

# MENU



Itoshin Since 1977 Kyoto 1988 Miami 2005 Mermaid Beach

Welcome to Itoshin Japanese Restaurant.

Please advise us if this is your first visit to us.

We would like to introduce our most popular dishes and highly recommended items.

Our goal is to fulfill your appetite and will do our best to send you out with satisfaction.

Sharing the meals will allow us to serve much quicker and it is the way to enjoy more variety.

Here is very popular "Set Meals". A la carte menu to follow then banquet menu on the back.

## Set

### Dinner Set

Choice of 1 entrée, main meal, and dessert, with miso soup and rice 70

### Hot Pot Set

*\*minimum 2 servings \**

Choice of 2 entrées, 1 hot pot, and 2 desserts, with rice 150 for 2

### Itoshin Nabe Set

*\*minimum 2 servings \**

Choice of 2 entrées and 2 desserts, with the signature Itoshin nabe and noodles to finish 180 for 2

#### Entrée

Beef Tataki

Duck Tataki

Sashimi

Sushi

Yakitori

Agedashi Tofu

Squid Karaage

Chicken Karaage

Fish Nanban

Tempura

-Prawn

-Chicken

-Scallop

#### Main Meal

Sashimi

Mix Sushi

Tempura with Veges

-Prawn

-Chicken

-Mix +5

Teriyaki with Veges

-Beef

-Prawn

-Chicken

-Half & Half +5

Hot Pot

-Sukiyaki

-Shabu Shabu

-Udon Nabe

-Itoshin Nabe

#### Dessert

Green Tea Ice Cream

-with or without red bean

Black Sesame Ice Cream

-with or without red bean

Crème Caramel

Chocolate Mousse

Green Tea Mousse

-with or without red bean

Espresso Ice Cream

Tempura Ice Cream

-vanilla ice cream

-green tea ice cream

-black sesame ice cream

15% surcharge will apply on public holidays

BYO bottled wine only: 7/person or 20/bottle (lower will apply to your bill)

## Quick Starter

Edamame *Boiled green soybeans* 9

## Sushi Bar Food

“The Boat”	<i>Chefs tonight’s best selected Sushi and Sashimi on a Boat</i>	95/110/130
Beef Tataki	<i>Seared beef on sliced onions, ponzu with “Yuzu Kosho”</i>	25/38
Duck Tataki	<i>Duck breast thinly sliced and served on sliced onions</i>	25/38
Sashimi	<i>Chefs tonight’s best selected Sashimi 12, 22 or 30 pieces</i>	26/47/64
Mix Sushi Plate	<i>Nigiri Sushi and Rolls best varieties 8 or 13 pieces</i>	25/48
8 Nigiri Mix	<i>8 pieces chefs tonight’s best choice nigiri sushi</i>	40

## Aburi Nigiri

Tuna salt & lemon	6
Salmon Belly teriyaki & shallots	6
Ocean Trout Belly salt & lemon	7
Kingfish Belly teriyaki or salt & lemon	6
Scallop glazed soy & lemon	7

### Kids Boat 15

Chicken Kararage & your Choice 2 thin rolls

### Thin Rolls & Nigiri

Found on the reverse side of tonight’s special menu.

### Wasabi, how to;

Wasabi works best when eaten. Place it on fish instead of mixing with soy sauce.

## Medium Rolls

*rolled inside out cut 8 pieces*

Spicy Yuzu Tuna & Shallot	23
Salmon, Ginger & Shallot	21
Sweet Soy Salmon & Avo	21
Tempura Prawn <i>rolled seaweed out</i>	24
Tempura Chicken, Avo & Teriyaki Sauce	21

## Thick Rolls

*4/8 pieces*

Salmon & Avo	<i>Fresh Salmon, Avocado, Cucumber, Lettuce, and Itoshin Mayonnaise</i>	14/26
Tuna & Avo	<i>Fresh Tuna, Avocado, Cucumber, and Itoshin Mayonnaise</i>	15/28
Chicken & Avo	<i>Tempura Chicken, Avocado, Lettuce, and Itoshin Mayonnaise</i>	13/25
Prawn & Avo	<i>Boiled Prawn, Avocado, Lettuce, and Itoshin Mayonnaise</i>	15/28
The Futomaki	<i>Boiled Prawn, Cucumber, Sweet Omelette, Gourd, and Shiitake</i>	16/29

