

IJJIRENO.COM



SUSHI &  
JAPANESE  
STEAKHOUSE

4955 S. VIRGINIA ST, RENO, NV  
775.825.6688

\*\*18% gratuity will be added to all party\*\*



# LUNCH SPECIALS

SERVED WITH SOUP, SALAD AND STEAMED RICE

- |  |          |
|--|----------|
| <b>HIBACHI VEGETABLES</b><br>high quality veggies grilled with perfect flavor  | \$ 22.95 |
| <b>TERIYAKI VEGETABLES</b><br>different option of veggies grilled and finished with homemade sauce                             | \$ 22.95 |
| <b>IJJI'S NOODLE</b><br>excellent combination of veggies, chicken, beef, cooked on the grill                                   | \$ 28.95 |
| <b>HIBACHI CHICKEN</b><br>chicken breast grilled with butter   | \$ 27.95 |
| <b>TERIYAKI CHICKEN</b><br>chicken breast, grilled with teriyaki sauce   | \$ 27.95 |
| <b>HIBACHI STEAK</b><br>New York steak, teppanyaki grilled to your specification   | \$ 33.95 |
| <b>TERIYAKI BEEF</b><br>beef julienne, grilled with teriyaki sauce   | \$ 33.95 |
| <b>HIBACHI SHRIMP</b><br>hibachi shrimp grilled and seasoned with butter and lemon   | \$ 32.95 |
| <b>HIBACHI CALAMARI</b><br>tender calamari lightly seasoned and grilled with butter and lemon                                  | \$ 34.95 |
| <b>HIBACHI SALMON</b><br>atlantic fresh salmon, green onion, teppanyaki grilled and finished with butter and fresh lemon juice | \$ 33.95 |
| <b>TERIYAKI SALMON</b><br>atlantic fresh salmon, green onion, grilled and finished with homemade sauce and lemon slices        | \$ 33.95 |
| <b>HIBACHI SCALLOPS</b><br>tender sea scallops, grilled hibachi style with lemon and butter                                    | \$ 36.95 |
| <b>IJJI'S COMBO</b><br>select two of these IJJI favorites; chicken, beef, vegetables, noodles, shrimp, or calamari             | \$ 49.95 |
| <b>FILET MIGNON</b><br>filet mignon, mushroom teppanyaki grilled to your specification   | \$ 49.95 |

\$15 additional charge per person shared.

# DINNER ENTREES

SERVED WITH IJJI SPECIAL SOUP, IJJI SALAD,  
STEAMED RICE AND APPETIZER:  
SHRIMP, CALAMARI, SEARED TUNA

<b>HIBACHI VEGETABLES</b> high quality veggies grilled with perfect flavor	\$ 32.95
<b>TERIYAKI VEGETABLES</b> different option of veggies grilled and finished with homemade sauce	\$ 32.95
<b>IJJI'S NOODLE</b> excellent combination of veggies, chicken and beef cooked on the grill	\$ 38.95
<b>HIBACHI CHICKEN</b> chicken breast, grilled with butter	\$ 35.95
<b>TERIYAKI CHICKEN</b> chicken breast, grilled with teriyaki sauce	\$ 35.95
<b>HIBACHI STEAK</b> New York steak, teppanyaki grilled to your specification	\$ 49.95
<b>TERIYAKI BEEF</b> beef julienne, grilled with teriyaki sauce	\$ 49.95
<b>FILET MIGNON</b> lightly seasoned tenderloin, grilled to perfection	\$ 59.95
<b>HIBACHI SHRIMP</b> hibachi shrimp grilled with butter and lemon	\$ 49.95
<b>HIBACHI TUNA</b> tender ahi tuna lightly seasoned and cooked to your specifications, seared or hibachi	\$ 55.95
<b>HIBACHI CALAMARI</b> lightly seasoned tender calamari, grilled to perfection	\$ 55.95
<b>HIBACHI SALMON</b> atlantic fresh salmon and mushrooms teppanjaki grilled	\$ 53.95
<b>TERIYAKI SALMON</b> salmon, mushrooms, green onions topped with teriyaki sauce	\$ 53.95
<b>HIBACHI SCALLOPS</b> tender sea scallops, grilled hibachi style, with lemon and butter	\$ 59.95
<b>TWIN LOBSTER</b> two cold water lobster tails with butter and lemon	\$ 69.95

