

IJJIRENO.COM



SUSHI &
JAPANESE
STEAKHOUSE

4955 S. VIRGINIA ST, RENO, NV
775.825.6688

****Parties of 6 or more automatic gratuity charge of 18%****



LUNCH SPECIALS

SERVED WITH SOUP, SALAD AND STEAMED RICE

HIBACHI VEGETABLES

high quality veggies grilled with perfect flavor

\$ 13.95

TERIYAKI VEGETABLES

different option of veggies grilled and finished with homemade sauce

\$ 13.95

IJJI'S NOODLE

excellent combination of veggies, chicken, beef, cooked on the grill

\$ 16.95

HIBACHI CHICKEN

chicken breast grilled with butter and sesame seeds

\$ 15.95

TERIYAKI CHICKEN

chicken breast, grilled with teriyaki sauce and sesame seeds

\$ 15.95

HIBACHI STEAK

New York steak, teppanyaki grilled to your specification

\$ 19.95

TERIYAKI BEEF

beef julienne, grilled with teriyaki sauce

\$ 19.95

HIBACHI SHRIMP

hibachi shrimp grilled and seasoned with butter and lemon

\$ 19.95

HIBACHI CALAMARI

tender calamari lightly seasoned and grilled with butter and lemon

\$ 19.95

HIBACHI SALMON

atlantic fresh salmon, green onion, teppanyaki grilled and finished with butter and fresh lemon juice

\$ 20.95

TERIYAKI SALMON

atlantic fresh salmon, green onion, grilled and finished with homemade sauce and lemon slices

\$ 20.95

HIBACHI SCALLOPS

tender sea scallops, grilled hibachi style with lemon and butter

\$ 20.95

IJJI'S COMBO

select two of these IJJI favorites; chicken, beef, vegetables, noodles, shrimp, or calamari

\$ 26.95

FILET MIGNON

filet mignon, mushroom teppanyaki grilled to your specification

\$ 25.95

\$15 additional charge per person shared.

DINNER ENTREES

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

HIBACHI VEGETABLES \$ 18.95
high quality veggies grilled with perfect flavor

TERIYAKI VEGETABLES \$ 18.95
different option of veggies grilled and finished with
homemade sauce

IJJI'S NOODLE \$ 22.95
excellent combination of veggies, chicken and
beef cooked on the grill

HIBACHI CHICKEN \$ 22.95
chicken breast and mushrooms grilled with
butter and sesame seeds

TERIYAKI CHICKEN \$ 22.95
chicken breast, grilled with teriyaki sauce
and sesame seeds

HIBACHI STEAK \$ 29.95
New York steak, teppanyaki grilled to
your specification

TERIYAKI BEEF \$ 29.95
beef julienne, grilled with teriyaki sauce
and sesame seeds

FILET MIGNON \$ 38.95
lightly seasoned tenderloin, grilled to perfection

HIBACHI SHRIMP \$ 35.95
hibachi shrimp grilled with butter and lemon

HIBACHI TUNA \$ 36.95
tender ahi tuna lightly seasoned and cooked to your
specifications, seared or hibachi

HIBACHI CALAMARI \$ 33.95
lightly seasoned tender calamari, grilled to perfection

HIBACHI SALMON \$ 35.95
atlantic fresh salmon and mushrooms teppanjaki grilled

TERIYAKI SALMON \$ 35.95
salmon, mushrooms, green onions topped with teriyaki sauce

HIBACHI SCALLOPS \$ 39.95
tender sea scallops, grilled hibachi style, with
lemon and butter

TWIN LOBSTER \$ 49.95
two cold water lobster tails with butter and lemon



<div>KOBE</div> <div>TRADITIONAL JAPANESE FINE BEEF</div>	
KOBE WITH CHICKEN	\$ 59.95
KOBE WITH SHRIMP	\$ 63.95
KOBE WITH SCALLOPS	\$ 65.95
KOBE WITH LOBSTER	\$ 69.95

