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Shop 1&2, 188-202 Yarra St,
Warrandyte VIC 3113
(03) 9844 5688
ichimisake.com.au

Appetizer

Edamame (V) (GF)	8
Boiled soy bean with salt	
Renkon Chips (V) (GF)	10
Fried lotus chips with guacamole sauce,extra sauce for \$2 each	
Karaage Chicken (6pcs)	17
Deep fried marinated chicken with spicy mayo.	
Vegetable Harumaki (6pcs) (V)	13
Vegetable spring rolls with Japanese mayo.	
Agedashi Tofu (4pcs)(VO)	15
Deep fried tofu with Dashi stock	
Gyoza pork (5pcs)/ Veg(6pcs) (V)	15
Pan fried pork and vegetable dumplings with ponzu sauce.	
Baked Hokkaido Scallop (I) (3pcs)/(4pcs)(GF)	22/29
Pan fried shiitake mushroom and large hokkaido scallops, topped with flamed mentaiko mayo and parsley.	
Calamari Cheese Bite (I) (5pcs)	16
Panko crumbed calamari, filled with cheese, topped with bonito flake and tonkatsu sauce	
Beef Tataki (GFO)	24
Seared porterhouse fillet, thinly sliced, served with ichimi tataki sacuse	
Kingfish Carpaccio(A)(GFO)	27
Kingfish,soy pearls & salad mixed with yuzu dressing.	
Yakiniku Wagyu Harami(GFO)	27
Grilled Wagyu flap meat marble 9+ slices with yakiniku sauce	
Tuna Tartare(A)(GFO)	27
Marinated fresh tuna mince with diced avocado	
Miso Soup (V) (GF)	5.5
Prawn & Vegetable Tempura (A) (8pcs)	26
Deep fried prawns & vegetables in Japanese light batter. Comes with tempura sauce, daikon	
Wafu Salad (V) (GFO)	18
Mixed salad , cherry tomato,shimeji mushroom, cucumber and ponzu dressing	
Salt Pepper Calamari(A)	17
Deep fried scored calamari with japanese mayo	
Salmon Carpaccio (A) (GFO)	25
Thin sliced salmon with daikon, cherry tomato and ponzu dressing	

Tacos

Yuzu Salmon Taco (A)(GFO)	9
Diced salmon and avocado with yuzu sauce	
Tuna Tartare Taco (A) (GFO)	11
Marinated tuna mince and fish floss	
Tempura Prawn Taco (A)	9
Deep fried prawn with cos lettuce and ponzu mayo	
Black Cod Taco (I)(GFO)	11
Brocoli with grilled black cod in miso sauce	
Wagyu Beef Taco	9
Diced kimchi with braised wagyu meat, cos lettuce	
Soft Shell Crab Taco (A)	11
Deep fried crab with cos lettuce and ponzu mayo	

Sushi & Sashimi

Sashimi Combination (12pcs) (GFO)	33
Assorted 4 type of seasonal fish, ie. salmon(A),yellow/blue fin tuna (A),kingfish(A), scallops(I)	
Sushi Combination (6pcs) (GFO)	25
6 type of raw fish nigiri (M)	
Ichimi Platter-Assorted sushi, sashimi & rolls(GFO)	36/52/69
Small 15pcs/Medium 22pcs/Large 32pcs (M)	
Dragon Roll (I)(8pcs)	23
Inside out roll with tempura prawn, cucumber, topped with avocado, spicy mayo, tobiko	
California Roll (8pcs) (M) (GFO)	26
Inside out roll with crab stick, tamago, cucumber, topped with flamed salmon, mentaiko mayo, sushi sauce and fried potato chips	
Soft-shell Crab Roll (A) (8pcs)	25
Inside out roll with softshell crab(A) tempura, creamy cheese, lettuce, topped with microherbs	
Futomaki (10pcs) (V) (GFO)	23
Inside roll with inari, salad mix, carrot, cucumber, avocado	
Sakura Roll	28
Fresh salmon(A),tuna(A),kingfish(A) with sliced cucumber, topped with fish roe powder	

Main

Shio Koji Duck Breast (200g)	39
2 hour slow cook medium rare duck breast with fruit chutney	
Wagyu Sirloin Steak (250g)	69
Wagyu porterhouse steak marble 5+, with rock salt, black pepper and Ichimi steak sauce	
Chicken Katsu Curry	24
Crumbed chicken on rice with Japanese curry and pickles	
Wagyu Beef Don (GFO)	28
Grilled wagyu marble 9+ slices with a 63° C onsen egg, teriyaki sauce on the rice	
Fried Rice	22/26
Vegetables (V)/Seafood & Vegetables (GFO)	
Yaki Udon Stir-Fried Noodles	23/26
Vegetables(VO) /Wagyu marble marbel 9+Beef & Vegetables (GFO)	
Teriyaki Salmon Filet(200g)(A) (GFO)	37
Slow cook tender salmon and veggie with teriyaki sauce	
Wagyu Foie Gras Rice (GFO)	48
35g Foie Gras with Signature mushroom rice with onsen egg, marble 9+ wagyu	
Miso Black Cod(160g) (A) (GFO)	42
Oven baked marinated black cod with miso sauce	
Steam Rice (V) (GF)	5.5

Dessert

Black Sesame Panna Cotta (V) (GF)	17
Peach Sorbet (V) (GF)	11
Mango Brulee(V) (GF)	15
Japanese Flavour Ice-cream (2 scoops) (V)(GF)	12
Choice of Green Tea or Black Sesame	
Yuzu Cheesecake (V)(GF)	15

Note.

V---Vegetarian; GF----Gluten free ; VO---Vegan Option ;GFO----Gluten free option, it can be gluten free by changing gluten free sauce or ingredient

A----Australian seafood ; I -----Imported from overseas ; M----Mixed seafood, partial Australian, partial oversea seafood

10% Sunday surcharge , 15% Public Holiday surcharge