

## SMALL

**MISO SOUP - \$5.5** (C, VGO)

Miso soup with seaweed, tofu & spring onion

**RENKON CHIPS - \$10** (GF, VGO)

Lotus root chips with mentai taramosalata dip

**EDAMAME - \$7.5** (C, VGN)

Steamed whole soy beans seasoned with salt

**SPICY EDAMAME - \$9** (C, VGN)

Steamed whole soy beans with our signature spicy sauce

**KAISO SALAD - \$9.5** (C, VGN)

Seaweed salad with sesame

**EBI MAYO - \$20** (GF)

Battered prawns tossed in our signature spicy mayo

**TORI KARA - \$14** (GF)

Deep fried marinated chicken with sriracha mayo

**TEPPAN NASU - \$16** (GF, V)

Fried eggplant grilled in sweet miso topped with parmesan

**AGEDASHI TOFU - \$16** (VGN)

Deep fried tofu in our signature mushroom sauce

**SAKE ABURI CARPACCIO - \$20** (C)

Flamed salmon, finely sliced with wakame, red onion, sesame seeds & ponzu

**TUNA TATAKI - \$22** (C)

Lightly seared tuna with soy, yuzu & shallot dressing on shredded daikon

**BROCCOLINI - \$12** (C, VGN)

Steamed broccolini with yukari salt

**STEAMED WHITE RICE - \$5.5**

## ICHI TACOS - \$20 (3PCS)

House made karaage nori tacos, choice of:

**EBI MAYO**

**SALMON SASHIMI**

**SLOW COOKED PORK**

**LOBSTER SALAD**

## GYOZA (6PCS)

Pan fried dumplings with soy ponzu, choice of:

**TORI Chicken - \$18**

**BUTA Pork - \$18**

**EBI Prawn - \$21**

**WAGYU Marbled Beef - \$24**

**YASAI Vegetable - \$15** (VGN)

## SUSHI & SASHIMI PLATTERS

**SMALL SASHIMI PLATTER - \$39** (12PCS)

Chef's choice of freshly cut premium sashimi

**LARGE SUSHI & SASHIMI PLATTER - \$110** (38PCS)

Sake California Roll (8PCS), Ichi Ni Roll (8PCS), mixed sashimi (12PCS), mixed nigiri including prawn, unagi, tamago, scallop & salmon (10PCS)

\*NO SUBSTITUTIONS

### SASHIMI (2PCS)

**SAKE** (*Salmon*) (C) **\$10**

**MAGURO** (*Tuna*) (C) **\$11**

**HOTATE** (*Scallop*) (C) **\$11**

**HAMACHI** (*Kingfish*) (C) **\$10**

**TOBIKO** (*Flying Fish Roe*) **\$9**

**TAMAGO** (*Omelette*) (V) **\$7**

**UNAGI** (*Eel*) **\$10**

**EBI** (*Prawn*) (C) **\$11**

### NIGIRI (2PCS)

**SAKE** (*Salmon*) (C) **\$10**

**MAGURO** (*Tuna*) (C) **\$11**

**HOTATE** (*Scallop*) (C) **\$11**

**HAMACHI** (*Kingfish*) (C) **\$10**

**TOBIKO** (*Flying Fish Roe*) **\$9**

**TAMAGO** (*Omelette*) (V) **\$7**

**UNAGI** (*Eel*) **\$10**

**EBI** (*Prawn*) (C) **\$11**

## MAKI ROLLS

**ICHI NI ROLL - \$27** (8PCS) (C)

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

**DRAGON ROLL - \$27** (5PCS) (C)

Inside out roll with seared tuna, cucumber, avocado, tobiko, Japanese mayo, sriracha & spring onion

**SAKE CALIFORNIA ROLL - \$22** (8PCS) (C)

Inside out roll with salmon & avocado coated with tobiko

**YASAI ROLL - \$15** (8PCS) (C, VGN)

Inside out roll with seasonal vegetables

## **STEAMED BAO - \$20**

**PORK BELLY** (3PCS)

Chashu pork belly with slaw & teriyaki mayo

**SPIDER** (3PCS)

Deep fried soft-shell crab with cucumber, pickles & sriracha mayo

**BEEF** (3PCS)

Soy braised beef with onion jam & cucumber

## TEMPURA (2PCS)

Lightly battered served with tempura sauce:

**NASU Eggplant - \$10** (VO) **SWEET POTATO - \$7** (VO)

Lightly battered served with original 'Ichi Ni' tartar:

**EBI Prawn - \$14**

**SHIROMI White fish - \$16**

## ROBATAYAKI

**TORI - \$12** (C)

Grilled chicken thigh served with yakitori sauce

**ASIAN MUSHROOMS - \$18** (V)

Mixed buttery Asian mushrooms with konbu soy

**BLACK ANGUS STEAK - \$27** (C, N)

Served with wasabi butter, almonds & parsley

**LAMB CUTLETS - \$26** (2PCS) (C)

Miso glazed lamb cutlets with broccolini & sesame dressing

## LARGE

**JAPANESE CURRY - \$20**

Served with white rice & house pickles, choice of:

**TORI KARA** *Fried Chicken*

**GYU** *Beef*

**BUTA** *Pork*

**YASAI** *Vegetable* (V)

**DONBURI - \$20**

Served with white rice, teriyaki sauce & house pickles, choice of:

**TORI KARA** *Fried Chicken* (GFO)

**SAKE** *Salmon* (GFO)

## DESSERT

**HARUMAKI - \$15** (3PCS)

Chocolate spring rolls served with mascarpone cream & vanilla bean ice cream

**BANOFFEE - \$16**

Layers of caramel, banana & mascarpone cream on an 'Oreo' base

**ICHI LICKS: SINGLE - \$13** or **TRIO - \$33**

One lick & you can't stop!

Homemade gourmet ice cream, choice of:

Milk chocolate & caramel (V, GF)

Green tea & biscuit (V)

Vanilla Choc Chip (V)

**PUBLIC HOLIDAYS INCUR A 15% SURCHARGE**

**CREDIT CARD PAYMENTS INCUR A SURCHARGE**

## **SET MENU at \$75pp**

**EDAMAME** (C, VGN)

Steamed whole soy beans seasoned with salt

**MIXED SASHIMI** (C)

Served with soy, wasabi & ginger

**EBI MAYO** (GF)

Battered prawns tossed in our

signature spicy mayo

**TUNA TATAKI** (C)

Lightly seared tuna with soy, yuzu & shallot dressing on shredded daikon

**PORK GYOZA**

Pan fried dumplings with soy ponzu

**TERIYAKI CHICKEN** (GF)

Teriyaki chicken with steamed broccolini

**ICHI NI ROLL** (C)

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

**CHOCOLATE HARUMAKI**

Chocolate spring rolls served with mascarpone cream & vanilla bean ice cream

\*Minimum 2 people

\*NO SUBSTITUTIONS



ICHI NI

## **DIETARIES**

C - COELIAC

CO - COELIAC OPTION

VGN - VEGAN

VGNO - VEGAN OPTION

GF - GLUTEN FREE

GFO - GF OPTION

V - VEGETARIAN

VGO - VEGETARIAN OPTION

## **GIFT CARDS, GROUPS & FUNCTION ENQUIRIES**



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