IJJI SPECIAL
ENTREES

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

<div>IJJI LIGHT</div> <div>chicken breast and hibachi shrimp lightly seasoned with butter and lemon</div>	\$ 35.95
<div>SAMURAI DEAL</div> <div>filet mignon, mushrooms and hibachi shrimp grilled with butter and lemon</div>	\$ 49.95
<div>IJJI'S DELUXE</div> <div>cold water lobster tail grilled with butter, mushrooms and lemon, filet mignon grilled to your specifications</div>	\$ 51.95
<div>SEA LAND SKY</div> <div>new york steak, hibachi shrimp, and chicken breast, grilled with garlic butter, mushrooms and lemon</div>	\$ 49.95
<div>IJJI FUSION</div> <div>new york steak, cold water lobster tail, hibachi shrimp and mushrooms grilled to perfection with butter and lemon</div>	\$ 55.95
<div>THE FISHERMAN</div> <div>cold water lobster tail, tender sea scallops and hibachi shrimp seasoned with lemon and garlic butter</div>	\$ 59.95
<div>IJJI PARTY</div> <div>filet mignon, chicken and tuna, mushrooms seasoned with lemon and garlic butter</div>	\$ 57.95
<div>WATER ON THE HILL</div> <div>filet mignon grilled to your specification, hibachi shrimp and cold water lobster tail grilled and seasoned with lemon, mushrooms and garlic butter</div>	\$ 62.95
<div>IJJI HIBACHI SUPREME</div> <div>filet mignon, cold water lobster tail, tender sea scallops, chicken breast and mushrooms seasoned with lemon and garlic butter</div>	\$ 67.95
<div>SPLASH</div> <div>filet mignon, mushrooms, tender sea scallops with lemon and garlic butter</div>	\$ 53.95
<div>THE TREAT</div> <div>cold water lobster tail seasoned with lemon, includes salmon and chicken breast</div>	\$ 49.95



WE USE ONLY USDA QUALITY BEEF

HIBACHI SIDE ORDERS

Kobe	\$32.95
Lobster	\$19.95
Scallops.....	\$18.95
Shrimp	\$13.95
Salmon.....	\$15.95
Tuna	\$17.95
Calamari	\$14.95
Filet	\$24.95
Beef.....	\$18.95
Chicken.....	\$10.95
Noodle	\$8.95
Veggies	\$8.95
Veggies Noodle.....	\$12.95
Fried Rice	\$3.75
Brown Rice.....	\$2.50
Steam Rice	\$2.00
Ijji Soup.....	\$2.95
Ijji Salad	\$2.95
Miso Soup	\$2.95

HIBACHI KIDS MENU

H. Teriyaki ch	\$12.95
H. Teriyaki Beef.....	\$15.95
H. Teriyaki shrimp.....	\$13.95
Noodles (cooked Ijji style)	\$13.95

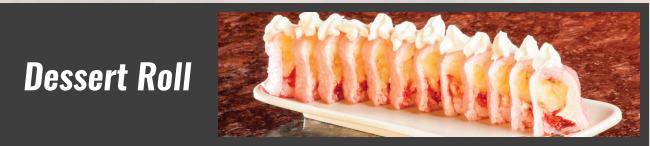
HOUSE SPECIAL ROLLS

A la carte items only

Mango Spider	\$19.95
<i>Cucumber, Soft Shell Crab, Flying Fish Roe & Green Onions wrapped w/Mango & Avocado</i>	
Dynamite	\$21.95
<i>Spicy Tuna, Scallops & Tempura Shrimp inside.</i>	
<i>Top: Tuna, Avocado, Spicy Crab, & Green Onions</i>	
Newport	\$21.95
<i>Tempura Shrimp, Cream Cheese, Sushi Shrimp inside</i>	
<i>Top: Salmon, Seared Tuna, Avocado, Crab & Macadamia</i>	
Chef's Roll.....	\$21.95
<i>Deep Fried Salmon & Seared Tuna w/Shrimp</i>	
<i>Top: Avocado & Crab</i>	
Double Action	\$22.95
<i>Eel, Cucumber, Avocado, Shrimp, Tuna & Salmon w/ Spicy Tuna</i>	
<i>Top: Scallops</i>	
Lucky Nine.....	\$21.95
<i>Spicy Tuna & Avocado w/Seared Tuna</i>	
<i>Top: Garlic Sauce</i>	

