

ICHI NI NANA

IZAKAYA FITZROY



SET MENU \$75PP

* Min 2ppl. No substitutions

Spicy Edamame (c, vgn)

Steamed whole soybeans with our signature spicy sauce

Ebi Mayo (gf, cn*)

Battered prawns tossed in our signature karashi mayo

Gyu Tataki (c)

Seared beef, chuka wakame, garlic chips + house ponzu

Buta Gyoza (Pork)

Pan fried dumplings served with house dipping sauce

Sake Tartare Nori Taco (cn*)

Salmon Tartare + house made karaage nori tacos

Ichi Ni Roll (c, cd)

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

Tori Teriyaki (c)

Char-grilled teriyaki chicken served with broccolini + steamed rice

Chocolate Harumaki (cd, cn*)

Chocolate spring rolls served with sticky caramel + mascarpone cream

SET MENU \$95PP

* Min 2ppl. No substitutions

Oysters (c)

Freshly shucked:

House ponzu + shichimi / Natural with lemon

Hamachi Carpaccio (c)

Yellowtail Kingfish carpaccio, yuzu + jalapeño infused ponzu

Spicy Maguro (gf, cn*)

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

Volcano Roll (c)

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

Gyu No Nikomi (cd) (Slow Cooked Beef Bao)

Steamed bao with house slaw + pickles

Chashu (gf)

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 + fresh cucumber

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

SMALL

Oysters (c) Freshly shucked: 1pc *6
House ponzu + shichimi / natural with lemon

Scallops (c) 5pcs *35
Seared Japanese Hokkaido scallops 5 ways:
Den Miso + Spring Onion Sweet miso glaze with spring onion
Yuzu Kosho A spicy yuzu citrus dressing
Ponzu + Wasabi Citrus soy with wasabi
Motoyaki Flamed with mayo + miso
Garlic Soy A light soy garlic dressing

Miso Soup (c, vgn) *7
Miso soup with seaweed, tofu + spring onion

Renkon Chips (gf, vgn) *10
Lotus root chips, shichimi salt, sweet potato + yuzu pepper dip

Edamame (c, vgn) *9
Steamed whole soybeans seasoned with Murray River salt

Spicy Edamame (c, vgn) *10
Steamed whole soybeans with our signature spicy sauce

Ebi Mayo (gf, cn*) *25
Battered prawns tossed in our signature karashi mayo

Spicy Cauliflower (gf, vgn, cn*) *19
Lightly battered cauliflower served with gochujang mayo

Tori Karaage (gf, cn*) *22
Deep fried marinated chicken with sriracha mayo

Kaiso Salad (c, vgn) *14
Seaweed salad with sesame dressing

Gyu Tataki (c) 6pcs *26
Seared beef, chuka wakame, garlic chips + house ponzu

Maguro Tataki (c) 6pcs *27
Lightly seared tuna, house ponzu, garlic chips, daikon oroshi + shichimi

Agedashi Tofu (gfo, vgn, cn*) *21
Crispy tofu with mountain vegetables in ankake sauce

Nasu Dengaku (vgn, gfo, cn*) *23
Fried eggplant topped with sweet miso sauce

Hamachi Carpaccio (c) 6pcs *27
Yellowtail Kingfish carpaccio, yuzu + jalapeño infused ponzu

Spicy Maguro (c, cn*) 3pcs *18
Tuna, sriracha, spring onion on crispy rice with mayo, shichimi + tobiko

Takoyaki (, cn*) 6pcs *22
Traditional Osaka soul food, battered dumplings filled with octopus, spring onion + ginger, topped with takoyaki sauce, mayo + bonito flakes

Okonomiyaki (cd, cn*) *23
Osaka style pancake with squid, cabbage, spring onion + ginger, topped with okonomiyaki sauce, mayo + bonito flakes

Broccolini (c, vgn) *16
Steamed broccolini with yukari salt + olive oil

GYOZA 6pcs

Pan fried dumplings served with house dipping sauce, choice of:
Buta (Pork) *20
Tori (Chicken) *20
Ebi (Prawn) *22
Yasai (Vegetable) (vgn) *18

BAO (cn*, cd) 3pcs

Steamed bao with house slaw + pickles, choice of:
Buta No Nikomi (Slow Cooked Pork) *24
Kani (Soft Shell Crab) *24
Gyu No Nikomi (Slow Cooked Beef) *24
Kinoko (Portobello Mushroom) (v) *24

