

# [RAMEN]

## \*Noodles Available to Choose



**Tonkotsu Noodle**  
Traditional Hakata style noodle. Thinly-cut straight noodle is made with least water content which gives al dente crunchy texture



**Chijire(Wavy) Noodle**  
Medium-thick wavy noodle is made with Kansui/Alkaline water which gives yellowish color and chewy texture

**More Noodle Options**  
Chef Special (extra thick) Noodle \*\$1  
Gluten Free Noodle \*\$1  
Vegan noodle

**Seasonal Kids Meal \$11.95**  
Braised short ribs, rice and 1 mini calpico  
Small chicken ramen, 4 chicken nugget and 1 mini calpico



### Isshido signature Paitan \$16.95

Tonkotsu soup seasoned with original Shoyu tare. Topped with premium pork chashu, corn, onions, scallions and a soft-boiled egg



### Ultimate Chashu Ramen \$19.95

Creamy signature Tonkotsu soup. Topped with 8 pieces of premium pork belly chashu, chopped scallions and corn



### Black Mayu Tonkotsu \$15.95

Rich roasted black garlic oil flavored tonkotsu soup. Topped with pork chashu, chopped scallions, corn and a half soft-boiled egg



### Short Ribs Steak Ramen \$18.95

Creamy Tonkotsu soup. Topped with grilled short ribs, corn and a half flavored soft-boiled egg



### Isshido Miso Tonkotsu \$15.95

Tonkotsu soup seasoned with our original blend of Miso. Topped with pork chashu, chopped scallions, steamed cabbage and a half soft-boiled egg



### Isshido Truffle \$17.95

Homemade fresh truffle tare added to our signature Tonkotsu soup. Topped with pork chashu, scallions, truffle paste, garlic mushroom and half egg



### Spicy Tan-Tan Ramen \$15.95

Spicy miso sesame tare added to our creamy Tonkotsu soup. Topped with seasoned minced pork, homemade chili oil, scallions and half flavored egg



SPICY LEVEL  
NORMAL  
VERY SPICY  
HOT

### Sapporo Vegetarian \$16.95

Vegetarian Tonkotsu-style flavor soup. Topped with teriyaki tofu, corn, kale, grape tomato and a half egg



### Vegan Spicy Tan-Tan \$15.95

Vegan spicy miso sesame flavor soup. Topped with spicy tofu, corn, shredded red pepper, kale, and scallions



SPICY LEVEL  
NORMAL  
VERY SPICY  
HOT

### Vegetarian Truffle \$17.95

Homemade fresh truffle tare added to our Vegetarian soup. Topped with teriyaki tofu, garlic mushroom, truffle paste and half egg



### Spicy Miso Ramen \$18.95

Flavorful spicy miso broth with thick noodles. Topped with stir-fried veges, baby corn, a half egg, spicy pork belly chashu and our chef made spicy paste



SPICY LEVEL  
NORMAL  
VERY SPICY  
HOT

### Tonkotsu Special \$14.95

Creamy Tonkotsu soup. Topped with one piece pork belly chashu, corn and chopped scallions



## TOPPINGS

\$0.5 Garlic Chips, Fried Onions, Spicy Miso(S) \$1.5 Spicy Miso(L)  
\$1.5 Extra Noodle, Butter, Garlic Mushroom, Rice, Kimchi, Cabbage,  
Corn, Baby Corn, Kale \$2 One Egg, Onigiri  
\$3 3 Pork Belly Chashu 4 Chicken Chashu, 6 Fried Teriyaki  
Tofu, Spicy Tofu  
\$4.5 Pan-fried Vegetable \$5 6 Pork Belly Chashu  
\$8 Chicken Katsu, Premium Chashu(Kakumi)  
\$11 Grilled Short Ribs \$15 Grilled Beef Tongue

### Chicken Paitan \$15.95

Creamy chicken soup designed for chicken lovers. Topped with slow-cooked chicken breast chashu, scallions, steamed corn and a half soft-boiled egg



