALMON BELLY CHEESE

norwegian salmon belly topped
with homemade cheese sauce

\$5.5



サーモンベリー明太

SALMON BELLY MENTAI

norwegian salmon belly
topped with mentaiko sauce

\$6.0



豚キムチ

BUTA KIMUCHI

kimuchi wrapped with
nagano pork belly

\$3.8



鶏かわ

TORI KAWA

chicken skin

\$4.5



揚げ物

AGEMONO



天ぷら盛り合わせ

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

\$15.8



野菜天ぷら

YASAI TEMPURA (6PCS)
assortment of crispy-fried
vegetables

\$9.8



海老天ぷら

EBI TEMPURA (5PCS)
crispy-fried prawns

\$17.8



サーモンカマ揚げ

SALMON KAMA AGE
deep-fried norwegian salmon collar

\$7.5



サーモンフィン揚げ

SALMON FIN
deep-fried norwegian salmon fin

\$7.5



RECOMMENDED
推薦

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

\$9.8



鶏のから揚げ

TORI KARAAGE

crispy-fried chicken

\$8.8



カーリーフライ

CURLY FRIES

deep-fried
U.S. potato twist

\$6.8

POPULAR
人気



春巻き

HARUMAKI

crispy golden long spring roll

\$9.8

RECOMMENDED
推薦

牛蒡チップス

GOBO CHIPS

crispy burdock chips

\$10.0

RECOMMENDED
推薦



ボクシング鶏

BOXING CHICKEN

deep-fried chicken drumlets

\$12.5 - 4pcs

POPULAR
人気

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



DONBURI



和牛丼

WAGYU DON

superbly marbled gourmet wagyu beef over
japanese rice, topped with ikura and onsen egg;
served with isscho's signature red wine shoyu sauce

\$28.8



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

\$17.8

POPULAR
人気

ガーリックチャーハン

GARLIC FRIED RICE

japanese-style golden egg fried
rice with aromatic garlic bits

\$14.8





うなぎ丼

UNAGI DON

grilled teriyaki-glazed eel and sliced egg over japanese rice

\$25.0



ばらちらし丼

BARA CHIRASHI DON

assorted sashimi chunks over japanese sushi rice

\$26.8

人気



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

\$23.8



スパイシーサーモン丼

SPICY SALMON DON

fresh norwegian salmon blanketed in spicy sauce atop the japanese rice

\$23.8

RECOMMENDED
推薦



親子丼

OYAKO DON

stewed chicken with egg and onions over japanese rice

\$16.8

麺類

MENRUI

茶そば

CHA SOBA

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

\$11.9



蟹明太子クリームパスタ

KANI MENTAICO PASTA

al dente spaghetti with light and creamy mentaiko sauce topped with japanese snow crab meat

\$20.8

POPULAR
人気



きつねうどん

KITSUNE UDON

japanese thick wheat noodles with fried beancurd and seaweed

\$13.8

てんざるそば

TENZARU SOBA

chilled japanese green tea noodles served with prawn and vegetable tempura

\$20.8

POPULAR
人気



WAITING TIME 20MINS

ITAMEMONO

炒め物



きのこ焼き

KINOKO YAKI

stir-fried assorted mushrooms
with japanese shoyu

\$9.8



マーボ茄子

MAPO NASU

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

\$9.8

スパイシーオクラ

SPICY OKURA

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

\$10.8



野菜 炒め

YASAI ITAME

traditional stir-fried seasonal vegetables with beancurd

\$9.8



ゴーヤーチャンプルー

GOOYA CHANPURU

stir-fried bitter melon with fresh double egg mixture

\$11.8

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

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

\$7.2



アイスクリーム

ASSORTED ICE CREAM (SINGLE SCOOP)

choice of flavor: Yuzu Sorbet, Goma, Matcha, Vanilla, Chocolate

4.8



フォンダンショコラ/抹茶ケーキ

CHOCOLATE / MACHA LAVA CAKE

a beautiful lava cake with oozing chocolate / matcha molten centre, served with vanilla ice cream

\$13.8



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

\$7.9



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



抹茶/バニラ クレープケーキ

VANILLA CREPE CAKE

Fine layers of vanilla flavoured crepes
lathered with fresh cream

\$8.8



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