TACOS (cn*) 3pcs

House made karaage nori tacos, choice of:
Lobster Salad (cd) *24
Saké Tartare (Salmon Tartare) *24
Kinoko Salad (Mushroom) *24

TEMPURA (cn*) 2pcs

With a choice of tempura sauce or house made tartar:
Kani (Soft Shell Crab) *23
Ebi (Prawn) *19
Satsumaimo (Sweet Potato) (v, vgn) *14
Zukkini (Zucchini) (v, vgn) *14

BOWLS

Gyu Karē (Beef) (cd) *28
Japanese curry served with braised beef, white rice + house pickles
Donburi (gfo) *26
Served with white rice, teriyaki sauce + house pickles, choice of:
Tori (Chicken) *28
Sake (Salmon) *28
Kisetsu No Yasai (Seasonal Vegetables) (vgn) *26



SASHIMI / NIGIRI

Wagyu (Nigiri only) (c) 3pcs *21 5pcs *33
Maguro (Tuna) (c) 3pcs *19 5pcs *30
Tai (Snapper) (c) 3pcs *19 5pcs *30
Sake (Salmon) (c) 3pcs *19 5pcs *30
Hiramasa (Kingfish) (c) 3pcs *19 5pcs *30
Hotate (Scallop) (c) 3pcs *19 5pcs *30
Ebi (Prawn) (c) 3pcs *18 5pcs *27
Tobiko (Flying fish roe) (c) 3pcs *16 5pcs *25
Unagi (Eel) 3pcs *16 5pcs *25
Tamago (Omelette) 3pcs *15 5pcs *23

PLATTERS No Substitutions

Ichi Ni Plate (c) 16pcs *65
Chef's selection of freshly cut premium sashimi
Served with wasabi + pickled ginger

Yonju San Plate (gfo) 43pcs *120
Chef's selection of sushi and sashimi. Kaisen Roll (5pcs), Sashimi (24pcs), Nigiri (8pcs), Hosomaki (6pcs)
Served with wasabi + pickled ginger

MAKI ROLLS

Wagyu Roll 8pcs *35
Inside out roll with seared Wagyu, cucumber, tomato, cos lettuce, daikon, Kizami wasabi, house ponzu + yakiniku sauce

Hamachi Ceviche Roll (c) 8pcs *30
Shiso coated inside out roll with Aburi Kingfish, avocado + cucumber, topped with Kingfish ceviche

Dragon Roll (c) 5pcs *30
Inside out roll with seared tuna, cucumber, avocado, tobiko, mayo, sriracha + spring onion

Soft Shell Crab Roll (cn*) 5pcs *30
Futomaki with soft shell crab tempura, cucumber, avocado, tobiko + wasabi mayo

Ichi Ni Roll (c, cd) 8pcs *30
Inside out roll with lobster, avocado, cucumber, topped with flamed salmon + mayo

Volcano Roll (c) 6pcs *30
Inside out roll with asparagus, salmon + prawn, coated in a flamed spicy scallop sauce

Yasai Roll (c, vgn) 8pcs *23
Inside out roll with inari, cucumber, avocado + daikon, topped with sesame seeds

HOSOMAKI 6pcs

Served with fresh wasabi + pickled ginger
Saké (Salmon) (c) *14
Maguro (Tuna) (c) *14
Hiramasa (Kingfish) (c) *14
Kappa (Cucumber) (c, vgn) *12
Abokado (Avocado) (c, vgn) *12

KUSHIYAKI 2 Skewers

Served with choice of yakitori sauce / fresh lemon + sea salt
Gyu (Beef) (c) *22
Sake (Salmon) (c) *18
Kinoko (Mushroom) (c, vgn) *14

YAKITORI 2 skewers

Served with choice of yakitori sauce / fresh lemon + sea salt
Negima (Chicken thigh + spring onion) (c) *17
Momo (Chicken thigh) (c) *17
Mune (Chicken breast) (c) *18
Yakitori Set (c) 3pcs (One of each) *27

ROBATAYAKI

Yaki Onigiri (gfo, v, cd) 2pcs 2pcs *12
Grilled rice balls with melted cheese + yakitori sauce

Chikin Ribu (c) 6pcs 6pcs *19
Char-grilled chicken ribs with 'gochujang' sweet + spiced red pepper glaze

King Prawn Skewers 4pcs *30
Char-grilled king prawns, yakitori sauce, garlic mayo, infuse shiso olive oil, salmon caviar + cherry tomato

Duck Breast (gf, co) *38
Dry aged and house smoked duck with yuzu jam + fresh cucumber

