



OMAKASE

(Degustation)

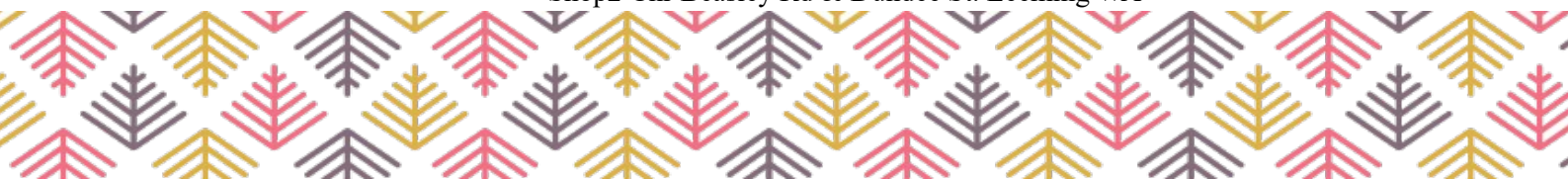
May 2018 \$60 Per Person

includes corkage fee and available for dinner. *Please give us 2days in advance



- ① 霜ふり Lightly Poached Organic Beef fillet
sesame sauce
- ② White fish, Leek and Chinese
- ③ 幽庵焼き Tasmanian Salmon, mushrooms
- ④ Pork belly, daikon ruddish
- ⑤ 天茶 Steamed rice topped with scallop and
prawn kagiage and hot Dashi broth
- ⑥ Dessert

• Book your table 0893108255 or online reservations: <http://ichirin.com.au/>
• Shop2 Cnr Beasley Rd & Dundee St. Leeming WA



DINNER MENU

DINNER MENU AVAILABLE 17:30 - 21:00 TUE – SAT

COLD

BEEF FILLET TATAKI \$15
Lightly seared & thinly sliced with Ponzu Sauce fried Garlic Chips

SALMON NANBAN \$17
Deep fried Tasmanian Salmon marinated in Nanban Sauce with Tosazu Gelee

FRESH SASHIMI CARPACCIO ★ \$15
2 kinds of Sashimi with Yuzu Miso Dressing

CRAB RICE PAPER ROLL \$16
Tempura Softshell Crab in Rice Paper with Spicy Chili Sauce

ABURI HIRAMASA \$17
Torched sashimi kingfish covered chili powder with Ponzu sauce

TASTING PLATE \$24
Change regularly (3 kinds) Please ask staff

SALAD

GARDEN SALAD \$9

TOFU SALAD \$11
Tofu, Lettuce, Edamame, Tomato, White Radish

BENTO BOX

**Comes with Miso Soup*

ICHIRIN BENTO \$35
Nigiri(4psc), Tempura, Sweet Egg Omelette, Beef Croquette, Kara-age Chicken & Salad

VEG BENTO \$25
Teriyaki Tofu, vegetable Tempura, Kakiage, Sweet Egg Omelette, Japanese Pickles & Rice

SASHIMI

ASSORTED SASHIMI (Share for 2ppl) \$27

SUSHI

SALMON (2psc) \$8

ABURI SALMON (2psc) \$9

SCALLOP (2psc) \$9

ABURI SCALLOP (2psc) \$10

HIRAMASA (2psc) \$8

ABURI HIRAMASA (2psc) \$9

TEMPURA PRAWN \$12

ABURI BEEF (2psc) \$8

HOT

AGEDASHI TOFU \$9
Deep fried Tofu with Tentsuyu Sauce

HIRAMASA NIMONO \$23
Poached King Fish with Tofu in stew

FREMANTLE OCTOPUS KARA-AGE ★ \$17
Deep fried Fremantle Octopus served with Ume Ponzu sauce

KARA-AGE CHICKEN \$15
Fried Chicken served with Oroshi Ponzu Sauce

SPICY SQUID ★ \$15
Fried Squid in Rice Paper with Spicy Miso Sauce

CRISPY OYSTER (5psc) \$23
Fried Oyster with Spicy Miso Sauce

SOFTSHEL CRABTEMPURA \$22

ASSORTED TEMPURA \$21

VEGETABLE TEMPURA \$17

WHITING TEMPURA \$25

TERIYAKI

TERIYAKI CHICKEN \$20
Grilled Chicken with Teriyaki Sauce

TERIYAKI KING FISH \$23
Panfried King Fish with Teriyaki Sauce

TERIYAKI SALMON \$23
Panfried Tasmania Salmon with Teriyaki Sauce

ORGANIC MARGARET RIVER FILLET \$30
Grilled Beef fillet with Teriyaki Sauce

SIDE

GYOZA(6psc) \$10

PRAWN TEMPURA (3psc) \$15

RICE \$3

MISO SOUP \$3

SALAD \$5

TAKOYAKI (6psc) \$8

EDAMAME \$6

DRINK

JAPANESE GREEN TEA \$5
**Cold drink also available, please ask staff*

DESSERT

GREEN TEA ICE CREAM WIZU AZUKI \$5
**Seasonal dessert also available, please ask staff*

★ = Popular Dishes

Special menu also available, please see black board

LUNCH MENU

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

***LUNCH SPECIAL ALSO AVAILABLE ON BORD**

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 \$26

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

★=popular Dishes ●=Recomanded for kids

*Seasonal dessert also available, please ask staff

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 \$20

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 flied Tasmanian Salmon with Salad & Teriyaki Sauce

ORGANIC MARGARET RIVER FILLET \$25

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