

I C H O U M E

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NO BYO

10% Surcharge will be applied on Saturday & Sunday,  
and 15% Surcharge applied on Public Holidays.

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## Welcome to Ichoume!

Our dream for this restaurant is to provide the finest in Japanese cuisine in the familiar atmosphere of a modern izakaya.

A place where you can relax while enjoying some of the best food and drinks that Japanese culture has to offer.

Our name Ichoume, meaning district Number 1 in Japanese, is a nod to our address here at Number 1 Harbour Street.

Owner **Ari K.** (Yebisu, Inase Sakaba) and chief collaborator **Yuki Ishikawa** (Jazushi) have assembled an expert team to make your dining experience as enjoyable as possible. The team is lead by Head Chef **Tomohiko Kimura** who specialises in Japanese-based cuisine that utilises French flavours and techniques. Alongside him is Sushi Chef **Shinsuke Toda** who is recognised amongst the best contemporary sushi chefs currently working in Sydney. Lead menu consultant was Executive Chef **Akiko Ishikawa**.










Our wine list was supervised by celebrated sommelier **Ned Goodwyn** (Japan's first Master of Wine), and the sake and shochu selection was expertly assembled by licensed sake sommelier **Chiaki Komura**.

We sincerely hope you enjoy your dining experience with us.

Owner Ari & Yuki

ICHOUME LUNCH SET


\*ALL THE LUNCH SET COMES WITH RICE, MISO SOUP AND MIXED SALAD

ICHOUME OMAKASE Lunch Box 	38
ASSORTED SASHIMI, KISU WHITING TEMPURA, EGG OMELETTE W CHILI MAYO TOBIKO FRYING FISH ROE, MARINATED GRILLED SALMON W SAIKYO WHITE MISO SAUCE, TERIYAKI CHICKEN, AGEDASHI EGGPLANT, TEMPURA CHIKUWA FISH CAKE ISOBE-AGE, SHABU SHABU BOILED PORK BELLY, MIXED SALAD, AKADASHI MISO SOUP, RICE, PETIT FOUR DESSERT	
Yuzu Shio Seafood Ramen Noodle 	20
*WITHOUT RICE & MISO SOUP	
Cold Pork Ramen Noodle 	20
*WITHOUT RICE & MISO SOUP	
Cold Udon Noodle w/ Tempura 	24
*WITHOUT RICE & MISO SOUP	
Wagyu Ontama Udon Noodle 	20
ONSEN 60 DEGREE EGG *WITHOUT RICE & MISO SOUP	
 Teriyaki Chicken	24
THIGH FILLET W/ TERIYAKI SAUCE	
 Spicy Wagyu Tataki Don Rice Bowl 	24
ONSEN 60 DEGREE EGG	
Wagyu Cheese Hamburg Steak 	25
DEMI CREAM SAUCE	
Chicken Katsu Curry Rice 	24
BREADED CHICKEN CUTLET	
Sushi	33
8 PCS / CHEF'S SELECTION	
Kaisen Sashimi Don Rice Bowl*	38
ASSORTED SASHIMI W/ SUSHI VINEGARED RICE	
BBQ Eel Unagi Don 	28
SWEETENED SOY-BASED SAUCE, DASHI SOUP - TAKES 20 MINS BUT WORTH THE WAIT!	
Teriyaki Deep Fried Tofu 	22
TERIYAKI SAUCE	

FROM KITCHEN

Smokey Edamame 	9
SMOKED SALT	
Gobo Chips  	12
CHILI MAYO	
Vegetable Spring Roll  	10
3 PCS / SWEET CHILI SAUCE	
Beer Battered Chips Bowl 	10
Takoyaki Senbei 	12
2 PCS	
Pan Fried Gyoza Dumplings 	16
 PORK OR  VEG	
 Karaage Chicken - ICHOUME Style 	18
ICHOUME FRIED CHICKEN	
Kaisen Sashimi Salad 	24
GINGER SEEDED MUSTARD PONZU	
Beetroot Noodle Salad* 	14
SESAME DRESSING	
Steam Rice 	4
KOSHIHIKARI	
Miso Soup 	5
RED BEAN MISO PASTE	



FROM SUSHI BAR

Oysters	22
GINGER GRANITA / 4 PCS	
Sashimi	38
ASSORTED CHEF'S SELECTION, 12 PCS	
Wagyu Beef Gunkan Sushi w/ Ikura	15
WAGYU MARBLE SCORE 9+ W/ SALMON ROE, 1 PC	
Wagyu Beef Gunkan Sushi w/ Uni	18
WAGYU MARBLE SCORE 9+ W/ SEA URCHIN, 1 PC	
Wagyu Beef Gunkan Sushi w/ Foie Gras	20
WAGYU MARBLE SCORE 9+ W/ FOIE GRAS, 1 PC	
Ichi Inside-out Roll*	24
ASSORTED FRESH SASHIMI / 5 PCS	
Vegetarian Inside-out Roll 	15
8 PCS	



KIDS MENU

\*ONLY FOR UNDER 12 YEARS OLD

<b>A</b> Roll Set	15
AVOCADO or SALMON (+\$3) ROLL 6 PCS W/ DEEP FRIED CHICKEN, CHIPS, SALAD	
<b>B</b> Pasta Set	15
TOMATO SAUCE PASTA W/ DEEP FRIED CHICKEN, CHIPS, SALAD	

Cooked Tuna & Avocado Inside-out Roll	6 PCS	10
Salmon & Avocado Inside-out Roll	6 PCS	11
Fresh Tuna Roll	6 PCS	9
Cucumber Roll 	6 PCS	7
Fresh Salmon Roll	6 PCS	9
Avocado Roll 	6 PCS	7
Cooked Tuna Roll	6 PCS	8

DESSERT

Churros 	14
W/ HOJI TEA ICE CREAM	
Kakigouri   	10
SHAVED ICE	
Matcha Cheese Cake Mochi	14
SAKURA, LEMON, MASCARPONE CREAM	
Crystal Mochi Yamcha	12
JAPANESES PETIT FOUR	

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MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED      \*GLUTEN-FREE OPTION AVAILABLE       CONTAINS GLUTEN      ALL MENU ITEMS DESIGNED TO SHARE