



ICHI NI NANA

**OFFERS A COMBINATION OF SMALL BITES AND LARGER PLATES,
FOCUSING ON TRADITIONAL JAPANESE DISHES,
EXECUTED WITH A MODERN TWIST.**

**THE MENU HAS SEVERAL DISTINCT SECTIONS
SMALL + GYOZA, SUSHI, SASHIMI & NIGIRI, KUSHIYAKI,
ROBATAYAKI AND SIGNATURE BANQUET MENUS,
POPULATED WITH DRAFT BEERS, WINES, SAKÉ AND COCKTAILS.**

**“FOR MORE
THAN 40 YEARS,
OUR GOAL HAS
BEEN TO PROVIDE
UNIQUE AND
MEMORABLE
EXPERIENCES TO
EACH PERSON WHO
ENTERS ALL OF OUR
VENUES”**

BANQUET MENUS

IF YOU'RE LOOKING AT OFFERING YOUR GUESTS A VARIETY OF DISHES, THEN THE BANQUET MENUS ARE FOR YOU! SERVED TO SHARE, OUR ESPECIALLY CURATED MENUS INCLUDE AN ARRAY OF DISHES DERIVED FROM OUR FULL A LA CARTE MENU WHILE FEATURING SIGNATURE DISHES AND PREMIUM ITEMS. DIETARIES CATERED WITH TAILORED MENUS ALSO WELCOMED TO SUIT ALL PALATES. ALL DIETARIES CATERED WITH NOTICE.



BANQUET MENU \$55PP

Starters to share + individual main course

EDAMAME (c, vgn)

Steamed whole soybeans seasoned with sea salt.

TORI KARAAGE (gf)

Deep fried marinated chicken with sriracha mayo.

PORK GYOZA

Pan fried dumplings served with house dipping sauce.

SOFT SHELL CRAB BAO

Steamed bao with house slaw + pickles

KINGFISH CEVICHE ROLL (c)

Shiso coated inside out roll with Aburi Kingfish, avocado + cucumber, topped with Kingfish ceviche.

DONBURI

(Alternative drops of Chicken and Salmon)

Served with white rice, teriyaki sauce + house pickles

Not available for dinner Friday and Saturday

BANQUET MENU \$75PP

Served to share...

SPICY EDAMAME (c, vgn)

Steamed whole soybeans with our signature spicy sauce.

EBI MAYO (gf, cn*)

Battered prawns tossed in our signature karashi mayo.

BEEF TATAKI (c)

Seared beef, chuka wakame, garlic chips + house ponzu.

PORK GYOZA

Pan fried dumplings served with house dipping sauce.

SALMON TARTARE

Nori Taco House made karaage nori tacos.

ICHI NI ROLL (c, cd)

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

CHICKEN TERIYAKI (c)

Char-grilled teriyaki chicken served with broccolini + steamed rice.

CHOCOLATE HARUMAKI (cd, cn*)

Chocolate spring rolls served with sticky caramel + mascarpone cream.

BANQUET MENU \$95PP

Starters + mains shared between two + dessert...

OYSTERS (c)

Freshly shucked

House ponzu + shichimi | Natural with lemon.

HAMACHI CARPACCIO (c)

Yellowtail Kingfish carpaccio, yuzu + jalapeño infused ponzu.

SPICY TUNA (gf)

Tuna, sriracha, spring onion, crispy rice, mayo, shichimi + tobiko.

VOLCANO ROLL

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

SLOW COOKED BEEF BAO

with house slaw + pickles.

CHASHU PORK

Slow cooked pork belly, miso yakiniku sauce, king mushroom chips + sliced pear.

DUCK BREAST (gf, co)

Dry aged and house smoked duck with yuzu jam and fresh Kyur.

BROCCOLINI (c, vgn)

Steamed broccolini with yukari salt.

CHOCOLATE HARUMAKI (cd, cn*)

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



ADD-ON PLATTERS

SERVED STRAIGHT UP, IT'S A WOW FACTOR CENTREPIECE!

