

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 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
 10



VEG
Lotus Roots Renkon Chips
 CHILI MAYO
 12



G VEG
Vegetarian Tuna Mayo Dip
 W/ LOTUS ROOTS RENKON CHIPS
 - MADE BY SOYBEAN
 14



VEG
Corn Ribs
 4 PCS / BUTTER & SOY SAUCE
 10



Umi Budou Sea Grapes 9
 HOMEMADE PONZU *VEGETARIAN AVAILABLE



Deep Fried Vege Gyoza Dumpling **G VEG** 16
 W/ SWEET CHILI SAUCE - VEGETABLE & SOYBEAN



Vegetarian Deep Fried Calamari **VEG** 12
 W/ AIOLI SAUCE - MADE BY KONJAC POTATO JELLY



Potato Salad **G** 10
 HALF BOILED EGG, COOKED TUNA

SMALL



G
Crispy Prawn Sticks
 KATAIFI FRIED PRAWN W/
 GIN INFUSED TOMATO
 SAUCE / 2PCS
18



Grilled Scallops **22**
 GARLIC MISO BUTTER / 3PCS



Vegan Nuggets **VEG** **12**
 W/SMOKY BBQ SAUCE - MADE BY SOYBEAN



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



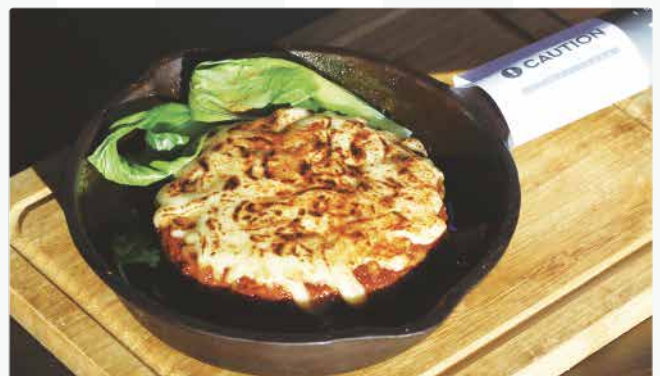
Pan Fried Gyoza Dumplings **G** **16**
PORK OR **VEG**



Agedashi Tofu **G** **16**
 TOFU, MOCHI



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



Vegetarian Burger Steak **G** **VEG** **20**
 W/TERIYAKI SAUCE - MADE BY SOYBEAN

RAW / SUSHI



Oysters 22

YUZU PEPPER VINAIGRETTE / 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

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

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SUSHI / ROLL



Wagyu Beef Inside-out Roll 22
 CUCUMBER / 6 PCS



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



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



Cheese de Black Prawn Roll 20
 PRAWN / 6 PCS



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



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



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



Seared Aburi Salmon Sushi
 4 PCS
 16



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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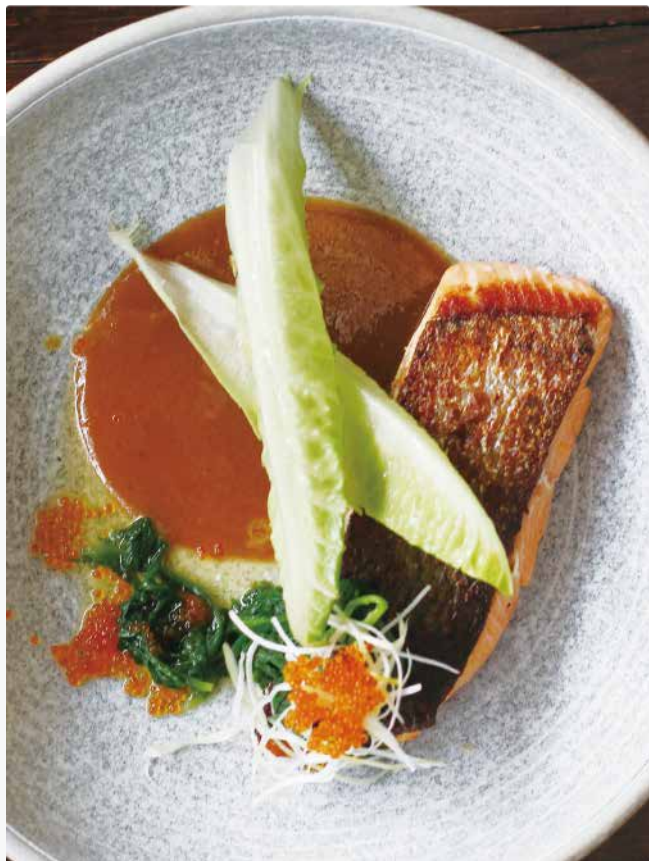
 **Wagyu Beef Ramp Cap Steak**  42
W/ DEMICREAM SAUCE



