MOD.COM



SUSHI & JAPANESE SIEAKHOUSE

4955 S. VIRGINIA ST, RENO, NV 775.825.6688



LUNCH SPECIALS

SERVED WITH SOUP, SALAD AND STEAMED RICE

HIBACHI VEGETABLES high quality veggies grilled with perfect flavor	\$ 19.95
TERIYAKI VEGETABLES different option of veggies grilled and finished with homemade sauce	\$ 19.95
excellent combination of veggies, chicken, beef, cooked on the grill	\$ 21.95
HIBACHI CHICKEN chicken breast grilled with butter and sesame seeds	\$ 21.95
TERIYAKI CHICKEN chicken breast, grilled with teriyaki sauce and sesame seeds	\$ 21.95
HIBACHI STEAK New York steak, teppanyaki grilled to your specification	\$ 28.95
TERIYAKIBEEF beef julienne, grilled with teriyaki sauce	\$ 28.95
HIBACHI SHRIMP hibachi shrimp grilled and seasoned with butter and lemon	\$ 28.95
HIBACHI CALAMARI tender calamari lightly seasoned and grilled with butter and lemon	\$ 28.95
HIBACHI SALMON atlantic fresh salmon, green onion, teppanyaki grilled and finished with butter and fresh lemon juice	\$ 28.95
TERIYAKI SALMON atlantic fresh salmon, green onion, grilled and finished with homemade sauce and lemon slices	\$ 28.95
HIBACHI SCALLOPS tender sea scallops, grilled hibachi style with lemon and butter	\$ 28.95
select two of these IJJI favorites; chicken, beef, vegetables, noodles, shrimp, or calamari	\$ 40.95
FILET MIGNON filet mignon, mushroom teppanyaki grilled to your specification	\$ 40.95

DINNER ENTREES

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

HIBACHI VEGETABLES high quality veggies grilled with perfect flavor	\$ 28.95
TERIYAKI VEGETABLES different option of veggies grilled and finished with homemade sauce	\$ 28.95
excellent combination of veggies, chicken and beef cooked on the grill	\$ 30.95
HIBACHICHEN chicken breast and mushrooms grilled with butter and sesame seeds	\$ 30.95
TERIYAKI CHICKEN chicken breast, grilled with teriyaki sauce and sesame seeds	\$ 30.95
HIBACHI STEAK New York steak, teppanyaki grilled to your specification	\$ 39.95
TERIYAKIBEEF beef julienne, grilled with teriyaki sauce and sesame seeds	\$ 39.95
FILET MIGNON lightly seasoned tenderloin, grilled to perfection	\$ 49.95
HIBACHI SHRIMP hibachi shrimp grilled with butter and lemon	\$ 39.95
HIBACHI TUNA tender ahi tuna lightly seasoned and cooked to your specifications, seared or hibachi	\$ 44.95
HIBACHI CALAMARI lightly seasoned tender calamari, grilled to perfection	\$ 44.95
HIBACHI SALMON atlantic fresh salmon and mushrooms teppanjaki grilled	\$ 42.95
TERIYAKI SALMON salmon, mushrooms, green onions topped with teriyaki sauce	\$ 42.95
HIBACHI SCALLOPS tender sea scallops, grilled hibachi style, with lemon and butter	\$ 49.95
TWIN LOBSTER two cold water lobster tails with butter and lemon	\$ 59.95

DINNER COMBO SPECIAL

HIBACHI STEAK & HIBACHI CHICKEN \$ 48.95 FILET MIGNON & HIBACHI CHICKEN

\$ 55.95

KOBE TRADITIONAL JAPANESE FINE BEEF	
KOBE WITH CHICKEN	\$ 69.95
KOBE WITH SHRIMP	\$ 79.95
KOBE WITH SCALLOPS	\$ 85.95
KOBE WITH LOBSTER	\$ 89.95

IJJI SPECIAL ENTREES

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

IJJI LIGHT chicken breast and hibachi shrimp lightly seasoned with butter and lemon	\$ 53.95
SAMURAI DEAL filet mignon, mushrooms and hibachi shrimp grilled with butter and lemon	\$ 65.95
IJJI'S DELUXE cold water lobster tail grilled with butter, mushrooms and lemon, filet mignon grilled to your specifications	\$ 69.95
SER LAND SKY new york steak, hibachi shrimp, and chicken breast, grilled with garlic butter, mushrooms and lemon	\$ 69.95
IJJI FUSION new york steak, cold water lobster tail, hibachi shrimp and mushrooms grilled to perfection with butter and lemon	\$ 69.95
THE FISHERMAN cold water lobster tail, tender sea scallops and hibachi shrimp seasoned with lemon and garlic butter	\$ 73.35
IJJI PARTY filet mignon, chicken and tuna, mushrooms seasoned with lemon and garlic butter	\$ 69.95
WATER ON THE HILL filet mignon grilled to your specification, hibachi shrimp and cold water lobster tail grilled and seasoned with lemon, mushrooms and garlic butter	\$ 75.95
IJJI HIBACHI SUPREME filet mignon, cold water lobster tail, tender sea scallops, chicken breast and mushrooms seasoned with lemon and garlic butter	\$ 85.95
SPLASH filet mignon, mushrooms, tender sea scallops with lemon and garlic butter	\$ 69.95
THE TREAT cold water lobster tail seasoned with lemon, includes salmon and chicken breast	\$ 69.95



