

**'UME' MENU 梅**  
**\$65PP**

**Edamame**

Boiled Whole Soy Beans

**Renkon Chips**

Fried Lotus Root

**Tori Kara**

Deep-fried Marinated Chicken served with Japanese Mayo

**Mixed Gyozas**

Pan-fried Dumplings: Chicken, Pork and Prawn

**Tori Skewers**

Grilled Chicken Thigh with Yakitori Sauce, served with Rice

**Black Angus Steak**

Grass-fed, served with Wasabi Butter, Almond Nuts and Parsley, served with Rice

**Edamame Salad**

Tofu and Edamame with Lemon and Herb Dressing

**Salmon California Roll**

Inside Out Roll with Salmon and Avocado with Tobiko

**Sashimi**

Salmon and Tuna

**Chocolate Harumaki**

Chocolate Spring Rolls with Vanilla Ice Cream

**'MATSU' MENU 松**  
**\$75PP**

**SAKE MATCHING EXPERIENCE**

add \$30pp

**Spicy Edamame**

Boiled Whole Soy Beans with Spicy Sauce

**Renkon Chips**

Fried Lotus Root

**Ebi Mayo**

Deep-fried Tiger Prawns with Spicy Mayo

**Tuna Tataki**

Seared Tuna with Citrus Vinaigrette

**Mixed Gyozas**

Pan-fried Dumplings: Wagyu, Pork and Prawn

**Pork Belly**

Grilled with Yakitori Sauce finished with Sichuan oil, served with Rice

**Grilled Salmon**

Served with Tartare Sauce and Rice

**Edamame Salad**

Tofu and Edamame with Lemon and Herb Dressing

**Our Chef Style Wagyu Steak,**  
**add \$10pp**

**Dragon Roll**

Inside Out Roll with Seared Tuna, Avocado and Cucumber with Japanese Mayo and Chilli Sauce

**Ichi Ni Roll**

Inside Out Roll with Lobster, Avocado and Cucumber with Flamed Salmon and Japanese Mayo

**Chocolate Harumaki**

Chocolate Spring Rolls with 'ICHI LICKS' Gourmet Ice Cream

**PREMIUM 'MATSU' MENU 極**  
**\$95PP**

**SAKE MATCHING EXPERIENCE**

add \$30pp

**Ichi Ni Sashimi and Oysters Platter**

**Spicy Edamame**

Boiled Whole Soy Beans with Spicy Sauce

**Renkon Chips**

Fried Lotus Root

**Ebi Mayo**

Deep-fried Tiger Prawns with Spicy Mayo

**Tuna Tataki**

Seared Tuna with Citrus Vinaigrette

**Mixed Gyozas**

Pan-fried Dumplings: Wagyu, Pork and Prawn

**Pork Belly**

Grilled with Yakitori Sauce finished with Sichuan oil, served with Rice

**Grilled Salmon**

Served with Tartare Sauce and Rice

**Edamame Salad**

Tofu and Edamame with Lemon and Herb Dressing

**Our Chef Style Wagyu Steak,**  
**add \$10pp**

**Dragon Roll**

Inside Out Roll with Seared Tuna, Avocado and Cucumber with Japanese Mayo and Chilli Sauce

**Ichi Ni Roll**

Inside Out Roll with Lobster, Avocado and Cucumber with Flamed Salmon and Japanese Mayo

**Chef Selection Dessert Platter**

**SET BANQUET  
MENUS**

\*Special dietary requirements can be catered for with advance notice \*Minimum 4 guests

\*Ume & Premium Matsu menu requires 3 days notice. Matsu menu available on the night.

# SAKE MATCHING EXPERIENCE

**\$30PP WITH MATSU OR PREMIUM MATSU SET BANQUET**

## **SAKE, A DRINK FOR SHARING AND CELEBRATING!**

Rice wine, or sake as we know it, is something which has been shared in Japanese tradition for thousands of years. Brewed in much the same way as beer, with an alcohol content similar to wine, and a strong identity of its own, sake is unlike anything you've tried before. Have the premium Ichi Ni Izakaya experience with our Matsu menu with sake matching.

## **ENTREES & STARTERS**

### **ASABIRAKI SUIJIN (IWATE)**

"God of Water" brewing since 1871, the Sabiraki brewery has been recognized for 20 consecutive years at the National New Sake Awards, winning 16 gold medals. Served cold, it has a very light body with a dry finish, perfect for starting your meal. Then served warm, heated in our traditional sake bath, brings out a full and vibrant flavor, much like the starter dishes it is served with.

## **MAINS**

### **RANMAN FUNAOROSHI**

### **JUNMAINAMA-CHOZO (AKITA)**

Product of the legendary Ranman brewery, this sake is one to remember. Complex with a floral nose, it is the perfect complement to the rich main dishes.

## **SUSHI**

### **KINSEN SAKAWA HYAKYAKUNO CHO JUNMAI GINJO (HIROSHIMA)**

"King of the Top 100 Medicines" true to its name, this sake really is a king. A powerful yet smooth body, with a dry finish, it is something to be savoured. Chosen not because it matches, but because it heightens the flavour of our freshly made sushi.

## **DESSERTS**

### **ICHI NI YUZUSHU (ICHI NI, ST KILDA)**

Our very own house-made infused sake! A citrus explosion, perfect to help you finish off your meal in style!

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