DESSERT

Ice Cream	\$2.50
<i>Green Tea, Strawberry, Vanilla, Chocolate, etc.</i>	
Mochi Ice Cream.....	\$3.50
<i>Green Tea, Strawberry, Mango, Chocolate, Vanilla, etc.</i>	
Tempura Banana.....	\$4.50
Dessert Roll	\$2.50
Dessert Roll	\$4.95
<i>Cream Cheese, Banana & Strawberries wrapped in Soy Paper w/Whipped Cream & Chocolate Syrup on Top</i>	



SOFT DRINKS AND JUICE

Soda	\$2.95
<i>Free Refill. Pepsi, Diet, Siera Mist, Dr Pepper, Lemonade, Raspberry Ice Tea, Ice Tea</i>	
Hot Tea	\$2.95
<i>Genmao Cha, Jasmine</i>	
Juice.....	\$2.95
<i>No Refill. Apple, Orange, Cranberry, Milk</i>	
Other	\$2.95
<i>Free Refill. Cherry Soda, Shirley Temple, Roy Rogers, Arnold Palmer</i>	
Perrier Sparkling Water	\$2.95

BEVERAGES

SIGNATURE COCKTAILS

- Remmy's Mai Tai**.....\$9.50
Malibu Rum, Orange Juice, Pineapple Juice, with a float of Myer's Rum
- Shiso Naughty**.....\$9.50
X-rated Liqueur, HpnotiQ, Cranberry Juice, Pineapple Juice, & Rock Candy Syrup
- Dragon Bite**.....\$9.50
Bacardi Dragon Berry Rum mixed with Fruit Juices & Rock Candy Syrup
- Long Island Iced Tea**\$9.50
Rum, Gin, Tequila & Triple Sec
- Truman's Tea**.....\$9.50
Vodka, Rum, Gin, Triple Sec, Sweet and Sour, Mango Mix, & Fresh Lime Juice
- Watermelon Mojito**.....\$9.50
Stirrings Watermelon, Rum, Fresh Mint, Rock Candy Syrup, & Lime Juice
- Moscow Mule**.....\$9.50
Vodka, Ginger Beer, & Fresh Lime Juice
-  **Margarita**.....\$9.50
Tequila, Agave Nectar & Fresh Lime

Sake Bomb\$6.50
Shot of Hot Sake with Draft Asahi

BEER ON TAP	16 oz.
Asahi	\$6.50
Blue Moon	\$6.50
Icky	\$6.50
Stella Artois	\$6.50
Sapporo	\$6.50
805	\$6.50
Sierra Nevada.....	\$6.50
Bud Light.....	\$6.50

BOTTLED BEER	12 oz.	21 oz.
Sapporo	\$5.00	\$8.00
Kirin	\$5.00	\$8.00
Tsingtao	\$5.00	\$8.00
Asahi	\$5.00	\$8.00
Corona	\$5.00	
Heineken	\$5.00	
Modelo	\$5.00	
Coors Light.....	\$5.00	
Budweiser.....	\$5.00	

NON-ALCOHOLIC	12 oz.
O'Doul's	\$5.00
St. Pauli	\$5.00





**Remmy's
Mai Tai**

**Moshi
Mojito**





**Shiso
Naughty**

SAKE	
HOT SAKE	
House Sake	
Small Carafe  \$4.00
Large Carafe  \$7.00

COLD SAKE	
Momokawa Diamond	
Momokawa Pearl	
Moonstone Coconut Lemongrass	
Sho Chiku Bai Nigori	
Plum Sake	
Hana Fuji (Apple, Raspberry & Peach)	
Small Carafe 	\$6.00
Large Carafe 	\$8.00
Bottle 	\$30.00

CHARDONNAY

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

OTHER WHITES

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

CABERNET SAUVIGNON

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



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MERLOT

	Glass	Bottle
Salmon Creek	\$9.00	\$32.00
Geyser Peak	\$11.00	\$30.00
Kendall Jackson		
Vintner's Reserve	\$14.00	\$50.00
Raymond, Napa	\$20.00	\$68.00

OTHER REDS

	Glass	Bottle
Kenwood	\$18.00	\$62.00
Pinot Noir, Russian River		
Bouchaine	\$18.00	\$62.00
Pinot Noir, Caneros		
Ravenswood Zin		
Vintner's Blend, CA	\$18.00	\$62.00

CHAMPAGNE &
SPARKLING WINE

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

\$12 corkage charge on all outside liquor.
Thank you!



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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