

TAPAS

MISO SOUP - \$5 (GF, VGO)

Miso soup with seaweed, tofu & spring onion

RENKON CHIPS - \$12 (GF, VGN)

Lotus root chips with shichimi salt, served with sweet potato & yuzu pepper dip

EDAMAME - \$9 or SPICY EDAMAME - \$9.5 (GF, VGN)

Steamed whole soy beans, seasoned with salt or spicy sauce

EBI MAYO - \$24 (GF)

Battered prawns tossed in our signature spicy mayo

TRIO OF BAO - 'CHEF'S SPECIAL' (3pcs) - \$27

Steamed baos (please ask our staff for the daily specials)

BEEF TATAKI - \$24 (GF)

Seared porterhouse fillet, thinly sliced, served with ginger & soy dressing

AGEDASHI TOFU - \$18 (VGN, GFO)

Crispy tofu with mountain vegetables,

broth & fried leek

NASU DENGAKU - \$18 (VGN, GFO)

Fried eggplant topped with sweet miso sauce

SAUTÉED GREENS - \$17

Asian sautéed greens served with plum salsa

YAKI SAKANA - \$22

Pan fried Red Snapper with pumpkin puree, confit potato, parsley oil & miso butter

TORI KARAAGE - \$20 (GF)

Deep fried chicken thigh pieces served w/ leaf salad

TEMPURA (2pcs) w/ tempura or house tartar sauce:

SOFT SHELL CRAB - \$26 PRAWN - \$13

SWEET POTATO - \$9 EGGPLANT - \$9

GYOZA (4pcs) w/ soy vinegar:

PORK - \$14 CHICKEN - \$14 PRAWN - \$14

WAGYU - \$16 VEGETABLE (VGN) - \$12

KUSHIYAKI

Char-grilled skewers (GF) (2 skewers)

CHICKEN - \$13 PRAWN - \$14 SALMON - \$14

BEEF SCOTCH FILLET - \$14 ZUCCHINI - \$11

ROBATAYAKI

WAGYU RIB - \$34 (GF)

Boneless wagyu ribs, slow braised & char-grilled, served with sautéed vegetables & yakiniku sauce

CHASHU PORK - \$24 (GF)

BBQ pork belly slow braised & char-grilled

LAMB SAIKYO (2pcs) - \$26 (GF)

Miso glazed lamb cutlets, broccolini & sesame dressing

CURRY

Served with white rice & house pickles:

PORK BELLY - \$22 PORK KATSU - \$22

CHICKEN KARAAGE - \$22

DONBURI

Served with white rice, teriyaki sauce & house pickles:

CHICKEN - \$22 (GFO)

PAN FRIED RED SNAPPER - \$22 (GFO)

PAN FRIED VEGETABLES - \$22 (V, GFO)

HOSOMAKI (6pcs)

SALMON - \$12 (GF) RAW TUNA - \$14(GF)

COOKED TUNA - \$11 (GF) AVOCADO - \$11 (GF, VGN)

CUCUMBER - \$11 (GF, VGN)

SUSHI & SASHIMI (2pcs)

TUNA - \$13 SALMON - \$12

KINGFISH - \$12 PRAWN - \$13

CHEF'S SELECTION SUSHI & SASHIMI PLATE - \$110

'127' PREMIUM SUSHI & SASHIMI PLATTER - \$170

MAKI SUSHI

DRAGON ROLL (5pcs) - \$29 (C)

Inside out roll with tuna, cucumber & avocado, tobiko, spring onion, Japanese mayo & chilli sauce

ICHI NI ROLL (8pcs) - \$29 (C)

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

YASAI ROLL (5pcs) - \$17 (C, VGN)

Seasonal vegetable roll with red wine sauce

EBI TEMPURA ROLL (5pcs) - \$27

Inside out roll with tempura prawn, cucumber, avocado, tobiko & wasabi teriyaki mayo

SOFT SHELL CRAB ROLL (5pcs) - \$29

Soft shell crab tempura roll with herbs, cucumber, avocado, tobiko & wasabi teriyaki mayo

WAGYU SHABU SHABU ROLL (6pcs) - \$32 (GF)

Inside out roll with prawn, asparagus & avocado, topped with thinly sliced wagyu beef & coated with sesame ponzu

VOLCANO ROLL (6pcs) - \$29 (GF)

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

KAISEN ROLL (6pcs) - \$27 (GF)

