



ICHIMEI is a Japanese word meaning "life, destiny". It means that we need to keep doing what we love to do, and let the destiny decide how far we can go.

In a true izakaya style, our dishes are designed to be shared. Dishes will be served as they are ready.

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命

*10% surcharge will apply on public holidays

BANQUET COURSE

梅

"UME"

\$66 pp (Minimum of 2 people)

Miso Soup

Edamame

Tofu Salad

Gyoza

Chef's choice of Sashimi

Wagyu Beef Tataki

Chicken Karaage

Chef's Choice of Sushi Roll

Beef Steak

Chef's Choice of Dessert

松

"MATSU"

\$86 pp (Minimum of 2 people)

Miso Soup

Edamame

Tofu Salad

Chef's Choice of Sashimi

Kingfish Carpaccio

Chicken Karaage

Crispy Ebi Mayo

Chef's Choice of Sushi Roll

Saikyo Roast Lamb Cutlets

Chef's Choice of Dessert

MAIN

メインディッシュ



Salmon Sashimi Don \$24

Sliced salmon and tobiko on sushi rice



Assorted Sashimi Don \$26

Chef's choice of assorted sashimi on sushi rice

Unagi Don \$28

Whole BBQ Eel on bed of steamed rice with sauce



Teriyaki Chicken Don \$24

Pan-fried chicken thigh fillet served with teriyaki sauce on rice



Salmon Saikyoyaki \$29

Grilled Salmon fillet served with homemade sweet miso sauce



Saikyo Roast Lamb Cutlets \$34

Grilled roast lamb cutlets served with homemade miso yaki sauce



Beef Steak \$32

Scotch fillet steak served with homemade yakiniku sauce

EXTRA

その他



Miso Soup \$4.50



Steam Rice \$4



Udon Noodles \$11

Served with tofu skin, shaved bonito and homemade soup

Sauce \$0.5

Wasabi, pickled ginger, plain mayo, spicy mayo, teriyaki sauce etc.

DESSERT

デザート

Ice-Cream Options:

Green Tea, Black Sesame, Mango

1 scoop: \$5
2 scoop: \$8
3 scoop: \$10

Mini Taiyaki \$10

Fish-Shaped pancake with sweet red bean paste filling (3pcs)

Panna Cotta with Matcha Ice-cream \$10

Chocolate Harumaki & Ice-cream \$14

Chocolate spring rolls served with black sesame ice-cream

TEMPURA

天ぷら



Yasai Tempura \$18

Mixed tempura vegetables served with
homemade tempura sauce

Ocean Tempura \$22

Tempura prawns x 4 and Squid Rings x 4
served with homemade tempura sauce

Soft Shell Crab Tempura \$24

Tempura soft shell crab x 2 with homemade
coconut curry mayo

Assorted Tempura \$28

Tempura prawns x 3, squid rings x 3 and
vegetables with homemade tempura sauce

KUSHIYAKI (GRILLED SKEWER)

串焼き



Chicken Thigh \$4



Pork Belly \$4



Wagyu Beef \$5



Prawn \$5



Zucchini \$3



White Cup Mushroom \$3



Sweet Corn \$4



Asparagus \$3



Assorted Veggies Combo \$12

zucchini, asparagus, white cup mushroom, sweet corn

Ikayaki \$29

Grilled Japanese whole squid served with teriyaki sauce

SALAD

サラダ



Seaweed Salad \$6



Tofu Salad \$17

Diced tofu and mixed green salad served
with sesame dressing



Teriyaki Chicken Salad \$18

Sliced chicken thigh fillet and mixed green
salad served with teriyaki sauce and sesame

TAPAS

タパス



Edamame \$7

Boiled soy beans seasoned with sea salt



Renkon Crisps \$8

Crunchy lotus root crisps with spicy mayo

Agedashi Tofu \$9

Deep-fried tofu served with homemade sauce and shaved bonito, grated radish on top