## DINNER COMBO SPECIAL

<b>HIBACHI STEAK &amp; HIBACHI CHICKEN</b>	\$ 59.95
<b>FILET MIGNON &amp; HIBACHI CHICKEN</b>	\$ 68.95
<b>HIBACHI STEAK &amp; HIBACHI SHRIMP</b>	\$ 65.95

# KOBE

TRADITIONAL JAPANESE FINE BEEF

<b>KOBE WITH CHICKEN</b>	\$ 85.95
<b>KOBE WITH SHRIMP</b>	\$ 89.95
<b>KOBE WITH SCALLOPS</b>	\$ 95.95
<b>KOBE WITH LOBSTER</b>	\$ 99.95

## IJJI SPECIAL ENTREES

SERVED WITH IJJI SPECIAL SOUP, IJJI SALAD,  
STEAMED RICE AND APPETIZER:  
SHRIMP, CALAMARI, SEARED TUNA

<b>IJJI LIGHT</b> chicken breast and hibachi shrimp lightly seasoned with butter and lemon	\$ 63.95
<b>SAMURAI DEAL</b> filet mignon, mushrooms and hibachi shrimp grilled with butter and lemon	\$ 75.95
<b>IJJI'S DELUXE</b> cold water lobster tail grilled with butter, mushrooms and lemon, filet mignon grilled to your specifications	\$ 83.95
<b>SEA LAND SKY</b> new york steak, hibachi shrimp, and chicken breast, grilled with garlic butter, mushrooms and lemon	\$ 79.95
<b>IJJI FUSION</b> new york steak, cold water lobster tail, hibachi shrimp and mushrooms grilled to perfection with butter and lemon	\$ 79.95
<b>THE FISHERMAN</b> cold water lobster tail, tender sea scallops and hibachi shrimp seasoned with lemon and garlic butter	\$ 84.95
<b>IJJI PARTY</b> filet mignon, chicken and tuna, mushrooms seasoned with lemon and garlic butter	\$ 79.95
<b>WATER ON THE HILL</b> filet mignon grilled to your specification, hibachi shrimp and cold water lobster tail grilled and seasoned with lemon, mushrooms and garlic butter	\$ 89.95
<b>IJJI HIBACHI SUPREME</b> filet mignon, cold water lobster tail, tender sea scallops, chicken breast and mushrooms seasoned with lemon and garlic butter	\$ 98.95
<b>SPLASH</b> filet mignon, mushrooms, tender sea scallops with lemon and garlic butter	\$ 79.95
<b>THE TREAT</b> cold water lobster tail seasoned with lemon, includes salmon and chicken breast	\$ 79.95



**WE USE ONLY USDA QUALITY BEEF**

## HIBACHI SIDE ORDERS

Kobe .....	\$40.95
Lobster .....	\$23.95
Scallops.....	\$23.95
Shrimp .....	\$15.95
Salmon.....	\$19.95
Tuna .....	\$20.95
Calamari .....	\$20.95
Filet .....	\$35.95
Beef.....	\$24.95
Chicken.....	\$15.95
Noodle .....	\$10.95
Veggies .....	\$10.95
Veggies Noodle.....	\$15.95
Fried Rice .....	\$4.95
Steam Rice .....	\$2.50
Ijji Soup.....	\$2.95
Ijji Salad .....	\$2.95
Miso Soup .....	\$2.95

## HIBACHI KIDS MENU

For Ages 10 and Under ONLY

H. Teriyaki ch .....	\$17.95
H. Teriyaki Beef.....	\$25.95
H. Teriyaki shrimp.....	\$25.95
Noodles (cooked Ijji style) .....	\$25.95

