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<http://www.ittoramen.com/>

*ADVISORY: consuming raw materials, undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of Foodborne illness, especially if you have certain medical conditions.

Our soup may contain soy, wheat, eggs, garlic oil, and scallions. Please alert our staff of ALERGIES, so that we may prepare food accordingly. THANK YOU.

ITTO TAPAS

ITTO WINGS \$7

Fried chicken wings 5pc glazed with itto sweet chili sauce, scallions cilantro.

ITTO BUNS(2pc) \$7 (GF)

Signature chashu ,Pork, or vegetable 3 pc
Steamed buns filled with your choice of pork, or eggplant served with cucumber,spring mix with itto's special sauce .

DYNAMITE SHRIMP \$8

Fried lightly breaded shrimp tossed with creamy lightly spicy shrimp sauce ,and spring mix.

TAKOYAKI BALLS (4pc) \$8

Chopped octopus seaweed powder scallions with brown rice flour deep fried with itto special sauce topped bonito flakes (creamy inside crispy outside)

MISO EGGPLANTS \$6

Fried eggplants, with sweet miso sauce.

GRILL SQUID \$9

Grill whole pieces squid, with japanese chili powder,scallions, itto special sauce.

GARLIC BUTTER EDAMAME \$4 (GF)

ITTO MISO SCALLOPS (3pc) \$11 (GF)

Grilled scallops, with radish sprouts ,served with itto spicy miso sauce.

*STUFFED SWEET POTATO (3pc) \$8

Lightly tempura sweet potato, with chopped raw spicy tuna ,scallion tobiko,top radish sprouts, with itto house made eel sauce.

*YELLOWTAIL JALAPENO \$ 11

Slice thin raw yellowtail ,Served with itto special yuzu sauce ,topped with jalapeno, tobiko.

ITTO GRILL EBI (4pc) \$8

Grill whole shrimp with itto special sauce topped with cilantro .

*STUFFED SALMON (3pc) \$11

Spicy crawfish salad ,wrapped with seared salmon, with itto chef signature sauce topped with tobiko, cilantro.

*FIRECRACKER \$9

Fried potato chips top with raw spicy tuna and spicy crab onions radish sprout tobiko eel sauce .

CRAB TEMPURA (6pc) \$6

Crab and cream cheese in wonton skin, served sweet chili sauce .

CRAB SCALLION PANCAKE \$ 9

Spicy crab wrapped with scallions pancake served with chef special sauce

*GRILLED SALMON \$ 12

Grilled salmon asparagus tomatoes with lemon butter sauce .

DANCING EEL (3pc) \$10

(Tomago avocado eel topped with eel sauce, radish sprout

*BEEF YAKITORI \$ 7

Beef on skewers, oba leaf.

TEMPURA UNI \$ 9

(Tempura sea urchin with oba leaf served with itto house sauce.)

ITTO SHUMAI (3pc) \$6

(House made steam shrimp or crab shumai)

TEMPURA CHEESE \$ 6

Fred cheese with itto sweet chili sauce ,topped with cilantro, bonito flake

HARUMAKI (3pc) \$5

Japanese vegetable spring roll

AVOCADO BALLS \$8

Crab tuna avocado cream cheese deep fried served with itto house special sauce.

*BEEF JALAPENO TATAKI \$ 7

Seared slice thin beef with yuzu ponzo sauce topped with scallion, radish sprout .

MANGO SHRIMP \$ 8

Skewered grill shrimp with mango avocado served with itto white sauce

JALAPENO SHRIMP \$8

Fried breaded shrimp topped with jalapeno and cilantro ,shrimp sauce.

*TUNA SAMBA (3pc) \$ 10

Fresh raw tuna rawp with cucumber jalapeno avocado top with fish eggs scallions ,radish sprout.

ITTO GYOZA (6pc) \$5

(House made pork or vegetable dumplings steamed or pan fried)

*POKE BOWL \$12

(Chopped raw tuna, salmon, avocado, seaweed salad, mango, fish eggs, topped with spicy miso sauce.)