Chef's selection sashimi roll, sweet chilli, tobiko & mayo

SALADS & RICE

GARDEN SALAD - \$14 (GF, VGN)

Mixed leaves, carrot, radish, red onion & mustard dressing

SOBA NOODLE SALAD - \$18 (GF, VGN)

Sesame dressed buckwheat noodles, seasonal green leaves & puffed rice

KAISO SALAD - \$12 (VGN)

Seaweed salad with sesame

STEAMED WHITE RICE - \$6



DESSERTS

BANOFFEE - \$17 Banana & caramel on an 'Oreo' base, topped with mascarpone cream

CHOCOLATE SPRING ROLLS (3PC) - \$18

Served with mascarpone cream

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

Homemade gourmet ice-cream, choice of:

GREEN TEA & BISCUIT (V)

MILK CHOCOLATE & CARAMEL (V, GF)

ROSEWATER & TURKISH DELIGHT (GF)

DIETARIES

C - COELIAC

VGN - VEGAN

GF - GLUTEN FREE

V - VEGETARIAN

CO - COELIAC OPTION

VGNO - VEGAN OPTION

GFO - GF OPTION

VGO - VEGETARIAN OPTION

NON ALCOHOLIC:

FIJI WATER STILL, 1L **\$7**

VOSS SPARKLING MINERAL WATER, 800ML **\$8**

ORGANIC PHOENIX GINGER BEER, 330ML **\$6**

WINE: (750ML/BTL) **\$25**

NV CHARLES PELLETIER **BLANC DE BLANC**
LOIRE VALLEY, FRANCE

NV VALLATE **PROSECCO**
VENETO, ITALY

JACK RABBIT **MOSCATO (375ML)**
BELLARINE PENINSULA, VIC

BABICH 'BLACK LABEL' **SAUVIGNON BLANC**
MARLBOROUGH, NZ

HENRY FROST **RIESLING**
CLARE VALLEY, SA

BABICH **PINOT GRIS** 'BLACK LABEL'
MARLBOROUGH, NZ

PALADINO **PINOT GRIGIO**
VENETO, ITALY

BABICH (ORGANIC) **CHARDONNAY**
MARLBOROUGH, NZ

ESTANDON HERITAGE **ROSÉ**
COTES DE PROVENCE, FRANCE

DUCK SHOOT **PINOT NOIR**
ADELAIDE HILLS, SA

INGRAM ROAD **SHIRAZ**
HEATHCOTE, VIC

WICKS ESTATE **CABERNET SAUVIGNON**
ADELAIDE HILLS, SA

BEER:

JAPAN

ASAHI SOUKAI, 330ML (3.5%) **\$8**

ASAHI BLACK, 330ML (5.5%) **\$10**

KIRIN ICHIBAN SHIBORI, 330ML (5%) **10**

ECHIGO KOSHIHIKARI RICE LAGER, 500ML
(5%) **\$12**

COEDO 'SHIRO' HEFWEIZEN WHEAT BEER
333ML (5.5%) **\$12**

COEDO 'SHIKKOKU' SCHWARZBIER DARK
LAGER 333ML (5%) **\$12**

COEDO 'KYARA' INDIAN PALE LAGER
333ML (5.5%) **\$12**

COEDO 'BENIAKA' SWEET POTATO
AMBER ALE 333ML (7%) **\$12**

COEDO 'MARIHANA' INDIAN PALE ALE
333ML (4.3%) **\$12**

VIETNAM

BA BA BA VIETNAMESE LAGER
330ML (5%) **\$10**

THAILAND

SINGHA THAI LAGER
330ML (5%) **\$10**

SAKÉ:

A RANGE OF SAKÉ, 300ML-720ML BOTTLES ARE ALSO AVAILABLE FOR TAKEAWAY. PLEASE ASK OUR FRIENDLY STAFF FOR THE TASTING NOTES & FURTHER DETAILS **from \$35**



TAKEAWAY MENU

RING AHEAD & ORDER

(03) 8419 1919

ORDER ONLINE, VISIT

www.ichininana.com.au

PICK UP ADDRESS

127 BRUNSWICK ST. FITZROY

DELIVERY PARTNERS



GIFT CARDS

BUY: NO MINIMUM PURCHASE

GIVE: POST OR PICK UP W/ NO EXPIRY DATE

DINE IN: OPEN 7 NIGHTS FROM 5PM

BOOKINGS & ENQUIRIES

E: INFO@ICHININANA.COM.AU PH: (03) 9417 4127