

ISSHO SPECIALTIES



Deluxe House Special

Deluxe House Special

Chef's recommended signature dish
Top quality sushi, sashimi, maki rolls served
on a traditional sushi boat

Small (serves 2-3)

\$75

Large (serves 3-4)

\$105

Deluxe Sashimi

Premium selection of sashimi
(Hokkaido scallop, surf clam, tuna, salmon
belly, king fish belly, oyster & tobiko)

Entrée

\$28

Main

\$38



Deluxe Sashimi

SUSHI + SASHIMI

Sushi **Entrée \$18 | Main \$28**

Chef's selection of assorted (or salmon only) sushi

Sashimi **Entrée \$19 | Main \$32**

Assorted (or salmon only) sashimi with wasabi & soy

Moriawase **\$38**

Combination of sushi, sashimi & seaweed rice rolls

House Special (for two) **\$65**

Combination of sushi, sashimi, fresh oysters & seaweed rolls

Sushi Combo (for two) **\$62**

20 pcs of nigiri sushi, 4 pcs of thick hand rolls & 6 pcs of thin rolls

Unagi Sushi **\$22**

6 pcs of grilled eel on top of sushi rice

Inari Sushi **\$10**

4 pcs of sweet bean curd with seasoned sushi rice



Sushi Combo for 2

House Special for 2

**Images may vary and are only for illustration purposes only*

Issho Maki **\$15**

8 pcs of inside out rolls with fresh tuna, cucumber, avocado & flying fish roe

Spicy Salmon Roll **\$14**

8 pcs of inside out rolls with fresh salmon, cucumber, avocado & spicy mayo

Avocado Ebi Roll **\$14**

Inside out rolls with prawn, cucumber, avocado & mayo

Teriyaki Chicken Roll **\$12**

Teriyaki chicken, cucumber & avocado

Tempura Prawn Roll **\$16**

Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo

Soft Shell Crab Roll **\$20**

Inside out rolls with fried soft-shell crab, cucumber, avocado & spicy mayo

California Roll **\$12**

Crab meat, cucumber, avocado, carrot & mayo

Deluxe California Roll **\$14**

Fresh salmon, cucumber, avocado, flying fish roe & mayo

Hoso Maki **\$6**

Small vegetable seaweed rice rolls



Tempura Prawn Roll



California Roll



Spicy Salmon Roll

ENTRÉES

Miso Shiru	\$6	Tuna Tataki	\$22
Traditional soy bean soup		Lightly seared fresh tuna slices with garlic & wine sauce	
Gyoza	\$13	Namakaki	\$15
6pcs pan fried pork & cabbage dumplings		4pcs fresh oysters with lemon & ponzu	
Beef Tataki	\$16	Soft Shell Crab Karaage	\$15
Lightly seared beef slices in garlic & wine sauce (add raw egg yolk \$1)		Deep fried soft shell crab served with salad & chilli mayo	
Harumaki	\$8	Kaki Fry	\$15
5pcs mini seafood / vegetables spring rolls		Deep fried crumbed oysters with Japanese BBQ sauce & mustard	
Yakitori	\$12	Croquette	\$10
3pcs chicken skewers with teriyaki sauce		Deep fried Japanese vegetable potato cakes with Japanese BBQ sauce	
Okonomiyaki	\$13	Takosu	\$15
Seafood & vegetable pancake topped with shaved bonito flakes, served with Japanese BBQ sauce & mayo		Vinegared sliced octopus topped with seaweed salad	
Nasu Dengaku	\$12		
Fried eggplant with sweet miso paste			
Agedashi Tofu	\$12		
Crispy fried tofu served with shaved bonito flakes in ginger & light soy sauce			
Takoyaki	\$12		
Octopus balls topped with Japanese BBQ sauce, mayo & shaved bonito flakes			
Tempura	\$15		
Prawn, fish & vegetables in light batter			



Kaki Fry



Agedashi Tofu

Takoyaki

RICE + NOODLES

Unadon **\$20**

Grilled eel on rice with a thick & sweet soy sauce

Gyudon **\$17**

Sliced beef, onion & carrot cooked with sukiyaki sauce on rice

Yakiniku Don **\$17**

Tender beef slices & onion with fruity wafu sauce on rice

Beef Curry Rice **\$18**

Sliced beef, carrot & potato with Japanese curry on rice

Oyako Don **\$17**

Chicken, egg & onion cooked with sukiyaki sauce on rice

Katsu Don **\$18**

Crumbed pork ,egg & onion cooked with sukiyaki sauce on rice

Beef Curry Udon **\$19**

Japanese beef curry on udon

Chicken Katsu Curry Don **\$18**

Crumbed chicken with Japanese curry on rice

Yakisoba

Beef **\$18**

Prawn **\$20**

Stir fried thick noodles with vegetables in Japanese noodle sauce

Nabeyaki Udon **\$20**

Soup noodle topped with chicken, vegetables, soft poached egg & tempura prawn



Beef Yakisoba



Chicken Katsu Curry



Nabeyaki Udon

*Allergy & dietary needs:
Please notify us of any dietary requirements or allergies*