Chashu (gf, co) 200g *32
Slow cooked pork belly, miso yakiniku sauce, sliced pear + king mushroom chips

Lamb Saikyo (c) 2pcs *30
Char-grilled, miso glazed cutlets with broccolini + goma mayo

Wagyu Steak (c) 200g *75
Char-grilled Wagyu with shiso salt or wasabi butter (cd)

DESSERTS

Matcha Crème Brûlée (c, cd) *16
Matcha green tea infused crème brûlée

Chocolate Harumaki (cd, cn*) 3pcs *17
Chocolate spring rolls served with vanilla bean ice cream, sticky caramel + mascarpone cream

Ichi Licks *15
Homemade gourmet ice cream, choice of:
Milk Chocolate + Caramel (gfo, cn*, cd)
Green Tea + Biscuit (cd)
Vanilla Chocolate Chip (cn*, cd)

Trio Ichi Licks (Select three of the above) (gfo) *35

Menu items are delivered as they are ready.
Let us know if you have any food allergies upon ordering.

(c) Coeliac
(co) Coeliac option
(gf) Gluten free
(gfo) Gluten free option
(vgn) Vegan
(vgn) Vegan option
(v) Vegetarian
(cn) Contains nuts
(cn*) Product may contain traces of nuts
(cd) Contains dairy
(cd*) Product may contain traces of dairy

* All credit card payments incur a surcharge.
Public holidays incur a 15% surcharge | No split bills *

WINE BY THE GLASS

NV Susuro Prosecco. King Valley, VIC	\$15
Babich Pinot Gris. Marlborough, NZ	\$15
Paladino Pinot Grigio. Veneto, Italy	\$15
Babich Sauvignon Blanc. Marlborough, NZ	\$15
Ottava Rondo. Chardonnay. Yarra Valley, VIC	\$15
Henry Frost Riesling. Clare Valley, SA	\$15
Long Row Moscato. Renmark, SA (187ml)	\$15
Susuro Rosé. Adelaide Hills, SA (vgn)	\$15
Susuro Sangiovese. Adelaide Hills, SA	\$15
Oscar's Folly Pinot Noir. Yarra Valley, VIC	\$15
Susuro Shiraz. Heathcote, VIC	\$15

CHAMPAGNE

NV Perrier Jouët Grand Brut Épernay, France (vgn)	\$155
NV Perrier Jouët Rosé Épernay, France (vgn)	\$210
Perrier Jouët Belle Époque Vintage Épernay, France (vgn)	\$550
Dom Pérignon Vintage Épernay, France (vgn)	\$650
Mumm Cordon Rouge (375ml) Reims, France	\$70
Cristal Roederer Reims, France (vgn, bio)	\$650

SPARKLING

Leura Park Vintage Grande Blanc de Blanc	\$75
Bellarine Peninsula, VIC	
NV Susuro Prosecco. King Valley, VIC	\$60

SAUVIGNON BLANC

Shaw + Smith Adelaide Hills, SA (vgn)	\$70
Babich Marlborough, NZ	\$60
Craggy Range 'Te Muna Road' Marlborough, NZ	\$85

PINOT GRIS

Red Claw Mornington Peninsula, VIC (vgn)	\$70
Curly Flat Macedon Ranges, VIC	\$75
Babich Marlborough, NZ	\$60

PINOT GRIGIO

Santa & D'Sas King Valley, VIC	\$65
Paladino Veneto, Italy	\$60

RIESLING

Henry Frost Clare Valley, SA (org)	\$60
Eden Hall Eden Valley, SA	\$65
Pressing Matters 'RO' Coal River Valley, TAS	\$70
Felton Road Central Otago, NZ (vgn, bio)	\$80

CHARDONNAY

Ottava Rondo Yarra Valley, VIC	\$58
Giant Steps Yarra Valley, VIC (vgn)	\$70
Ottava Mornington Peninsula, VIC (vgn)	\$68
Port Phillip Estate 'Red Hill' Single Vineyard Mornington Peninsula, VIC	\$80
Scorpo Estate Mornington Peninsula, VIC	120
Curly Flat Macedon Ranges, VIC	\$140
Domenica Beechworth, VICO	\$120
Te Mata Estate 'Elston' Hawke's Bay, NZ	\$155

OTHER WHITE VARIETALS

Susuro Vermentino. Riverland, SA (vgn)	\$58
Domaine Jean Dauvissat Père Chablis, France	\$130
Trentenare Fiano. Campania, Southern Italy	\$65

