

I C H O U M E

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D I N N E R

\SCAN ME/



NO BYO

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

M E
N U



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

SMALL



VEG
Smokey Edamame
 SMOKED SALT
 9



G VEG
Ippon Cucumber
 SALTED KOMBU SEAWEED
 10



G VEG
Vegetable Spring Roll
 3 PCS / SWEET CHILI SAUCE
 10



VEG
Lotus Roots Renkon Chips
 CHILI MAYO
 12



G VEG
Mushroom Tempura
 TERIYAKI CREAM TRUFFLE OIL
 18



Chicken Liver Pâté
 LOTUS ROOTS RENKON CHIPS
 14

G
Crispy Prawn Sticks

KATAIFI FRIED PRAWN W/
 GIN INFUSED TOMATO
 SAUCE / 2PCS

18



VEG
Crunchy Eggplant Sticks
 HONEY MISO & TOFU CREAM
 20



Halal
Karaage Chicken ICHOUME Style **G** 18
 ICHOUME FRIED CHICKEN, MAYO



Halal
ICHOUME Style Soft Taco **G** 14
 2PCS / **CHICKEN** OR **VEG**



Grilled Scallops 22
 GARLIC MISO BUTTER / 3 PCS



Pan Fried Gyoza Dumplings **G** 16
PORK OR **VEG**



Agedashi Tofu **G** 16
 TOFU, MOCHI

RAW / SUSHI



Oysters 22
GINGER GRANITA / 4 PCS



Sashimi 38 | 84
(S) 12 PCS | (L) 27 PCS



Sea Urchin Sashimi UNI BOX 88
100G **LIMITED AVAILABILITY**



Wagyu Beef Tataki Carpaccio  24
HOMEMADE PONZU & FRIED ONION



Wagyu Beef Gunkan Sushi w/ Ikura  15
WAGYU MARBLE SCORE 9+ W/ SALMON ROE, 1PC



Wagyu Beef Gunkan Sushi w/ Uni 18
WAGYU MARBLE SCORE 9+ W/ SEA URCHIN, 1PC



Wagyu Beef Gunkan Sushi w/ Foie Gras 20
WAGYU MARBLE SCORE 9+ W/ FOIE GRAS, 1PC



Foie Gras Ship Sushi 12
GUNKAN SUSHI W/ FOIE GRAS / 1PC

SUSHI / ROLL



Wagyu Beef Inside-out Roll 22
CUCUMBER / 6 PCS



BBQ Eel Inside-out Roll [G] 24
CUCUMBER, EGG / 6 PCS



Grilled Scallop Inside-out Roll 22
AVOCADO & CUCUMBER, GARLIC MAYO / 6 PCS



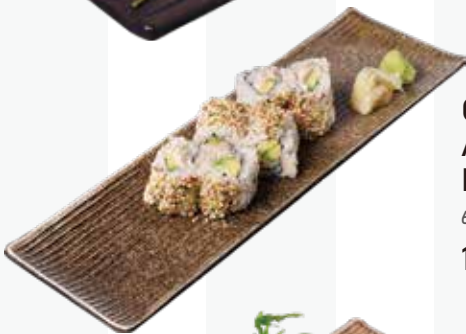
Cheese de Black Prawn Roll 20
PRAWN / 6 PCS



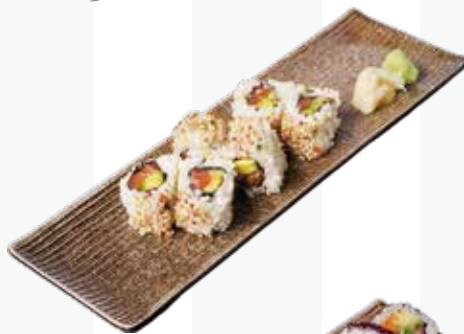
Sushi
(S) 8 PCS | (L) 14 PCS
33 | 58



Crunchy Tasmanian Inside-out Roll*
SALMON, GYOZA SKIN / 6 PCS
20



Cooked Tuna & Avocado Inside-out Roll*
6 PCS
10



Salmon & Avocado Inside-out Roll*
6 PCS
11



[G] **Chicken Katsu & Avocado Roll**
6 PCS
18



[VEG] **Vegetarian Inside-out Roll**
8 PCS
15

MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED *GLUTEN-FREE OPTION AVAILABLE [G] CONTAINS GLUTEN

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 Wagyu Beef Ramp Cap Steak  42
W/ DEMICREAM SAUCE