MAIN COURSES

House Bento Box **\$28**

Traditional Japanese meal box served with chicken, tempura, sashimi, rice & other delicacies

Seafood Bento Box **\$30**

A variety of seafood served in a Japanese meal box

Seafood Butterfyaki **\$34**

Prawns, scallop, fish, mussel & squid cooked in garlic butter

Garlic Prawn Butterfyaki **\$34**

Prawn cutlets cooked with garlic butter

Wafu Steak **\$34**

Succulent beef eye fillet cooked in home-made fruity wafu sauce

Yakizakana **\$26**

Grilled fish of the day with teriyaki sauce served with salad

Teriyaki Chicken **\$24**

Tender thigh fillet cooked in homemade teriyaki sauce



House Bento Box

MAIN COURSES

Teriyaki Beef **\$26**

Sliced porterhouse beef cooked in home-made teriyaki sauce

Tonkatsu **\$26**

Thick, tender, crumbed pork loin served with salad & BBQ sauce

Chicken Karaage **\$24**

Fried chicken thigh fillet, seasoned in a ginger batter served with salad

Tempura Moriwase **\$28**

Assorted vegetables, fish & prawns deep fried in tempura batter

Prawn Tempura **\$30**

8pcs of prawn fried in tempura batter

Teriyaki Tofu Steak **\$22**

Fried tofu cooked in teriyaki sauce with mushrooms & onion



Teriyaki Chicken



Chicken Karaage

SIDES + DESSERTS

Edamame

Boiled soy beans in the pod

Yasai Itami

Stir fried mixed vegetables

House Salad

Mix greens with wafu dressing

Kaiso Salad

Japanese seaweed salad

Tofu Salad

Fresh tofu salad with sesame dressing

Yakimeshi

Vegetables fried rice with egg

Gohan

Steamed rice

\$8

\$16

\$8

\$8

\$12

\$15

\$3

Daifuku

Japanese rice cake with assorted fillings served with vanilla / green tea ice cream & fruit

\$10

Doroyaki

Japanese red bean pancake served with vanilla / green tea ice cream & fruit

\$10

Tempura Banana

Fried banana with vanilla / green tea ice cream

\$10

Fresh Fruit Platter

with vanilla / green tea ice cream

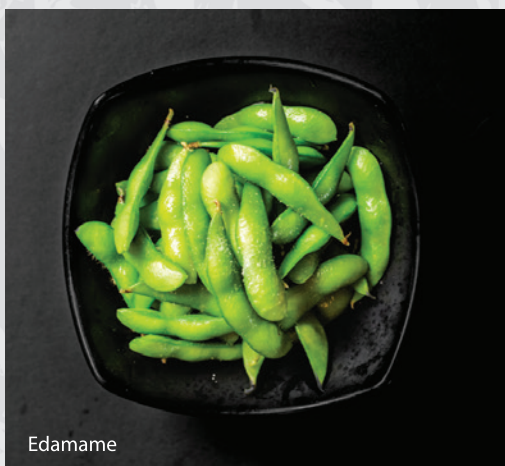
\$8

\$10

Premium Ice Cream

Choice of Green Tea, Black Sesame & Vanilla

\$5



Edamame



Allergy & dietary needs:

Please notify us of any dietary requirements or allergies

CHEF'S BANQUET

(Min for 2 people)

Chef's Selection Banquet

\$70pp

Tobiko Salad

(Mixed Greens Topped with Avocado, Crab Meat, Flying Fish Roe & Mayo)

Miso Soup

Sushi Bar Specials

(Flame-Seared Salmon & Scallop Sushi, Tuna & Salmon Sashimi & Salmon Sushi Rolls)

Namakaki

Fresh Oysters or Kaki Fry (fried crumbed oysters)

Garlic Prawn Butteraki

Wagyu Beef Sukiyaki OR Shabu Shabu

(Table Top Cooking served with Rice Or Udon Noodles)

Fresh Fruit Platter or Tempura Banana

with Green Tea ice cream

Coffee Or Japanese Tea



ISSHO Set

\$50pp

Miso soup

Nigiri Sushi & California Roll

Gyoza (pork & cabbage dumplings)

Yakitori (teriyaki chicken skewers)

Tempura (prawn & vegetables in batter)

Butteraki (choice of seafood or eye fillet beef served with rice)

Green tea ice cream

Coffee or Japanese tea

LUNCH MENU SETS

Available Monday to Friday 11:30am - 3:00pm
(except public holidays)



California Roll



House Bento



Tempura Set

LUNCH SETS (with Miso Soup)

