

I C H O U M E

一目

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.

🚫 OUTSIDE FOOD & DRINKS 🚫

No outside food or drinks allowed, except baby food and birthday cakes.

⚠️ FOR YOUR CHILD'S SAFETY ⚠️

Please ensure children stay seated and do not run around inside the venue.

Hot food is being served.



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

SMALL



VEG
Smokey Edamame
 SMOKED SALT
 10



G|VEG
Ippon Cucumber
 SALTED KOMBU SEAWEED
 10



I
Takowasa
 RAW OCTOPUS, WASABI
 8



I
Shiokara
 FERMENTED SQUID
 9



G
Beef "SUKIYAKI" Spring Roll
 SWEET CHILI SAUCE
1PC 8 2PCS 15



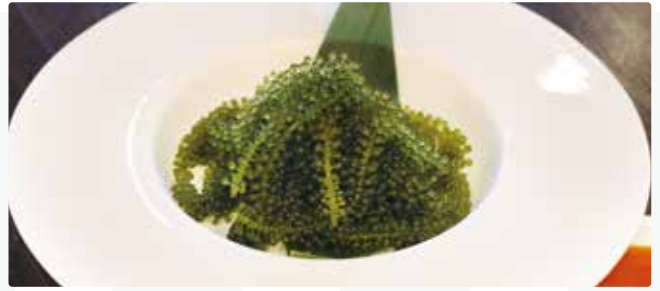
G|VEG
Vegetable Spring Roll
 SWEET CHILI SAUCE
 15



VEG
Lotus Roots Renkon Chips
 CHILI MAYO
 13



VEG
Corn Ribs
 4 PCS / BUTTER & SOY SAUCE
 16



Umi Budou Sea Grapes **VEG** 10
 HOMEMADE PONZU *VEGETARIAN AVAILABLE



Premium Potato Salad **G|VEG** 14
 SMOKED DAIKON & TRUFFLE



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



Takoyaki Senbei Sandwich **I|G** 5 | 9
 1PC | 2PCS



Fried Corn Dog **G|VEG** 7
 CHEESE MOCHI HOT DOG

SMALL



I G
Crispy Prawn Sticks

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

EXTRA 1PC: +\$9

18



Eel & Egg Omelette I G **14 | 24**
2PCS | 4 PCS



Eel & Cucumber Pickles I G **15**
GRILLED EEL & CUCUMBER

VEG
Vegan Nuggets

W/SMOKY
BBQ SAUCE
- MADE BY SOYBEAN

12



VEG
Crunchy Eggplant Sticks

HONEY MISO &
TOFU CREAM

22



Grilled Scallops I **22**
GARLIC MISO BUTTER / 3 PCS **EXTRA 1PC: +\$7**



Deep Fried Octopus Tako Karage I G **15**
FRIED OCTOPUS W/ CHILI MAYO



Karage Chicken ICHOUME Style G **19**
ICHOUME FRIED CHICKEN, MAYO



Pan Fried Gyoza Dumplings G 高菜・搾菜豚餃子 ... **16**
PORK OR **VEG** / PONZU CITRUS SOY SAUCE / EXTRA 1PC +\$2.5



Agedashi Tofu G **17**
TOFU, MOCHI W/ CHILI POWDER

RAW / SUSHI



Oysters A 22
 YUZU PEPPER VINAIGRETTE / 4 PCS EXTRA 1PC: +\$6



Atlantic Salmon Sashimi A 22 | 42
 (S) 6 PCS | (L) 12 PCS



Sea Urchin Sashimi UNI BOX A 88
 100G LIMITED AVAILABILITY



Scallop Carpaccio I G 22
 W/ WASABI SEAWEED OIL & GENMAI RICE



Assorted Sashimi M 38 | 84
 ASSORTED CHEF'S SELECTION SASHIMI / (S) 12 PCS | (L) 27 PCS



Wagyu Beef Tataki Carpaccio G 24
 HOMEMADE PONZU & FRIED ONION

MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED *GLUTEN-FREE OPTION AVAILABLE G CONTAINS GLUTEN | SEAFOOD ORIGIN: A = AUSTRALIAN I = IMPORTED M = MIXED

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



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* A 18
 WAGYU MARBLE SCORE 9+ W/ SEA URCHIN, 1PC