ROSÉ

Susuro Adelaide Hills, SA (vgn)	\$58
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PINOT NOIR

Oscar's Folly Yarra Valley, VIC	\$60
Helen's Hill Yarra Valley, VIC	\$70
Giant Steps Yarra Valley, VIC (vgn)	\$80
Ottava Mornington Peninsula, VIC (vgn)	\$68
Red Claw Mornington Peninsula, VIC (vgn)	\$75
Port Phillip Estate 'Red Hill' Single Vineyard Mornington Peninsula, VIC	\$85
Scorpo Estate Mornington Peninsula, VIC	\$130
Te Mata Gamay Noir Hawkes Bay, NZ (vgn, bio)	\$65
Craggy Range 'Te Muna Road' Single Vineyard Martinborough, NZ	\$120

SHIRAZ / SYRAH

Susuro Heathcote, VIC	\$58
Heathcote Estate Heathcote, VIC (vgn)	\$120
Scotchman's Hill Bellarine Peninsula, VIC (vgn)	\$70
Yangarra Estate McLaren Vale, SA (vgn, bio)	\$70
Hollick 'Wilgha' Coonawarra, SA	\$130
Barossa Estate E&E 'Black Pepper' Barossa Valley, SA	\$195
Helen's Hill Syrah. Yarra Valley, VIC	\$75

CABERNET SAUVIGNON

Hollick 'Old Vines' Coonawarra, SA	\$65
Hollick 'Ravenswood' Coonawarra, SA	\$130

OTHER RED VARIETALS

Susuro Sangiovese. Adelaide Hills, SA (vgn)	\$58
Susuro Nebbiolo. Pyrenees, VIC (vgn)	\$65

NATURAL

Smallfry Barossa 'Eclectik Violet'	\$65
Grenache Cinsault. Barossa Valley, SA (bio)	
Smallfry Barossa 'Jellyfish'	\$65
Grenache. Barossa Valley, SA (bio)	
Muddy Water Skin Ferment	\$65
Gewurztraminer Riesling. Waipara Valley, NZ (bio)	
Smallfry 'Isolar' Riesling Roussanne Barossa Valley, SA (bio)	\$65

COCKTAILS

Chivas Hi-Ball	\$23
Chivas Scotch Whisky, Yuzu, Hopped Grapefruit Bitters + Soda	
Yokohama Bay Breeze	\$20
Aperol, Agave, Blood Orange, Lemon, Rhubarb Bitters + Soda	
Nikka Old Fashioned	\$25
Nikka From The Barrel Japanese Whisky, Sugar + Angostura Bitters	
Oriental Sour	\$24
Vodka, Elderflower Liqueur, Yuzu + Egg White	
Tokyo Tommy's	\$23
Shiso Infused Reposado Tequila, Agave + Lime	
Matsumoto Mule	\$20
Strawberry Infused Sake, Lime + Ginger Beer	
Chilli Co-Go	\$22
Chilli Infused White Rum, Malibu, Mango + Lime	
Shiso Martini	\$24
Roku Japanese Craft Gin, Shiso Syrup + Celery Bitters	
Kirei Berri	\$24
Gin, Blueberry & Rosemary Syrup, Lemon + Orange Bitters	
Mt Fuji	\$24
Gin, Italicus, Yuzu, Ginger Beer + Ginger Candy	
Ichi Go-Go	\$22
Vodka, Strawberry Infused Sake, Vanilla, Pineapple + Lemon	
Lychee Paradise	\$23
Vodka, Lychee Liqueur, Champagne Syrup, Yuzu + Egg White	
Hugo Spritz	\$18
Elderflower Liqueur, Mint, Sparkling Wine + Soda	
Matcha Chūhai	\$18
Ogatama Shuzo Imo 'Tekkan', Matcha Liqueur + Soda	

* * Classic cocktails available on request

NON-ALC HOUSE COCKTAILS

Berry Mojito	\$16
Strawberry, Coconut, Cranberry, Mint + Lime	
Tokyo Tommy's	\$20
Shiso Infused Lyre's Non-Alcoholic Agave Reservá, Agave + Lime	
Yokohama Bay Breeze	\$20
Lyre's Non-Alcoholic Italian Orange Liqueur, Agave, Blood Orange, Lemon + Soda	
Mint Ginger Smash	\$16
Blood Orange, Agave, Mint, Lime + Ginger Ale	
Spicy Senórita	\$16
Orange, Passionfruit, Chilli + Lime	
Kirei Berri	\$20
Four Pillars 'Bandwagon' Rare Gin, Blueberry & Rosemary Syrup, Lyre's Non-Alcoholic Orange Sec + Lemon	