## HOUSE SPECIAL ROLLS

A la carte items only

<b>Mango Spider</b> .....	\$23.95
Cucumber, Soft Shell Crab	
Top: Flying Fish Roe, Green Onions, Mango, Avocado	
<b>Dynamite</b> .....	\$23.95
Spicy Tuna, Scallops & Tempura Shrimp	
Top: Tuna, Avocado, Spicy Crab, & Green Onions	
<b>Newport</b> .....	\$23.95
Tempura Shrimp, Cream Cheese, Sushi Shrimp	
Top: Salmon, Seared Tuna, Avocado, Crab & Macadamia	
<b>Chef's Roll</b> .....	\$23.95
Deep Fried Salmon, Cream Cheese	
Top: Seared Tuna, Shrimp, Avocado, Crab	
<b>Double Action</b> .....	\$26.95
Eel, Cucumber, Avocado, Shrimp, Tuna	
Top: Salmon, Spicy Tuna, Scallops	
<b>Lucky Nine</b> .....	\$23.95
Spicy Tuna	
Top: Avocado, Seared Tuna, Garlic Sauce	

## DESSERT

<b>Ice Cream</b> .....	\$2.50
Green Tea, Strawberry, Vanilla, Chocolate, etc.	
<b>Mochi Ice Cream</b> .....	\$3.50
Green Tea, Strawberry, Mango, Chocolate, Vanilla, etc.	
<b>Tempura Banana</b> .....	\$4.50
<b>Dessert Orange</b> .....	\$2.50

<b>Dessert Roll</b> .....	\$5.95
Cream Cheese, Banana & Strawberries wrapped in Soy Paper w/Whipped Cream & Chocolate Syrup on Top	

Dessert Roll



## SOFT DRINKS AND JUICE

<b>Soda</b> .....	\$3.50
Free Refill. Pepsi, Diet, Sierra Mist, Dr Pepper, Lemonade, Raspberry Ice Tea, Ice Tea	
<b>Hot Tea</b> .....	\$3.50
Genmao Cha,	
<b>Juice</b> .....	\$3.50
No Refill. Apple, Orange, Cranberry, Milk	
<b>Other</b> .....	\$3.50
Free Refill. Cherry Soda, Shirley Temple, Roy Rogers, Arnold Palmer	
<b>Perrier Sparkling Water</b> .....	\$3.50

# BEVERAGES

## SIGNATURE COCKTAILS

- Remmy's Mai Tai** ..... \$12.00  
Malibu Rum, Orange Juice, Pineapple Juice, Grenadine with a float of Myer's Rum
- Shiso Naughty** ..... \$12.00  
X-rated Liqueur, Hpnotiq, Cranberry Juice, Pineapple Juice, & Rock Candy Syrup
- Dragon Bite** ..... \$12.00  
Bacardi Dragon Berry Rum mixed with Fruit Juices & Rock Candy Syrup
- Long Island Iced Tea** ..... \$12.00  
Rum, Gin, Tequila & Triple Sec
- Truman's Tea** ..... \$12.00  
Vodka, Rum, Gin, Triple Sec, Sweet and Sour, Mango Mix, & Fresh Lime Juice
- Watermelon Mojito** ..... \$12.00  
Stirrings Watermelon, Rum, Fresh Mint, Rock Candy Syrup, & Lime Juice
- Moscow Mule** ..... \$12.00  
Vodka, Ginger Beer, & Fresh Lime Juice
- Margarita** ..... \$12.00  
Tequila, Agave Nectar & Fresh Lime

**Sake Bomb** ..... \$8.50  
Shot of Hot Sake with Draft Asahi

## BEER ON TAP

- Asahi** ..... \$7.00
- Blue Moon** ..... \$7.00
- Icky** ..... \$7.00
- Stella Artois** ..... \$7.00
- Sapporo** ..... \$7.00
- 805** ..... \$7.00
- Sierra Nevada** ..... \$7.00
- Michelob Ultra** ..... \$7.00
- Hazy IPA** ..... \$7.00
- Stone IPA** ..... \$7.00

## BOTTLED BEER

- |                          | 12 oz. | 21 oz. |
|--------------------------|--------|--------|
| <b>Sapporo</b> .....     | \$6.00 | \$9.00 |
| <b>Kirin</b> .....       | \$6.00 | \$9.00 |
| <b>Tsingtao</b> .....    | \$6.00 | \$9.00 |
| <b>Asahi</b> .....       | \$6.00 | \$9.00 |
| <b>Corona</b> .....      | \$6.00 |        |
| <b>Heineken</b> .....    | \$6.00 |        |
| <b>Modelo</b> .....      | \$6.00 |        |
| <b>Coors Light</b> ..... | \$6.00 |        |
| <b>Budweiser</b> .....   | \$6.00 |        |
| <b>Bud Light</b> .....   | \$6.00 |        |