ICHI NI PLATE (12PCS) \$60

Chef's selection of freshly cut premium sashimi. Served with wasabi and pickled ginger. (c)

YONJU SAN PLATE (43PCS) \$120

Chef's selection of sushi and sashimi. Kaisen Roll (5pcs), Sashimi (24pcs), Nigiri (8pcs), Hosomaki (6pcs). Served with wasabi + pickled ginger (gfo)

ROKUJU PLATE (60PCS) \$170

Chef's selection of sushi and sashimi. Kaisen Roll (5pcs), Volcano Roll (6pcs), Sashimi (30pcs), Nigiri (10pcs), Hosomaki (9pcs). Served with wasabi + pickled ginger. (gfo)

FRESH SEAFOOD PLATTER \$475

Two Whole Lobsters (halved), Jumbo Prawns (10pcs), Scallops (6pcs), Oysters three-ways (12pcs). Served with house-made condiments

FROM THE GRILL PLATTER \$400

Complete with sides (good for appx. 7-10ppl).

Seared scallops with yakitori sauce (10pc/presented in 5 shells). Yuzu Miso Hapuka fillet served with broccolini (5pc/cut into 10 halves). Tomahawk steak (1.2kg approx), char-grilled & sliced. Served with wasabi butter (appx. 12-15/slices). Garden salad

LIVE SUSHI CHEF + SUSHI STATION

STARTING AT \$800

- * Including 1 hour of service, 1 Sushi master
- * Choice of: 2 Nigiri and 3 Maki rolls
- * Feeds 20 people (5 pieces per person)
- * \$40 per person additional charge





SUSHI MASTERCLASS

PRICE \$125PP

- * Running for 2 hours
- * Cocktail served on arrival (Yokohama Baybreeze)
- * Nibbles to start
- * Maki demonstration + nigiri hands-on masterclass
- * Chocolate Harumaki to finish

INCLUSIONS

- * Edamame (to share)
- * Ebi Mayo (3pcs/pp)
- * Uramaki (2pcs/pp)
- * Hosomaki (2pcs/pp)
- * Nigiri (9pcs/pp)
- * Chocolate Harumaki (1pcs/pp)



CANAPE PACKAGES

CHOOSING FROM THE PACKAGES BELOW, ALLOWS YOU TO CREATE YOUR OWN MENU. FROM CONVENIENT BITE SIZES TO PREMIUM, SUBSTANTIAL ITEMS, EVEN GRAZING BOWLS. THE PACKAGES HAVE BEEN DESIGNED TO SUIT YOUR TASTE FOR A MORE INTERACTIVE, SOCIAL STYLE EVENT. WE CAN ALSO ASSIST WITH TAILORING A BALANCED MENU TO ENSURE THERE'S AMPLE FOOD WITH UPGRADES FEATURING FOOD STATIONS.



LIGHT PACKAGE \$35PP

7 Pieces

Select 5pcs Nibbles + 1pcs skewer + 1 premium bite

ICHi Ni Nana FAVOURITES \$55PP

9 pieces

Select 4 nibbles + 2 sushi + 1 skewer + 1 premium bite

+ 1 bowl

PREMIUM PACKAGE, \$75PP

10 pieces

Select 2 nibbles + 4 sushi + 2 skewer + 2 premium bites

+ 1 bowl

ADDITIONAL ITEMS

Can be added per piece

- Nibble 4ea
- Sushi 6ea
- Skewer 8ea
- Premium bite 9ea
- Bowls 12ea
- Dessert 8

NIBBLES

LOTUS ROOT CHIPS (gf, vgn)

SPICY CAULIFLOWER (gf, vgn)

CHICKEN KARAAGE

GYOZA

Pork, Chicken, Vegetable

CROQUETTES (v, vgn)

Pumpkin + Sweet Potatoes

TAKOYAKI

SUSHI/RICE

CRISPY RICE

Spicy Tuna, Beef Tartare, Avocado Salad

DRAGON ROLL (c)

SOFT SHELL CRAB ROLL

WAGYU ROLL

ICHi Ni ROLL (c, cd)

VOLCANO ROLL (c)

YASAI ROLL (c, vgn)

NIGIRI

Salmon, Kingfish, Wagyu, Tuna Prawn, Unagi, Tamago

SKEWERS

TATAKI (c)