NON-ALC CLASSIC COCKTAILS

Mojito	\$20
Lyre's Non-Alcoholic White Cane Spirit, Lime, Mint, Sugar + Soda	
Amaretto Sour	\$20
Lyre's Non-Alcoholic Amaretti Liqueur, Lemon, Sugar + Egg White	

TAP BEER

Sapporo Lager 380ml	\$14
Asahi Super Dry Lager 300ml	\$13
Kirin Ichiban Shibori Lager 350ml	\$13
Kosciuszko Pale Ale 425ml	\$14
Stone & Wood Pacific Ale 425ml	\$14
James Squire Apple Cider 425ml	\$14

BOTTLE BEER

Asahi Super Dry 3.5% Lager 330ml (3.5%)	\$10
Echigo Koshihikari Rice Lager 500ml (5%)	\$18
Coedo 'JPA' Yuzu Pale Ale 333ml (5%)	\$16
Coedo 'SHIRO' Hefeweizen 333ml (5.5%)	\$16
Sapporo Black 650ml (5%) Can	\$18

NON-ALC BEER

Asahi Super Dry 0.0% Lager 330ml (0.0%)	\$8
Heaps Normal 'Quiet' XPA 355ml (0.5%)	\$11

NON ALCOHOLIC SPIRITS

Four Pillars 'Bandwagon' Rare	\$12
Lyre's Non-Alcoholic White Cane Spirit	\$12
Lyre's Non-Alcoholic Agave Reservá	\$12

SOFT DRINKS / JUICE / WATER

Yuzu Japanese Lemon, Lime + Bitters	\$6
Lemon, Lime + Bitters	\$5
Schweppes	\$5
Lemonade, Ginger Ale, Tonic, Pepsi, Pepsi Max, Solo, Soda	
Juice	\$5
Cranberry, Apple, Pineapple, Orange	
San Pellegrino	\$9
Imported Sparkling Mineral Water 750ml	
Acqua Panna	\$9
Imported Mineral Water 750ml	

HOT DRINKS

Loose Leaf Teapot	\$5
Sencha Green, Genmaicha, English Breakfast, Chamomile, Peppermint, Earl Grey, Lemongrass + Ginger	
Coffee	\$5
Please ask our friendly staff for options	
Hot Chocolate	\$5



JAPANESE WHISKY

Suntory Toki	30ml. \$16	60ml. \$30
Suntory Kakubin	30ml. \$18	60ml. \$34
Hibiki Harmony	30ml. \$35	60ml. \$65
Nikka From The Barrel	30ml. \$24	60ml. \$45
Nikka Coffey Grain	30ml. \$28	60ml. \$54
Nikka Taketsuru Pure Malt	30ml. \$26	60ml. \$50
Nikka Miyagikyo Single Malt	30ml. \$30	60ml. \$58
Nikka Yoichi Single Malt	30ml. \$30	60ml. \$58
Yamazaki Distillers Reserve	30ml. \$30	60ml. \$58
Yamazaki 12 Year Single Malt	30ml. \$65	
Yamazaki 18 Year Single Malt	30ml. \$130	

VODKA

Wyborowa Poland	30ml. \$13
Haku Japan	30ml. \$15
Nikka Japan	30ml. \$18
Belvedere Poland	30ml. \$16
Grey Goose France	30ml. \$16

GIN

Beefeater United Kingdom	30ml. \$13
Roku Japan	30ml. \$15
Nikka Japan	30ml. \$18
Ki No Tea Japan	30ml. \$22
Ki No Bi Japan	30ml. \$20
Four Pillars Rare Australia	30ml. \$16
Four Pillars Bloody Shiraz Australia	30ml. \$16
Hendricks Scotland	30ml. \$16

TEQUILA / MEZCAL

Olmeqa Altos Plata Mexico	30ml. \$13
Olmeqa Reposado Mexico	30ml. \$14
Fortaleza Reposado Mexico	30ml. \$22
Del Maguey Vida Mezcal Mexico	30ml. \$18

RUM

Havana Anejo 3 Year Cuba	30ml. \$13
Havana Club Especial Cuba	30ml. \$15
Havana Club 7 Year Cuba	30ml. \$18
Bacardi Superior Cuba	30ml. \$14
Sailor Jerry US Virgin Islands	30ml. \$14
Kraken Trinidad & Tobago	30ml. \$17

