

ITTO TAPAS

SEAWEED SALAD \$6 (V) (GF)
CUCUMBER SALAD \$6 (V)
SPICY CRAB SALAD \$7

CRAWFISH TOWER \$12

Chopped avocado, spicy crawfish salad, tobiko, scallion, jalapeno, and siracha

ITTO WINGS \$12 (5pc)

Fried chicken wings with a sweet chili glaze

ITTO BUNS \$12 (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 \$11

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 \$7 (V)

Fried Japanese eggplant drizzled with sweet miso sauce.

GRILL SQUID \$15 (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) \$12 (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) \$9 (V)

Lightly 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.

*STUFFED SALMON (3pc) \$12

Spicy crawfish salad, wrapped with seared salmon, with Itto chef signature sauce topped with tobiko, micro greens.

*FIRECRACKER \$10

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

CRAB RANGOON (5pc) \$7

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

CRAB SCALLION PANCAKE \$ 11

Spicy crab wrapped with 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

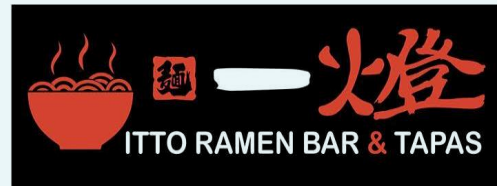
Tempura fried shishito peppers, cheese, onion, crab & charshu pork, served with Itto sweet chili sauce

*GRILLED SALMON \$ 15 (GF)

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

ITTO FRIED TOFU \$ 7 (V)

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



WWW.ITTORAMEN.COM

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BEEF YAKITORI \$ 8 (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

House made steam shrimp shumai dumplings.

CHEESE KAROKKE \$11

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

HARUMAKI (3pc) \$7 (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 \$13

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

*BEEF JALAPENO TATAKI \$10 (GF)

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

MANGO SHRIMP (4pc) \$12 (GF)

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

*TUNA SAMBA (3pc) \$12 (GF)

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

ITTO GYOZA (6pc) \$8 (V)

House made pork or vegetable dumplings steamed or pan fried with gyoza sauce

*POKE BOWL \$15 (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 \$10

Japanese fried chicken with eel sauce

SHRIMP CUCUMBER BITE (4pc) \$12 (GF)

Sliced cucumber with creamy avocado topped with grilled shrimp and cilantro

ZUCCHINI OR AVOCADO KATSU \$7 (V)

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

DANCING EEL (3pc) \$12

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

STUFFED INARI \$9 (GF) (V)

Sweet bean curd stuffed with seaweed salad and avocado served with spicy miso sauce

GF - Gluten Free
Option

V – Vegan Option

ITTO SIGNATURE RAMEN

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

PROUDLY SERVING LOCAL FROM HICKORY NUT GAP FARMS

- ITTO MISO RAMEN \$15

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

- ITTO CLASSIC RAMEN \$15

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

- ITTO CURRY RAMEN \$15

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

- ITTO DELUXE RAMEN \$15

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

- ITTO HOUSE SPECIAL RAMEN \$15

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

- ITTO SPICY RAMEN \$15

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

ITTO VEGETABLE RAMEN \$14 (V) (GF)

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

- ITTO SEAFOOD RAMEN \$15

Original broth, house made ramen, **grilled shrimp**, **fish cake**, **crabmeat**, scallion, and seasoned boiled egg

RAMEN BURGER \$15 (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 \$3.50

Green tea, red bean, vanilla

Tempura ice cream \$ 6

Green tea, red bean, vanilla

Tempura Cheesecake \$8

Tempura Banana \$ 5

*ADVISORY: consuming, 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.