# [STARTERS]

### Tofu Steak \$8.95

Fried tofu Steak with homemade yum yum sauce, green onion, fried onion



### Chicken Karaage \$9.95

6 crispy fried chicken with mayo/siracha-mayo/Sweet chili



### Pan-Fried/Fried Gyoza \$9.95/\$9.95

8 pieces of dumplings with pork/chicken filling



### Vege Spring Roll \$8.95

4 pieces of fried vegetable spring roll



### Fried Chicken Wings \$13.95/\$26.95

Flavorful fried Jumbo size chicken wings/drumsticks mix 6/12 pieces



### Squid Karaage \$10.95

Seasoned crispy deep fried squid legs



### Black Garlic Karaage \$10.95

Fried chicken with flavorful black mayu infused, Mayo/Sriracha mayo/Sweet Chili. \*Product contains seafood which may cause allergy



### Takoyaki \$10.95

8 ball shaped octopus snacks with seaweed and takoyaki sauce



### Steamed Asari Clams \$12.95

Sako-steamed asari clams, lightly seasoned with chili, butter, garlic and scallion



### Edamame \$6.95

Edamame in spicy or garlic flavor



### Kimchi \$5.95

Homemade Japanese style Kimchi. \*Product contains seafood which may cause allergy



### Wakame \$5.95

Classic wakame seaweed salad



### Cucumber Salad \$6.95

Cucumber, tomatoes and fried onions dressed in homemade spicy sauce



### Shishito Peppers \$10.95

Blistered shishito pepper with sweet soy sauce and seasoning



### Vege Okonomiyaki \$9.95

Japanese style cabbage pancake, topped with seaweed



### Kimchi Agedashi Tofu \$14.95

Fried tofu in tsuyu broth, with homemade kimchi, fried onion, scallion and seaweed



### Agedashi Tofu \$9.95

Fried tofu in tsuyu broth, topped with bonito flakes, seaweed and green onion



### Sweet Potato Fries \$6.95/\$9.95

S/L size Crispy sweet potatoes served with ketchup



### Fries \$6.95/\$9.95

S/L size crispy fries fried to perfection Salt/Garlic/Parmesan Cheese/Truffle



### Tuna Tataki \$15.95

Lightly seared raw tuna, with green pepper, sriracha, wasabi in ponzu sauce



### Aburi Salmon Sashimi \$15.95

Lightly Seared Salmon Sashimi with mayo, eel sauce, green onion and lemon on top



### Scallop Sashimi \$18.95

Sashimi grade scallop with fish roe and lemon on top



### Short Ribs Steak \$12.95

Grilled short ribs steak with homemade marinated sauce



### Grilled Beef Tongue \$14.95

Grilled beef tongue with wasabi dipping sauce



### Braised Short Ribs \$9.95

Cabernet wine sauce braised short ribs, with shishito pepper and wasabi mayo dipping sauce



# [YAKI-RAMEN]

### Pork Chashu Yaki Ramen \$18.95

Stir-fried noodle with vege & pork chashu, topped with green onion, pickled radish & seaweed



### Short Ribs Yaki Ramen \$19.95

Stir-fried noodle with vege & short ribs, topped with green onion, pickled radish & seaweed



\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\*\*In lieu of tips, an 18% gratuity is added for parties of 6 or more.



