

# ICHI NI NANA

## IZAKAYA

### CATERING



# LIVE SUSHI

## Live Sushi Chef Experience

from \$1,500 Min 20 people

- Chefs selection of 10pcs/pp (Mix of nigiri and maki rolls)
- Served straight from the sushi station on platters
- Includes 1 Ichi Ni Nana Sushi chef
- 1.5 hours of service
- Additional cost per person \$70pp
- Additional service staff member \$50 per hour (minimum 3 hours)
- Additional service hour \$50 per hour





# BUFFET STYLE MENU

Served on platters, to be left at venue  
Disposable cutlery included  
Serviettes included  
Condiments provided  
Minimum of 10 people

## **Buffet Menu \$55**

- Edamame
- Chicken Karaage
- Mixed Gyoza
- Sushi & Sashimi Platter
- Mixed garden salad
- Cheesecake

## **Buffet Menu \$75**

- Edamame
- Chicken Karaage
- Mixed Gyoza
- Beef Tataki
- Japanese sando (mixed)
- Sushi & Sashimi Platter
- Brown rice salad
- Cheesecake

## **Buffet Menu \$95**

- Edamame
- Chicken Karaage
- Mixed Gyoza
- Beef Tataki
- Japanese sando (mixed)
- Steamed bao (mixed)
- Nori Taco (mixed)
- Sushi & Sashimi Platter
- Brown rice salad
- Chocolate Harumaki

\*\*\* Bespoke menu options also available



# LUXURY SUSHI BOXES

Designed to feed 2-3 people  
Subject to seasonal availability

## **Nigiri Box \$120** 18pcs

Assortment of:

- Unagi (Eel)
- Maguro (Tuna)
- Hotate (Scallop)
- Hiramasa (Kingfish)
- O-toro (Tuna Belly)
- Salmon Belly

## **Maki Box \$135** 24pcs

- Tuna, Avocado, Sriracha, Spring Onion + Tobiko
- Kingfish, Wasabi, Spring Onion + Finger Lime
- Salmon, Avocado, Ikura + Sesame Seeds
- Tuna, Salmon, Kingfish, Avocado + Black Caviar

## **Mixed Box \$135** 37pcs

- Tuna, Salmon, Kingfish, Avocado + Black Caviar
- Salmon, Avocado, Ikura + Sesame Seeds

Assortment Nigiri/Sashimi:

- Hotate (Scallop)
- Maguro (Tuna)
- Hiramasa (Kingfish)
- O-Toro (Tuna Belly)
- Salmon Belly



# BENTO BOXES

## **Tori Bento \$35**

Cucumber hosomaki + Steamed veggies with sesame mayo + vegetable gyoza + Sashimi + Tori Karaage with teriyaki sauce & steamed white rice + Seasonal mochi

## **Gyu Bento \$35**

Cucumber hosomaki + Steamed veggies with sesame mayo + vegetable gyoza + Sashimi + Pan seared Black Angus striploin with Japanese BBQ sauce & steamed white rice + Seasonal mochi

## **Buta Bento \$35**

Cucumber hosomaki + sautéed veg with miso mayo + vegetable gyoza + sashimi + chashu pork belly with Japanese BBQ sauce & steamed white rice + seasonal mochi

## **Sakana Bento \$35**

Cucumber hosomaki + sautéed veg with miso mayo + vegetable gyoza + sashimi + pan fried fish of the day, steamed white rice + seasonal mochi

## **Yasai Bento \$35**

Cucumber hosomaki + sautéed veg with miso mayo + vegetable gyoza + fried tofu topped with spicy Japanese sauce, served with house pickles + sauteed seasonal vegetables with teriyaki sauce & steamed white rice + seasonal mochi

## **Ichi Ni Nana Bento \$45**

Edamame, Yasai maki roll, Avocado hosomaki, Japanese Sando, Chirashizushi + seasonal dessert





# INDIVIDUAL BOWLS

## **Chirashizushi \$18**

Japanese sushi rice, edamame, pickles, and an assortment of freshly cut sashimi. Served with soy sauce and wasabi

## **Poke Bowl \$18**

Japanese sushi rice, edamame, slaw, avocado and spicy mayo. Served with a choice of: fresh salmon or tuna

## **Curry-don \$18**

Japanese curry with white rice and house pickles. Served with a choice of chicken katsu, pork katsu or sweet potato and pumpkin croquette

## **Donburi \$18**

White rice, teriyaki sauce, and house pickles. Served with a choice of grilled salmon, grilled chicken or sauteed vegetables



**Bespoke menu offerings also available  
Enquire within  
(01) 8419 1901 | [functions@ichigroup.com.au](mailto:functions@ichigroup.com.au)**



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