



ICHI NI NANA IZAKAYA

GROUP DINING 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



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



Mezzanine

Beneath Ichi Ni Nana Izakaya's Mezzanine level is the Cellar. Intricately styled, this private, subterranean space offers flexible seating, including booths. Capacity: 50 Seated



Cellar

SEATED BANQUET MENUS



'UME' MENU
\$60pp

*Not available: For parties more than 24 guests
**Not available: Friday lunch & dinner and/or Saturday dinner in December

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
\$72pp

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



PREMIUM 'MATSU' MENU UPGRADE
\$90pp

***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

OUR ICHI GROUP FAMILY

127 Brunswick Street



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