OPEN 7 DAYS A WEEK 11AM–10PM
4955 S. VIRGINIA ST, RENO, NV
775.825.6688
LUNCH SPECIALS
SERVED WITH SOUP, SALAD AND STEAMED RICE

HIBACHI VEGETABLES $12.95
high quality veggies grilled with perfect flavor

TERIYAKI VEGETABLES $12.95
different option of veggies grilled and finished with homemade sauce

IJJI’S NOODLE $14.95
excellent combination of veggies, chicken, beef, cooked on the grill

HIBACHI CHICKEN $13.95
chicken breast grilled with butter and sesame seeds

TERIYAKI CHICKEN $13.95
chicken breast, green onions grilled with teriyaki sauce and sesame seeds

HIBACHI STEAK $17.95
New York steak, mushroom Teppanyaki grilled to your specification

TERIYAKI BEEF $17.95
beef julienne, green onions grilled with teriyaki sauce and sesame seeds

HIBACHI SHRIMP $17.95
hibachi shrimp grilled and seasoned with butter and lemon

HIBACHI CALAMARI $17.95
tender calamari lightly seasoned and grilled with butter and lemon

HIBACHI SALMON $18.95
Atlantic fresh salmon, green onion, Teppanyaki grilled and finished with butter and fresh lemon juice

TERIYAKI SALMON $18.95
Atlantic fresh salmon, green onion, grilled and finished with homemade sauce and lemon slices

HIBACHI SCALLOPS $18.95
tender sea scallops, grilled hibachi style with lemon and butter

IJJI’S COMBO $23.95
select two of these IJJI favorites: chicken, beef, vegetables, noodles, shrimp, or calamari

FILET MIGNON $23.95
filet mignon, mushroom Teppanyaki grilled to your specification

$15 additional charge per person if shared
DINNER ENTREES
SERVED WITH IJJI SPECIAL SOUP, IJJI SALAD, STEAMED RICE AND APPETIZER

HIBACHI VEGETABLES $16.95
high quality veggies grilled with perfect flavor

TERIYAKI VEGETABLES $16.95
different option of veggies grilled and finished with homemade sauce

IJJI'S NOODLES $19.95
excellent combination of veggies, chicken, and beef cooked on the grill

HIBACHI CHICKEN $19.95
chicken breast and mushrooms grilled with butter and sesame seeds

TERIYAKI CHICKEN $19.95
chicken breast and green onions grilled with teriyaki sauce and sesame seeds

HIBACHI STEAK $25.95
New York steak, mushrooms, deliciously grilled to your specification

TERIYAKI BEEF $25.95
beef julienne, green onions, mushrooms, grilled with homestyle teriyaki sauce

FILET MIGNON $32.95
lightly seasoned tenderloin, grilled to perfection

HIBACHI SHRIMP $29.95
hibachi shrimp grilled with butter and lemon

HIBACHI TUNA $33.95
tender Ahi tuna lightly seasoned and cooked to your specifications, seared or hibachi

HIBACHI CALAMARI $29.95
lightly seasoned tender calamari, grilled to perfection

HIBACHI SALMON $29.95
Atlantic fresh salmon and mushrooms teppanyaki grilled

TERIYAKI SALMON $33.95
salmon, mushrooms, green onions topped with teriyaki sauce

HIBACHI SCALLOPS $34.95
tender sea scallops, grilled hibachi style, with lemon and butter

TWIN LOBSTER $42.95
two cold water lobster tails with butter and lemon
KOBE
TRADITIONAL JAPANESE FINE BEEF

KOBE WITH CHICKEN $59.95
KOBE WITH SHRIMP $59.95
KOBE WITH SCALLOPS $59.95
KOBE WITH LOBSTER $59.95

IJJI SPECIAL ENTREES
SERVED WITH IJJI SPECIAL SOUP, IJJI SALAD,
STEAMED RICE AND APPETIZER

IJJI LIGHT $29.95
chicken breast and hibachi shrimp lightly seasoned
with butter and lemon

SAMURAI DEAL $36.95
filet mignon, mushrooms and hibachi shrimp grilled
with butter and lemon

IJJI’S DELUXE $42.95
cold water lobster tail grilled with butter, mushrooms
and lemon, filet mignon grilled to your specifications

SEA LAND SKY $39.95
New York steak, hibachi shrimp, and chicken breast,
grilled with garlic butter, mushrooms and lemon

IJJI FUSION $43.95
New York steak, cold water lobster tail, hibachi shrimp and
mushrooms grilled to perfection with butter and lemon

