





Hours 11am - 9pm

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

Give us a call 775-870-1198 Text jiji to 33733 to order online

We now offer catering, contact us for more information.





- @ijji_noodle_house_poke_don (O)
- @ijjinoodlehouse

Join our family and friends rewards program. Ask a server for more information. Text "IJI1993" to 578-277 to join and receive ongoing offers from our rewards program!

18% gratuity charged for parites of 6 or more

Appetizers

1.	Chicken Karrage (Japanese Dipping Sauce - Unagi (sweet sauce)	Fried Chicken)	8.95	Miso Garlic
2.	Takoyaki (Fried Octopus Ba Savory Ball-Shaped Cakes containing c Octopus, made from Wheat Batter.		7.95	Shishito Pepper
3.	Edamame & Regular, Butter Garlic, or Spicy		7.95	
4.	Potsticker (6 Pieces) Deep Fried Dumplings filled with Pork		7.95	
5.	Spring Roll (4 Pieces) Fresh Rice Paper Roll with Shrimp and	Vegetables.	8.95	
6.	Tofu Spring Roll (4 Pieces) Fresh Rice Paper with Fried Tofu and ve		8.95	
7.	Summer Roll (4 Pieces) Fresh Rice Paper Roll with Flame Broile	ed Pork and Vegetables.	8.95	
8.	Deluxe Roll (4 Pieces) Fresh Rice Paper with Flame Broiled Po	ork, Shrimp, and Vegetable	9.95	
9.	Imperial Roll (4 Pieces) Vietnamese Fried Egg Roll with Pork ar Vegetarian option available upon reque		7.95	Deluxe Roll
10.	Banh Mi (Vietnamese Sandw Please allow 10-15 mins	vich) 确	10.95	
	Flame Broiled Beef + 1.50 Flame Broiled Pork Flame Broiled Chicken	Kobe Bulgogi Beef + Spicy Chicken Bulgolg Fried Tofu	1.50 i (+ 1.50	



Banh mi

Must try Signature Appetizers:

- 11. Soft Shell Crab 9.95
- 12. Miso Garlic Shishito Pepper 9.95
- 13. ijji Signature Wings (6 Pieces) 9.95
- 14. Tempura Oyster 9.95



Soft Shell Crab



Ijji Signature Wings





Japanese Ramen

ljji Signature Ramen: 🐠



Black Spicy 1 Garlic 17.95

Pork Bone Broth. Pork (Seaweed), Spinach, Bean prouts, Woodear Mushroom,



Hokkaido Cheese 17.95

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



Tan Tan 17.95

Sesame Spicy Pork Broth, Tan Tan seasoned Ground Pork, Soft-Boiled Egg, Bean Sprout, Bok Choy, and Green Onion



Bulgogi Ribeye 18.95

Bulgogi Beef, Soft-Boiled Egg, Bean Sprout, Bok Choy, and Green Onion



Tempura Shrimp Udon 17.95

Shrimp, Soft-Boiled Egg, Bean Sprout, Bamboo Shoots, Fish Cake, 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.

20.	Tonkotsu	16.95
21.	Black Garlic Tonkotsu	16.95
22.	Spicy Tonkotsu (16.95



All Pork Broth is Hand-Made Over 36 hours

Miso Base:

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

23.	Rich & Miso	16.95
24.	Spicy Miso	16.95
25.	Miso Tofu 🚨	16.95

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.

26.	Shoyu (Soy Sauce) Chicken	16.95
27.	Spicy Shoyu Chicken (16.95

Sauce Add-Ons: (+\$1)

Habanero Lime Paste (NEW) **Black Garlic** Ijji Spicy

Topping Add-Ons: (+\$1)

Bamboo Shoots Bean Sprouts Bok Choy Chopped Jalapeño **Sweet Corn** Spinach Woodear Mushroom Nori (Roasted Seaweed Sheet)

Extras:

Broth +4 +4 Braised Pork Belly (2pc) Soft Boiled Marinated Egg +2 Side Ramen Noodle +3 Side Kimchi +2.50 +1.50 Side Naruto Maki (Fish Cake) Side Tempura Shrimp (3pc)







Vietnamese Pho

Rich and clear beef or chicken broth with rice noodle, topped with onion, cilantro, proteins and fresh herbs on the side.

