



ICHI NI NANA IZAKAYA

FUNCTIONS at 127 BRUNSWICK STREET

Ichi Ni Nana is Fitzroy's home of delicious modern Japanese cuisine set in a beautifully crafted Izakaya style environment. The intricately styled spaces are a treat for the senses with handmade artwork, light shades and furniture lining walls, ceilings and just about everywhere else! Attention to detail is evident in everything you see from our stunning sushi and sashimi platters featuring the finest cuts of fresh seafood to the detail of each nook and cranny as you walk through the spaces – each time you visit you're likely to see something you've never noticed before.

We're open for lunch, dinner and all-day dining from 12pm daily.

For gatherings and get-togethers of all shapes and sizes, Ichi Ni Nana Izakaya has a number of flexible spaces and menu options to suit your needs. Our approach to celebrations is founded on the Japanese way of sharing delicious food and drinks with friends, family and colleagues.

127 BRUNSWICK ST, FITZROY 3065

WWW.ICHININANA.COM.AU

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PH. 03 9417 4127



Courtyard

An uber-luxe all-weather space, the ground level Courtyard with adjacent Bamboo Garden at Ichi Ni Nana Izakaya is perfect for events and celebrations.

Beautifully designed, hand-made pieces feature throughout the space. Every last detail has been meticulously planned and executed. From the fully serviced private bar, through to the UV treated retractable glass roof allowing the Courtyard to be used under all weather conditions and even the climbing fig adorning the rear wall as a bonsai sculpture. For complete privacy we have installed a luxurious floor to ceiling velvet curtain together with separate access to shared facilities providing complete exclusivity.

Capacity: 80 Seated
120 Cocktail



Bamboo Garden

Situated on the Mezzanine level with views across the dining room and bordered by windows looking over Brunswick Street, Ichi Ni Nana Izakaya's Mezzanine level provides a semi-private space offering.

Capacity: 50 Seated
50 Cocktail



Mezzanine

Beneath Ichi Ni Nana Izakaya's Mezzanine level is the Cellar. Intricately styled, this private, subterranean space offers flexibility for standing or seated style gatherings.

Capacity: 50 Seated
50 Cocktail



Cellar

SEATED BANQUET MENUS



'UME' MENU
\$65pp



'MATSU' MENU
\$75pp



PREMIUM 'MATSU' MENU UPGRADE
\$95pp

Edamame

Whole Soy Beans seasoned with Salt

Buta Gyoza

Pan Fried Pork Gyoza with Ponzu

Karaage Tori

Fried Chicken Served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ichi Ni Nana Sashimi Selection

Ebi Tempura Roll

Inside Out Prawn Tempura Roll with Cucuber, Avocado, Tobiko, Teriyaki & Japanese Mayo

Tori Teriyaki

Chicken Thigh Fillet with Caramelised Teriyaki Sauce, Julienned Leeks & Ito Togarashi

Green Salad

Mixed Leaves with Mustard Dressing

Chocolate Harumaki

Chocolate Spring Rolls with Vanilla Ice Cream, Salted Caramel & Toasted Almonds

Edamame

Whole Soy Beans seasoned with Salt

Gyu Tataki

Seared thinly sliced Scotch Filet with Ginger & Soy Dressing

Buta Gyoza

Pan Fried Pork Dumplings & Soy Dressing

Karaage Tori

Fried Chicken served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ebi Mayo

Battered Prawns tossed in Spicy Japanese Mayo

Dragon Roll

Inside Out Roll with Seared Tuna, Cucumber, Avocado, Tobiko, Japanese Mayo, Chilli Sauce & Spring Onion

Kaisen Roll

Chef's selection sashimi roll with sweet chilli tobiko mayo

Wagyu Rib

Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sauteed Vegetables & Yakiniku Sauce

Lamb Saikyo Yaki

Charcoal Grilled Sweet Miso Glazed Lamb Cutlets

Green Salad

Mixed Leaves with Mustard Dressing

Chocolate Harumaki

Chocolate Spring Rolls with Vanilla Ice Cream, Salted Caramel & Toasted Almonds

Nigiri & Sashimi Platter

Chef's Selection (6 pieces per person)

Edamame

Whole Soy Beans seasoned with Salt

Gyu Tataki

Seared thinly sliced Scotch Filet with Ginger & Soy Dressing

Buta Gyoza

Pan Fried Pork Dumplings with Soy Dressing

Karaage Tori

Fried Chicken served with Honey and Sesame

Soba Noodle Salad

Sesame Dressed Soba Noodles with Tatsoi & Puffed Rice

Ebi Mayo

Battered Prawns tossed in Spicy Japanese Mayo

Dragon Roll

Inside Out Roll with Seared Tuna, Cucumber, Avocado, Tobiko, Japanese Mayo, Chilli Sauce & Spring Onion

Kaisen Roll

Chef's selection sashimi roll with sweet chilli tobiko mayo

Wagyu Rib

Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sauteed Vegetables & Yakiniku Sauce

Lamb Saikyo Yaki

Charcoal Grilled Sweet Miso Glazed Lamb Cutlets

Green Salad

Mixed Leaves with Mustard Dressing

Dessert Platter

Chef's Selection (variety of three)

