



NO BYO

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





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

ICHOUME LUNCH



TAKES 15 MINS BUT WORTH THE WAIT!

ICHOUME "Omakase" Box A 38

BBQ EEL

W/ ASSORTED SASHIMI, EGG OMELET & CHILI MAYO, TOBIKO FISH ROE, SHABU SHABU BOILED PORK BELLY, COLD UDON NOODLE, MISO SOUP, RICE, PETIT FOUR DESSERT



TAKES 15 MINS BUT WORTH THE WAIT!

ICHOUME "Omakase" Box B 38

TERIYAKI CHICKEN OR WAGYU BEEF OR TERIYAKI SALMON

W/ ASSORTED SASHIMI, EGG OMELET & CHILI MAYO, TOBIKO FISH ROE, SHABU SHABU BOILED PORK BELLY, COLD UDON NOODLE, MISO SOUP, RICE, PETIT FOUR DESSERT



Sushi Set* 28

8 PCS / CHEF'S SELECTION SUSHI W/ SALAD, MISO SOUP



Spicy Wagyu Tataki Don Rice Bowl Set 24

ONSEN 60 DEGREE EGG W/ SALAD, MISO SOUP



Kaisen Sashimi Don Rice Bowl Set* 32

ASSORTED SASHIMI ON SUSHI VINEGARED RICE W/ SALAD, MISO SOUP



Teriyaki Chicken Set 24

THIGH FILLET & TERIYAKI SAUCE W/ SALAD, MISO SOUP, RICE

MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED

*GLUTEN-FREE OPTION AVAILABLE

 CONTAINS GLUTEN

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ICHOU ME LUNCH



TAKES 15 MINS BUT WORTH THE WAIT!

BBQ Eel Unagi Don Set  30
GRILLED EEL & SWEETENED SOY-BASED SAUCE W / SALAD, MISO SOUP, RICE



Wagyu Cheese Hamburg Steak Set  25
DEMI CREAM SAUCE W / SALAD, MISO SOUP, RICE



Chicken Katsu Set  22
BREADED CHICKEN CUTLET & MISO SESAME SAUCE W / SALAD, MISO SOUP, RICE



Chicken Katsu Curry Rice Set  24
(*CURRY CONTAINS BEEF) BREADED CHICKEN CUTLET W / SALAD, MISO SOUP, RICE



Chicken Lover Set  22
CHICKEN AVOCADO ROLL & KARAAGE CHICKEN 2 PCS W / SALAD, MISO SOUP



LIMITED PORTIONS AVAILABLE

"Katsu Sando" Lunch Set  20
CHICKEN "KATSU" WITH JAPANESE BREAD W / CHIPS



 **Yakiniku Beef Don Set**  28
BBQ YAKINIKU WAGYU BEEF ON RICE W / SALAD, MISO SOUP, RICE



 **Wagyu Beef Ontama Udon Noodle**  22
ONSEN 60 DEGREE EGG

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ICHOME LUNCH



Yuzu Shio Seafood Ramen Noodle  22
W/ SCALLOP, PRAWNS & EGG



 **Cold Udon w/ Karaage Chicken**  24
UDON NOODLE W/ POACHED EGG, KARAAGE CHICKEN



Teriyaki Deep Fried Tofu Set  22
DEEP FRIED TOFU & TERIYAKI SAUCE W/ SALAD, MISO SOUP, RICE



Vegetarian Hamburg Steak Set   24
W/ TERIYAKI SAUCE - MADE BY SOYBEAN W/ SALAD, MISO SOUP, RICE



Vegetarian Roll Set*  20
8 PCS / W/ SALAD, MISO SOUP

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SUKIYAKI & SHABU SHABU



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

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

LUNCH SPECIAL \$78 → \$68

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

KIMCHI & DASHI SOUP,
PORK BELLY W/ ASSORTED VEGETABLES

LUNCH SPECIAL \$68 → \$58



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

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

LUNCH SPECIAL \$78 → \$68

Chicken Sukiyaki Hot Pot **FOR 2-4**

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

LUNCH SPECIAL \$68 → \$58

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

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

LUNCH SPECIAL \$78 → \$68

EXTRA FOR HOT POT

Wagyu Beef MB9 250G	38	Vegetable	25
Chicken Thigh Fillet 300G	28	Udon Noodle	8
Pork Belly 300G	28	Poached Egg	2.5

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FROM SUSHI BAR



LIMITED PORTIONS AVAILABLE

Sea Urchin Sashimi UNI BOX 88
100G



Oysters 22
YUZU PEPPER VINAIGRETTE / 4 PCS



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



Sashimi 32
ASSORTED CHEF'S SELECTION / 12 PCS



Wagyu Beef Tataki Carpaccio [G] 24
HOMEMADE PONZU & FRIED ONION



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

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FROM SUSHI BAR



Wagyu Beef Gunkan Sushi w/ Ikura*  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



Cheese de Black Prawn Roll* 20
PRAWN / 6 PCS

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FROM SUSHI BAR



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



BBQ Eel Inside-out Roll* [G] 25
CUCUMBER, EGG / 6 PCS



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



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



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



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



[VEG] **Vegetarian
Inside-out Roll***
8 PCS
18



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

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FROM KITCHEN



VEG
Smokey Edamame
SMOKED SALT
9



G VEG
Beer Battered Chips Bowl
TOMATO SAUCE
10



G VEG
Ippon Cucumber
SALTED KOMBU SEAWEED
10



VEG
Corn Ribs
4 PCS / BUTTER & SOY SAUCE
10



Takowasa
RAW OCTOPUS, WASABI
8



VEG
Steam Rice
KOSHIHIKARI
4



Shiokara
FERMENTED SQUID
9



G VEG
Vegetable Spring Roll
SWEET CHILI SAUCE
12



G VEG
Miso Soup
RED BEAN MISO PASTE
5



VEG
Lotus Roots Renkon Chips
CHILI MAYO
12

FROM KITCHEN



Umi Budou Sea Grapes [VEG] 9
HOMEMADE PONZU *VEGETARIAN AVAILABLE



Karaage Chicken ICHOUME Style [G] 19
ICHOUME FRIED CHICKEN, MAYO



Potato Salad [G][VEG] 10
HALF BOILED EGG, COOKED TUNA



Pan Fried Gyoza Dumplings [G] 16
[PORK] OR [VEG]



Kaisen Sashimi Salad [G] 24
GINGER SEEDED MUSTARD PONZU



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



Fried Corn Dog [G][VEG] 7
CHEESE MOCHI HOT DOG

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KIDS MENU

*ONLY FOR UNDER 12 YEARS OLD



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



B Pasta Set G 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 UDON

*ONLY FOR UNDER 12 YEARS OLD

Plain Udon Noodle G 12
UDON NOODLE W/ DASHI SOUP

Plain Half Udon Noodle G 8
UDON NOODLE W/ DASHI SOUP

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DESSERT



Churros G VEG 14
W/ VANILLA ICE CREAM



Kakigouri VEG MATCHAAZUKI STRAWBERRYCREAM YUZULEMON 10
SHAVED ICE



Matcha Cheese Cake Mochi 14
SAKURA, LEMON, MASCARPONE CREAM



Coffee Jelly* 10
USING JAPANESE COFFEE



"DASSAI" Ice Cream VEG 9
W/ HONEY

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