

APPETIZERS



오이 샐러드 Cucumber Salad 4.50
Cucumber with salt and sesame oil



유자 토마토 Yuzu Tomato 6.00
Tomato marinated in yuzu sauce



그릴 에다마메 Grilled Edamame 8.00
Grilled green soybeans with yuzu salt



고보 샐러드 Gobo Salad 4.50
Sliced burdock with sesame sauce



히야시 두부 Hiyashi Tofu 5.00
Chilled tofu with organic homemade ponzu sauce



타코 와사비 Taco Wasabi 8.00
Raw octopus flavored with lots of wasabi



돼지 샤브 샐러드 Pork Shabu Salad 7.00
Boiled pork slices salad with sesame dressing



돼지고기 조림 Buta Kakuni 6.50
Braised pork belly in homemade tsuyu



돼지 등갈비 번 Pork Baby Back Rib Bun 6.00
Soft steamed bun filled with signature pork baby back rib and cucumber

SMALL FRIED



치킨 가라아게 Karaage 8.50
Marinated deep fried chicken with mentaiko mayo deeping sauce



미소 가지 튀김 Beinasu Miso Dengaku 10.00
Deep fried eggplant with special miso sauce



에비 마요 Ebi Mayo 10.50
Fried shrimp with homemade mayonnaise sauce



만두 Gyoza 6.00
Five pan-fried dumpling pork and vegetable

KATSU

*세트메뉴는 카레소스, 와사비, 돈가스 소스, 샐러드, 미소국, 밥이 제공됩니다.
*All Set menu comes with curry sauce, wasabi, tonkatsu sauce, mini salad, miso soup, rice



치즈돈가스 세트 Cheese Tonkatsu Set 19.00

A refreshing take on the classic tonkatsu with mozzarella cheese surrounded by pork tenderlion



돈가스 세트 Tonkatsu Set 17.00

Juicy pork tenderloin cutlet with a classic, satisfying crisp

SINGLE KATSU MENU

CHEESETONKATSU Juicy pork cutlet with mozzarella \$11.00
TONKATSU Juicy pork tenderloin cutlet \$9.00

KUSHIKATSU

* 모든 쿠시가츠 (꼬치 튀김) 에는 양배추가 기본으로 제공됩니다 *
*All Kushikatsu comes with cabbage as basic *



A SET 5pcs Only Vegetable 6.00
연근, 파리고추, 양파, 단호박, 브로콜리
lotus root, shishito-pepper, onion, pumpkin, broccoli



B Set 5pcs 9.00
와규 (소고기), 새우, 파리고추, 단호박, 브로콜리
wa-gyu, shrimp, shishito pepper, pumpkin, broccoli



C Set 8pcs 13.00
와규 (소고기), 파리고추, 양파, 연근, 단호박, 브로콜리, 치즈
wa-gyu, shrimp, shishito pepper, onion, lotus root, pumpkin, broccoli, cheese

EXTRAS

WAGYU 와규	\$3.00	SWEET PUMPKIN 단호박	\$1.50
SHRIMP 새우	\$3.00	BROCCOLI 브로콜리	\$1.00
CHEESE 치즈	\$2.00	SHISHITO PEPPER 파리고추	\$1.00
LOTUS ROOT 연근	\$1.50	ONION 양파	\$1.00
		CABBAGE 양배추	\$1.00

RICE



가라아게 타워 덮밥 Karaage Tower Don 15.00
Marinated deep fried chicken and shishito-pepper over rice comes with miso soup



구동 Original Gyudon 10.00
Japanese soy based beef and onion over rice



소스 가츠동 Sauce Katsudon 15.00
Classic tonkatsu with homemade sauce over rice



수란 돼지고기 덮밥 Onsen Tamago Buta Soborodon 8.00
Ground pork over rice bowl with poached egg



구운 오니기리 Yaki Onigiri 6.00
Japanese grilled rice ball in katsukasu and shrimp oil with gobo salad

TENDON

모든 텐동에는 미소국과 피클이 기본으로 제공됩니다.
All Tendon comes with miso soup and tsukemono as basic



연어장 텐동 Salmon Tendon

Salmon, shrimp 2, soft-boiled egg, shishito pepper, seaweed, burdock

20.⁰⁰



시그니처 잇쇼 텐동 Signature ITSHOW Tendon

White fish, shrimp 2, lotus root, eggplant, mushroom, soft-boiled egg, pumpkin, broccoli, shishito pepper, seaweed, burdock

18.⁰⁰



야채 텐동 Vegetable Tendon

Lotus root, eggplant, mushroom, pumpkin, broccoli, shishito pepper, seaweed, burdock

