

I C H O U M E

一丁目

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 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**



VEG

## Smokey Edamame

SMOKED SALT

9



G VEG

## Ippon Cucumber

SALTED KOMBU SEAWEED

10



## Takowasa

RAW OCTOPUS, WASABI

8



## Shiokara

FERMENTED SQUID

9



G VEG

## Vegetable Spring Roll

SWEET CHILI SAUCE

12



VEG

## Lotus Roots Renkon Chips

CHILI MAYO

12



VEG

## Corn Ribs

4 PCS / BUTTER & SOY SAUCE

14



## Umi Budou Sea Grapes

HOMEMADE PONZU \*VEGETARIAN AVAILABLE

9



## Potato Salad

HALF BOILED EGG, COOKED TUNA

10



## Vegetarian Deep Fried Calamari

W/ AIOLI SAUCE - MADE BY KONJAC POTATO JELLY

12



## Fried Corn Dog

CHEESE MOCHI HOT DOG

7





**G**  
**Crispy Prawn Sticks**

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

EXTRA 1PC: +\$9

18



**Vegan Nuggets** **VEG** ..... 12

W/SMOKY BBQ SAUCE - MADE BY SOYBEAN



**Pan Fried Gyoza Dumplings** **G** ..... 16

**PORK** OR **VEG**



**Crunchy Eggplant Sticks** **VEG** ..... 22

HONEY MISO & TOFU CREAM



**Grilled Scallops** ..... 22

GARLIC MISO BUTTER / 3 PCS **EXTRA 1PC: +\$7**



**Karaage Chicken ICHOUME Style** **G** ..... 19

ICHOUME FRIED CHICKEN, MAYO



**Agedashi Tofu** **G** ..... 17

TOFU, MOCHI





**Oysters** ..... 22

YUZU PEPPER VINAIGRETTE / 4 PCS **EXTRA 1PC: +\$5.5**



**Sea Urchin Sashimi UNI BOX** ..... 88

100G **LIMITED AVAILABILITY**



**Sashimi** ..... 38 | 84

(S) 12 PCS | (L) 27 PCS



**Octopus Carpaccio** **G** ..... 29

W/ WASABI SEAWEEED OIL & GENMAI RICE



**Wagyu Beef Tataki Carpaccio** **G** ..... 24

HOMEMADE PONZU & FRIED ONION



**Wagyu Beef Gunkan Sushi w/ Ikura** **G** ..... 15

WAGYU MARBLE SCORE 9+ W/ SALMON ROE, 1PC



**Wagyu Beef Gunkan Sushi w/ Foie Gras\*** ..... 20

WAGYU MARBLE SCORE 9+ W/ FOIE GRAS, 1PC



**Wagyu Beef Gunkan Sushi w/ Uni\*** ..... 18

WAGYU MARBLE SCORE 9+ W/ SEA URCHIN, 1PC



**Foie Gras Ship Sushi\*** ..... 12

GUNKAN SUSHI W/ FOIE GRAS / 1PC





 **Wagyu Beef Inside-out Roll\*** ..... 23  
CUCUMBER / 6 PCS



**BBQ Eel Inside-out Roll**  ..... 25  
CUCUMBER, EGG / 6 PCS



**Sushi\*** ..... 35 | 58  
(S) 8 PCS | (L) 14 PCS



**Cheese de Black Prawn Roll\*** ..... 22  
PRAWN / 6 PCS



**Grilled Scallop Inside-out Roll\*** ..... 23  
AVOCADO & CUCUMBER, GARLIC MAYO / 6 PCS



**Crunchy Tasmanian Inside-out Roll\***  
SALMON, GYOZA SKIN / 6 PCS  
22



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




**Seared Aburi Salmon Sushi\***  
4 PCS  
18




**Salmon & Avocado Inside-out Roll\***  
6 PCS  
12



 **Chicken Katsu & Avocado Roll**  
6 PCS  
18



 **Vegetarian Inside-out Roll\***  
8 PCS  
18



L A R G E

\*TAKES 20-25 MINS BUT WORTH THE WAIT

\*COME WITH **BEER BATTERED CHIPS** OR **RICE**



 **Wagyu Beef Ramp Cap Steak**  ..... 42  
W/ DEMI CREAM SAUCE