BOURBON

Old Forester USA	30ml. \$13
Makers Mark USA	30ml. \$15
Woodford Reserve USA	30ml. \$16

WHISKY / WHISKEY

Chivas Regal 12 Year Scotland	30ml. \$14
Chivas Regal 15 Year 'XV' Scotland	30ml. \$20
Chivas Regal 18 Year 'Gold Signature' Scotland	30ml. \$25
Chivas Regal 21 Year 'Royal Salute' Scotland	30ml. \$50
Jack Daniels USA	30ml. \$14
Jameson Ireland	30ml. \$14
Canadian Club Canada	30ml. \$14
Glenlivet 12 Year 'Double Oak' Single Malt Scotland	30ml. \$20
Glenlivet 15 Year 'French Cask' Single Malt Scotland	30ml. \$38
Glenlivet 18 Year 'Batch Reserve' Single Malt Scotland	30ml. \$55

SAKÉ Served chilled

Ranman Reiryo Ginjo g. 120ml \$25 j. 360ml \$68 b. 720ml \$130
Subtle aromas of ripe melon with a dry finish. It has a light and delicate palate which is perfect with white fish, sashimi or tempura.

Asahara Shuzo AAI Sparkling b. 330ml \$60
Hailing from the Saitama Prefecture. This small brewery offers a modern style that's perfect for newcomers and experienced saké drinkers alike. Offering a very clean and light flavour, best enjoyed with fresh sushi and sashimi.

SAKÉ Enjoy chilled or warm

Kizakura Jikomi Yamahai g. 120ml \$13 j. 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 g. 120ml \$22 j. 360ml \$40 b. 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 g. 120ml \$15 j. 360ml \$38 b. 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.

Asabiraki Okarakuchi Suijin Junmai g. 120ml \$25 j. 360ml \$68 b. 720ml \$130
"Suijin" meaning "Water God" is manufactured by one of the top 3 saké making guilds of Japan. With over 400 years of history, the result is a beautiful Junmai with well-balanced umami, sweetness and richness and a super dry finish. Serve chilled or warm to enjoy with all Japanese dishes.

Ranman Managu Tako Junmai b. 300ml \$58
Aromatic and smooth, with nice strong umami characteristics that match all styles of dishes. Serve chilled with seafood or warm with slow cooked pork or beef.

Kizakura Hana Kizakura Junmai Ginjo g. 120ml \$18 j. 360ml \$45 b. 720ml \$80
Lovely aromatics of cherry blossom combined with a subtle light body, making this a perfect Junmai Ginjo to be paired with seafood dishes. Tastes great warm or chilled.

INFUSED SAKÉ

Yuzushu g. 120ml \$18 j. 360ml \$44
House-made with flavours of yuzu citrus. Sweet zingy and tart all at the same time. Served over ice.

Ichigoshu g. 120ml \$18 j. 360ml \$44
House-made strawberry infused saké. Unfiltered with a touch of orange and sweetness. Served over ice.

SHOCHU

Mugi Shochu Enma (Barley) g. 45ml \$18
This shochu is made with 100% barley and then aged in oak barrels for 3 years. With subtle oak aromas, a well rounded flavour and a smooth finish. This is made for the whisky lovers. Enjoy neat or with a few cubes of ice.

Ogatama Shuzo Imo 'Tekkan' (Sweet Potato) g. 45ml \$18
Established in 1894 in Kagoshima prefecture, known for being the home of shochu they still continue their classical manufacturing method to this day. Using the highest quality 'benitekkkan' red sweet potato and blended with white and black koji, loaded into an earthen vat and aged for one year. The end result is a lovely aroma of sweet potato, a smokey yet sweet flavour with a nice dry finish. Enjoy neat or with a few cubes of ice for best results.

UMESHU

Choya 'Single Year' g. 120ml \$23 j. 360ml \$60
Choya is the worlds No.1 producer of Japanese plum liquor from Osaka. An authentic umeshu, sweet and tart with nutty notes from the pit of the fruit. A must for any lover of umeshu.

Choya 'Kokuto' g. 120ml \$24 j. 360ml \$65
Created especially for dark rum lovers. Rich with mellow rum flavours and notes of plum and dried apricot. A perfect pairing with chocolate or for a post dinner drink.

Choya 'Uji Green Tea' g. 120ml \$23 j. 360ml \$60
The perfect blend of Kyoto Uji's premium green tea and Japanese plums. Light and refreshing palate with a semi dry finish. Serve chilled over ice and enjoy with any Japanese dish.

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