

ITTO TAPAS

SEAWEED SALAD \$7 (V) (GF)

CUCUMBER SALAD \$6 (V)

SPICY CRAB SALAD \$7

WONTON TACO \$10

Fried wonton skin served with chashu pork and topped with avocado, tomato, cilantro.

ITTO WINGS \$13 (5pc)

Fried chicken wings with a sweet spicy chili glaze.

ITTO BUNS \$13 (3pc) (V)

Steamed buns with your choice of signature chashu pork or eggplant and marinated tofu served with cucumber, organic arugula, and sweet miso sauce.

DYNAMITE SHRIMP \$12

Fried lightly breaded shrimp tossed with creamy and spicy shrimp sauce over baby arugula.

TAKOYAKI BALLS (4pc) \$11

Chopped octopus, seaweed powder, brown rice flour, deep fried, topped with bonito flakes. (creamy inside crispy outside)

MISO EGGPLANTS \$8 (V)

Fried Japanese eggplant drizzled with sweet miso sauce.

GRILL SQUID \$19 (GF)

A whole grilled squid, with Japanese chili powder, black pepper and Itto special sauce. (grilled squid is chewy and firm when cooked)

GARLIC BUTTER EDAMAME \$7 (GF) (V)

ITTO MISO SCALLOPS (3pc) \$13 (GF)

Scallops grilled to perfection with radish sprouts, served with Itto spicy miso sauce.

*** STUFFED SWEET POTATO WITH SPICY CRAB AND TUNA
OR CREAMY AVOCADO MIX (3pc) \$12 (V)**

Slightly tempura sweet potato with your choice of chopped raw spicy tuna crab mix
OR creamy cilantro avocado mix drizzled with Itto special sauce.

*** YELLOWTAIL JALAPENO \$ 13 (GF)**

Sliced thin raw yellowtail, served with Itto special yuzu sauce,
topped with jalapeno, tobiko, white truffle oil and micro greens.

SHRIMP CUCUMBER BITE (4pc) \$13 (GF)

Sliced cucumber with creamy avocado topped with grilled shrimp and cilantro.

*** FIRECRACKER \$11**

Fried potato chips topped with a raw spicy tuna and spicy crab, micro greens, tobiko and eel sauce.

CRAB RANGOON (5pc) \$9

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

SCALLION PANCAKE-CHOICE OF CRAB OR CHASHU PORK \$ 12

Spicy crab OR chashu pork wrapped w it h scallion pancake served with house made eel sauce.

SHISHITO PEPPERS \$12 (V) (GF)

Shishito peppers blackened and seasoned with sea salt.

STUFFED SHISHITO PEPPERS \$13

Tempura fried shishito peppers, cheese, onion, crab & charshu pork,
served with Itto sweet chili sauce.

*** GRILLED SALMON \$ 15 (GF)**

Grilled salmon with asparagus and tomatoes or chef choice greens (seasonal) with spicy miso sauce.

*** ITTO FRIED TOFU OR KATSU TOFU \$ 8 (V) (GF)**

Lightly fried tofu served with Itto sweet chili sauce topped with micro greens.



GF - Gluten Free Option

V – Vegan Option

Please notify server if you would
like to make gluten free or vegan

WWW.ITTORAMEN.COM

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BEEF YAKITORI \$9 (GF)

Beef, oba leaf, baby organic arugula grilled on a skewer.

TEMPURA ONION RING \$8 (V)

Jumbo tempura onion rings served with chef special sauce.

ITTO SHUMAI (3pc) \$8

Steam shrimp shumai dumplings.

CHEESE KAROKKE \$11

Fried cheese w. crab, onion, katsu powder, served with Itto sweet chili sauce.

HARUMAKI (3pc) \$8 (V)

Japanese vegetable spring roll drizzled with sweet chilli sauce.

GARLIC BUTTER BROCCOLI \$8 (V) (GF)

Broccoli sautéed in garlic butter and soy sauce.

AVOCADO BALL \$14

Crab, tuna, salmon, jalapeno and cream cheese, wrapped with avocado,
flash fried and drizzled with house special sauce.

*** BEEF JALAPENO TATAKI \$11**

Seared thinly sliced beef with yuzu sauce, topped with jalapeño,
masago, white truffle oil and micro greens.

MANGO SHRIMP (4pc) \$13 (GF)

Skewered grilled shrimp with mango and avocado served with spicy miso sauce.

