





Hours Ilam - 9pm

199 Damonte Ranch Pkwy, Ste 8M, Reno, NV 89521

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- (a) @ijji_noodle_house_poke_don
- f @ijjinoodlehouse



- Chicken Karrage (Japanese Fried Chicken) 1.95 Dipping Sauce - Unagi
- Takoyaki (Fried Octopus Balls, 6 Pieces) 7.95 Savory Ball-Shaped Cakes containing chopped Octopus, made from Wheat Batter.
- Edamame 4 1.95 Regular, Butter Garlic, or Spicy
- Potsticker (6 Pieces) 7,95 Deep Fried Dumplings filled with Pork
- Spring Roll (4 Pieces) 1.95 Fresh Rice Paper Roll with Shrimp and Vegetables. Tofu option available.



- Imperial Roll (4 Pieces) 1.95 Vietnamese Fried Egg Roll with Pork and Vegetables.
- Ijji Signature Wings (6 Pieces) 🐠 🐛 9,95 Please allow 10-15 mins Fried Chicken Wings with House Special Sweet Chili Sauce.
- Banh Mi (Vietnamese Sandwich) 🐠 Please allow 10-15 mins

Flame Broiled Beef + 1 Kobe Bulgogi Beef + 1 Flame Broiled Pork Spicy Chicken Bulgolgi



8. Ijji Signature Wings (6 Pieces)

9. Banh Mi

JAPANESE RAMEN

Ijji Signature Ramen



Black Spicy Garlic Ramen 15.95

Pork Bone Broth. Pork Belly, Soft-Boiled Egg, Nori (Seaweed), Spinach, Bean Sprouts, Woodear Mushroom, Fish Cake, and Green Onion



Hokkaido الله Cheese Ramen 15.95

Creamy Cheese Pork Broth with Butter, Pork Belly, Soft-Boiled Egg, Bean Sprout, Corn, and Green Onion



Tan Tan 💃 Ramen 🐧 15.95

Sesame Spicy Pork Broth, Tan Shoyu Beef Broth with Ribeye Bok Choy, and Green Onion



Bulgogi Ribeye Ramen 15,95

Tan seasoned Ground Pork, Bulgogi Beef, Soft-Boiled Egg, Soft-Boiled Egg, Bean Sprout, Bean Sprout, Bok Choy, and Green Onion

Tonkotsu Base

Pork Bone broth topped with Pork Belly, Soft-Boiled Egg, Nori (Seaweed), Spinach, Bean Sprouts, Woodear Mushroom, Fish Cake, and Green Onion.

- 14 14,95 Tonkotsu
- Black Garlic Tonkotsu 14,95
- Spicy Tonkotsu 🐛 14,95
- Shoyu (Soy Sauce) Tonkotsu Ramen 14.95

Miso Base

Premium Pork Miso Broth topped with Pork Belly, Soft-Boiled Egg, Ground Pork, Corn, Spinach, Bean Sprouts, and Green Onion.

- 14.95 Rich & Miso
- Spicy Miso 14,95



15. Black Garlic Tonkotsu

Hours

Miso Tofu Ramen 🚣 With Miso Mushroom Broth & Fried Tofu

Shovu Chicken Base

Chicken Broth topped with Custom Five-Spice Soy Sauce, Shredded Chicken, Soft-Boiled Egg, Spinach, Nori (seaweed), Bean Sprouts, Fish Cake, Woodear Mushrooms, and Green Onion.

- [2] Shoyu (Soy Sauce) Chicken Ramen 14.95
- Spicy Shoyu Chicken Ramen 📞 14.95

Extra Seasonings

Black Garlic 1,00 1,00 Spicy 1.00 **Butter** 1,00 Cheese

E	extra	Topping	
Bean Sprout Spinach),00),00	Nori (Roasted seaweed sheet)	1,00
Corn	1,00	Soft Boiled Egg	2,00
Woodear Mushroom	1,00	Extra Noodle	3,00
Naruto Maki	1.50	Braised Pork Belly (2pc)	4,00
(Fish cake) Bok Choy	1.00	Sub Kale Ramen Noodles (Gluten free/Vegan) 🚣	2,50
Kimchi	2,00	Fresh Garlic	1.00
Bamboo	1.00	Extra Broth	4.00





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.

	Make it Spicy (+) Extra Meat +4 Extra Noo	odles +1.5 Extra Veggie	es +2.5
2.	The No.1 Combination	13.95	
	Rare Steak, Brisket, Tendon & Tripe, Beef Ball		And the same
21	Rare steak & Brisket	12.95	A Sak
25	Brisket & Beef Ball	12.95	
20	Beef Ball	12.95	A CONTRACTOR
25	Chicken Rice Noodle Soup Chicken Breast, Mixed Veggie w/ rice noodle	12.95	
28	Vegetable Noodle Soup with Tofu A	12.95	23. The No.1 Combination
29	Seafood Egg Noodle Soup Crab Claws, Shrimp, and Mix Veggies.	14.95	All Beef Broth is Cooked
30	Shrimp Egg Noodle Soup Shrimp, Mixed Veggie w/ egg noodle	13.95	Over 48 Hours
31	Won Ton Soup Add Noodle +1,5 Wonton with carrot, radish, broccoli, & bok chowith crispy onion, cilantro, and green onion	12.95 y, topped	
31	Fried Won Ton Soup Add Noodle +1.5 Fried wonton with carrot, radish, broccoli, & bo	13.95 k choy,	

Served with rice or cold vermicelli (rice noodles)

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

topped with crispy onion, cilantro, and green onion

Wonton with shrimp & chicken, carrot, radish, broccoli, & bok choy, topped with crispy onion, cilantro, and green onion

