

ISE-SHIMA TO GO MENU

LUNCH: 11:30AM – 2:00PM

Dinner: 5:00PM – 10:00PM

STARTERS

Edamame steamed soy beans (salt \$6 Garlic \$8)

Ebi Shumai deep fried shrimp dumplings 8pc \$6

Takoyaki deep fried octopus balls 8pc \$6

Agedashi tofu deep fried tofu with tempura sauce \$8

Gyoza dumplings with ground pork and vegetables \$8

Fried calamari fried calamari with tartar sauce 14

Asari sakamushi steamed clams, green onion \$16

Assorted tempura shrimp, fish and vegetable tempura \$20

Jidori karaage fried free range chicken marinate ginger-garlic sauce \$16

Spicy tuna crispy rice spicy tuna on fried rice with eel sauce \$15

Ankimo monkfish liver with ponzu sauce \$12

Albacore carpaccio \$20 Red snapper \$26

Beef Tataki with ponzu sauce and sliced onions \$18

Premium Assorted sashimi plate 15 pc \$48, 11 pc \$38

SANDWICH

Club Sandwich Ciabatta Bun, turkey, ham, apple wood smoked bacon, lettuce, tomato, avocado \$19

Washugyu Burger Brioche bun, washugyu hamburger, Miyako sauce, onions, tomato, cheese, mayo, mustard \$22 Add Bacon \$2 Add Avocado \$2

Chicken Cutlet Brioche bun, free range chicken cutlet, onions, tomato, cheese, mayo, mustard \$22

CURRY

Curry Rice Japanese style curry sauce over steamed rice \$16

Pork Cutlet Curry topped with kurobuta pork cutlet \$25

Chicken Cutlet Curry topped with chicken cutlet \$25

SALAD

Caesar Salad fresh romaine hearts, classic Caesar dressing, shaved parmesan and garlic crouton \$12

Add chicken \$16 add salmon \$17

Miyako salad mix greens, tomato, carrot, daikon sprouts, almond, and apple vinaigrette \$12

Salmon skin salad oven cooked fresh salmon skin with sesame sauce \$15

ENTRÉE -Includes side salad & miso soup

Chicken Cutlet Lunch/Dinner Free range chicken cutlet with cabbage salad \$22

Pork Loin Cutlet Lunch/Dinner Mugifuji pork loin cutlet with cabbage salad \$22

Pork Filet Cutlet Lunch/Dinner Mugifuji pork filet cutlet with cabbage salad \$22

Karaage Lunch/Diner Japanese fried chicken with cabbage salad \$22

Pork Ginger Lunch/Dinner Japanese style sautéed pork with ginger sauce \$22

Tempura Lunch/Dinner 3 pc shrimp, 1 pc white fish and 5 pc vegetable tempuras \$22

Grilled Salmon Lunch/Dinner Grilled salmon with lemon butter sauce \$22

Sashimi Lunch/Dinner 7 pc sashimi of chef's choice \$28

Unagi Lunch/Dinner charbroiled fresh water eel with unagi sauce, kobachi appetizer, nimono vegetable and steamed rice \$29



www.ise-shima.us
310.320.6700

NOODLES

Take Hot soba or udon with bonito soup \$15

Seiro Cold soba or udon with a bonito dipping sauce \$15

Tempura Hot or cold soba or udon with 2 pc shrimp, 3 pc vegetable tempuras \$23

ASSORTED SUSHI & CHIRASHI

Assorted Nigiri Assorted nigiri sushi and tuna roll \$26

Deluxe Nigiri Assorted deluxe nigiri sushi and tuna roll \$37

Ise-Shima Nigiri Chef special nigiri sushi and tuna roll \$42

Chirashi Assorted sashimi, shrimp, omelet, garnish, bowl of sushi rice \$26

Deluxe Chirashi Assorted deluxe sashimi, omelet, garnish, bowl of sushi rice \$38

Ise-Shima Chirashi 11 pc sashimi, shrimp, omelet, garnish, bowl of sushi rice \$42

ROLL SUSHI

Shrimp Tempura Shrimp tempura, cucumber and avocado \$16

Tekka Tuna \$ 9

Kappa Cucumber \$6

Umejiso Plum paste & shiso basil \$8

Negi-hama Yellow tail & green onion \$9

Sake Salmon \$9

Una-kyu Sea eel & cucumber \$12

Vegetable Yama gobo, cucumber, avocado and asparagus \$9

Philadelphia Salmon, cream cheese and avocado \$15

Caterpillar Eel, cucumber and avocado \$18

Spider Soft shell crab and avocado \$23

Rainbow Shrimp & 4 different sashimi on California roll \$22

Prices are subject to 9.5% Sales Tax will be added to charges outlined above.