Make it Spicy (+1 Extra Meat +4 Extra Noodles +1.5 Extra Veggies +2.5

28.	The No.1 Combination Rare steak, Brisket, Beef Ball, Tendon & Tripe	15.95
29.	Rare Steak & Brisket	14.95
30.	Brisket & Beef Ball	14.95
31.	Chicken Rice Noodle Soup	13.95

crispy onion, cilantro, and green onion Vegetable Noodle Soup with Tofu 🔏 32.

Fried tofu, carrot, radish, broccoli, & bok choy, topped with crispy onion, cilantro, and green onion

Chicken breast, carrot, radish, broccoli, & bok choy, topped with



Shrimp, carrot, radish, broccoli, & bok choy, topped with crispy onion, cilantro, and green onion

34. Won Ton Soup 13.95

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

35. fried Won Ton Soup 14.95

> Fried wonton with carrot, radish, broccoli, & bok choy, topped with crispy onion, cilantro, and green onion

36. Wor Won Ton Soup 15.95

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



The No.1 Combination



Served with rice or cold vermicelli (rice noodles) Egg Roll +2.5 Fried Egg +2 Shrimp +3 Sub Fried Rice +3

> Flame Broiled BBQ 37. Pork or Chicken or Beef +1

38. Korean Short Rib (11)

15.95

18.95

Korean Short Rib



Ijji Don (Rice Bowl) (Served with Miso Soup)

Sub Fried Rice +3 Add Fried egg +2

39. Kobe Beef Bulgogi Don iii 16.95

Served With Bonchon, onion, green onion, sesame seed

40. Karaage Don Jii 15.95

Japanese fried chicken drizzed with Spicy mayo and unagi sauce, top with Furikake and green onion.

Chicken Katsu Don (Fried Chicken) iii 41. 15.95

Crispy fried chicken cutlet, cabbage salad with sesame salad dressing

42. Spicy Chicken Bulgogi Don (15.95

Served with Bonchon, green onion and sesame seed.

43. Mapo Tofu Don 🐧 14.95

Tofu, ground pork, and topped with green onion

Kobe Beef Bulgogi Don





Chicken Katsu Don

15.95

Mapo Tofu Don

Hot Sizzling Plate

Served with miso soup.



Teriyaki Chicken with Mixed Vegetable

- liji fried Rice
 - Chicken & Shrimp. Hibachi Style
- 45. Kimchi Fried Rice 🐧 🥦 15.95

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

46. Ijji Noodle 15.95 Chicken & Shrimp. Hibachi Style

Teriyaki Chicken with Mixed Vegetable 15.95 47.

Sub Hibachi Fried Rice +3

Bibimbap

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

Kobe Beef Bulgogi BiBimBap 🗓 48.

16.95

fried Tofu 🚣 49.

15.95

Vegan Option Available Upon Request

Spicy



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.

1. Choose Your Size

(3 scoops of protein)

16.95

18.95

(5 scoops of protein)

2. Choose Your Base

(Choose up to 2 bases)

· White Rice

· Brown Rice

· Mixed Green

Wonton Chip

3. Choose Your Protien*

*Indicates raw food















Salmon*

Tuna*

Yellow

Octopus

Scallop*

Cooked Shrimp

Tofu

4. Choose your Sauce

All sauces made in house

(Choose up to 3 sauces) Add extra sauce on the side +0.50

· Sesame Shoyu

Pineapple Ponzu

· Wasabi Shoyu 🖜

Unagi

 Ponzu (Citrus Soy Sauce)

Gochujang (

(Korean Chili Paste)

Spicy Mayo (

· Wasabi Mayo 🐛

 Yummy Yummy (Japanese Mayo)

