

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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BANQUET COURSE



"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



"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



🐒 🛮 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

뷜 🛮 Teriyaki Chicken Don \$24

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

뷜 💮 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



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.



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





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)

- (§) Chicken Thigh \$4
- Pork Belly \$4
- Wagyu Beef \$5
- Prawn \$5
- (§) ¶ Zucchini \$3
- (*) White Cup Mushroom \$3
- (**) ** Assorted Veggies Combo \$12

zucchini, asparagus, white cup mushroom, sweet corn

Ikayaki \$29

Grilled Japanese whole squid served with teriyaki sauce





Seaweed Salad \$6



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





Boiled soy beans seasoned with sea salt

(i) 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



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



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

(iii) Kingfish Carpaccio \$20

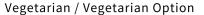
Sliced kingfish with homemade ponzu sauce, tobiko

(Wagyu Beef Tataki \$18

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

(ii) Tuna Tataki \$19

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









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



- (*) 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

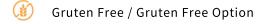
Aburi Kingfish with TeriMayo sauce, Sliced Chilli \$7

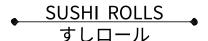
(Aburi Scallop with TeriMayo Sauce and Tobiko \$6

(2pcs each)



Vegetarian / Vegetarian Option







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

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Mini Salmon Roll (6pcs) \$8