14.⁵⁰



새우 텐동 Shrimp Tendon

Shrimp 3, soft-boiled egg, pumpkin, shishito pepper, seaweed, burdock

18.⁰⁰

EXTRAS

WHITE FISH 화이트 피쉬	\$4.00
SHRIMP 새우	\$3.00
HALF BOILED EGG 반숙란	\$2.50
MUSHROOM 양송이 버섯	\$2.00
SWEET PUMPKIN 단호박	\$1.50
BROCCOLI 브로콜리	\$1.00
SHISHITO PEPPER 파리고추	\$1.00



TEMPURA PLATE

*All Tempura plate comes with miso soup, Yuzu tomato, mini salad and tsukemono as basic *



시그니처 잇쇼 템프라 플레이트 Signature ITSHOW Tempura Plate

White fish, shrimp 2, lotus root, eggplant, mushroom, soft-boiled egg, pumpkin, broccoli, shishito pepper, seaweed, burdock

24.⁰⁰



새우 템프라 플레이트 Shrimp Tempura Plate

Shrimp 3, lotus root, soft-boiled egg, broccoli, pumpkin, shishito pepper, seaweed: comes with miso soup, yuzu tomato, black sesame salad and tsukemono

24.⁰⁰

EXTRAS

WHITE FISH 화이트 피쉬	\$4.00
SHRIMP 새우	\$3.00
HALF BOILED EGG 반숙란	\$2.50
MUSHROOM 양송이 버섯	\$2.00
SWEET PUMPKIN 단호박	\$1.50
BROCCOLI 브로콜리	\$1.00
SHISHITO PEPPER 파리고추	\$1.00



야채 템프라 플레이트 Vegetable Tempura Plate

Lotus root, eggplant, mushroom, pumpkin, broccoli, shishito pepper, seaweed: comes with miso soup, yuzu tomato, black sesame salad and tsukemono

18.⁵⁰

RAMEN

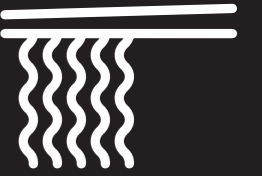
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All ramen menus can be changed to vegetarian menus.



소보로 미소 라멘 Soboro Miso Ramen

Ground pork, ki-kurage, napa cabbage, egg, and scallion with Japanese miso based ramen

16.⁰⁰



꼬불면(+\$1)으로 교체 가능합니다.
All ramen noodle can be changed to wave noodle (+\$1)



시그니처 돈코츠 라멘 Signature Tonkotsu Ramen

Marinated pork baby back rib, ki-kurage, bean sprout, egg and scallion with pork bone broth

14.⁰⁰



흑 마늘 라멘 Kuro Ninniku Ramen

Signature tonkotsu ramen based with homemade black garlic oil

15.⁰⁰



마라라멘 Mala Ramen

Grilled thin sliced pork belly, kikurage, egg, beansprout and scallion with pork born broth and mala hot oil

16.⁰⁰



명란 크림 라멘 Mentaiko Cream Ramen

Savory cream and mentakico mixed ramen

15.⁰⁰



아부라 소바 Abura Soba

Shrimp oil with egg yolk and fresh Japanese chives mixed ramen

15.⁰⁰



마제멘 Maze Men

Ground pork with chilly oil mixed ramen

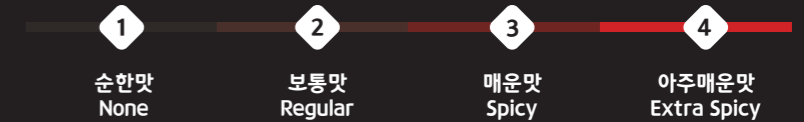
15.⁰⁰

EXTRAS

BABY BACK RIB 돼지 등갈비	\$4.00
SOFT-BOILED EGG 반숙란	\$2.50
KIKURAGE 목이버섯	\$2.00
BEAN SPROUTS 숙주나물	\$1.50
SCALLION 파	\$1.00
BROTH 국물	\$5.00
STRAIGHT NOODLE 면사리	\$3.50
WAVE NOODLE 면사리	\$4.00

ALSO YOU CAN

Choose spiciness Level



Choose Noodle Texture



DRINK

물 1.⁵⁰
Water Only first bottle is free

차 TEA	말차 Matcha	3	소다 SODA	콜라 Coke	2
	카모마일 Camomoile	3		다이어트 콜라 Diet Coke	2
	얼그레이 Earl Gery	3		스프라이트 Sprite	2
	블랙티 Black Tea	3		진저에일 Ginger Ale	2
	진저 Ginger	3		칼피코 Calpico	3. ⁵⁰