

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 Menu

Dinner Set

Choice of 1 entrée, main meal, and dessert, with miso soup and rice 80

Hot Pot Set **minimum 2 servings **

Choice of 2 entrées, 1 hot pot, and 2 desserts, with rice 160 for 2

Itoshin Nabe Set **minimum 2 servings **

Choice of 2 entrées and 2 desserts, with the signature Itoshin nabe and noodles to finish 190 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

Wasabi Beef

Tempura with Veges

-Prawn

-Chicken

-Mix +8

Teriyaki with Veges

-Beef

-Prawn

-Chicken

-Scallop

-Half & Half +7

Hot Pot

-Sukiyaki

-Shabu Shabu

-Udon Nabe

-Spicy Miso Ramen

Dessert

Green Tea Ice Cream

-with or without red bean

Black Sesame Ice Cream

-with or without red bean

Crème Caramel

Chocolate Mousse

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	<i>Boiled green soybeans</i>	10
Spicy Edamame	<i>Stir-fried with chili</i>	15

Sushi Bar Food

“The Boat”	<i>Chefs tonight’s best selected Sushi and Sashimi on a Boat</i>	100/125/150
Beef Tataki	<i>Seared beef on sliced onions, ponzu with “Yuzu Kosho”</i>	27/41
Duck Tataki	<i>Duck breast thinly sliced and served on sliced onions</i>	27/41
Sashimi	<i>Chefs tonight’s best selected Sashimi 12, 22 or 30 pieces</i>	28/50/70
Mix Sushi Plate	<i>Nigiri Sushi and Rolls best varieties 8 or 13 pieces</i>	25/50
8 Nigiri Mix	<i>8 pieces chefs tonight’s best choice nigiri sushi</i>	43

Kids Boat 17

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.

Aburi Nigiri

	<i>2 pieces</i>
Tuna salt & lemon	14
Salmon Belly teriyaki & shallots	14
Ocean Trout Belly salt & lemon	20
Kingfish Belly teriyaki or salt & lemon	20
Scallop glazed soy & lemon	16

Medium Rolls

	<i>rolled inside out cut 8 pieces</i>
Sweet Soy Tuna & Avo	22
Spicy Yuzu Tuna & Shallot	25
Salmon, Ginger & Shallot	25
Sweet Soy Salmon & Avo	23
Tempura Prawn	<i>rolled seaweed out</i> 26
Tempura Chicken, Avo & Teriyaki Sauce	23

Thick Rolls

	<i>4/8 pieces</i>
Salmon & Avo	<i>Fresh Salmon, Avocado, Cucumber, Lettuce, and Itoshin Mayonnaise</i> 15/28
Tuna & Avo	<i>Fresh Tuna, Avocado, Cucumber, and Itoshin Mayonnaise</i> 17/30
Chicken & Avo	<i>Tempura Chicken, Avocado, Lettuce, and Itoshin Mayonnaise</i> 14/26
Prawn & Avo	<i>Boiled Prawn, Avocado, Lettuce, and Itoshin Mayonnaise</i> 16/29
The Futomaki	<i>Boiled Prawn, Cucumber, Sweet Omelette, Gourd, and Shiitake</i> 17/30

Kitchen Food

Yakitori	<i>Chicken and Shallots on skewers</i>	<i>18/2 skewers</i>
Agedashi Tofu	<i>Organic Tofu and vegetables served in Dashi broth soup</i>	<i>24/4p 38/7p</i>
Squid Karaage	<i>Squid rings with original Ponzu sauce</i>	<i>22/34</i>
Chicken Karaage	<i>Deep-fried Chicken with Itoshin Mayonnaise</i>	<i>23/35</i>
Fish Nanban	<i>Deep Fried Salmon and Ocean Trout with original Ponzu sauce</i>	<i>22/34</i>
Wasabi Beef	<i>Thin sliced Beef on Teppan Grill with Wasabi Soy sauce</i>	<i>40</i>
Panko Crumbed	<i>-Oysters</i>	<i>40/6p</i>
	<i>-Prawns</i>	<i>44/4p</i>
	<i>-Pork</i>	<i>40</i>

Teriyaki *with tempura or steam vegetables*

Beef Sirloin	<i>45</i>
Prawn	<i>47</i>
Chicken Thigh	<i>41</i>
Scallop	<i>46/8p</i>
Half & Half	<i>53</i>

select 2 from the above list

Tempura *with tempura vegetables*

Prawn	<i>26/2p 44/4p</i>
Chicken Tenderloin	<i>25/40</i>
Scallop	<i>27/4p 40/6p</i>
Salmon	<i>27/4p 40/6p</i>
Mix	<i>55</i>

2 Prawn, scallop & salmon + 1 chicken tenderloin

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>	<i>106</i>
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>	<i>106</i>
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>	<i>106</i>
Spicy Miso Ramen	<i>Miso and Chili flavoured chicken broth in a pot with Ramen Noodle. Choice of thinly sliced beef, pork belly, and chicken for each serving.</i>	<i>106</i>
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>	<i>148</i>

Side Dishes

Miso Soup	<i>6</i>
Bowl of Rice	<i>4</i>
Japanese Pickles	<i>12</i>

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

85/person

Sushi and Sashimi Boat

Duck Tataki

Squid Karaage

Tempura Prawn

Tonight's Grilled Fish

Teriyaki Beef

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

80/person

Squid Karaage

Beef Tataki

Sushi

Chicken Karaage

Duck Tataki

Tempura Prawn

Teriyaki Beef

Teriyaki Chicken

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

Couple's Banquet

165/couple

Edamame

Squid Karaage

Sashimi, Sushi & Duck Tataki

Tempura Prawn

Miso Soup

Teriyaki Beef

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.