

SMALL

MISO SOUP - \$5.5 (C, VGO)

Miso soup with seaweed, tofu & spring onion

RENKON CHIPS - \$7 (GF, VGN)

Lotus root chips with shichimi salt, served with sweet potato & yuzu pepper dip

EDAMAME - \$7.5 (C, VGN)

Steamed whole soy beans, seasoned with salt

SPICY EDAMAME - \$9 (C, VGN)

Steamed whole soy beans, with our signature spicy sauce

EBI MAYO - \$20

Battered prawns tossed in our signature spicy mayo (GF)

ICHI TACOS (3PCS) - \$20

House made karaage nori tacos, choice of:

EBI MAYO

LOBSTER SALAD

SLOW COOKED PORK

SALMON SASHIMI

BAO (3PCS) - \$20

Steamed bao with house slaw & pickles, choice of:

PORK BELLY

SOFT SHELL CRAB

DUCK

TORI KARA - \$14 (GF)

Deep fried marinated chicken with sriracha mayo

TUNA TATAKI - \$22 (C)

Lightly seared tuna with soy, yuzu & shallot dressing on shredded daikon

BEEF TATAKI - \$22 (C)

Seared porterhouse fillet with soy, yuzu & shallot dressing

AGEDASHI TOFU - \$16 (VGN, GFO)

Crispy tofu with mountain vegetables in konbu broth

NASU DENGAKU - \$16 (VGN, GFO)

Fried eggplant topped with sweet miso sauce

SAKE ABURI CARPACCIO - \$20 (C)

Flamed salmon, finely sliced with wakame, red onion, sesame seeds & ponzu

OKONOMIYAKI - \$20

Traditional Japanese pancake with squid, cabbage, spring onion & ginger topped with Okonomiyaki sauce, mayonnaise & dancing bonito flakes

KAISO SALAD - \$11 (C, VGN)

Seaweed salad with sesame

BROCCOLINI - \$16 (C, VGN)

Steamed broccolini with yukari salt

STEAMED WHITE RICE - \$5.5 (C, VGN)

SUSHI & SASHIMI

'CHEF'S SELECTION' PLATE - \$100

Chef's selection of assorted sushi & sashimi* (GF)

'ICHI NI NANA' PLATTER - \$160

Large Chef's selection of assorted premium sushi & sashimi* (GF)

*NO SUBSTITUTIONS

SASHIMI (2PCS) NIGIRI 2PCS)

SAKE (Salmon) (C) **\$10** SAKE (Salmon) (C) **\$10**

MAGURO (Tuna) (C) **\$11** MAGURO (Tuna) (C) **\$11**

HOTATE (Scallop) (C) **\$11** HOTATE (Scallop) (C) **\$11**

HAMACHI (Kingfish) (C) **\$10** HAMACHI (Kingfish) (C) **\$10**

TOBIKO (Flying Fish Roe) **\$9** TOBIKO (Flying Fish Roe) **\$9**

TAMAGO (Omelette) (V) **\$7** TAMAGO (Omelette) (V) **\$7**

UNAGI (Eel) **\$10** UNAGI (Eel) **\$10**

EBI (Prawn) (C) **\$11** EBI (Prawn) (C) **\$11**

MAKI ROLLS

DRAGON ROLL (5PCS) - \$27 (C)

Inside out roll with seared tuna, cucumber, avocado, tobiko, Japanese mayo, sriracha & spring onion

ICHI NI ROLL (8PCS) - \$27 (C)

Inside out roll with lobster, avocado & cucumber, topped with flamed salmon & Japanese mayo

YASAI ROLL (8PCS) - \$15 (C, VGN)

Seasonal vegetable roll

EBI TEMPURA ROLL (5PCS) - \$25

Inside out roll with tempura prawn, cucumber, avocado, tobiko & wasabi teriyaki mayo

SOFT SHELL CRAB ROLL (5PCS) - \$27

Soft shell crab tempura roll with herbs, cucumber, avocado, tobiko & wasabi teriyaki mayo

VOLCANO ROLL (6PCS) - \$27 (GF)

Inside out roll with asparagus, salmon & prawn, coated in a flamed spicy scallop sauce

HOSOMAKI (6PCS)

SAKE Salmon - \$11 (C)

MAGURO Raw Tuna - \$12 (C)

AVOCADO - \$10 (C, VGN)

KAPPA Cucumber - \$10 (C, VGN)

GYOZA (6PCS)

Pan fried dumplings served with soy ponzu, choice of:

BUTA Pork - \$18 TORI Chicken - \$18

EBI Prawn - \$21 YASAI Vegetable (VGN) - \$15

TEMPURA (2PCS)

Served with tempura sauce or house made tartar:

KANI Soft shell crab - \$24

EBI Prawn - \$14

NASU Eggplant - \$10 (V)

SATSUMAIMO Sweet Potato - \$7 (V)

ROBATAYAKI

CHAR-GRILLED SKEWERS (2PCS) (GF)

Served with yakitori sauce, choice of:

CHICKEN - \$12 SALMON - \$13

BEEF SCOTCH FILLET - \$12 ZUCCHINI - \$10 (V)

CHASHU PORK - \$23 (GF)

BBQ pork belly slow braised & char-grilled

LAMB SAIKYO (2PCS) - \$26 (GF)

Miso glazed lamb cutlets, broccolini & sesame dressing

BLACK ANGUS STEAK - \$27 (C, N)

Served with wasabi butter, almonds & parsley

LARGE

CURRY - \$20

Served with white rice & house pickles, choice of:

TORI KARA Fried Chicken BUTA Pork GYU Beef

DONBURI - \$20 (GFO)

Served with white rice, teriyaki sauce & house pickles, choice of:

TORI Chicken SAKE Salmon YASAI Vegetables (V)

DESSERTS

BANOFFEE - \$15

Banana & caramel on an 'Oreo' base, topped with mascarpone cream

CHOCOLATE HARUMAKI (3PCS) - \$16

Chocolate spring rolls served with vanilla bean, sticky caramel & mascarpone cream

ICHI LICKS: SINGLE - \$13 or TRIO - \$33

One lick & you can't stop!

Homemade gourmet ice-cream, choice of:

MILK CHOCOLATE & CARAMEL (V, GF)

GREEN TEA & BISCUIT (V)

ROSEWATER & TURKISH DELIGHT (GF)

VANILLA CHOCOLATE CHIP (V)

SET MENU at \$75pp

EDAMAME (C, VGN)

Steamed whole soy beans, seasoned with salt

MIXED SASHIMI (C)

Served with ginger, soy & wasabi

EBI MAYO (GF)

Battered prawns tossed in our spicy mayo

BEEF TATAKI (GF)

Seared porterhouse fillet with soy, yuzu & shallot dressing

GYOZA PORK

Pan fried dumplings, served with soy ponzu

TERIYAKI CHICKEN (C)

Baked, saucy, teriyaki chicken with broccolini

ICHI NI ROLL (C)

Inside out roll with lobster, avocado & cucumber, topped with flamed salmon & mayo

CHOCOLATE HARUMAKI

Chocolate spring rolls served with vanilla bean, sticky caramel & mascarpone cream

*Minimum 2 people

* NO SUBSTITUTIONS



DIETARIES

C - COELIAC

CO - COELIAC OPTION

VGN - VEGAN

VGNO - VEGAN OPTION

GF - GLUTEN FREE

GFO - GF OPTION

V - VEGETARIAN

VGO - VEGETARIAN OPTION

GIFT CARDS, GROUPS & FUNCTION ENQUIRIES



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