



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

FUNCTIONS@ICHIGROUP.COM.AU

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
\$60pp



'MATSU' MENU
\$72pp



PREMIUM 'MATSU' MENU UPGRADE
\$90pp

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

***Salmon Teriyaki Mayo Hako Sushi**

Seared Salmon Block Pressed Sushi seasoned with Teriyaki Sauce & Japanese Mayo, topped with Tobiko

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

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)

*Notes the difference between Matsu & Premium-Matsu Menus

COCKTAIL MENU



CANAPÉ ITEMS

\$7 per person, per item

Sashimi Skewers Tuna or Kingfish or Salmon (GF) (2/3pc)

Beef Tataki Skewer (GF) (2pc)

Teriyaki Chicken (GF) (1pc)

Wagyu Slider (1pc)

Miso Salmon Skewer (GF) (1pc)

Cha Shu Pork Skewer (GF) (1pc)

Crispy Pork or Prawn Gyoza (2pc)

Veggie Roll (GF) (VGN) (1pc)

California Roll (GF) (2pc)

Fresh Tuna Maki (1pc)

Vegetable Maki (1pc)

Pork Bao (1pc)

BITE SIZE DESSERTS

\$7 per person, per item

Chocolate Harumaki (1pc)

Mini Yuzu Tart (1pc)

Seasonal Fruit Plate (GF) (VGN)

SUBSTANTIAL BOWL OPTIONS

\$15 per person, per item

Teriyaki Chicken on Brown Rice (GF)

Wagyu Rib with Sauté Vegetables (GF)

SIDES

5 per person, per item

Tofu and Eggplant Salad (GF) (VGN)

Broccolini Goma Mayo Salad (GF) (VGN)

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

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 Badgers Brook Chardonnay | Marlborough, NZ Marlborough, NZ Yarra Valley, VIC |
| Choose two Reds | Badgers Brook 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 | Pedra Branca Sauvignon Blanc Rieslingfreak No.5 Riesling Martime Pinot Gris Seville Estate, Chardonnay | Adelaide Hills, SA Clare Valley, SA Mornington Peninsula, VIC Yarra Valley, VIC |
| Choose two Reds | Te Mata Gamy Noir Pinot Noir Rise 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 Moorooduc 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 Pedra Branca Mourvedre | Mornington Peninsula, VIC McLaren Vale, SA California, USA Barossa Valley, SA |
| Bottle Beer | Asahi Soukai Singha | Boatrocker Alpha Queen Ale Boatrocker Pale Ale Boatrocker Hop Bomb IPA |

ALL THE ABOVE PACKAGES INCLUDE

Tap Boags Draft, Furphy, Asahi, Kirin, Little Creatures Pale Ale, James Squire Orchard Crush, Asahi Soukai (btl)

Soft Basic Soft Drinks, Orange Juice, 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



ICHI NI NANA IZAKAYA
GROUND LEVEL, 127 BRUNSWICK ST. FITZROY 3065
WWW.ICHININANA.COM.AU
03 9417 4127
FUNCTIONS@ICHIGROUP.COM.AU



VILLAGE PEOPLE HAWKER FOODHALL
LEVEL1, 127 BRUNSWICK ST. FITZROY 3065
WWW.VILLAGEPEOPLEHAWKERFOODHALL.COM.AU
03 9417 4127
FUNCTIONS@ICHIGROUP.COM.AU



UPSIDE ROOFTOP BAR
TOP LEVEL, 127 BRUNSWICK ST. FITZROY 3065
WWW.UPSIDEROOFTOPBAR.COM.AU
03 9417 4127
FUNCTIONS@ICHIGROUP.COM.AU

Ichi Ni Izakaya



12 THE ESPLANADE, ST KILDA 3182
WWW.ICHINI.COM.AU
03 9534 1212
ICHINI@ICHINI.COM.AU

Ichi Ni Izakaya



119 PARK ST, SOUTH YARRA 3141
WWW.ICHIICHIKU.COM.AU
03 9820 9119
INFO@ICHIICHIKU.COM.AU