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



Crispy Foie Gras Sushi* 12
 1PC



Crispy Salmon & Ikura Sushi A G 12
 SALMON & SALMON ROE / 1PC



Crispy Marinated Tuna Sushi* A 12
 1PC



Sushi* M 35 | 58
 (S) 7 PCS | (L) 13 PCS



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



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



BBQ Eel Inside-out Roll I G 25
 CUCUMBER, EGG / 6 PCS



Cheese de Black Prawn Roll* A 22
 PRAWN / 6 PCS



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



Chicken Katsu & Avocado or Cucumber Roll
 6 PCS
 18



Seared Aburi Salmon Sushi*
 4 PCS
 18



Salmon & Avocado Roll*
 6 PCS
 14



Cooked Tuna & Avocado Roll*
 6 PCS
 10



Vegetarian Roll*
 8 PCS / AVOCADO, TOMATO, CUCUMBER, CARROT
 18



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 28
W/ DEMI CREAM SAUCE



Teriyaki Deep Fried Tofu 28
W/ TERIYAKI SAUCE



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



Tofu Hamburg Steak 28
VEGETARIAN TOFU HAMBURG W/ CHEESE & TERIYAKI SAUCE (VEGAN AVAILABLE)

RICE/NOODLE



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



Salmon & Ikura Don Rice Bowl* **A** **G** 54
 ATLANTIC SALMON SASHIMI & SALMON ROE ON SUSHI VINEGARED RICE



BBQ Eel Unagi Don **I** **G** 30
 GRILLED EEL & SWEETENED SOY-BASED SAUCE



Wagyu Beef Ontama Udon Noodle **G** 25
 ONSEN 60 DEGREE EGG



BBQ Eel Chirashi **I** **G** **FOR 2-4** 44
 BBQ EEL W/ SUSHI RICE



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



Curry Risotto **G** 28
 CHEESE RISOTTO, HOMEMADE BEEF CURRY



Spicy Pork Ramen **G** 25
 HOMEMADE PORK MINCE

MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED *GLUTEN-FREE OPTION AVAILABLE **G**=CONTAINS GLUTEN | SEAFOOD ORIGIN: **A**=AUSTRALIAN **I**=IMPORTED **M**=MIXED

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

RICE / NOODLE



Yuzu Shio Seafood Ramen Noodle **M****G** 25
W/ SCALLOP, PRAWNS & EGG



Cold Yuzu Shio Chicken Ramen Noodle **G** 24
CHICKEN THIGH, EGG, CUCUMBER



'Kakuni Pork Belly' Yakisoba Stir Fried Noodle **G** 26
STIR FIRED EGG NOODLE W/ PORK



Vegetable 'Yakisoba' Stir Fried Noodle **G****VEG** 24
STIR FIRED EGG NOODLE W/ VEGETABLES, VEGAN CALAMARI, VEGAN PRAWN



Vegetarian Tantan Tsukemen Noodle **G****VEG** 26

Plain Ramen **G** 12
RAMEN NOODLE W/ YUZU CITRUS DASHI SOUP (NO TOPPINGS)

Plain Udon Noodle **G** 12
UDON NOODLE W/ DASHI SOUP (NO TOPPINGS)

Kids Half Plain Udon Noodle **G** 8
UDON NOODLE W/ DASHI SOUP (NO TOPPINGS)

SUKIYAKI & SHABU SHABU HOT POT





 **Sukiyaki Wagyu Beef Hot Pot**  85
 SUKIYAKI SOUP - SWEET & SOY SAUCE, WAGYU BEEF MB9 PREMIUM GRADE W/
 ASSORTED VEGETABLE. *NOT INCLUDING POACHED EGG




 **Shabu Shabu Wagyu Beef Hot Pot**   85
 KOMBU SEAWEED SOUP,
 WAGYU BEEF MB9 PREMIUM GRADE W/ ASSORTED VEGETABLE

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

Spicy Kimchi Hot Pot w/Pork   75
 KIMCHI & DASHI SOUP,
 PORK BELLY W/ ASSORTED VEGETABLES

EXTRA FOR HOT POT

Wagyu Beef MB9 	38	Udon Noodle	8
Chicken Thigh Fillet 	28	Poached Egg	2
Pork Belly 	28	Extra Ponzu Sauce	1.5
Mix Vegetable	25	Extra Sesame Sauce	1.5