## NON-ALCOHOLIC

- Heineken 0.0%** ..... \$6.00



**Remmy's  
Mai Tai**



**Moshi  
Mojito**



**Shiso  
Naughty**

## SAKE

### HOT SAKE

#### House Sake

- Small Carafe** ..... \$5.00
- Large Carafe** ..... \$7.00

### COLD SAKE

#### Momokawa Diamond

#### Momokawa Pearl

#### Moonstone Coconut Lemongrass

#### Sho Chiku Bai Nigori

#### Plum Sake

#### Hana Fuji (Apple or Peach)

- Small Carafe** ..... \$6.00
- Large Carafe** ..... \$9.00
- Bottle** ..... \$30.00

## CHARDONNAY

	Glass	Bottle
Salmon Creek	\$9.00	\$32.00
Geyser Peak .....	\$11.00	\$38.00
<b>Kendall Jackson</b>		
Vintner's Reserve .....	\$14.00	\$50.00
<b>Ferrari Carano,</b>		
Sonoma Valley .....	\$18.00	\$62.00

## OTHER WHITES

	Glass	Bottle
<b>Beringer</b> .....	\$10.00	\$36.00
White Zinfandel, California		
<b>Beringer</b> .....	\$10.00	\$36.00
Pinot Grigio		
<b>Kinsen</b> .....	\$10.00	\$36.00
Plum Wine		
<b>Chateau Ste. Michelle</b> .....	\$15.00	\$52.00
Riesling, Washington		
<b>Ferrari Carano</b> .....	\$18.00	\$62.00
Fume Blanc, Sonoma		
<b>Kim Crawford</b> .....	\$13.00	\$46.00
Sauvignon Blanc, New Zealand		

## CABERNET SAUVIGNON

	Glass	Bottle
Salmon Creek.....	\$10.00	\$36.00
Geyser Peak .....	\$13.00	\$46.00
<b>Kendall Jackson</b>		
Vintner's Reserve .....	\$15.00	\$52.00
<b>Ferrari Carano,</b>		
Sonoma Valley .....	\$18.00	\$62.00



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<b>MERLOT</b>	Glass	Bottle
Salmon Creek.....	\$9.00	\$32.00
Geyser Peak .....	\$11.00	\$38.00
<b>Kendall Jackson</b>		
Vintner's Reserve .....	\$14.00	\$50.00
<b>Raymond, Napa</b> .....	\$20.00	\$68.00

<b>OTHER REDS</b>	Glass	Bottle
<b>Kenwood</b> .....	\$18.00	\$62.00
Pinot Noir, Russian River		
<b>Ravenswood Zin</b>		
Vintner's Blend, CA .....	\$18.00	\$62.00

## CHAMPAGNE & SPARKLING WINE

Chandon Brut.....	\$30.00
Korbel .....	\$18.00

\$20 corkage charge on all outside liquor.  
Thank you!

## VIRGIN COCKTAIL

<b>Mango Banana Slushy</b> .....	\$9.00
Mango Puree Blended w/ Fresh Banana	
<b>Strawberry Watermelon Slushy</b> .....	\$9.00
Strawberry Puree Blended w/ Watermelon Stirring	



# THE STORY OF IJJI HIBACHI

Hibachi is a North American term referred to Japanese "teppanhaki-style" cuisine that uses an iron griddle to cook steak, chicken, shrimp, yakisoba (noodles), and okonomiyaki (cabbage with sliced meat or seafood). These hotplates are integrated into tables around which guests can sit and eat at once. The chef performs the cooking in front of his guests with great theatrical flair, delighting everyone with his skillful, handy work with knives and spatulas, flipping food into his hat and lighting a volcano of stacked onions on fire in the shape of Mount Fuji.

Your family, friends, and especially the children, will be amazed as our chefs transform the art of cooking into a performance of speed, juggling agility, and creativity as he magically mixes ingredients into your prepared fried rice and noodles.

*"Thank you for dining with us at IJJI 2 Sushi & Japanese Steakhouse. We will surely entertain you and your guests with a delicious, unforgettable show. We look forward to seeing and serving you again."*

**- REMMY JIA, OWNER**



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