Wor Won Ton Soup Add Noodle +1.5



14,95

36. Korean Short Rib

34	Flame Broiled BBQ Pork or Chicken or Beef +	12.95
35	Flame Broiled Meat w/ Shrimp Pork or Chicken or Beef +	14.95
36	Korean Short Rib	15.95



34. Flame Broiled BBQ - Pork





IJJI DON

Rice Bowl with marinated meat/vegetables on top. Served with miso soup. Sub Fried Rice +2,50

Kobe Beef Bulgogi Don

14.95

With Spinach & Bonchon (Seasonal Fermented Veggies)

Spicy Chicken Bulgogi Don 🐛 12,95

With Spinach & Bonchon (Seasonal Fermented Veggies)

37. Kobe Beef Bulgogi Don

Chicken Katsu Don (Fried Chicken)

Served with House Salad

(Sesame Salad Dressing)

12,95



39. Chicken Katsu Don

HOT SIZZLING PLATE

Served with miso soup.

40 ljji Fried Rice

Chicken & Shrimp. Hibachi Style

12,95



Kimchi Fried Rice 🐧 🐧

12,95

Spicy fried rice with bacon and topped with over easy egg & scallion

Ijji Noodle

Chicken & Shrimp. Hibachi Style

12,95

43. Teriyaki Chicken with Mixed Vegetable Teriyaki Chicken with Mixed Vegetable

12,95

Sub Hibachi Fried Rice +2,50

BIBIMBAP

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

Kobe Beef Bulgogi BiBimBap 🐠 14,95



Fried Tofu 11.95

Vegan Option Available Upon Request



44. Kobe Beef Bulgogi BiBimBap



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

CHOOSE YOUR SIZE



Regular (3 scoops of protein)

Large

16,95

(5 scoops of protein)

CHOOSE YOUR BASE (Choose up to 2 bases)

· White Rice

· Brown Rice

Mixed Green

Wonton Chip

CHOOSE YOUR PROTEIN* *Indicates raw food















Salmon*

Tuna*

Yellow

Octopus

Scallop*

Cooked

Tofu

CHOOSE YOUR SAUCE All sauces made in house (Choose up to 3 sauces) Add extra sauce on the side +0.50

· Sesame Shoyu

· Wasabi Shoyu 🐛

Unagi

Ponzu

(Citrus Soy Sauce)

Pineapple Ponzu

 Gochujang (Korean Chili Paste) Spicy Mayo

· Wasabi Mayo 🐛

 Yummy Yummy (Japanese Mayo)

· Gluten Free Ponzu

CHOOSE YOUR TOPPING















Green Onion



Corn

Regular/ Spicy Crab Seaweed Salad











Cucumber

Avocado

Carrot

Cilantro

Red Onion

Ginger



Soy Bean



Jalapeno Pineapple





Mango (Seasonal)

CHOOSE YOUR SEASONING

- Sesame Seed
- Crispy onion
- · Chili Flakes
- Tempura Crunch

- Coconut Flakes
- · Salmon Skin
- Seaweed Flakes
- · Garlic Crunch

 Furikake (Rice Seasoning)



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





16,95

Salmon, Tuna, and Yellowtail mixed with unagi sauce, topped with crab meat, wonton chips, soy beans, seaweed salad, crispy onion and salmon skin with a drizzle of spicy mayo





☑ Hot Volcano* ()



16,95

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*

16,95

Salmon, Shrimp, and crab meat mixed with spicy mayo, topped with soy beans, corn, carrot, cucumber, garlic crunch and tempura crunch



Side Order

M Fried Rice

Moodles

Miso Soup

Steamed Rice

Seaweed Salad

Kimchi

Kids Menu

(Under 8 years old)

Kid Ramen

6,95

Fresh ramen noodles w/ choice of tonkotsu, miso, or shoyu chicken broth

រីរ៉ាំ Kid Pho

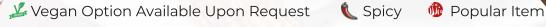
6.95

Rice noodles with beef or chicken broth

Kid Crab Poke Bowl Rice w/ imitation crab and

6,95

sesame seed











Soda *free refills (Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Rasp. Iced Tea, Unsweet Iced Tea, Lemonade)	3.50
Hot Tea (Jasmine or Green)	3.50
Juice (Apple, Orange, or Cranberry)	3.50
Thai Tea (Can)	3.50
Coconut (Can)	3.50
Fresh Coconut (seasonal)	5.50
Japanese Marble Drink (variety of flavors)	4.50
Pure Leaf (unsweet/sweet)	3.00
Iced Green Tea (Bottle)	4.00
Perrier Sparkling Water	4,00



5,00

Wine (Glass)	House	Ferrari Caran
Merlot	6.50	13.00
Cabernet Sauvignon	6.50	13,00
Chardonnay	6.50	13.00
Pinot Grigio	٦٥٥	
White Zinfandel	J.00	
Plum Wine	J.00	
Hot Sake	SM	LG
House Sake	5,00	J°00
Bonzai	6.00	9.00

Cold Sake SM 6,00 LG 9,00 Bottle 30,00

Sho Chiku Nigori

Moonstone Coconut Lemongrass

Lemongrass Momokawa

Diamond (Filter)

Momokawa Pearl

Plum Sake (Filter)

Hana

(Apple, Lychee, White Peach, Pineapple, Orange) Draft Beer (16oz)

Beer of the Week 5.50

Bottled Beer (120z)

Asahi

Bud Light Corona

Heineken

Modelo Sapporo Tsingtao

Kirin Ichiban

805

Asahi

Blue Moon

Revision

Golden Monkey

Fresh Squeezed IPA

Icky IPA

Modelo

Sapporo



Chamisul Classic

14,95

(Green Grape, Grapefruit, Citron, Strawberry, Peach)

6,50

Ijji Flavored House Soju (Passion Fruit, Peach, Strawberry, Other)