Sushi **\$20**

8pcs of nigiri sushi & 4pcs of sushi rolls

Sashimi **\$20**

12pcs of sashimi with rice

California Roll **\$12**

8pcs of California roll

Moriawase **\$22**

Combination of sushi, sashimi & assorted
maki rolls

House Bento **\$20**

Sashimi, deep fried tofu, teriyaki chicken,
tempura, rice

Deluxe Bento **\$22**

Sushi, sashimi, California roll, seaweed salad,
chicken karaage, tempura

Chicken Karaage Set **\$20**

6pcs fried chicken thigh fillet & salad, served
with rice & pickles

Tempura Set **\$20**

Prawn, fish & vegetable tempura served with
rice & pickles

Allergy & dietary needs:

Please notify us of any dietary requirements or allergies

RICE BOWL SETS

(with Miso Soup)

Tori Don

Teriyaki chicken on rice

\$15

Oyako Don

Chicken, egg & onion with sukiyaki sauce on rice

\$15

Gyu Don

Beef, egg & onion with sukiyaki sauce on rice

\$16

Yakiniku Don

Beef & onion with furry wafu sauce on rice

\$16

Katsu Don

Crumbed pork, egg & onion with sukiyaki sauce on rice

\$17

Beef Curry Rice

Beef, carrot & potato with Japanese curry on rice

\$16

Chicken Katsu Curry

Crumbed chicken with Japanese curry on rice

\$16

Sakana Don

Grilled King Fish/Salmon with teriyaki sauce on rice

\$18

NOODLES

Yakisoba

Stir fried beef and vegetable noodles with miso soup

\$15

Yasai Udon

Mixed vegetable udon noodle soup

\$15

Beef Curry Udon

Japanese beef curry on udon with miso soup

\$18

Seafood Udon

Seafood and Vegetable udon noodle soup

\$18



Katsu Don



Yakiniku Don

VEGETARIAN MENU

SUSHI BAR SPECIALS

Mixed Vegetable Sushi \$26

Combination of Vegetables Nigiri Sushi & Seaweed Rice Rolls

California Roll \$12

Carrot , Avocado & Cucumber Seaweed Rice Rolls

Inari Sushi \$10

Sweet Bean Curd Rice Rolls

Hoso Maki \$6

Mixed small Seaweed Rice Rolls

Kappa Maki \$6

Small Seaweed Rice Rolls with Cucumber

Avocado Maki \$6

Small Seaweed Rice Rolls with Avocado



Avocado Maki



Nasu Dengaku

ENTRÉES

Miso Soup \$6

Soy bean paste soup

Croquette \$10

Japanese style, crumbed, creamy potato cakes

Tempura \$14

Mixed vegetables fried in light batter served with ginger & radish dipping sauce

Agedashi Tofu \$12

Deep fried tofu with light soy sauce

Nasu Dengaku \$12

Grilled eggplant with soya bean paste

Broccoli Salad \$10

Cold broccoli with sesame sauce

Tofu Salad \$12

Fresh soft tofu and green salad topped with sesame dressing

Allergy & dietary needs:

We are unable to serve meals for fish/seafood allergy customers.

May contain small traces of bonito (fish stock).

VEG BANQUET

(min 2 people)

Zen Set Banquet

\$42pp

Miso soup

(soya bean paste soup)

Sushi & California Roll

(vegetable sushi & seaweed rice rolls)

Broccoli Salad

(cold broccoli with sesame dressing)

Croquette

(crumbed potato cake)

Tempura

(deep fried vegetables in light batter)

Tofu Steak

(tofu cooked in teriyaki sauce with mushrooms)

Yaki Meshi

(vegetable fried rice)

Green tea ice cream

Coffee Or Japanese tea



Edamame



Croquette

RICE & NOODLE DISHES

Vegetable Curry Rice

\$18

Vegetables & tofu in Japanese curry on rice

Yakisoba

\$18

Fried noodles with vegetables

Yasai Udon

\$18

Mixed vegetables udon noodle soup

MAIN COURSE

Veg Bento

\$28

Traditional Japanese Meal Box served with a selection of vegetables

Teriyaki Tofu Steak

\$22

Deep fried tofu cooked in teriyaki sauce with mushrooms & onions

Tempura

\$22

Deep fried vegetables in light batter

Yasai Itami

\$16

Stir fried mixed vegetables

SIDE ORDERS

Kaiso Salad

\$8

Japanese seaweed salad

House Salad

\$8

Mixed greens with wafu dressing

Edamame

\$8

Boiled soy beans in the pod

Yakimeshi

\$15

Vegetable fried rice with egg

Gohan

\$3

Steamed rice

TABLE TOP COOKING

available on request only



Yosenabe

Sukiyaki

Sliced beef & vegetables cooked in an oiled pan with sukiyaki sauce & eggs for dipping

Porterhouse beef Wagyu beef

Shabu Shabu

Beef & vegetables cooked in a Dashi fish broth. Served with dipping sauce

Porterhouse beef Wagyu beef

Yosenabe

Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock

Extra orders:

Wagyu Beef

Porterhouse Beef

Nixed Vegetables

Udon Noodle



Allergy & dietary needs:

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