

# 居酒屋

ICHI NI  
NANA

SET  
MENUS



# SET MENUS

## EXPRESS LUNCH \$19.50PP



Served with Brown Rice, Salad and Miso Soup with a choice of:

### Seafood – (GF)

Pan-Seared Fish with Sweet Citrus Yuzu Chilli Sauce, Asian Greens with Goma Mayo and Homemade Pickles

### Rolled Cabbage – (VEG, GF)

Rolled Cabbage with Seasonal Vegetables, Vegetable Broth, Fried Leek and Sliced Snow Pea. (carrot, zucchini, shiitake, enoki, shimeji, eggplant, fried tofu, asian greens)

### Angus Steak – (GF)

Grilled 150g Angus Steak with Soy Butter Sauce, Asian Greens with Goma Mayo and Homemade Pickles

### Tori Teriyaki – (GF)

Grilled Tori Teriyaki Skewer with Teriyaki Sauce, Asian Greens with Goma Mayo and Homemade Pickles

## BENTO BOX \$24PP



A Traditional Bento Box packed with Ichi Ni Nana's Chefs' Favourites!

### Edamame

Whole Soy Beans Seasoned with Salt

### Selection of Tapas

### Hot Dish of the Day

### Mixed Sashimi Salad

### Rice & Miso Soup

### Dessert

## RANCHI MENU \$50PP



### Edamame

Whole Soy Beans Seasoned with Salt

### 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

### Kaisen Roll

Chef's Selection Sashimi Roll with Sweet Chilli Tobiko Mayo

### Tori Teriyaki

Chicken Thigh Fillet with Caramelised Teriyaki Sauce, Julienned Leeks & Ito Togarashi

### Green Salad

Mixed Leaves with Mustard Dressing

\*Special dietary requirements can be catered for with advance notice

\*Express Lunch and Bento Box available Monday-Friday Lunch

\*Ranchi menu requires 24hrs notice. Available for lunch Monday – Sunday. Minimum 3 guests.

**'UME' MENU 梅**  
**\$65PP**

**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**

Chef Selection (2 pieces per person)

**Ebi Tempura Roll**

Inside Out Prawn Tempura Roll with Cucumber, 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 松**  
**\$75PP**

**Edamame**

Whole Soy Beans Seasoned with Salt

**Gyu Tataki**

Seared Thinly Sliced Scotch Fillet with Ginger & Soy Dressing

**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

**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

**Kaisen Roll**

Chef's Selection Sashimi Roll with Sweet Chilli Tobiko Mayo

**Wagyu Rib**

Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sautéed 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 極**  
**\$95PP**

**Nigiri & Sashimi Platter**

Chef's Selection (6 pieces per person)

**Edamame**

Whole Soy Beans Seasoned with Salt

**Gyu Tataki**

Seared Thinly Sliced Scotch Fillet 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

**Dragon Roll**

Inside Out Roll with Seared Tuna, Cucumber, Avocado, Tobiko, Japanese Mayo, Chilli Sauce & Spring Onion

**Kaisen Roll**

Chef's Selection Sashimi Roll with Sweet Chilli Tobiko Mayo

**Wagyu Rib**

Boneless Slow Braised, Charcoal Grilled Wagyu Ribs with Sautéed Vegetables & Yakiniku Sauce

**Lamb Saikyo Yaki**

Charcoal Grilled Sweet Miso Glazed Lamb Cutlet

**Green Salad**

Mixed Leaves with Mustard Dressing

**Dessert Platter**

Chef's Selection (variety of three)

**BANQUET  
MENUS**

\*Special dietary requirements can be catered for with advance notice

\*Ume menu requires 24hrs notice \*Minimum 3 guests



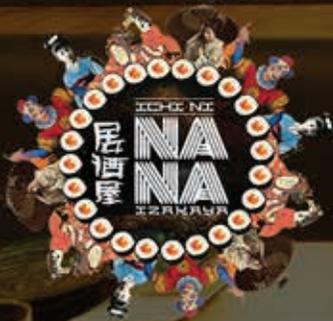
# ICHI GROUP



**ROOFTOP**  
[WWW.UPSIDEROOFTOPBAR.COM.AU](http://WWW.UPSIDEROOFTOPBAR.COM.AU)  
127 Brunswick Street, Fitzroy 3065



**LEVEL 1**  
[WWW.VILLAGEPEOPLEHAWKERFOODHALL.COM.AU](http://WWW.VILLAGEPEOPLEHAWKERFOODHALL.COM.AU)  
127 Brunswick Street, Fitzroy 3065



**GROUND FLOOR**  
[WWW.ICHININANA.COM.AU](http://WWW.ICHININANA.COM.AU)  
127 Brunswick Street, Fitzroy 3065

居酒屋

ICHI NI  
IZAKAYA

12 The Esplanade, St. Kilda 3182  
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ICHI ICHI KU  
IZAKAYA



居酒屋

ありがとう  
ARIGATO

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[WWW.ICHIICHIKU.COM.AU](http://WWW.ICHIICHIKU.COM.AU)