

I C H O U M E

4 Course Dinner

\$70

PER PERSON
MIN. ORDER 2P

ASSORTED
THREE APPETIZERS

Tasmanian Pacific Oyster
w/ yuzu pepper vinaigrette

Australian Wagyu Beef Tataki
Carpaccio

Hokkaido Grilled Scallop
w/ garlic miso butter

SIGNATURE
TEMPURA DEEP FRY

Crunchy Eggplant Sticks
w/ honey miso & tofu cream

Crispy Prawn Sticks
w/ gin infused tomato sauce

MAIN

a choice of...

Wagyu Beef
Ramp Cap Steak
w/ demi cream sauce

Grilled
Australian Salmon
w/ saikyo white miso sauce

Assorted Sushi
Chef's Selection 8 pcs of
Nigiri Sushi & 6 pcs of Rolls

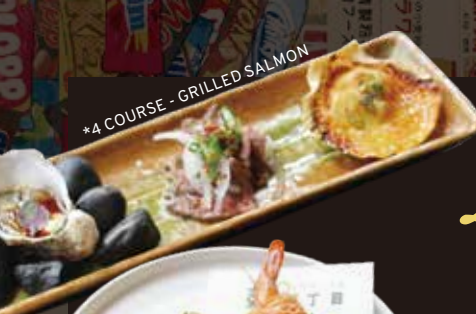
ADDITIONAL OPTION FOR \$7

Foie Gras Gunkan Sushi

Add Foie Gras Gunkan Sushi to your 4 course dinner for just \$7 (normally \$12).

DESSERT

Japanese Coffee Jelly
w/ mascarpone cream



*Rice and miso soup will be provided free of charge. (Rice is not included for those who choose sushi as their main dish) *Menu may be out of stock on the day or change without notice depending on the season. *Children's sets are also available. There are two types of them. Sold in \$15 increments. *If you have more than 6 people in your group, please make a reservation and notify the choice of the main course for each guest at least 2 days prior to your reservation.