COCKTAIL MENU



CANAPÉ ITEMS

\$6per person, per item

Green Beans, with Goma Mayo (GF) (V)

Gobo Chips, Burdock root chips
with Shichimi Mayo (GF) (V)

Shitake Ebi Shinjo, Shitake Mushroom
with Prawn Mousse (1pc) (GF)

Shitake Mushroom
with Mango Salsa (1pc) (GF) (V)

Beef Tataki Skewer (1pc) (GF)

Dragon Roll (1pc) (GF)

Kaisen Roll, Mix Seafood Roll (1pc) (GF)

Nigiri: Tuna, Salmon, King Fish or Ebi (1pc)

Gyoza: Pork, Chicken, Vegetable or Prawn (2pc)

\$8per person, per item

Tuna Tataki Skewer (1pc) (GF)

Salmon Skewer with Sweet Miso (1pc)

Yasai Roll (2pc) (GF) (V)

Confit Duck Puff (1pc)

Chicken Teriyaki Slider (1pc)

Pork Katsu Slider (1pc)

Pork Bao (1pc)

SUBSTANTIAL BOWL OPTIONS

\$15per person, per item

Teriyaki Chicken on Brown Rice (GF)

Wagyu Rib with Sauté Vegetables (GF)

Yasai Don, with Tofu and Seasonal Vegetables (V)

BITE SIZE DESSERTS

\$5per person, per item

Mini Banoffee (1pc)

Mini Yuzu Tart (1pc)

Mini Green Tea Cheese Cake (1pc)

FRUIT PLATTER

\$100 for 25 guests

Selection of 5 Seasonal Fruits

ICHI NI NANA SUSHI STATION

Spoil your guests rotten with your very own Sushi Chef and Sushi Station. Our expert Sushi Chef will prepare your selection of sushi and sashimi, live, for that theatrical touch!

Sushi Chef Hire at \$300* per hour

*Food Additional from \$4 per piece

BEVERAGE PACKAGES

HOUSE PACKAGE

3h \$55pp

4h \$65pp

5h \$75pp

Choose one Sparkling	NV Charles Pelletier Blanc De Blanc NV Vallate Prosecco	Loire Valley, France Veneto, Italy
Choose two Whites	Babich 'Black Label' Sauvignon Blanc Babich 'Black Label' Pinot Gris Babich Chardonnay	Marlborough, NZ Marlborough, NZ Marlborough, NZ
Choose two Reds	Estandon Heritage Rose Duck Shoot Pinot Noir Ingram Road Shiraz Wicks Estate Cabernet Sauvignon	Cotes De Province, France Yarra Valley, VIC Heathcote, VIC Adelaide Hills, SA

PREMIUM PACKAGE

3h \$70pp

4h \$80pp

5h \$90pp

Choose one Sparkling	NV Charles Pelletier Blanc De Blanc NV Vallate Prosecco 42 Degree south 'Première Cuvée'	Loire Valley, France Veneto, Italy Coal River Valley, TAS
Choose two Whites	Henry Frost Riesling Babich 'Black Label' Sauvignon Blanc Babich 'Black Label' Pinot Gris Ingram Road Chardonnay	Clare Valley, SA Marlborough, NZ Marlborough, NZ Heathcote, VIC
Choose two Reds	Estandon Heritage Rose Black Cottage Pinot Noir Mitchell 'Peppertree' Shiraz Wicks Estate Cabernet Sauvignon	Cotes De Province, France Marlborough, NZ Clare Valley, SA Adelaide Hills, SA

DELUXE PACKAGE

3h \$90pp

4h \$110pp

5h \$130pp

Choose one Sparkling	NV Charles Pelletier Blanc De Blanc NV Vallate Prosecco 42 Degree South 'Première Cuvée'	Loire Valley, France Veneto, Italy Coal River Valley, TAS
Choose two Whites	Riposte Riesling Port Phillip Estate Chardonnay Port Phillip	Adelaide Hills, SA Mornington Peninsula, VIC
Choose two Reds	Santa & D'Sas Rosato Rose Port Phillip Estate 'Red Hill' Single Vineyard Pinot Noir Scotchman's Hill Shiraz Lake Breeze Cabernet Sauvignon	King Valley, VIC Mornington Peninsula, VIC Ballarine Peninsula, SA Langhorne Creek, SA

ABOVE PACKAGES INCLUDE:

Tap Cider & Beer	All Tap Beers, Tap Cider and Asahi Soukai Light Beer (bottle)
Soft	Basic Soft Drinks and Juice *Mineral Water not included, charged at Bar Prices
Other	All other beverages charged at an additional cost, at bar prices * Presenting a valid Credit Card, to be paid on conclusion of the event

Additional Upgrades	House Cocktail Spritzer*: \$20 per person Premium Cocktail*: Priced on application (corporate/themed colours on request) Mocktails*: From \$12 per person Espresso Martinis*: \$20 per person *Set amount/Selecting up to two flavours prior to the event; Served on arrival and/or in 'waves' Spirits - House Selection Package Upgrade: \$25 per person
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OUR ICHI GROUP FAMILY

127 Brunswick Street



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Ichi Ni Izakaya



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