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
ljji Soup\$2.95
ljji Salad\$2.95
Miso Soup\$2.95

HIBACHI KIDS MENU

H. Teriyaki ch	\$17.95
H. Teriyaki Beef	\$19.95
H. Teriyaki shrimp	\$19.95
Noodles (cooked Ijji style)	\$19.95

HOUSE SPECIAL ROLLS A la carte items only

Manga Cuiday CO2 0E
Mango Spider\$23.95 Cucumber, Soft Shell Crab
Top: Flying Fish Roe, Green Onions, Mango, Avocado
Dynamite\$23.95
Spicy Tuna, Scallops & Tempura Shrimp
Top: Tuna, Avocado, Spicy Crab, & Green Onions
Newport\$23.95
Tempura Shrimp, Cream Cheese, Sushi Shrimp
Top: Salmon, Seared Tuna, Avocado, Crab &
Macadamia
Chef's Roll\$23.95
Deep Fried Salmon, Cream Cheese
Top: Seared Tuna, Shrimp, Avocado, Crab
Double Action\$26.95
Eel, Cucumber, Avocado, Shrimp, Tuna Top: Salmon, Spicy Tuna, Scallops
Lucky Nine\$23.95
Spicy Tuna
Top: Avocado, Seared Tuna, Garlic Sauce
DESSERT
lce Cream\$2.50
Green Tea, Strawberry, Vanilla, Chocolate, etc.
Mochi Ice Cream\$3.50
Green Tea, Strawberry, Mango, Chocolate, Vanilla, etc.
Tempura Banana\$4.50
Dessert Orange\$2.50
Dessert Roll \$5.95
Cream Cheese, Banana & Strawberries wrapped in Soy Paper w/Whipped Cream & Chocolate Syrup on Top

Dessert Roll



SOFT DRINKS AND JUICE

COL I DIMINIO AND COICE	_
Soda Free Refill. Pepsi, Diet, Siera Mist, Dr Pepper, Lemonade, Raspberry Ice Tea, Ice Tea	\$3.50
Hot TeaGenmao Cha, Jasmine	\$3.50
Juice No Refill. Apple, Orange, Cranberry, Milk	\$3.50
OtherFree Refill. Cherry Soda, Shirley Temple, Roy Ro Arnold Palmer	\$3.50 ogers,
Perrier Sparkling Water	\$3.50

BEVERAGES SIGNATURE COCKTAILS

Remmy's Mai Tai......\$12.00

Malibu Rum, Orange Juice, Pineapple Juice with a float of Myer's Rum	
Shiso Naughty	Pineapple Juice,
Dragon Bite	it Juices
Long Island Iced Tea	\$12.00
Rum, Gin, Tequila & Triple Sec Truman's Tea	\$12.00
Vodka, Rum, Gin, Triple Sec, Sweet and So	
Mango Mix, & Fresh Lime Juice Watermelon Mojito	¢12 nn
Stirrings Watermelon, Rum, Fresh Mint,	\$12.00
Rock Candy Syrup, & Lime Juice	
Moscow Mule	\$12.00
Vodka, Ginger Beer, & Fresh Lime Juice	
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Tequila, Agave Nectar & Fresh Lime Sake Bomb	Ç0 E0
Shot of Hot Sake with Draft Asahi	\$0.50
BEER ON TAP	
Asahi	
Blue Moon	\$7.00
	\$7.00 \$7.00
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Remmy's Mai Tai





Shiso Naughty

SAKE HOT SAKE

House Sane	
Small Carafe 🛼	\$5.00
Large Carafe -	\$7.00

COLD SAKE

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
BeringerWhite Zinfandel, California	.\$10.00	\$36.00
Beringer	.\$10.00	\$36.00
KinsenPlum Wine	.\$10.00	\$36.00
Chateau Ste. Michelle Riesling, Washington	. \$15.00	\$52.00
Ferrari CaranoFume Blanc, Sonoma	. \$18.00	\$62.00
Kim Crawford Sauvignon Blanc, New Zealand	. \$13.00	\$46.00

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



ijjireno.com

MERLOT G	lass	Bottle	
Salmon Creek\$	9.00	\$32.00	
Geyser Peak\$1	1.00	\$38.00	
Kendall Jackson Vintner's Reserve\$14	1.00	\$50.00	
Raymond, Napa\$20	0.00	\$68.00	
OTHER REDS G	lass	Bottle	
		_	
Kenwood\$18 Pinot Noir, Russian River	3.00	\$62.00	
Ravenswood Zin			
Vintner's Blend, CA\$18	3.00	\$62.00	
CHAMPAGNE &			
SPARKLING WINE			
Chandon Brut			
Korbel		\$18.00	
\$20 corkage charge on all outside liquor.			
Thank you!	ao nqu		



THE STORY OF

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



685 E Prater Way, Sparks, NV 775.356.8668



199 Damonte Ranch Pkwy, Reno, NV 775.851.8668



10580 N McCarran Blvd Reno NV 775.507.IJJI







