





Hours Ilam - 9pm

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

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- (a) @ijji_noodle_house | @ijji_poke_don
- f @ijjinoodlehouse | @ijjipokedon



- Chicken Karrage (Japanese Fried Chicken) 1,00 Dipping sauce - Unagi
- Takoyaki (Fried Octopus Balls, 6 Pieces) 6,00 Savory ball-shaped cakes containing chopped octopus, made from wheat batter.

Edamame (Garlic Butter or Regular) 5,00 Whole green soybeans.

- Potsticker (6 Pieces) Deep fried dumplings filled with pork
- Spring Roll (4 Pieces) 6,00 Rice paper roll with shrimp and vegetables.
- Summer Roll (4 Pieces) 6.00 Rice paper roll with flame boil pork and vegetables.
- Imperial Roll (4 Pieces) 6.00 Vietnamese fried egg roll.
- Ijji Signature Wings (6 Pieces) 🐞 🐛 💍 👓 Please allow 10-15 mins Fried Chicken Wings with house special sweet chill sauce.
- Banh Mi (Vietnamese Sandwich) 🐧 🕽 👓 Please allow 10-15 mins

Flame Broiled Pork Kobe Bulgogi Beef + 1 Flame Broiled Beef +)



8. Ijji Signature Wings (6 Pieces)







11. Banh Mi

JAPANESE RAMEN

Tonkotsu Base

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

- 10 Tonkotsu 12,00
- Black Garlic Tonkotsu 13,00
- Spicy Tonkotsu 13.00
- 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 13,00 Rich & Miso
- 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, woodear mushrooms, and green onion.

- 16 Shoyu (Soy Sauce) Chicken Ramen 12.00
- Spicy Shoyu Chicken Ramen 🐛 12.00

Vegetarian Base

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

- Miso Tofu Ramen 12,00 18
- Shoyu (Soy Sauce) Tofu Ramen 12.00



Extra Topping

Bean Sprout	1,00	Nori	1,00
Spinach	1.00	(Roasted seaweed sheet) Soft Boiled Egg	
Corn	1,00	(Regular/soy sauce)	2,00
Woodear Mushroom	1.00	Extra Noodle	3.00
Naruto Maki (Fish cake)	1.00	Braised Pork Belly (2pc)	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.

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
21	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 + Wonton with mushroom, carrot, radish, broccoli, and bok choy	10.00
31	Wor Won Ton Soup Add Noodle +) 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 +	11,00
33	Flame Broiled Meat with Shrimp Pork Chicken Beef +	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

Kobe Beef Bulgogi Don 12.00
With Radish & Spinach

Spicy Chicken Bulgogi Don With Radish & Spinach

3) Spicy Pork Bulgogi Don \(\) \(\) \(\) \(\) With Radish & Spinach

Served with House Salad



42. Teriyaki Chicken with mix vegetable

HOT SIZZLING PLATE

Served with miso soup.

39 Ijji Fried Rice 🔏 🐧 🔃 N.00 Chicken & Shrimp. Hibachi Style

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

Teriyaki Chicken 12.00 with Mix Vegetable

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

Wegetarian 11,00



43. Kobe Beef Bulgogi









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 Extra Scoops of Proteins +2

Regular (3 scoops of protein) 12,00 Large (5 scoops of protein) 15,00

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 Suace) • 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)

CHOOSE YOUR SEASONING

Sesame Seed

Crispy onion

Chili Flakes

Tempura Crunch

Salmon Skin

Seaweed Flakes Garlic Crunch



Each signature poke bowl comes with rice or spinach and 5 scoops of proteins.

(items cannot be subtitute)



🕕 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.



☑ 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.





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.





🗯 Fried Rice

Noodles

Miso Soup

Kids Menu

(Under 10 years old)

្រំ Kid Ramen

6,00

Fresh ramen noodels

່ານີ້: Kid Pho

6,00

Rice noodles with beef or chicken broth

Kid Crab Poke Bowl الْلاَّا

6,00







🚣 Vegan 🏿 👠 Spicy 🔑 Popular Item



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.



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Hawaiian Sun	2.50
Thai Tea (Can)	2.50
Iced Green Tea (Bottle)	3.50
Juice (Apple, Orange, or Cranberry)	2.50
Coconut (Can)	2.50
Fresh Coconut	4.50
Japanese Marble Drink (Original, Strawberry, Peach, Melon, Orange)	4.00
Perrier Sparkling Water	3.00
Pure Leaf (sweeten/unsweetened)	2.50



Wine (Glass)	House	Ferrari Carano
Merlot	6.50	13.00
Cabernet Sauvignon	6.50	13.00
Chardonnay	6,50	13.00
Pinot Grigio	J.00	
White Zinfandel	٦٥٥	
Plum Wine	J.00	
Hot Sake	SM	LG
House Sake	5,00	J°00
Bonzai	6,00	9.00
Cold Sake	SM	LG
Sho Chiku Nigori	6,00	9.00
Moonstone Coconut Lemongrass	6.00	9.00
Momokawa Diamond (Filter)	6.00	9,00
Momokawa Pearl	6,00	9.00
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Bottled Beer (12oz) 5,00

Asahi

Corona

Heineken

Kirin Ichiban

Sapporo

Tsingtao

Beer of the Week 5.50

Draft Beer (16oz)

6.50

805

Asahi

Blue Moon

Revision

Golden Monkey

Fresh Squeezed IPA

Icky IPA

Modelo

Sapporo

Sierra Nevada Pale Ale

Bottled Soju (Korean Sake) 14,00

Chamisul Classic

Flavor

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



Hana

Plum Sake (Filter)

(Apple, Lychee, Peach)

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

6,00

6.00

9,00

9,00