**Grilled Lobster**  ..... 48  
W/ RED WINE BUTTER SAUCE




**Grilled Saikyo Salmon\*** ..... 38  
W/ SAIKYO SAUCE



 **Teriyaki Chicken** ..... 32  
THIGH FILLET W/ TERIYAKI SAUCE



**Wagyu Cheese Hamburg Steak**  ..... 25  
W/ DEMI CREAM SAUCE



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



**Vegetarian Hamburg Steak**   ..... 24  
W/ TERIYAKI SAUCE - MADE BY SOYBEAN



**Teriyaki Deep Fried Tofu**  ..... 28  
W/ TERIYAKI SAUCE

**MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED**

**\*GLUTEN-FREE OPTION AVAILABLE**

 **CONTAINS GLUTEN**

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# RICE / NOODLE



**Kaisen Sashimi Don Rice Bowl\*** ..... 48  
ASSORTED SASHIMI W/ SUSHI VINEGARED RICE



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



**BBQ Eel Unagi Don** [G] ..... 30  
GRILLED EEL & SWEETENED SOY-BASED SAUCE



**Spicy Pork Ramen** [G] ..... 24  
HOMEMADE PORK MINCE



**Kaisen Seafood Chirashi Sushi\*** [FOR 2-4] ..... 38  
ASSORTED CHOPPED SASHIMI W/ SUSHI RICE



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



**BBQ Eel Chirashi** [G] [FOR 2-4] ..... 44  
BBQ EEL W/ SUSHI RICE



**"Kakuni Pork Belly" Yakisoba Stir Fried Noodle** [G] ..... 24  
STIR FIRED EGG NOODLE W/ PORK



**Curry Risotto** [G] ..... 28  
CHEESE RISOTTO, HOMEMADE BEEF CURRY



**Vegetable "Yakisoba" Stir Fried Noodle** [G] [VEG] ..... 22  
STIR FIRED EGG NOODLE W/ VEGETABLES

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

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## RICE / NOODLE



**Vegetarian Tantan Tsukemen Noodle** G VEG ... 25

**Plain Udon Noodle** G ..... 12

UDON NOODLE W/ DASHI SOUP

**Kids Half Plain Udon Noodle** G ..... 8

UDON NOODLE W/ DASHI SOUP

## SUKIYAKI & SHABU SHABU HOT POT



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

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

halal **Chicken Sukiyaki Hot Pot** FOR 2-4 ..... 68

SUKIYAKI SOUP - SWEET & SOY SAUCE,  
CHICKEN THIGH FILLET W/ ASSORTED VEGETABLES

halal **Spicy Kimchi Hot Pot w/ Wagyu Beef** G FOR 2-4 ..... 78

KIMCHI & DASHI SOUP,  
WAGYU BEEF MB9 PREMIUM GRADE W/ ASSORTED VEGETABLES



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

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

**Spicy Kimchi Hot Pot w/ Pork** G FOR 2-4 ..... 68

KIMCHI & DASHI SOUP,  
PORK BELLY W/ ASSORTED VEGETABLES

### EXTRA FOR HOT POT

**Wagyu Beef MB9** 250G ..... 38  
**Chicken Thigh Fillet** 300G ..... 28  
**Pork Belly** 300G ..... 28

**Vegetable** ..... 25  
**Udon Noodle** ..... 8  
**Poached Egg** ..... 2.5

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# SEAFOOD PLATTER

## Seafood Platter

FOR 2-4

LOBSTER,  
FRESH OYSTERS,  
PREMIUM ROLLS & SASHIMI,  
CRISPY CALAMARI RINGS,  
AND MORE!