## Kitchen Food

Chawan Mushi	<i>Steamed Egg custard with Prawn, Scallop, Chicken, and Shiitake</i>	22
Yakitori	<i>Chicken and Shallots on skewers</i>	18/2 skewers
Agedashi Tofu	<i>Organic Tofu and vegetables served in Dashi broth soup</i>	23/4p 35/7p
Squid Karaage	<i>Squid rings with original Ponzu sauce</i>	22/34
Chicken Karaage	<i>Deep-fried Chicken with Itoshin Mayonnaise</i>	23/35
Fish Nanban	<i>Deep Fried Salmon and Ocean Trout with original Ponzu sauce</i>	22/34
Panko Crumbed	-Oysters	38/6p
	-Prawns	42/4p
	-Pork	38

### Teriyaki *with tempura or steam vegetables*

Beef Sirloin	42
Prawn	42/4p
Chicken Thigh	38
Scallop	43/8p
Half & Half	48

*select 2 from the above list*

### Tempura *with tempura vegetables*

Prawn	24/2p 42/4p
Chicken Tenderloin	23/38
Scallop	25/4p 38/6p
Salmon	22/4p 38/6p
Mix	48

*all tempura on one plate*

## Hot Pot *\*minimum 2 servings\**

Sukiyaki	<i>Sweet soy flavoured "Dashi" broth in a pan and dip in beaten egg. Choice of thinly sliced beef, pork belly, and chicken for each serving.</i>	98
Shabu Shabu	<i>Cook in "Dashi" stock, dip in our original ponzu or sesame sauce. Choice of thinly sliced beef or pork belly for each serving.</i>	98
Udon Nabe	<i>Cook as you eat Udon soup noodle in a big pot. Choice of thinly sliced pork belly or chicken for each serving.</i>	98
Itoshin Nabe	<i>The signature hot pot. beef, pork, chicken, prawns, oysters, scallops, chicken meatballs, fish, and vegetables in rich chicken stock soup. Ramen noodles to finish.</i>	140

### Side Dishes

Miso Soup	6
Bowl of Rice	4
Pickled Sushi Ginger	2

#### Hot Pot, how to;

Share cooking responsibility or nominate yourself to be the hot pot boss and control when and how it's done. Unfortunately one of us may take over if necessary.

## The Itoshin Banquet

*minimum 4 people*

*Edamame*

*75/person*

*Sushi and Sashimi Boat*

*Duck Tataki*

*Squid Karaage*

*Tempura Prawn*

*Teriyaki Beef*

*Tonight's Grilled Fish*

How would you like the banquet served?

We can try to serve multiple dishes quickly or take it slow and serve one dish at a time.

## Essential Itoshin Banquet

*minimum 10 people*

*Edamame*

*75/person*

*Sushi*

*Beef Tataki*

*Duck Tataki*

*Squid Karaage*

*Chicken Karaage*

*Tempura Prawn*

*Teriyaki Beef*

*Teriyaki Chicken*

## Couple's Banquet

*145/couple*

*Edamame*

*Sashimi, Sushi & Duck Tataki*

*Tempura Prawn*

*Squid Karaage*

*Miso Soup*

*Teriyaki Beef*

### Alternative Banquet

Choose items from our menu, construct own banquet menu, and share all with your group. We will guide and advise you when it helps to meet your needs

**PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS AND/ OR PREFERENCES**

Arrangements will be made to meet your requests. Ask our staff to guide you through our menu, to suit your needs. **Japanese Dashi broth** we prepare **contains fish and kelp**. An alternative Kelp Dashi available.

**ALLERGIES:**

**COELIAC:** Our choice of Shoda Soy Sauce from Gunma Prefecture has been assessed and reported R-BIOPHARM GLUTEN (GLIADIN) NOT DETECTED by DTS FOOD LABORATORY under the GOVERNMENT STANDARD.

**CRUSTACEANS:** Our preparation areas are exposed to crustaceans regularly.