

NOODLE HOUSE



POKE-DON

Hours 11am - 9pm

199 Damonte Ranch Pkwy, Ste M,
Reno, NV 89521

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 @ijji_noodle_house | @ijji_poke_don

 @ijjinoodlehouse | @ijjipokedon

APPETIZER

1 **Chicken Karrage (Japanese Fried Chicken)** 7.00
Dipping sauce - Unagi

2 **Takoyaki (Fried Octopus Balls, 6 Pieces)** 6.00
Savory ball-shaped cakes containing chopped octopus, made from wheat batter.

3 **Edamame (Garlic Butter or Regular)** 5.00
Whole green soybeans.

4 **Potsticker (6 Pieces)** 6.00
Deep fried dumplings filled with pork

5 **Spring Roll (4 Pieces)** 6.00
Rice paper roll with shrimp and vegetables.

6 **Summer Roll (4 Pieces)** 6.00
Rice paper roll with flame boil pork and vegetables.

7 **Imperial Roll (4 Pieces)** 6.00
Vietnamese fried egg roll.

8 **Ijji Signature Wings (6 Pieces)** 🍷 🌶️ 8.00
Please allow 10-15 mins
Fried Chicken Wings with house special sweet chill sauce.

9 **Banh Mi (Vietnamese Sandwich)** 🍷 7.00
Please allow 10-15 mins
Flame Broiled Pork Kobe Bulgogi Beef + |
Flame Broiled Beef + |



11. Banh Mi



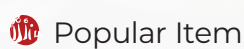
8. Ijji Signature Wings (6 Pieces)



Vegan



Spicy



Popular Item

JAPANESE RAMEN

Tonkotsu Base

Pork Bone broth topped with pork belly, soft-boiled egg, nori(seaweed), spinach, bean sprouts, wood ear mushroom, fish cake, and green onion.

- 10 Tonkotsu 12.00
- 11 Black Garlic Tonkotsu 🌶️ 13.00
- 12 Spicy Tonkotsu 🌶️ 13.00
- 13 Shoyu (Soy Sauce) Tonkotsu Ramen 13.00

Miso Base

Premium pork miso broth topped with pork belly, soft-boil egg, ground pork, corn, spinach, bean sprouts, and green onion.

- 14 Rich & Miso 🌶️ 13.00
- 15 Spicy Miso 🌶️ 13.00



11. Black Garlic Tonkotsu

Shoyu Chicken Base

Chicken Broth topped with custom five-spice soy sauce, shredded chicken, soft-boiled egg, spinach, nori(seaweed), bean sprouts, fish cake, wood ear mushrooms, and green onion.

- 16 Shoyu (Soy Sauce) Chicken Ramen 12.00
- 17 Spicy Shoyu Chicken Ramen 🌶️ 12.00

Vegetarian Base

Mushroom Broth topped with fried tofu, spinach, tomato, yellow squash, bean sprout, wood ear mushroom, and green onion.

- 18 Miso Tofu Ramen 12.00
- 19 Shoyu (Soy Sauce) Tofu Ramen 12.00



Extra Topping

Bean Sprout	1.00	Nori (Roasted seaweed sheet)	1.00
Spinach	1.00	Soft Boiled Egg (Regular/soy sauce)	2.00
Corn	1.00	Extra Noodle	3.00
Wood ear Mushroom	1.00	Braised Pork Belly (2pc)	4.00
Naruto Maki (Fish cake)	1.00		



Vegan




Spicy



Popular Item

VIETNAMESE PHO

Rich and clear beef broth topped with rice noodles, green onion, cilantro, thinly sliced premium raw beef, and fresh herbs on the side.