Beef, Tuna

KUSHIYAKI

Salmon, Prawn, Beef, Pork, Mushroom,

ZUCCHINI (c, vgn)

YAKITORI

Chicken Thigh, Breast (c)

EBI MAYO SKEWERS (gf)

PREMIUM BITE

SEARED SCALLOPS

Garlic so, Motoyaki, Yuzu kosho

BAO

Slow cooked pork, Soft shell crab, Portobello mushroom

NORI TACO

Lobster salad, Slow cooked pork, Mushroom salad

SANDOS

Pork katsu, Chicken katsu, Sweet Potato + Pumpkin katsu

BOWLS

JAPANESE CURRY (v, cd)

Beef, Chicken katsu, Vegetables

DONBURI

Chicken, Salmon, Vegetables (v)

DESSERTS

CHOCOLATE SPRING ROLLS

BANOFFEE CUPS

JAPANESE FRUIT SANDWICHES

Filled with cream and seasonal fruit

CHEESECAKES

Hojicha, Matcha

BEVERAGE PACKAGES

PACKAGES INCLUDE WINES, DRAFT BEERS + BASIC SOFT DRINKS

ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY



HOUSE PACKAGE

3 Hours Service \$55pp

* Additional Hour \$15pp

* Make a selection of two red and two whites

* Add on spirits from \$35pp

SPARKLING

Ringstone **Blanc De Blanc**, Riverland, SA

WHITE

Nugan Estate Single Vineyard **Chardonnay**,

King Valley, VIC (vgn)

Susuro **Vermentino**, Riverland, SA (vgn)

Babich **Pinot Gris**, Marlborough, NZ

Babich **Sauvignon Blanc**, Marlborough, NZ

Paladino **Pinot Grigio**, Veneto, ITALY

ROSÉ

Susuro Adelaide Hills, SA (vgn)

RED

Susuro **Shiraz**, Heathcote, VIC

Susuro **Sangiovese**, Adelaide Hills, SA (vgn)

Oscar's Folly **Pinot Noir**, Yarra Valley, VIC

FAVOURITES PACKAGE

3 Hours Service \$65pp

* Additional Hour \$20pp

* Make a selection of three red and three whites

* Add on spirits from \$35pp

SPARKLING

Ringstone **Blanc De Blanc**, Riverland, SA

NV Vallate **Prosecco**, Veneto, ITALY

WHITE

Octtava **Chardonnay**, Mornington Peninsula, VIC

Santa & D'Sas **Pinot Grigio**, King Valley, VIC

Henry Frost **Riesling**, Clare Valley, SA (org)

Shaw + Smith **Sauvignon Blanc**, Adelaide Hills, SA

ROSÉ

Les Peyrautins Languedoc-Roussillon, FRANCE (vgn)

RED

Octtava **Pinot Noir**, Mornington Peninsula, VIC (vgn)

Hollick 'Old Vines' **Cab Sauvignon**, Coonawarra, SA

Scotchman's Hill **Shiraz**, Bellarine Peninsula, VIC (vgn)

Susuro **Nebbiolo**, Pyrenees, VIC (vgn)

DELUXE PACKAGE

3 Hours Service \$75pp

* Additional Hour \$25pp

* Full wine selection available

* Add on spirits from \$35pp

SPARKLING

NV Vallate **Prosecco**, Veneto, ITALY

Helen's Hill 'Roma's Grace' **Blanc Noir**, Yarra Valley, VIC

WHITE

Giant Steps **Chardonnay**, Yarra Valley, VIC (vgn)

Craggy Range 'Te Muna Road' **Sauvignon Blanc**,

Marlborough, NZ

Felton Road **Riesling**, Central Otago, NZ (vgn, bio)

Red Claw **Pinot Gris**, Mornington Peninsula, VIC (vgn)

ROSÉ

Port Phillip Estate 'Salasso' Mornington Peninsula, VIC

RED

Helen's Hill **Syrah**, Yarra Valley, VIC

Yangarra Estate **Shiraz**, McLaren Vale, SA (vgn, bio)

Helen's Hill **Pinot Noir**, Yarra Valley, VIC

Giant Steps **Pinot Noir**, Yarra Valley, VIC (vgn)

