

Starters

Edamame \$9

Roasted | Steamed | Spicy

Beef Tataki \$11

Seared tenderloin with spicy ponzu sauce

Shishito Peppers \$10

Japanese sweet peppers with yuzu miso sauce

Baby Squid \$12

Stuffed with momiji paste; topped with eel sauce, and mixed sesame seeds

Rice Cakes \$15

Fried gohan, avocado, spicy tuna mix, and jalapeños

Yuzu Ebi \$18

Tempura shrimp seasoned with yuzu sauce; served with scallions and sriracha

Gyozas \$11

Fried chicken and vegetable dumplings served with gyoza sauce (5pc)

Salmon Tostada \$8

Fresh salmon, tamapico sauce, avocado, chipotle mayo, and kakiage

Ahi Tuna Tostada \$9

Ahi tuna, shiso guacamole, chipotle mayo, kakiage

Tacos

(Pick 2 \$16 | Pick 4 \$30)

Veggie - Shrimp - Beef - Chicken - Lobster - Tofu

*Prepared on the griddle with onions, green bell peppers, and grated manchego cheese in corn tortillas

Tempura

(Served with Itto's signature tempura dipping sauce)

Shrimp \$18 Veggie \$13 Mix \$16

Salads

Sunomono \$12

Seaweed, crab, rice noodles, and cucumber; served with a Japanese dressing

Mango Tai \$16

Salmon, crab, seaweed, mango, and avocado; served with a honey-orange dressing

Kudamono \$11

Mixed greens, cranberries, strawberries, mango, pear, and caramelized pecans; served with a berry dressing

Add protein: Chicken \$5 Shrimp \$5 Salmon \$6 Beef \$7

Soups & Ramen

Tori-men \$16

Ramen noodles with chicken, negi, carrots, boiled egg, Chile de Arbol, and naruto; served with a touch of shichimi on a miso broth with a curry twist

Suteki-men \$16

Ramen noodles with beef, shiitake, boiled egg, naruto, scallions, and pickled ginger; served with a touch of shichimi and spicy sesame oil on a ramen both

Misoshiru \$5

Authentic miso soup with tofu, shiitake, wakame, and scallions

Rice

Gohan \$8

Steam white rice

Gohan Special \$11

Gohan with tampero sauce, kanikama, cream cheese, katsuo (bonito flakes), and avocado; topped with eel sauce

Chicken Teriyaki Gohan \$13

Gohan with teriyaki chicken, mixed sesame seeds and scallions

Yakimeshi \$10

Fried rice with vegetables, sesame seeds, and scallions

Add protein: Chicken \$2 Shrimp \$2 Beef \$2 Mix \$3

Sushi Itto Donburi \$16

Sushi rice covered with fresh octopus, ahi tuna, salmon, and white fish with kizami, nori and ikura

Noodles

Yakisoba \$16

Soba noodles with your choice of protein, scallion, carrots, purple onion, zucchini, and cabbage; seasoned with yakisoba sauce

Spicy Udon \$15

Sautéed udon noodles with your choice of protein, carrots purple onions, zucchini, and cabbage; seasoned with chipotle sauce

Protein: Shrimp | Beef | Chicken | Salmon

Main Courses

Tonkatsu \$17

Breaded pork fillet on a bowl of gohan with tonkatsu sauce

Chicken Karaage \$16

Chicken breast marinated in torino sauce;
served with a spring mix side salad

Salmon Sanuki \$23

Salmon fillet marinated in chili and garlic oil, flambéed with brandy,
drizzled with spicy mango sauce and scallions; served with broccoli,
mushrooms, and gohan; topped with mixed sesame seeds

A5 Japanese Wagyu

Certified Authentic

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Sold by ounce. Cut to order.
For more information about our exclusive
curated experience ask your server.
Limited availability.

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Premium Cuts

(10oz cuts served with roasted potatoes)
+ \$5 Grilled Asparagus

New York Prime \$47

Ribeye Prime \$49

Temaki

Traditional Hand Rolls
(wrapped in a cucumber or nori sheet)

Tuna \$12
Sushi rice, tuna, tampico sauce,
avocado, chiles toreados and scallions

Special \$9
Sushi rice, tempura shrimp, and
asparagus; served with chipotle sauce

Tampico \$8
Sushi rice, served with
kakiage and tampico sauce

Fish \$9
Sushi rice, avocado, kiuri, and
your choice of fresh fish

Ebi | Hamachi | Maguro | Masago | Saba | Kanikama
(Shrimp) (Yellowtail) (Ahi Tuna) (Capelin Roe) (Mackerel) (Crab)
Unagi | Fresh Sake | Hotate | Ikura | Tako
(Eel) (Fresh Salmon) (Scallop) (Salmon Roe) (Octopus)

Sashimi

(Thin or Thick Cut)
Razurado Sauce +\$2

Hamachi \$47 | Maguro \$29 | Fresh Sake \$19 | Hotate \$26 | Tako \$20
(Yellowtail) (Ahi Tuna) (Fresh Salmon) (Scallops) (Octopus)

Sashimi Sampler \$30

A5 Japanese Wagyu 4oz
Served with a traditional Ishiyaki Stone
for table-side grilling
\$60