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|----|--|-------|
| 20 | The No.1 Combination
Rare Steak, Well-done Flank, Brisket, Tendon & Tripe, Beef Ball | 11.00 |
| 21 | Briske, Well-done Flank, & Beef Ball | 10.00 |
| 22 | Rare steak & Well-done Flank | 10.00 |
| 23 | Rare steak & Brisket | 10.00 |
| 24 | Chicken Rice Noodle Soup | 10.00 |
| 25 | Vegetable Noodle Soup with Tofu
Chicken or Vegetable Broth | 10.00 |
| 26 | Beef Stew Rice Noodle Soup | 12.00 |
| 27 | Bun Bo Hue Soup 
Spicy lemon grass beef broth noodle soup w/ beef, ham, pork blood. | 12.00 |
| 28 | Seafood Egg Noodle Soup
Crab claws, shrimp, and mix veggies. | 13.00 |
| 29 | Shrimp Egg Noodle Soup | 11.00 |
| 30 | Won Ton Soup Add Noodle +1
Wonton with mushroom, carrot, radish, broccoli, and bok choy | 10.00 |
| 31 | Wor Won Ton Soup Add Noodle +1
Wonton with chicken, shrimp, mushroom, carrot, radish, broccoli & bok choy | 12.00 |



BBQ DISH

Served with rice or vermicelli (rice noodles)

Egg Roll +2.5 Fried Egg +1.5 Sub Fried Rice +2.5

- | | | |
|----|---|-------|
| 32 | Flame Broiled BBQ
Pork Chicken Beef +1 | 11.00 |
| 33 | Flame Broiled Meat with Shrimp
Pork Chicken Beef +1 | 13.00 |
| 34 | Korean Short Rib | 14.00 |



IJJI DON

Rice Bowl with marinated meat/ vegetables on top. Served with miso soup

Sub Fried Rice +2.50

- 35 Kobe Beef Bulgogi Don 🍖 12.00
With Radish & Spinach
- 36 Spicy Chicken Bulgogi Don 🌶️ 11.00
With Radish & Spinach
- 37 Spicy Pork Bulgogi Don 🌶️ 11.00
With Radish & Spinach
- 38 Chicken Katsu (Fried Chicken) 🍖 11.00
Served with House Salad



42. Teriyaki Chicken with mix vegetable

HOT SIZZLING PLATE

Served with miso soup.

- 39 Ijji Fried Rice 🌿 🍖 11.00
Chicken & Shrimp. Hibachi Style
- 40 Kimchi Fried Rice 🌶️ 11.00
Spicy fried rice with bacon and topped with over easy egg & scallion
- 41 Ijji Noodle 🌿 🍖 11.00
Chicken & Shrimp. Hibachi Style
- 42 Teriyaki Chicken with Mix Vegetable 12.00

BIBIMBAP

Korean rice bowl served with miso soup and warm rice topped with seasoned vegetables, fried egg, and marinated meat.

- 43 Kobe Beef Bulgogi 12.00
- 44 Vegetarian 11.00



43. Kobe Beef Bulgogi



POKE BOWL

Raw fish mixed with a variety of sauces over the base of your choice, topped off with different fresh and crunchy toppings.

1 CHOOSE YOUR SIZE Extra Scoops of Proteins +2

 **Regular** (3 scoops of protein) **12.00**  **Large** (5 scoops of protein) **15.00**

2 CHOOSE YOUR BASE (Choose up to 2 bases)

• White Rice • Brown Rice • Mixed Green • Wonton Chip

3 CHOOSE YOUR PROTEIN*



Salmon*



Tuna*



Yellow Tail*



Octopus



Scallop*



Cooked Shrimp



Tofu

4 CHOOSE YOUR SAUCE (Choose up to 3 sauces)

• Sesame Shoyu • Wasabi Shoyu 🌶️ • Unagi
 • Ponzu (Citrus Soy Sauce) • Pineapple Ponzu • Gochujang (Red Chili Paste) 🌶️
 • Spicy Mayo 🌶️ • Wasabi Mayo 🌶️ • Yummy Yummy (Japanese Mayo)