UP-GRADES AND ADD-ONS

ADDITIONAL CHARGES APPLY

SPIRITS PACKAGE UPGRADE

* 3 Hour Service 35pp

* Per Additional Hour 15pp

VODKA

Wyborowa Poland

GIN

Beefeater United Kingdom

TEQUILA

Olmea Altos Plata Mexico

RUM

Havana Anejo 3 Year Cuba

BOURBON

Old Forester USA

WHISKY

Chivas Regal 12 Year Scotland

SAKÉ

KIZAKURA JIKOMI YAMAHAI (360ML) 36

Kizakura is one of the most famous saké brewers from Kyoto, Japan. Yamahai is a traditional slow fermentation process. This, combined with the very famous medium soft water called 'Fushimizu' gives it a semi dry and rich body that is perfect for all dishes at any temperature. Serve cold with sushi or sashimi or warm to enjoy with wagyu steak or teriyaki chicken.

KIZAKURA ONIGOROSHI JUNMAI (720ML) 75

"Onigoroshi" translates to "Demon Slayer". A clean, dry and fruity Junmai premium saké that can be matched with a variety of Japanese dishes. Serve cold with sushi, sashimi and grilled seafood or warm with grilled meats.

SAITO SHUZO EIKUN 70 JUNMAI (720ML) 68

With over 300 years of saké brewing experience this Junmaishu from Fushimi, Kyoto offers a light clear and crisp taste. This saké goes well with a variety of dishes. Enjoy chilled with fresh seafood or warm with yakitori and curries.

INFUSED SAKÉ

YUZUSHU (360ML) 44

House-made with flavours of yuzu citrus. Sweet zingy and tart all at the same time. Served over ice.

ICHI GOSHU (360ML) 44

House-made strawberry infused saké. Unfiltered with a touch of orange and sweetness. Served over ice.



あまの川
岩手之地酒
南部流伝水造り
大吟醸
華か

花
純米吟醸酒
かきくへら

水神
純米酒

まろごと秋田
純米酒
秋田県産米 100%

清酒
大酒

清酒
大酒

ADD-ON COCKTAILS

THE PERFECT WELCOME DRINK FROM \$18

TOKI HI-BALL

Suntory Toki Japanese Whisky, Yuzu, Hopped Grapefruit Bitters + Soda

YOKOHAMA BAY BREEZE

Aperol, Agave, Blood Orange, Lemon, Rhubarb Bitters + Soda

NIKKA OLD FASHIONED

Nikka From The Barrel Japanese Whisky, Sugar + Angostura Bitters

ORIENTAL SOUR

Vodka, Elderflower Liqueur, Yuzu + Egg White

TOKYO TOMMY'S

Shiso Infused Reposado Tequila, Agave + Lime

MATSUMOTO MULE

Strawberry Infused Sake, Lime + Ginger Beer

SAKURA

Havana Rum, Cointreau, Orgeat, Raspberry + Lime

CHILLI CO-GO

Chilli Infused White Rum, Malibu, Mango + Lime

SHISO MARTINI

Roku Japanese Craft Gin, Shiso Syrup + Celery Bitters

KIREI BERRI

Gin, Blueberry & Rosemary Syrup, Lemon + Orange Bitters

KOKUTO SAMURAI

Kokuto Umeshu, Bourbon, Antica Formula + Cherry Bitters

MT FUJI

Gin, Italicus, Yuzu, Ginger Beer + Ginger Candy

SHIROBAKO

Shiro No Takumi Shochu, Vodka, Blood Orange, Passionfruit + Lime

ICHI GO-GO

Vodka, Strawberry Infused Sake, Vanilla, Pineapple + Lemon

LYCHEE PARADISE

Vodka, Lychee Liqueur, Champagne Syrup, Yuzu + Egg White

HUGO SPRITZ

Elderflower Liqueur, Mint, Sparkling Wine + Soda



**“UPON
REQUEST, OUR
MIXOLOGIST
CAN SHAKE UP
A COCKTAIL TO
YOUR TASTE,
WITH GOOD OL’
CLASSICS ALSO
AVAILABLE”**







ICHINI

NANA

IZAKAYA

FITZROY

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