

ICHIRIN JAPANESE LUNCH

BENTO BOX

ICHIRIN BENTO	\$ 35.00	 
<i>Nigiri(4pcs), Uramaki roll(6pcs), Sweet Egg Omelette, Kara-age Chicken and Salad</i>		
VEGETABLE BENTO	\$ 31.00	 
<i>Teriyaki Tofu, Kakiage, Vegetable Tempura, Sweet Egg Omelette and Rice</i>		

GOZEN BENTO (WEEKLY CHANGE) AVAILABLE

SASHIMI & SUSHI

 ASSORTED SASHIMI	\$ 37.00	  
 SALMON SASHIMI	\$ 33.00	  
 ASSORTED NIGIRI (6pcs)	\$ 31.00	 
 ASSORTED CHIRASHI	\$ 33.00	 
<i>A bowl of Sushi Rice Topped Assorted Sashimi, Kinshi Egg</i>		
 SALMON CHIRASHI	\$ 31.00	 
<i>A bowl of Sushi Rice topped Sashimi Salmon, Kinshi Egg</i>		

NIMONO

HIRAMASA NIMONO	\$ 37.00	  
<i>Porched with Tofu in Nimono Sauce</i>		

※ Fish of Nimono may change due to limited supply from South Australia

 : Australian /  : Imported /  : Mixed

AGEMONO

 ASSORTED TEMPURA	\$ 28.00	 
<i>Prawn(2pcs), Fish and Vegetables</i>		
CHICKEN KARAAGE	\$ 23.00	 
<i>Deep fried marinated Chicken served with Salad & Oroshi Ponzu Sauce</i>		
CHICKEN KATSU	\$ 23.00	 
<i>Deep fried bread crumbed Chicken served with Tonkatsu Sauce & Salad</i>		

NOODLE

AGEDASHI TOFU UDON	\$ 17.00	
<i>Cooked in Bonito Dashi Served with Agedashi Tofu</i>		
CHICKEN UDON	\$ 18.00	
<i>Chicken and Udon Noodle cooked in Bonito Dashi</i>		
TEMPURA UDON	\$ 23.00	
<i>Cooked in Bonito Dashi Served with Tempura</i>		
CHICKEN KATSU CURRY UDON	\$ 23.00	
<i>Cooked in Curry Kansai Style with Chicken Katsu</i>		
COLD GREEN TEA SOBA NOODLE	\$ 25.00	
<i>GTB Noodle served with Tempura</i>		

 : Gluten free available  : Vegetarian  : Recommend

TERIYAKI

 TERIYAKI CHICKEN	\$ 28.00	 
<i>Grilled Chicken with Teriyaki Sauce</i>		
TERIYAKI KING FISH	\$ 37.00	  
<i>Pan fried Kingfish with Teriyaki Sauce</i>		
TERIYAKI TASMANIAN SALMON	\$ 36.00	  
<i>Pan flied Salmon with Teriyaki Sauce</i>		
MARGARET RIVER TDR FILLET	\$ 38.00	 
<i>Grilled Beef Fillet with Teriyaki Sauce</i>		

DONBURI

 **Extra Trime During Peak Times**

KARA-AGE DON	\$ 24.00	
<i>Kara-age Chicken Cooked in Teriyaki Sauce on bed of a Rice</i>		
CHICKEN KATSU DON	\$ 24.00	
<i>Deep fried crumbed Chicken and Eggs cooked in Ten</i>		
EEL DON	\$ 24.00	 
<i>Cooked Eel served on bed of a Rice, Kinshi Egg</i>		
PRAWN TEMPURA DON	\$ 33.00	 
<i>Prawn(5pcs) Tempura are served on bed of a Rice with Kaeshi Sauce</i>		
 VEGETABLE KAKIAGE DON	\$ 27.00	 
<i>Veg Kakiage are served on bed of a Rice with Kaeshi Sauce</i>		

DESSERT

 HOMEMADE ICECREAM Green Tea / Soy Bean	\$ 11.00
 HOMEMADE ICECREAM Walnuts	\$ 12.00
SEASONAL DESSERT	

ADD ONS

 RICE	\$ 5.00	
 MISO	\$ 5.00	
GYOZA (6pcs)	\$ 12.00	
PRAWN TEMPURA (3pc)	\$ 17.50	
AGEDASHI TOFU (5pc)	\$ 11.00	
 EDAMAME	\$ 8.00	
TAKOYAKI (6pcs)	\$ 10.00	
SWEET MISO EGGPLANT (4pcs)	\$ 12.00	

DRINK

 JAPANESE HOT GREEN TEA (玄米茶)	\$ 9.00
 JAPANESE COLD GREEN TEA	\$ 5.50
SOFT DRINK	\$ 4.50

Coke, Diet, ZERO, Lemonade, Sparkling Water

BYO BEER (Per Bottle)	\$ 1.50
BYO WINE (Per Bottle)	\$ 6.00