*HASHU DON \$12

(pork over, poached egg, scallion,nori flakes, eel sauce)

KARAAGE (5pc) \$7

(japanese style fried chicken)

CHICKEN KATSU\$7

(Japanese fried chicken breast with katsu sauce)

SHRIMP CUCUMBER BITE (4pc) \$9

(Slice cucumber with creamy avocado topped with Grilled shrimp and cilantro)

Food allergies?
Please notify your server!
GF: Gluten Free
LF: Lactose Free
V: Vegan
NF: Nut Free

ITTO SIGNATURE RAMEN

OUR CHICKEN OR PORK BROTH UP TO 7 HOURS COOKED

* ITTO MISO RAMEN \$12

Original chicken broth, with miso ,house make ramen ,itto signature chashu pork ,ground pork,seasoned boiled egg, cron, scallion cabbage.

* ITTO CLASSIC RAMEN \$12

Original chicken broth ,house made ramen, with itto signature chashu park, bamboo shoot ,seasoned boiled egg, scallion, onions ,nori.

* ITTO CURRY RAMEN \$11

Original chicken curry broth, house made ramen, with ground pork , seasoned boiled egg, bamboo shoot ,scallion, Onion.

* ITTO DELUXE RAMEN \$12

Original chicken broth ,house made ramen, with signature chashu pork ,seasoned boiled egg, scallion, onion, bamboo shoot ,black garlic oil .

* ITTO SPICY RAMEN \$11

Original chicken broth, house made ramen, with itto spicy ground pork past ,seasoned boiled egg, bamboo shoot , scallion, onions, spicy oil.

ITTO VEGETABLE RAMEN \$12 (V)

Original vegetable broth, with kale ramen ,miso ,cabbage corn, bamboo shoot itto house made marinated tofu, scallion, onions.

* ITTO KURO RAMEN \$12

Original chicken broth ,with ramen,Signature chashu pork ,seasoned boiled egg ,scallion, onions, bamboo shoot, black galice oil.

* ITTO HOUSE SPECIAL RAMEN \$12

Brothless with house make ramen ,sesame base ,spicy oil ,parmesan cheese ground pork , seasoned boiled egg ,scallion, onions chips ,white truffle oil .

EXTRA TOPPINGS

House spicy chili oil \$1

Black garlic oil \$2

3pc chashu pork \$3

bamboo shoot \$2

Extra soup \$5

*2pc seasoned boiled egg \$2

corn \$2

Extra noodles \$3.50 tofu \$2

VEGAN TAPAS

Sweet potatoes stuff \$ 7

Fried potatoes topped with creamy avocado lime and cilantro served with sweet miso sauce.

Itto Bean Curd \$ 6

Lightly fried tofu served with itto sweet chili sauce topped with radish sprout.

Zucchini or avocado katsu \$ 6

Japanese fried breaded zucchini served with sweet miso sauce.

Inari stuffed \$ 7

Sweet tofu wrapped with seaweed salad and avocado served with spicy miso sauce.

Tempura mushroom \$ 6

Tempura Lotus root \$ 7

SALAD

Spicy crab salad \$ 6

Seaweed salad \$ 5

ITTO LUNCH BOXES

2pc Vegs spring roll, 3 pc pork dumplings, steam rice, include soft drinks

Teriyaki chicken \$9

Teriyaki tofu and mixed vegetable\$8

Teriyaki shrimp\$9

*Teriyaki salmon\$9

*Teriyaki steak\$9

Tempura shrimp and vegetables \$9

Tempura veggies \$8

chicken katsu \$9

mini chashu bowl \$6

(Pork over rice, poached egg, scallion, nori flakes)

DESSERT

Mochi ice cream \$ 3.50

Green tea, red bean, mango, strawberry

Tempura ice cream \$ 4

Green tea, red bean, vanilla

Tempura banana \$ 4

Tempura cheesecake \$ 4

Japanese ice cream \$ 3

Green tea, red bean, vanilla

Mango sago \$ 5

Fresh mango, tapioca pearls, coconut milk.