140



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 <b>Wagyu Beef</b> 	30
JAPANESE PANCAKE W/ WAGYU	
<b>Pork</b> 	28
JAPANESE PANCAKE W/ PORK	
<b>Chicken</b> 	28
JAPANESE PANCAKE W/ CHICKEN	
<b>Seafood</b> 	28
JAPANESE PANCAKE W/ SEAFOOD	
<b>Vege</b>  	25
JAPANESE PANCAKE W/ VEG, MUSHROOM	

## SALAD & SIDES





**Kaisen Sashimi Salad**  ..... 24  
GINGER SEEDED MUSTARD PONZU




**Yuzu Ontama Caesar Salad\***  ..... 16  
ONSEN 60 DEGREE EGG, CHEDDER CHEESE, CRONTONS W/ YUZU CAESAR DRESSING




**Soba Noodle Salad**   ..... 18  
W/ MISO WAFU DRESSING

   
**Beer Battered  
Chips Bowl**  
TOMATO SAUCE  
10

  
**Steam Rice**  
KOSHIHIKARI  
4



   
**Miso Soup**  
RED BEAN MISO PASTE  
5

# VEGETARIAN



G VEG

## Ippon Cucumber

SALTED KOMBU SEAWEED

10



VEG

## Vegan Nuggets

W/SMOKY BBQ SAUCE  
- MADE BY SOYBEAN

12



VEG

## Corn Ribs

4 PCS / BUTTER & SOY SAUCE

14



VEG

## Smokey Edamame

SMOKED SALT

9



G VEG

## Vegetable Spring Roll

3 PCS / SWEET CHILI SAUCE

12



## Pan Fried Gyoza Dumplings

VEG

16



## Vegetarian Deep Fried Calamari

W/ AIOLI SAUCE - MADE BY KONJAC POTATO JELLY

12



VEG

## Lotus Roots Renkon Chips

CHILI MAYO

12



## Crunchy Eggplant Sticks

HONEY MISO & TOFU CREAM

22



## Soba Noodle Salad

W/ MISO WAFU DRESSING

18



## Yuzu Ontama Caesar Salad

ONSEN 60 DEGREE EGG, CHEDDER CHEESE, CRONTONS W/ YUZU CAESAR DRESSING

16

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**Vegetarian Burger Steak** G VEG ..... 24

W/ TERIYAKI SAUCE (MADE BY SOYBEAN) & BEER BATTERED CHIPS OR RICE



**Teriyaki Deep Fried Tofu** VEG ..... 28

W/ TERIYAKI SAUCE & BEER BATTERED CHIPS OR RICE



**Vegetable "Yakisoba" Stir Fried Noodle** G VEG ..... 22

STIR FRIED EGG NOODLE W/VEGETABLES



**Okonomiyaki Vege** G VEG ..... 25

JAPANESE PANCAKE W/VEG



**Vegetarian Tantan Tsukemen Noodle** G VEG ... 25



VEG

**Avocado Roll\***

6 PCS

7



VEG

**Cucumber Roll\***

6 PCS

7



VEG

**Vegetarian Inside-out Roll\***

8 PCS

18





**A Roll Set**  ..... 15  
AVOCADO or SALMON (+\$2) ROLL 6 PCS W/ DEEP FRIED CHICKEN, CHIPS, CANDY



**B Pasta Set**  ..... 15  
TOMATO SAUCE PASTA W/ DEEP FRIED CHICKEN, CHIPS, CANDY



**Fresh Tuna Roll\***  
6 PCS  
9



**Fresh Salmon Roll\***  
6 PCS  
9



**Cooked Tuna Roll\***  
6 PCS  
8



**VEG**  
**Avocado Roll\***  
6 PCS  
7



**VEG**  
**Cucumber Roll\***  
6 PCS  
7

**Kids Plain Half Udon Noodle**  ..... 8  
UDON NOODLE W/ DASHI SOUP

**Plain Udon Noodle**  ..... 12  
UDON NOODLE W/ DASHI SOUP

## LIVE MUSIC & FIREWORKS AT DARLING HARBOUR



« FRIDAY

**Live Music**  
18:15~



SATURDAY »

**Fireworks**



@DARLING  
HARBOUR

FOR MORE INFO





# DESSERT



**Kakigouri** VEG MATCHAAZUKI STRAWBERRYCREAM YUZULEMON

SHAVED ICE

10



**Matcha Cheese Cake Mochi** ..... 14

SAKURA, LEMON, MASCARPONE CREAM



**Churros** G VEG ..... 14

W/ VANILLA ICE CREAM



**"DASSAI" Ice Cream** VEG ..... 9

SAKE VANILLA ICE CREAM W/ HONEY



**Coffee Jelly\*** ..... 10

USING JAPANESE COFFEE

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