· Gluten Free Ponzu

5. Choose your Topping



Green Onion



Tobiko



Corn



Regular Crab



Spicy Crab

















Seaweed Salad



Cilantro





Red Onion



Ginger



Soy Bean

Jalapeno



Pineapple

6. Choose Your Seasoning

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

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

Furikake

(Rice Seasoning)

 * Health Advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, pose a potential health risk to everyone. Especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces risk of illness









SIGNATURE



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

1. Ijji Supreme* 🖜

18.95

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





2. Hot Volcano*

18.95

Tuna and salmon mixed with gochujang sauce (Korean Chili paste) and sesame shoyu, topped with spicy crab, tobiko, jalapeño, crispy onion and chili flake.

3. The Sumo*

18.95

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



Side Order

Ijji Fried Rice 5.50 Ijji Noodles

Miso Soup 3.00 **Steamed Rice** 3.00

4.50 2.50 Seaweed Salad Kimchi

Kids Menu

🍿 Kid Ramen 7.95

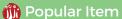
Fresh ramen noodles w/ choice of tonkotsu, miso, or shoyu chicken broth

7.95 Wi Kid Pho Rice noodles with beef or chicken broth

7.95 Kid Crab Poke Bowl Rice w/ imitation crab and sesame seed







Beverages

Soda *free refills (Pepsi, Diet Pepsi, Starry, Root Beer, Dr. Pepper, Rasp. Iced Tea, Unsweet Iced Tea, Lemonade)	3.50
Hot Jasmine Tea	3.50
Juice (Apple, Orange, or Cranberry)	3.50
Thai Tea (Can)	3.50
Coconut (Can)	3.50
Japanese Marble Soda (Original, Melon, Peach or Strawberry)	4.50
Ito Japanese Green Tea (Bottle)	4.00
Perrier Sparkling Water	4.00
Calpico (Original, Mango, Lychee, White Peach, Melon & Strawberry)	4.00



Hot Sake	SM	LG
House Sake	6	9
Bonzai	7	10

Cold Sake SM 7 LG 10 Bottle 30

Sho Chiku Nigori

Moonstone Coconut Lemongrass

Momokawa Diamond (Filter)

Momokawa Pearl

Plum Sake (Filter)

Hana (flavored sake)

(Apple, Lychee, White Peach, Pineapple)

Wine (Glass)	House	Ferrari Carano
Merlot	7	13
Cabernet Sauvignon	7	13
Chardonnay	7	13
Pinot Grigio	7	
Plum Wine	7	

Bottled Beer	(12 oz)	6
Asahi	Sapporo	
Bud Light	Tsingtao	
Carona	Golden Mon	key
Heineken	Budweiser	
Kirin Ichiban Modelo	Long Drink (Original. Peach Cranberry)	١,
Draft Beer (16	5 oz)	7

805 Sapporo
Asahi Twisted Tea
Fresh squeezed IPA Pacifico
Icky IPA Kirin
Modelo Sierra Nevada



Japanese Highball

Samurai

(Suntory Whiskey & Yuza Lime Soda Water)

(Suntory Whiskey & Ginger Beer)

Sumo

(Suntory Gin, Cold filter Sake & Lychee Flavor)

Shiso Naughty

(X-rated, Hynotiq, Cranberry & Pineapple Juice)

Jasmine Blossom

(Jamerson Whisky & Jasmine Tea)

ljji Old Fashioned

(Anejo Tequila & Bitter)

Shishito Paloma

(Blanco Tequila, Shishito pepper, Jarritos Grapefruit Soda and Lime Juice)

Mama's Boy

(Malabu rum, Rose Guava surup with fresh lime juice blended and topped with mint)

Chamisul classic

(Original, Apple Mango, Grapefruit, Green Grape, Green Apple, Peach, Strawberry, & Yogurt)

Mango

Passion Fruit

Peach

Strawberry

Mix & Match (up to 2 Flavors)



Ijji Flavored House Soju