 **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



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



BBQ Eel Unagi Don [G] 28
GRILLED EEL & SWEETENED SOY-BASED SAUCE



Spicy Pork Ramen [G] 24
HOMEMADE PORK MINCE



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



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



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

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RICE / NOODLE



Wagyu Beef Ontama Udon Noodle G 24
 ONSEN 60 DEGREE EGG

Plain Udon Noodle G 12
 UDON NOODLE W/ DASHI SOUP



Curry Risotto G 24
 CHEESE RISOTTO, HOMEMADE BEEF CURRY

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

Chicken Sukiyaki Hot Pot FOR 2-4 68
 SUKIYAKI SOUP - SWEET & SOY SAUCE,
 CHICKEN THIGH FILLET W/ ASSORTED VEGETABLES

Spicy Kimchi Hot Pot w/ Wagyu Beef FOR 2-4 78
 KIMCHI & DASHI SOUP,
 WAGYU BEEF MB9 PREMIUM GRADE W/ ASSORTED VEGETABLES



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 FOR 2-4 68
 KIMCHI & DASHI SOUP,
 PORK BELLY W/ ASSORTED VEGETABLES

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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OKONOMIYAKI

*TAKES 20-25 MINS BUT WORTH THE WAIT



 Wagyu Beef 	30
JAPANESE PANCAKE W/ WAGYU	
Pork 	28
JAPANESE PANCAKE W/ PORK	
Chicken 	28
JAPANESE PANCAKE W/ CHICKEN	
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





 **Corn Ribs**
4 PCS / BUTTER & SOY SAUCE
10

  **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



VEG
Corn Ribs
 4 PCS / BUTTER & SOY SAUCE
 10



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
Vegetarian Tuna Mayo Dip
 W/ LOTUS ROOTS RENKON CHIPS
 - MADE BY SOYBEAN
 14



VEG
Vegan Nuggets
 W/ SMOKY BBQ SAUCE
 - MADE BY SOYBEAN
 12



Deep Fried Vege Gyoza Dumpling **G|VEG** 16
 W/ SWEET CHILI SAUCE - VEGETABLE & SOYBEAN



Vegetarian Deep Fried Calamari **VEG** 12
 W/ AIOLI SAUCE - MADE BY KONJAC POTATO JELLY



Pan Fried Gyoza Dumplings **G** 16
VEG



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

VEGETARIAN



Vegetarian Burger Steak G VEG 20
W/ TERIYAKI SAUCE - MADE BY SOYBEAN



Teriyaki Deep Fried Tofu VEG 28
W/ TERIYAKI SAUCE



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 ... 22



VEG
Avocado Roll
6 PCS
7



VEG
Cucumber Roll
6 PCS
7



VEG
Vegetarian Inside-out Roll
8 PCS
15



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



B Pasta Set G 15
 TOMATO 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

Kids Udon G 8
 UDON NOODLE W/ DASHI SOUP

LIVE MUSIC & FIREWORKS AT DARLING HARBOUR



« FRIDAY

Live Music
 18:30~



SATURDAY »

Fireworks



@DARLING HARBOUR

FOR MORE INFO





Kakigouri MATCHAAZUKI STRAWBERRYCREAM YUZULEMON 10
SHAVED ICE



Matcha Cheese Cake Mochi 14
SAKURA, LEMON, MASCARPONE CREAM



Churros [G] 14
W/ VANILLA ICE CREAM



"DASSAI" Ice Cream [G] 9
W/ HONEY



Coffee Jelly* 10
USING JAPANESE COFFEE