**[RICE BENTO]**

(Comes with 3 Japanese side dishes, rice, salad and miso soup)

- 1. Kakuni Bento \$18.95**  
Japanese style braised pork belly cashu
- 2. Unagi Bento \$24.95**  
Grilled eel fillet seasoned with unagi tare (eel sauce)
- 3. Braised Short Ribs Bento \$19.95**  
Cabernet wine sauce braised short ribs
- 4. Karaage Bento \$16.95**  
Fried chicken served with mayo dipping sauce
- 5. Gyudon Bento \$18.95**  
Sliced beef and onions boiled in sukiyaki sauce
- 6. Short Ribs Steak Bento \$19.95**  
Grilled short ribs steak with homemade special steak sauce
- 7. Grilled Beef Tongue Bento \$22.95**  
Barbecued beef tongue, served with special steak sauce
- 8. Tofu Steak Bento \$16.95**  
Fried tofu with homemade teriyaki sauce
- 9. Teriyaki Chicken Bento \$18.95**  
Pan-fried chicken with homemade teriyaki sauce
- 10. Teriyaki Salmon Bento \$19.95**  
Fully cooked Pan-fried Salmon with teriyaki sauce



**[BEEF CURRY BENTO]**

(Rice bento & beef curry made from beef bone broth and vegetable)

- 2. Chicken Katsu Curry Bento \$19.95**  
Breaded deep-fried chicken cutlets with katsu sauce
- 3. Karaage Curry Bento \$18.95**  
Fried chicken served with mayo dipping sauce
- 4. Sausage Curry Bento \$17.95**  
4 Japanese style sausage
- 5. Tofu Steak Curry Bento \$17.95**  
Fried tofu with teriyaki sauce
- 6. Squid Karaage Curry Bento \$18.95**  
Seasoned crispy deep fried squid legs

**[RICE BOWL]**

(Rice bowl with pickled radish and half soft-boiled egg)

- 1. Pork Chashu Bowl \$13.95**  
Cube pork chashu, Mayo, green onion
- 2. Tofu Steak Bowl \$13.95**  
Fried tofu with homemade teriyaki sauce
- 3. Gyudon (Beef) Bowl \$15.95**  
Sliced beef and onions boiled in homemade sweet sauce
- 4. Beef Curry Bowl \$12.95**  
Beef curry made from beef bone broth and vegetable
- 5. Chicken Katsu Bowl \$15.95**  
Breaded deep-fried chicken with katsu sauce
- 6. Teriyaki Chicken Bowl \$15.95**  
Pan-fried chicken with homemade teriyaki sauce
- 7. Aburi Salmon Bowl \$16.95**  
Lightly seared salmon sashimi with unagi and mayo sauce
- 8. Teriyaki Salmon Bowl \$16.95**  
Fully cooked Pan-fried Salmon with teriyaki sauce
- 9. Salmon Ochazuke \$18.95**  
Rice in kombu infused tea, topped with seaweed and salmon



**[ADD-ON]**

- \$1.5 Butter, Garlic Mushroom, Rice, Kimchi, Corn, Baby Corn, Kale, Spicy Miso
- \$2 One Egg, Onigiri, Miso Soup
- \$3 4 Pork Sausage, Spicy Tofu
- \$4.5 Pan-fried Vegetable
- \$8 Premium Chashu(Kakuni), Teriyaki Chicken
- \$11 Grilled Short Ribs \$15 Grilled Beef Tongue

**[BEVERAGES]**

- \$2.95 Iced Green tea, Oolong Tea, Coke, Diet Coke, Sprite
- \$3.5 Calpico, Apple Juice, Ramune (Original/ Grape/Melon/ Lychee/ Peach/ Strawberry)



**[BEER]**

- Bottled Beer**
- \$3.25 Sapporo Premium 12oz
- \$6.45 Sapporo Black Premium 22oz
- Draft Beer**
- \$5 Sapporo Draft Beer (16 oz)
- \$14 Sapporo Draft Beer (1 pitch/64oz)



**[SAKE]**

- \$8.5 Kigen Sake 6oz
- \$5.95 Plum Wine 50ml
- \$15.95 Hakutsuru Superior Junmai Ginjo 10oz
- \$15.95 Yuzu Sake 300ml
- \$8.95 Hot/Cold House Sake



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Opening hours:  
Mon/Tues/Wed/Thur/Sun 11am-9:30pm  
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Don't miss out on our seasonal special updates!  
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