



# 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

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**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

**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



**'MATSU' MENU**  
\$75pp

**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



**PREMIUM 'MATSU' MENU UPGRADE**  
\$95pp

**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

**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)

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

\*Served in a bowl to place around the room

# HOURLY 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 Ferngrove Chardonnay	Marlborough, NZ Marlborough, NZ Frankland River, WA
Choose two Reds	Duck Shoot Pinot Noir Ingram Road Shiraz Bellwether 'Glen Roy' Cabernet Sauvignon	Yarra Valley, VIC Heathcote, VIC Coonawarra SA

## PREMIUM PACKAGE

3h \$70pp

4h \$80pp

5h \$90pp

Choose two 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	Te Mata Gamay Noir Pinot Noir Mitchell 'Peppertree' Shiraz Joel Gott Grenache Bellwether 'Glen Roy' Cabernet Sauvignon	Hawkes Bay, NZ Clare Valley, SA California, USA Coonawarra, SA

## DELUXE PACKAGE

3h \$90pp

4h \$110pp

5h \$130pp

Sparkling	NV Charles Pelletier Blanc De Blanc NV Vallate Prosecco 42 Degree South 'Première Cuvée'	Loire Valley, France Veneto, Italy Coal River Valley, TAS
White	Kate Hill Riesling Port Phillip Estate Chardonnay Port Phillip Estate 'Salasso' Rose	Derwent Valley, TAS Mornington Peninsula, VIC Mornington Peninsula, VIC
Red	Port Phillip Estate 'Red Hill' Single Vineyard Pinot Noir Samuel's Gorge Shiraz Napa Cellars Cabernet Sauvignon	Mornington Peninsula, VIC McLaren Vale, SA California, USA
Bottle Beer	Singha	

## ALL THE ABOVE PACKAGES INCLUDE

Beer	All Tap Beers and Asahi Soukai (bottle)
Soft	Basic Soft Drinks, All Juices, Tea and Coffee
Other	Sake, Cocktails and Spirits also available, charged on consumption at bar prices.

## CONSUMPTION OR CASH BAR

A full range of Sake, Cocktails and Spirits are also available that can be 'Charged on Consumption' or as a 'Cash Bar' at bar prices. So, let's get creative... Book a one-on-one consultation with our Bar Team to discuss your 'His n Her Cocktail'... 'Theme'... Your 'Poison'. After all it's product knowledge.

## BEVERAGES ON CONSUMPTION

Pre-selected beverages also available to be charged on consumption, towards reaching the quoted minimum spend.  
Please contact our events team to obtain our full beverage list.

# OUR ICHI GROUP FAMILY

127 Brunswick Street



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UPSIDE ROOFTOP BAR  
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Ichi Ni Izakaya



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