Nigiri

A5 Japanese Wagyu \$17

Ebi \$6 | Hamachi \$10 | Maguro \$8 | Masago \$6 | Saba \$7 | Kanikama \$6 | Unagi \$8
(Shrimp) (Yellowtail) (Ahi Tuna) (Capelin Roe) (Mackerel) (Crab) (Eel)

Fresh Sake \$7 | Hotate \$7 | Ikura \$7 | Tako \$7
(Fresh Salmon) (Scallops) (Salmon Roe) (Octopus)

Nigiri Sampler

3 piece \$25 | 8 piece \$48 | 12 piece \$75

Vegan Nigiri Sampler

Carrot - Avocado - Asparagus - Nametake - Shiitake

3 piece \$23 | 5 piece \$36

Rolls

Spider Roll \$22

(six piece roll)

Tempurized soft-shell crab and cucumber inside with avocado on the outside; served with eel and chipotle sauces, topped with tempura flakes

Caterpillar Roll \$17

Shrimp, cream cheese, and avocado on the inside, eel on the outside; topped with eel sauce and mixed sesame seeds

Sake Beach Roll \$23

Tempurized ahi tuna, salmon, kanikama and nori with avocado on inside; topped with mixed sesame seeds and spicy sauce

Dragon Roll \$19

Tempurized shrimp, avocado, and cream cheese on the inside, masago on the outside; topped with eel and dragon sauces

Maguritto Roll \$17

Breaded kanikama and tampico sauce on the inside; ahi tuna and avocado on the outside; topped with chipotle sauce and masago

Spicy Salmon Roll \$17

Avocado and cream cheese on the inside; fresh salmon on the outside; topped with kakiage and chipotle sauce

Rainbow Roll \$18

Cucumber and cream cheese on the inside; octopus, shrimp, salmon, ahi tuna and white fish on the outside

California Roll \$14

Nori on the outside; cucumber and avocado on the inside with your choice of fresh fish

Shrimp | Kanikama | Mackerel | Ahi Tuna | Fresh Salmon | Eel
Yellow Tail +5

Philadelphia Roll \$14

Nori on the outside; cream cheese and avocado on the inside with your choice of fresh fish

Shrimp | Kanikama | Mackerel | Ahi Tuna | Fresh Salmon | Eel
Yellow Tail +5

Toreraditto Roll \$15

Breaded kanikama, scallions and avocado on the inside; melted manchego cheese and chiles toreados on the outside; topped with chipotle sauce

Veganitto \$13

Carrots, spinach, asparagus, cucumber and avocado on the inside; mamenori on the outside; topped with a berry dressing

Volcano Roll \$14

Fresh salmon, cream cheese and avocado on the inside; topped with torched manchego cheese, masago, spicy and chipotle sauces; served with eel sauce on the side

Baby Roll \$16

Kanikama, cream cheese, and avocado on the inside; fresh salmon on the outside; topped with torched momiji paste; drizzled with unagi and chipotle sauces

Jalapeño Hamachi \$21

Avocado, cucumber and cream cheese on the inside; topped with torched spicy yellowtail, jalapeños, sriracha and sweet sauces

Ribeye Roll \$16

Grilled ribeye with onions, wrapped in a flour tortilla; topped with chipotle sauce; served with a spring mix side salad

Downtown Roll \$18

Yellowtail, avocado, and cream cheese on the inside; kanikama, chipotle and eel sauce on the outside

Breaded Ebi Roll \$14

Breaded roll with shrimp and avocado on the inside; cream cheese on the outside; topped with Tampico sauce, serrano peppers and mixed sesame seeds

Manchego Roll \$14

Breaded roll with shrimp, avocado, manchego cheese and carrots on the inside; topped with eel sauce and mixed sesame seeds; served on a bed of kakiage

Wagyu Roll \$33

Avocado, asparagus, tempurized onions on the inside; wagyu on the outside, topped with special yuzu sauce and black truffle peelings; served with gyoza sauce

Desserts

Kirimochi \$9

(Mochi)

Traditional Japanese rice cakes.

Seasonal flavors.

Tempura Ice Cream \$12

Your choice of ice cream tempurized and drizzled with chocolate

Vanilla | Chocolate | Matcha

Samurai \$11

Coffee gelatin served in a martini glass on Kahlua cream

topped with premium vanilla ice cream

Matcha Cheesecake \$14

Our signature, homemade, Japanese style cheesecake topped

with seasonal berries

Popcorn Cheesecake \$17

New York style cheesecake topped with sea-salt caramel popcorn

Belgian Chocolate Cake \$17

Multi-layered buttercream dark chocolate cake served with

premium vanilla ice cream

Japanese Matcha Churros \$13

Warm, crispy, cajeta-filled churros coated in our special blend of

cinnamon sugar and matcha; served with a side of velvety

matcha ice cream.

Coffee

Espresso (Double) \$4

Americano \$5

Capuccino \$5

Latte (Hot or Iced) \$9

Matcha Latte (Hot or Iced) \$9

Carajillo \$13

Matcha | Traditional | Mazapan | Baileys

Tizanas & Tea

(Hot or Iced)

Maui Mango Tizana \$8

Blueberry Wild Child Tizana \$8

Green Tea \$6

Digestifs

Grand Marnier Cordon Rouge \$12

Romana Sambuca Liqueur \$10

Bentleys Amaretto Liqueur \$7

Remy Martin VSOP \$20