5 CHOOSE YOUR TOPPING



Green Onion



Tobiko



Corn



Regular/
Spicy Crab



Seaweed Salad



Pineapple



Ginger



Cucumber



Lemon



Avocado



Carrot



Cilantro



Red Onion



Jalapeno



Soy Bean

Mango (Seasonal)

6

CHOOSE YOUR SEASONING

Sesame Seed

Crispy onion

Chili Flakes

Tempura Crunch

Salmon Skin

Seaweed Flakes Garlic Crunch



POKE BOWL

SIGNATURE

Each signature poke bowl comes with rice or spinach and 5 scoops of proteins.
(items cannot be substitute)

1 Ijji Supreme* 15.00

Salmon, tuna, and yellowtail mixed with wasabi mayo and unagi sauce, topped with crab meat, wonton chips, lemon, seaweed salad, crispy onion, and salmon skin.



2 Hot Volcano* 15.00

Tuna and salmon mixed with gochujang sauce (Korean Chili paste) and a dash of sesame oil, topped with spicy crab, tobiko, jalapeño, Crispy onion and chili flake.



3 The Sumo* 15.00

Salmon, shrimp and crab meat mix with spicy mayo, topped with soy bean, corn, cucumber, garlic chips and tempuraa crunch.



4 Sea Monster* 15.00

Octopus, shrimp and scallop mix with unagi sauce, topped with green onion, crab meat, red onion, tobiko, salmon skin, and seaweed flake.



Side Order

 Fried Rice
3.50

 Noodles
3.50

Miso Soup
2.50



Kids Menu

(Under 10 years old)

 Kid Ramen 6.00
Fresh ramen noodles

 Kid Pho 6.00
Rice noodles with beef or chicken broth

 Kid Crab Poke Bowl 6.00





BEVERAGE



Soda (Pepsi, Diet Pepsi Sierra Mist, Root Beer, Dr. Pepper)	2.00
Hot Tea (Jasmine or Green)	2.50
Hawaiian Sun	2.50
Thai Tea (Can)	2.50
Bottled Water	2.00
Iced Green Tea (Bottle)	3.50
Juice (Apple, Orange, or Cranberry)	2.50
Soy Bean Milk (Can)	2.00
Coconut (Can)	2.50
Fresh Coconut	4.50
Vietnamese Coffee	4.00
Japanese Marble Drink (Original, Strawberry, Yuza, Peach, Melon, Orange)	4.00
Perrier Sparkling Water	3.00
Pure Leaf (sweeten/unsweetened)	2.50



Wine (Glass)	House	Ferrari Carano
Merlot	6.00	12.00
Cabernet Sauvignon	6.00	12.00
Chardonnay	6.00	12.00
Pinot Grigio	6.00	
White Zinfandel	6.00	
Plum Wine	6.00	

Please note: There will be a 12 corkage charge on all outside liquor.

BEVERAGE



Bottled Beer (12oz) 4.50

Asahi
Bud Light
Budweiser
Corona
Heineken
Kirin Ichiban
Sapporo
Tsingtao

Beer of the Week 5.50

Hot Sake

	SM	LG
House Sake	4.00	6.00
Bonzai	5.00	8.00

Cold Sake

	SM	LG
Sho Chiku Nigori	6.00	8.00
Moonstone Coconut Lemongrass	6.00	8.00
Momokawa Diamond (Filter)	6.00	8.00
Momokawa Pearl	6.00	8.00
Plum Sake (Filter)	6.00	8.00
Hana (Apple, Lychee, Peach)	6.00	8.00

Draft Beer (16oz) 6.00

805
Asahi
Blue Moon
Revision
Coors Light
Fresh Squeezed IPA
Icky IPA
Modelo
Sapporo
Sierra Nevada Pale Ale

Bottled Soju (Korean Sake) 12.00

Jinro Chamisul Fresh
Graphfruit
Green Grape
Strawberry
Peach