THE FISHERMAN $45.95
cold water lobster tail, tender sea scallops and
hibachi shrimp seasoned with lemon and garlic butter

IJJI PARTY $47.95
filet mignon, chicken and tuna, mushrooms seasoned
with lemon and garlic butter

WATER ON THE HILL $49.95
filet mignon grilled to your specification, hibachi shrimp
and cold water lobster tail grilled and seasoned
with lemon, mushrooms and garlic butter

IJJI HIBACHI SUPREME $53.95
filet mignon, cold-water lobster tail, tender sea scallops,
chicken breast and mushrooms seasoned with lemon
and garlic butter

SPLASH $36.95
filet mignon, mushrooms, tender sea scallops with
lemon and garlic butter

THE TREAT $39.95
cold water lobster tail seasoned with lemon,
includes salmon and chicken breast

WE USE ONLY USDA QUALITY BEEF
HIBACHI SIDE ORDERS

Kobe ........................................ $32.95
Lobster ....................................... $17.95
Scallops ..................................... $10.95
Shrimp ....................................... $8.95
Salmon ....................................... $13.95
Tuna ........................................... $13.95
Calamari ..................................... $9.95
Filet .......................................... $19.95
Beef .......................................... $11.95
Chicken ...................................... $8.95
Noodle ....................................... $6.95
Veggies ...................................... $6.95
Veggies Noodle ......................... $9.95
Fried Rice .................................. $3.75
Brown Rice .................................. $2.50
Steam Rice .................................. $2.00
Ijji Soup .................................... $2.50
Ijji Salad ................................... $2.50
Miso Soup ................................... $2.50

HIBACHI KIDS MENU

H. Teriyaki ch ............................... $11.95
H. Teriyaki Beef ......................... $13.95
H. Teriyaki shrimp .................... $13.95
Noodles and (cooked ijji style) .... $11.95

HOUSE SPECIAL ROLLS
A la carte items only

Mango Spider .................................. $15.95
Cucumber, Soft Shell Crab, Tobiko & Green Onions
wrapped w/Mango & Avocado

Dynamite ..................................... $17.95
Spicy Tuna, Scallops & Tempura Shrimp inside.
Tuna, Avocado, Spicy Crab, Green Onions on top

Newport ..................................... $17.95
Tempura Shrimp, Cream Cheese, Ebi inside.
Salmon, Seared Tuna, Avocado, Crab &
Macadamia on top

Chef’s Roll .................................. $16.95
Deep Fried Salmon & Seared Tuna w/Shrimp,
Avocado & Crab on top

Double Action ................................ $18.95
Unagi, Cucumber, Avocado, Shrimp, Tuna &
Salmon w/Spicy Tuna & Scallops on top

Lucky Nine .................................. $17.95
Spicy Tuna & Avocado w/Seared Tuna & Garlic
Sauce on top

DESSERT

Ice Cream ................................... $2.50
Green Tea, Strawberry, Vanilla, Chocolate

Mochi Ice Cream .......................... $2.50
Green Tea, Strawberry, Mango, Chocolate, Vanilla

Tempura Banana ......................... $4.50
Dessert Roll ................................ $4.95
Cream Cheese, Banana & Strawberries
wrapped in Soy Paper w/Whipped Cream &
Chocolate Syrup on top

SOFT DRINKS AND JUICE

Soda ........................................... $1.95
Free Refill. Pepsi, Diet, Sierra Mist, Dr. Pepper,
Lemonade, Raspberry Ice Tea, Ice Tea

Hot Tea ....................................... $1.95
Green Tea, Jasmine

Juice .......................................... $2.95
No Refill. Apple, Orange, Cranberry, Milk

Other .......................................... $2.95
Free Refill. Cherry Soda, Shirley Temple, Roy
Rogers, Arnold Palmer

Perrier Sparkling Water ............... $2.95
BEVERAGES

SIGNATURE COCKTAILS

Remmy’s Mai Tai ........................................... $8.00
Malibu Rum, Orange Juice, Pineapple Juice, with a float of Myer’s Rum

Shiso Naughty ........................................... $8.00
X-rated Liqueur, Hpnotiq, Cranberry Juice, Pineapple Juice, with Rock Candy Syrup

Dragon Bite ........................................... $8.00
Bacardi Dragon Berry Rum mixed with Fruit Juices & Rocky Candy Syrup

Long Island Iced Tea ..................................... $8.00
Cruzan Light, Tanqueray Gin & Triple Sec

Moshi Mojito ........................................... $8.00
Stirring Peach, Cruzan Light, Fresh Mint, Rock Candy Syrup & Lime Juice

