

LUNCH MENU

LUNCH MENU AVAILABLE 11:30 - 14:00
WED - SAT

BENTO BOX

*Comes with Miso Soup

ICHIRIN BENTO \$25

Nigiri(4psc), Uramaki roll(6psc), Sweet Egg Omelette, Kara-age Chicken and Salad

VEGETABLE BENTO \$22

Teriyaki Tofu, Vegetable Tempura, Kakiage, Sweet Egg Omelette and Rice

SUSHI & SASHIMI

ASSORTED SASHIMI \$23

SALMON SASHIMI \$20

ASSORTED NIGIRI(6psc) \$19

Salmon(2psc), Hiramasa, Octopus, Scallop, and Tempura Prawn

ASSORTED CHIRASHI \$25

A bowl of Sushi Rice Topped Assorted Sashimi and Kinshi Egg

SALMON CHIRASHI \$23

A bowl of Sushi Rice topped with Sashimi Salmon, Caviar and Kinshi Egg

*All above comes with Rice & Miso Soup

NOODLE

AGEDASHI TOFU UDON \$15

Udon Noodle cooked in Bonito Soy Broth Topped on Agedashi Tofu and Sansai Vegetables

CHICKEN UDON \$14

Chicken and Udon Noodle cooked in Bonito Soy Broth

TEMPURA UDON \$17

Udon Noodle cooked in Bonito Soy Broth Served with Tempura

COLD SOBA NOODLE WITH TEMPURA \$18

Green Tea Buckwheat Noodle served with Tempura

AGEMONO

ASSORTED TEMPURA \$20

Prawn(2psc), Fish and Vegetables

CHICKEN KARA-AGE \$15

Deep fried marinated Chicken served with Salad & Oroshi Ponzu Sauce

CHICKEN KATSU \$15

Deep fried bread crumbed Chicken served with Tonkatsu Sauce & Salad

*All above comes with a rice and miso soup

RICE BOWL (DONBURI)

*Comes with Miso Soup

KARA-AGE DON \$15

Fried Chicken on bed of a Rice

CHICKEN KATSU DON \$15

Deep fried crumbed Chicken and Eggs cooked in a Sweet Soy Broth and placed over Rice

PRAWN TEMPURA DON \$23

Prawn(5psc) Tempura are served on bed a Rice with Kaeshi Sauce

EEL DON \$19

Cooked Eel are served on bed of a Rice, Kinshi Egg and Eel Sauce

*All above comes with Rice & Miso Soup

TERIYAKI CHICKEN \$15

Grilled Chicken with Salad & Teriyaki Sauce

TERIYAKI KING FISH \$20

Pan fried Kingfish with Salad & Teriyaki Sauce

TERIYAKI TASMANIAN SALMON \$20

Pan filed Tasmanian Salmon with Salad & Teriyaki Sauce

TERIYAKI BEEF FILLET \$20

Grilled Beef Fillet with Salad & Teriyaki Sauce

NIMONO HIRAMASA \$20

Porched Hiramasa with Tofu in stew

*All above comes with Rice & Miso Soup

SIDE

RICE \$3

MISO SOUP \$3

SALAD \$5

GYOZA(6psc) \$10

PRAWN TEMPURA (3psc) \$15

AGEDASHI TOFU \$8

EDAMAME \$6

TAKOYAKI (6psc) \$7

DRINK

JAPANESE GREEN TEA \$5

Maccha iri Genmai-cha

*Cold drink also available, please ask staff

DESSERT

GREEN TEA ICE CREAM \$5

*Seasonable dessert also available, please ask staff

DINNER MENU

DINNER MENU AVAILABLE 17:30 - 21:00

TUE – SAT

Special menu also available

Please check black board

COLD

BEEF FILLET TATAKI

Lightly seared & thinly sliced with Ponzu Sauce fried
Garlic Chips

\$15

SALMON NANBAN

Deep fried Tasmanian Salmon marinated in Nanban
Sauce with Tosazu Gelee

\$17

FRESH SASHIMI CARPACCIO

2 kinds of Sashimi with Yuzu Miso Dressing

\$15

CRAB RICE PAPER ROLL

Tempura Softshell Crab in Rice Paper with Spicy
CreamyChili Sauce

\$16

ABURI HIRAMASA

Torched sashimi kingfish covered chili powder with
Ponzu sauce

\$17

ENTRÉE PLATE

Change regularly (3 kinds) Please ask staff

\$24

SALAD

GARDEN SALAD

TOFU SALAD

Tofu, Lettuce, Edamame, Tomato, Bonito Flake, White
Radish

\$9

\$11

BENTO BOX

*Come with Miso Soup

ICHIRIN BENTO

Nigiri(4psc), Tempura, Sweet Egg Omelette, Beef
Croquette, Kara-age Chicken & Salad

\$35

VEG BENTO

Teriyaki Tofu, vegetable Tempura, Kakiage, Sweet Egg
Omelette, Japanese Pickles & Rice

\$24

SASHIMI

ASSORTED SASHIMI

\$27

SUSHI

SALMON (2psc) \$8

ABURI SALMON (2psc) \$9

SCALLOP (2psc) \$9

ABURI SCALLOP (2psc) \$9

HIRAMASA (2psc) \$8

ABURI HIRAMASA (2psc) \$9

PRAWN TEMPURA (2psc) \$12

ABURI BEEF FILLET (2psc) \$8

HOT

AGEDASHI TOFU

Deep fried Tofu with Tentsuyu Sauce

\$9

HIRAMASA NIMONO

Fried King Fish with Tofu in stew

\$23

FREMANTLE OCTOPUS KARA-AGE

Deep fried Freamatle Octopus served with Ume Ponzu
sauce

\$17

KARA-AGE CHICKEN

Fried Chicken served with Oroshi Ponzu Sauce

\$15

SPICY SQUID

Fried Squid in Rice Paper with Spicy Miso Sauce

\$15

CRISPY OYSTER (6psc)

Fried Oyster with Spicy Miso Sauce

\$23

SOFTSHEL CRABTEMPURA

ASSORTED TEMPURA

VEGETABLE TEMPURA

SILIVER WHITING TEMPURA

\$22

\$21

\$17

\$25

TERIYAKI

TERIYAKI CHICKEN

Grilled Chicken with Teriyaki Sauce

\$20

TERIYAKI KING FISH

Panfried King Fish with Teriyaki Sauce

\$23

TERIYAKI SALMON

Grilled Tasmania Salmon with Teriyaki Sauce

\$23

TERIYAKI BEEF FILLET

Grilled Beef fillet with Teriyaki Sauce

\$23

SIDE

GYOZA(6psc)

PRAWN TEMPURA (3psc)

RICE

MISO SOUP

SALAD

TAKOYAKI (6psc)

EDAMAME

\$10

\$15

\$3

\$3

\$5

\$8

\$6

DRINK

JAPANESE GREEN TEA

Maccha Iri Genmai-cha

\$5

*Cold drink also available, please ask staff

DESSERT

GREEN TEA ICE CREAM WITH AZUKI

\$5

*Seasonable dessert also available, please ask staff

