

IJJISUSHIANDHIBACHI.COM



SUSHI &  
JAPANESE  
STEAKHOUSE

**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

<b>KOBE WITH CHICKEN</b>	<b>\$59.95</b>
<b>KOBE WITH SHRIMP</b>	<b>\$59.95</b>
<b>KOBE WITH SCALLOPS</b>	<b>\$59.95</b>
<b>KOBE WITH LOBSTER</b>	<b>\$59.95</b>

## IJJI SPECIAL ENTREES

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

<b>IJJI LIGHT</b> chicken breast and hibachi shrimp lightly seasoned with butter and lemon	<b>\$29.95</b>
<b>SAMURAI DEAL</b> filet mignon, mushrooms and hibachi shrimp grilled with butter and lemon	<b>\$36.95</b>
<b>IJJI'S DELUXE</b> cold water lobster tail grilled with butter, mushrooms and lemon, filet mignon grilled to your specifications	<b>\$42.95</b>
<b>SEA LAND SKY</b> New York steak, hibachi shrimp, and chicken breast, grilled with garlic butter, mushrooms and lemon	<b>\$39.95</b>
<b>IJJI FUSION</b> New York steak, cold water lobster tail, hibachi shrimp and mushrooms grilled to perfection with butter and lemon	<b>\$43.95</b>
<b>THE FISHERMAN</b> cold water lobster tail, tender sea scallops and hibachi shrimp seasoned with lemon and garlic butter	<b>\$45.95</b>
<b>IJJI PARTY</b> filet mignon, chicken and tuna, mushrooms seasoned with lemon and garlic butter	<b>\$47.95</b>
<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	<b>\$49.95</b>
<b>IJJI HIBACHI SUPREME</b> filet mignon, cold water lobster tail, tender sea scallops, chicken breast and mushrooms seasoned with lemon and garlic butter	<b>\$53.95</b>
<b>SPLASH</b> filet mignon, mushrooms, tender sea scallops with lemon and garlic butter	<b>\$36.95</b>
<b>THE TREAT</b> cold water lobster tail seasoned with lemon, includes salmon and chicken breast	<b>\$39.95</b>



**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 iji 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	

Dessert Roll



## 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
Genmao Cha, 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
- Sappro ..... \$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'Doul's .....	\$4.00
St. Pauli.....	\$4.00



Remmy's  
Mai Tai



Moshi  
Mojito



Shiso  
Naughty

SAKE

HOT SAKE

House Sake

- Small Carafe ..... \$4.00
- Large Carafe ..... \$6.00

COLD SAKE

Momokawa Diamond

Momokawa Pearl

Moonstone Coconut Lemongrass

Sho Chiku Bai Nigori

Plum Sake

Hana Fuju (Apple, Raspberry & Peach)

- Small Carafe ..... \$5.00
- Large Carafe ..... \$8.00
- Bottle ..... \$28.00



## WINE

### CHARDONNAY

	Glass	Bottle
Salmon Creek .....	\$6.00	\$22.00
Geyser Peak .....	\$6.00	\$22.00
Kendall Jackson Vintner's Reserve.....	\$9.00	\$34.00
Ferrari Carano, Sonoma Valley.....	\$12.00	\$46.00

### OTHER WHITES

	Glass	Bottle
Beringer .....	\$6.00	\$22.00
White Zinfandel, California Beringer .....	\$6.00	\$22.00
Pinot Grigio Kinsen .....	\$6.00	\$22.00
Plum Wine Chateau Ste. Michelle.....	\$8.00	\$28.00
Riesling, Washington Ferrari Carano.....	\$12.00	\$46.00
Fume Blanc, Sonoma Kim Crawford.....	\$12.00	\$46.00
Sauvignon Blanc, New Zealand		

### CABERNET SAUVIGNON

	Glass	Bottle
Salmon Creek .....	\$6.00	\$22.00
Geyser Peak .....	\$8.00	\$28.00
Kendall Jackson Vintner's Reserve .....	\$9.00	\$34.00
Ferrari Carano, Sonoma Valley .....	\$15.00	\$58.00



IJJI  
SUSHI

[ljjisushiandhibachi.com](http://ljjisushiandhibachi.com)

### MERLOT

	Glass	Bottle
Salmon Creek .....	\$6.00	\$22.00
Geyser Peak .....	\$8.00	\$28.00
Kendall Jackson Vintner's Reserve.....	\$9.00	\$34.00
Raymond, Napa .....	\$15.00	\$58.00

### OTHER REDS

	Glass	Bottle
Kenwood .....	\$10.00	\$38.00
Pinot Noir, Russian River Bouchaine .....	\$10.00	\$38.00
Pinot Noir, Caneros Ravenswood Zin Vintner's Blend, CA.....	\$8.00	\$28.00

### CHAMPAGNE & SPARKLING WINE

Chandon Brut.....	\$15.00
Korbel.....	\$15.00

\$12 corkage charge on all outside liquor.

Thank you!

### BOTTLE SERVICE

Rodney Strong Symmetry .....	\$75.00
Meritage, Alexander Valley Robert Mondavi Oakville .....	\$90.00
Cabernet Sauvignon, Napa Valley	







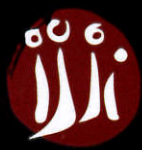
## THE STORY OF IJJI HIBACHI

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."*

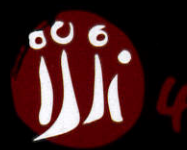
**-REMMY JIA, OWNER**



**SUSHI**



**SUSHI**



**KOREAN  
BAR-B-QUE**

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199 DAMONTE RANCH PKWY, RENO, NV 775.851.8668

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