Ijji Margarita ........................................... $8.00
Tequila, Agave Nectar & Fresh Lime

Sake Bomb ............................................... $5.50
Shot of Hot Sake with Draft Asahi

BEER ON TAP

Asahi ......................................................... $5.50
Blue Moon .................................................. $5.50
Fat Tire ..................................................... $5.50
Icky ........................................................ $5.50
Stella Artois .............................................. $5.50
Sapporo .................................................... $5.50
New Castle ................................................ $5.50
Samuel Adams ........................................... $5.50
Sierra Nevada ............................................. $5.50
Bud Light ................................................... $5.50

BOTTLED BEER 12 oz. 21 oz.

Sapporo ...................................................... $4.00 $7.00
Kirin ........................................................ $4.00 $7.00
Tsingtao ..................................................... $4.00 $7.00
Asahi ........................................................ $4.00 $7.00
Corona ...................................................... $4.00
Heineken .................................................... $4.00
Samuel Adams .......................................... $4.00
Sierra Nevada ............................................ $4.00
Modelo ..................................................... $4.00
Coors Light ............................................... $3.50
Budweiser ................................................ $3.50

NON-ALCOHOLIC 12 oz.

O’Douls’ ................................................... $4.00
St. Pauli .................................................... $4.00

SAKE

Sake

HOT SAKE

House Sake

Small Carafe .............................................. $4.00
Large Carafe ............................................. $6.00

COLD SAKE

Momokawa Diamond
Momokawa Pearl
Moonstone Coconut Lemongrass
Shio Chiku Bai Nigori
Plum Sake
Hana Fujo (Apple, Raspberry & Peach)

Small Carafe .............................................. $5.00
Large Carafe ............................................. $8.00
Bottle ..................................................... $28.00
## WINE

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<thead>
<tr>
<th><strong>CHARDONNAY</strong></th>
<th>Glass</th>
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<tbody>
<tr>
<td>Salmon Creek</td>
<td>$6.00</td>
<td>$22.00</td>
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<tr>
<td>Geyser Peak</td>
<td>$6.00</td>
<td>$22.00</td>
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<tr>
<td>Kendall Jackson</td>
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<tr>
<td>Vintner's Reserve</td>
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<tr>
<td>Ferrari Carano,</td>
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<tr>
<td>Sonoma Valley</td>
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<th><strong>OTHER WHITES</strong></th>
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<tbody>
<tr>
<td>Beringer</td>
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<tr>
<td>White Zinfandel, CA</td>
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<td>Beringer</td>
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<td>Pinot Grigio</td>
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<td>Kinsen</td>
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<td>Plum Wine</td>
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<td>Chateau Ste. Michelle</td>
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<td>Riesling, Washington</td>
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<td>Ferrari Carano</td>
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<tr>
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<td>Kim Crawford</td>
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<td>Sauvignon Blanc, NZ</td>
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<tr>
<td>Vintner's Reserve</td>
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<tr>
<td>Raymond, Napa</td>
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<th><strong>OTHER REDS</strong></th>
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<tbody>
<tr>
<td>Kenwood</td>
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<tr>
<td>Pinot Noir, Russian</td>
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<tr>
<td>Bouchaine</td>
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<td>Pinot Noir, Carneros</td>
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<td>Ravenswood Zin</td>
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<tr>
<td>Vintner's Blend, CA</td>
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<thead>
<tr>
<th><strong>CHAMPAGNE &amp; SPARKLING WINE</strong></th>
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<tbody>
<tr>
<td>Chandon Brut</td>
<td>$15.00</td>
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<tr>
<td>Korbel</td>
<td>$15.00</td>
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$12 corkage charge on all outside liquor.
Thank you!

## BOTTLE SERVICE

<table>
<thead>
<tr>
<th><strong>Rodney Strong Symmetry</strong></th>
<th>$75.00</th>
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<tbody>
<tr>
<td>Meritage, Alexander Valley</td>
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<tr>
<td>Robert Mondavi Oakville</td>
<td>$90.00</td>
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<tr>
<td>Cabernet Sauvignon, Napa Valley</td>
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THE STORY OF
IJJI HIBACHI

Hibachi is a North American term referred to Japanese “teppanyaki-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

SUSHI

SUSHI

KOREAN BAR-B-QUE

685 E. PRATER WAY, SPARKS, NV  199 DAMONTE RANCH PKWY, RENO, NV
775.368.8688  775.651.8688

10880 N McCarran Blvd Reno NV
775-507-IJJI