Takoyaki \$10

Fried octopus ball with tonkatsu sauce and mayo



Gyoza \$13

Pork / vegetable gyoza served with homemade vinegar

Deep-Fried School Shrimp \$16

Deep-fried shrimp with homemade spicy mayo

Crispy Ebi Mayo \$18

Deep-fried crispy prawn with spicy mayo, seaweed powder and sesame



Nasu Dengaku \$16

Grilled eggplant topped with sweet miso sauce, sesame and seaweed powder

Chicken Karaage \$18

Deep-fried chicken thigh served with homemade coconut curry mayo

Nagoya Chicken \$19

Deep-fried chicken thigh with homemade sauce



Grilled Baby Abalone \$20

Grilled fresh mini Tasmania abalone with homemade bata-yaki sauce



Kingfish Carpaccio \$20

Sliced kingfish with homemade ponzu sauce, tobiko



Wagyu Beef Tataki \$18

Seared thinly sliced M7 wagyu served with homemade ponzu sauce, chives, sesame and dry
chili shreds



Tuna Tataki \$19

Lightly seared tuna steak served with homemade ponzu sauce, chives and sesame



Vegetarian / Vegetarian Option



Gruten Free / Gruten Free Option



Vegetarian / Vegetarian Option



Gruten Free / Gruten Free Option

SASHIMI
さしみ

-  **Salmon** (4pcs/6pcs) **\$12/\$17**
-  **Scallop** (4pcs/6pcs) **\$12/\$17**
-  **Kingfish** (4pcs/6pcs) **\$14/\$19**
-  **Yellow Fin Tuna** (4pcs/6pcs) **\$14/\$19**
-  **Sashimi Moriawase** **\$30**
Salmon, scallop, tuna, kingfish (12pcs)

SUSHI
寿司

-  **Salmon Nigiri** **\$5.5**
-  **Tuna Nigiri with Ponzu Sauce (Yellow fin)** **\$6**
-  **Waygu Beef Nigiri with Black Truffle Sauce and Chives** **\$7**
-  **Aburi Salmon with Ponzu Sauce** **\$6**
- Aburi Eel with Teriyaki Sauce, Sesame** **\$6**
- Aburi Kingfish with TeriMayo sauce, Sliced Chilli** **\$7**
-  **Aburi Scallop with TeriMayo Sauce and Tobiko** **\$6**

(2pcs each)

SUSHI ROLLS
すしロール

-   **Vegetarian Roll** **\$11**
Mixed vegetables, Avocado with teriyaki sauce and sesame (4pcs)
-   **Tempura Asparagus Roll** **\$11**
Asparagus, cucumber, avocado, sesame with lightly wasabi mayo (4pcs)
-   **Seaweed Salad Roll** **\$11**
Seaweed salad, carrots, pickled radish, cucumber, sesame (4pcs)
- Teriyaki Chicken Roll** **\$12**
Teriyaki chicken, avocado, cucumber, sesame, sliced nori (4pcs)
- Teri Teri Salmon Roll** **\$13**
Half cooked Salmon, avocado, cucumber, tobiko, sesame, spring onion, sliced chilli, topping with aburi salmon and TeriMayo (4pcs)
- Crazy Salmon Roll** **\$13**
Aburi Salmon, Avocado, Tamago, tempura dressing, tobiko, sesame with homemade coconut curry mayo (4pcs)
-  **Spicy Tuna Roll** **\$14**
Raw Tuna, avocado, cucumber, sesame, Chilli Sauce, Fried Shallots and spicy mayo (4pcs)
- Red Dragon Roll** **\$22**
Tempura prawns, crab meat, avocado, cucumber, tobiko, sesame, tempura dressing with spicy mayo (8pcs)
-   **Mini Avocado Roll** (6pcs) **\$7**
- Mini Cooked Tuna Roll** (6pcs) **\$8**
-  **Mini Salmon Roll** (6pcs) **\$8**