Beef Rib Steak 54
COKE BBQ SAUCE



 Teriyaki Chicken 32
THIGH FILLET W/ TERIYAKI SAUCE



 Wagyu Beef Yakiniku Plate  32
OYSTER BLADE W/ ORIGINAL BBQ SAUCE



Grilled Saikyo Salmon* 38
W/ SAIKYO SAUCE



Grilled Lobster 48
GRILLED COS LETTUCE



Teriyaki Deep Fried Tofu  28
W/ TERIYAKI SAUCE

RICE/NOODLE



Kaisen Sashimi Don Rice Bowl* 45
 ASSORTED SASHIMI W/ SUSHI VINEGARED RICE



Yuzu Shio Seafood Ramen Noodle [G] 24
 W/ SCALLOP, PRAWNS & EGG



Wagyu Beef Ontama Udon Noodle [G] 24
 ONSEN 60 DEGREE EGG



"Yakisoba" Stir Fried Noodle [G] 24
 STIR FIRED EGG NOODLE W/ PORK & PRAWN



Vegetarian Tantan Tsukemen Noodle [G][VEG] ... 22



Curry Risotto [G] 24
 GARLIC RICE, HOMEMADE BEEF CURRY

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SUKIYAKI & SHABU SHABU HOT POT



Sukiyaki Wagyu Beef Hot Pot **FOR 2-4** 78

SUKIYAKI SOUP - SWEET & SOY SAUCE,
WAGYU BEEF MB9 PREMIUM GRADE W/ ASSORTED VEGETABLE



Shabu Shabu Wagyu Beef Hot Pot **G FOR 2-4** 78

KOMBU SEAWEED SOUP,
WAGYU BEEF MB9 PREMIUM GRADE W/ ASSORTED VEGETABLE

EXTRA FOR HOT POT

Wagyu Beef MB9 250G	38	Udon Noodle	8
Vegetable	25	Poached Egg	2.5

SEAFOOD PLATTER



Seafood Platter **G FOR 2-4** 140

LOBSTER, FRESH OYSTER, SUSHI & SASHIMI
CALAMARI RING & OTHERS

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OKONOMIYAKI

*TAKES 20-25 MINS BUT WORTH THE WAIT



 Wagyu Beef 	30
JAPANESE PANCAKE W/ WAGYU	
Pork 	28
JAPANESE PANCAKE W/ PORK	
Seafood 	28
JAPANESE PANCAKE W/ SEAFOOD	
Vege  	25
JAPANESE PANCAKE W/ VEG, MUSHROOM	

SALAD & SIDES





Kaisei Sashimi Salad  24
GINGER SEEDED MUSTARD PONZU



Cos Lettuce Salad  18
DASHI MAYO SAUCE





  **Truffle Avocado**
CHILI, TRUFFLE OIL
12

  **Beer Battered Chips Bowl**
TOMATO SAUCE
10



 **Steam Rice**
KOSHIHIKARI
4



  **Miso Soup**
RED BEAN MISO PASTE
5

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G|VEG
Ippon Cucumber
 SALTED KOMBU SEAWEED
 10



G|VEG
Truffle Avocado
 CHILI, TRUFFLE OIL
 12



VEG
Smokey Edamame
 SMOKED SALT
 9



G|VEG
Vegetable Spring Roll
 3 PCS / SWEET CHILI SAUCE
 10



VEG
Lotus Roots Renkon Chips
 CHILI MAYO
 12



G|VEG
Mushroom Tempura
 TERIYAKI CREAM TRUFFLE OIL
 18



G|VEG
Pan Fried Gyoza Dumplings
VEG
 16



Crunchy Eggplant Sticks **VEG** 20
 HONEY MISO & TOFU CREAM



ICHOUME Style Soft Taco **G|VEG** 14
 2 PCS



VEG
Vegetarian Inside-out Roll
 8 PCS
 15



VEG
Avocado Roll
 6 PCS
 7



VEG
Cucumber Roll
 6 PCS
 7

VEGETARIAN



Teriyaki Deep Fried Tofu G VEG 28
W/ TERIYAKI SAUCE



Okonomiyaki Vege G VEG 25
JAPANESE PANCAKE W/ VEG



Vegetarian Tantan Tsukemen Noodle G VEG ... 22





A Roll Set G 15
 AVOCADO or SALMON(+\$3) ROLL 6 PCS W/ DEEP FRIED CHICKEN, CHIPS



B Pasta Set G 15
 MEAT SAUCE PASTA W/ DEEP FRIED CHICKEN, CHIPS



Fresh Tuna Roll
 6 PCS
 9



VEG
Avocado Roll
 6 PCS
 7



Fresh Salmon Roll
 6 PCS
 9



VEG
Cucumber Roll
 6 PCS
 7



Cooked Tuna Roll
 6 PCS
 8

DESSERT



Churros  14
W/ VANILLA ICE CREAM



Kakigouri **MATCHAAZUKI** **STRAWBERRYCREAM** **YUZULEMON** 10
SHAVED ICE



Matcha Cheese Cake Mochi 14
SAKURA, LEMON, MASCARPONE CREAM



Coffee Jelly* 10
USING JAPANESE COFFEE



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