*** TUNA SAMBA (3pc) \$13 (GF)**

Fresh raw tuna wrapped around cucumber, jalapeno, avocado and topped with masago,
micro greens, and spicy miso.

ITTO GYOZA (6pc) \$9 (V)

Pork OR vegetable dumplings steamed OR pan fried with gyoza sauce.

*** POKE BOWL \$16 (GF)**

Chopped raw tuna, salmon, avocado, seaweed salad, organic arugula, pink radish,
mango, fish eggs over sushi rice and topped with spicy poke sauce.

*** CHASHU DON \$15**

Chashu pork over warm rice, topped with a poached egg, nori flake, micro green, and eel sauce.

JAPANESE FRIED OYSTERS \$14

Japanese style panko lightly breaded oysters served with seafood poke sauce and yuzu

CHICKEN KATSU \$12

Japanese fried chicken with eel sauce

*** GODZILLA ROLL \$13**

Spicy tuna, salmon and crab, cream cheese, avocado, jalapeno, crispy fried and topped with tobiko,
scallion, chef's special sauce.

ZUCCHINI OR AVOCADO KATSU \$8 (V)

Japanese fried breaded zucchini or avocado served with sweet miso sauce.

DANCING EEL (3pc) \$13

Tomago, avocado, and eel topped with eel sauce and radish sprouts

ITTO FRENCH FRY \$9

Fried potato with pink salt, rice seasoning, parmesan cheese and served with white sauce

ITTO SIGNATURE RAMEN

OUR CHICKEN AND PORK BROTH IS COOKED UP TO 7+ HOURS

*** ITTO MISO RAMEN \$16**

Original broth, with **miso**, fresh ramen, Itto signature **chashu pork**, **ground pork**, bamboo shoot,
seasoned boiled egg, corn, and scallion.

*** ITTO CLASSIC RAMEN \$16**

Original broth, fresh ramen, with Itto signature **chashu pork**, bamboo shoot, seasoned boiled egg,
scallion, organic arugula and nori.

*** ITTO CURRY RAMEN \$16**

Original **yellow curry** broth, fresh ramen, with **ground pork**, seasoned boiled egg, bamboo shoot,
and scallions.

*** ITTO DELUXE RAMEN \$16**

Original broth with **black garlic oil**, fresh ramen, with signature **chashu pork**, seasoned boiled egg,
scallion and bamboo shoot.

*** ITTO HOUSE SPECIAL RAMEN \$16**

Brothless with fresh ramen, sesame base, spicy oil, parmesan cheese, **ground pork**, seasoned
boiled egg, scallions, crispy onion, **white truffle oil**.

*** ITTO SPICY RAMEN \$16**

Original broth, fresh ramen, with **spicy** ground pork, **spicy** oil, seasoned boiled egg, bamboo shoot
and scallion.

ITTO VEGETABLE RAMEN \$16 (V)

Original **creamy vegetable broth**, with fresh **gluten free ramen**, miso, corn, bamboo shoot,
organic arugula, pink rabifh broccoli, house marinated tofu, scallion.

*** ITTO SEAFOOD RAMEN \$16**

Original broth, fresh ramen, grilled shrimp, **fish cake**, **crabmeat**, scallion, and seasoned boiled egg.

RAMEN BURGER \$16 (V)

Your choice of **chashu pork** or **veggie burger** with organic arugula, tempura onion ring, house
special sauce, between two grilled ramen patties.

Extra soup \$6 / Extra noodles \$5 / 3pc chashu pork \$5 / 4pc shrimp \$6

Ground pork \$5 / Tofu \$3 / * Seasoned boiled egg \$3 / Corn \$2

Bamboo shoot \$3 Small side broccoli \$3 / Side Arugula \$2

Black garlic oil \$2.5 / House spicy chili oil \$1.5

DESSERTS

Jumbo Mochi Ice Cream \$6.5

Green tea, red bean, strawberry, mango

Japanese ice cream \$4

Green tea, red bean, vanilla

Tempura ice cream \$8

Green tea, red bean, vanilla

Tempura Cheesecake \$10

Tempura Banana \$7

F-Crepe Cake, Matcha \$8

***ADVISORY:** consuming this item raw materials, under cooked meat s, poultry, seafood, shellfish, or
eggs may increase the risk of food born illness, especially if you have certain medical conditions. Our
soup may contain soy, wheat, eggs, garlic oil, and scallions. Please alert our staff of any **ALLERGIES**,
so that we may prepare food accordingly