SEAFOOD PLATTER

Seafood Platter **M** **G**

FOR 2-4

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

140



MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED *GLUTEN-FREE OPTION AVAILABLE **G**=CONTAINS GLUTEN | SEAFOOD ORIGIN: **A**=AUSTRALIAN **I**=IMPORTED **M**=MIXED

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

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, VEGAN CALAMARI	

SALAD & SIDES



Kaisen Sashimi Salad   24
GINGER SEEDED MUSTARD PONZU



Premium Potato Salad   14
SMOKED DAIKON & TRUFFLE



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

 
**Beer Battered
Chips Bowl**

TOMATO SAUCE
13


Steam Rice

KOSHIHIKARI
4


Sushi Rice

SUSHI VINAGRATED RICE
4



 
Miso Soup

RED BEAN MISO PASTE
5

MENU ITEMS ARE GLUTEN-FREE UNLESS SPECIFIED *GLUTEN-FREE OPTION AVAILABLE  CONTAINS GLUTEN | SEAFOOD ORIGIN:  = AUSTRALIAN  = IMPORTED  = MIXED

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



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



A Fresh Tuna Roll*
 6 PCS
 9



VEG
Avocado Roll*
 6 PCS
 7



A Fresh Salmon Roll*
 6 PCS
 9



VEG
Cucumber Roll*
 6 PCS
 7



Cooked Tuna Roll*
 6 PCS
 8

Kids Plain Half Udon Noodle G 8
 UDON NOODLE W/ DASHI SOUP (NO TOPPINGS)

Plain Udon Noodle G 12
 UDON NOODLE W/ DASHI SOUP (NO TOPPINGS)

Plain Ramen G 12
 RAMEN NOODLE W/ YUZU CITRUS DASHI SOUP (NO TOPPINGS)

OUTSIDE FOOD & DRINKS : No outside food or drinks allowed, except baby food and birthday cakes.
FOR YOUR CHILD'S SAFETY: Please ensure children stay seated and do not run around inside the venue. Hot food is being served.

LIVE MUSIC & FIREWORKS AT DARLING HARBOUR



« FRIDAY

Live Music
 18:15~

SATURDAY »

Fireworks



VEGETARIAN



G|VEG
Ippon Cucumber
 SALTED KOMBU SEAWEED
 10



VEG
Corn Ribs
 4 PCS / BUTTER & SOY SAUCE
 16



VEG
Smokey Edamame
 SMOKED SALT
 10



G|VEG
Vegetable Spring Roll
 3 PCS / SWEET CHILI SAUCE
 15



VEG
Lotus Roots Renkon Chips
 CHILI MAYO
 13

G|VEG
Beer Battered Chips Bowl
 TOMATO SAUCE
 13



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



Pan Fried Gyoza Dumplings **G** 16
VEG



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



Crunchy Eggplant Sticks **VEG** 22
 HONEY MISO & TOFU CREAM



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



Premium Potato Salad **G|VEG** 14
 SMOKED DAIKON & TRUFFLE

VEGETARIAN



Vegetable "Yakisoba" Stir Fried Noodle GVEG 24
STIR FRIED EGG NOODLE W/VEGETABLES, VEGAN CALAMARI, VEGAN PRAWN



Okonomiyaki Vege GVEG 25
JAPANESE PANCAKE W/VEG, MUSHROOM, VEGAN CALAMARI



Vegetarian Tantan Tsukemen Noodle GVEG ... 26



Teriyaki Deep Fried Tofu VEG 28
W/TERIYAKI SAUCE



VEG
Avocado Roll*
6 PCS
7



VEG
Cucumber Roll*
6 PCS
7



Tofu Hamburg Steak GVEG 28
VEGETARIAN TOFU HAMBURG W/ CHEESE & TERIYAKI SAUCE (VEGAN AVAILABLE)



VEG
Vegetarian Inside-out Roll*
8 PCS / AVOCADO, TOMATO, CUCUMBER, CARROT
18

DESSERT



Kakigouri VEG MATCHA AZUKI STRAWBERRY CREAM YUZULEMON 10
SHAVED ICE



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