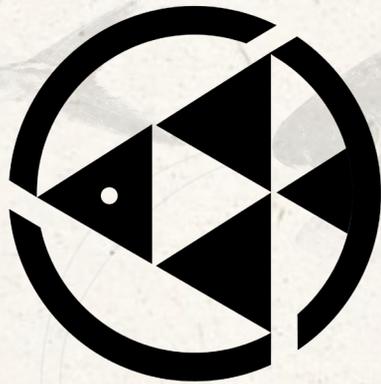


* NO OUTSIDE FOOD OR DRINKS ALLOWED *

禁止携带外食或饮料。



ICHIÉ 一会

周六加收 5% 的附加费，周日加收 10% 的附加费，所有公共假日加收 15% 的附加费。

5% SURCHARGE APPLIES ON SATURDAYS, 10% SURCHARGE APPLIES ON SUNDAYS
AND 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

The background is a light beige, textured surface resembling recycled paper. It features several faint, grey-toned illustrations of octopuses and fish. One large octopus is at the top center, another is on the left, one is on the right, and one is at the bottom center. In the top right corner, there are three small fish. On the left side, there are five dark grey circular marks arranged vertically, resembling punch holes. At the bottom, there are dark, wavy shapes representing land or rocks.

COLD DISHES

冷盘

VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE

和牛和海胆



WAGYU BEEF AND SEA URCHIN 28

Wagyu beef and sea urchin with seaweed and crisp potato

新鲜牡蛎



FRESH OYSTER 7/1P

Fresh local oysters with ponzu jelly and spicy grated daikon

北海道'雪蟹'



HOKKAIDO 'ZUWAI' CRAB 27

Hokkaido 'zuwai' crab with crab miso, ginger vinaigrette and salmon caviar

烟熏扇贝



SMOKED SCALLOP 10/1P

Sakura smoked Hokkaido scallop with wasabi mayonnaise

慢煮鲍鱼



SLOW COOKED ABALONE 88

Slow cooked local abalone with liver sauce two ways

海鲜南蛮渍



NANBANZUKE 20

Deep-fried assorted seafood with soy-vinegar and tartare sauce

安康鱼肉酱



MONKFISH PATÉ 17

Monkfish liver paté with ponzu jelly and spicy grated daikon

星鰻煎蛋卷



'ANAGO' EEL OMELETTE 23
'Anago' eel and omelette with eel sauce and wasabi

海鮮沙拉



SEAFOOD CEVICHE SALAD (GF) 26
Salad of snapper, octopus and scallop with citrus vinaigrette and golden kiwi

毛豆



EDAMAME (VE) 9
Charred edamame soybean with pink salt

土豆沙拉



POTATO SALAD (V,GF) 17
Salad of panfried potatoes, fried egg and grana padano

慢煮牛舌

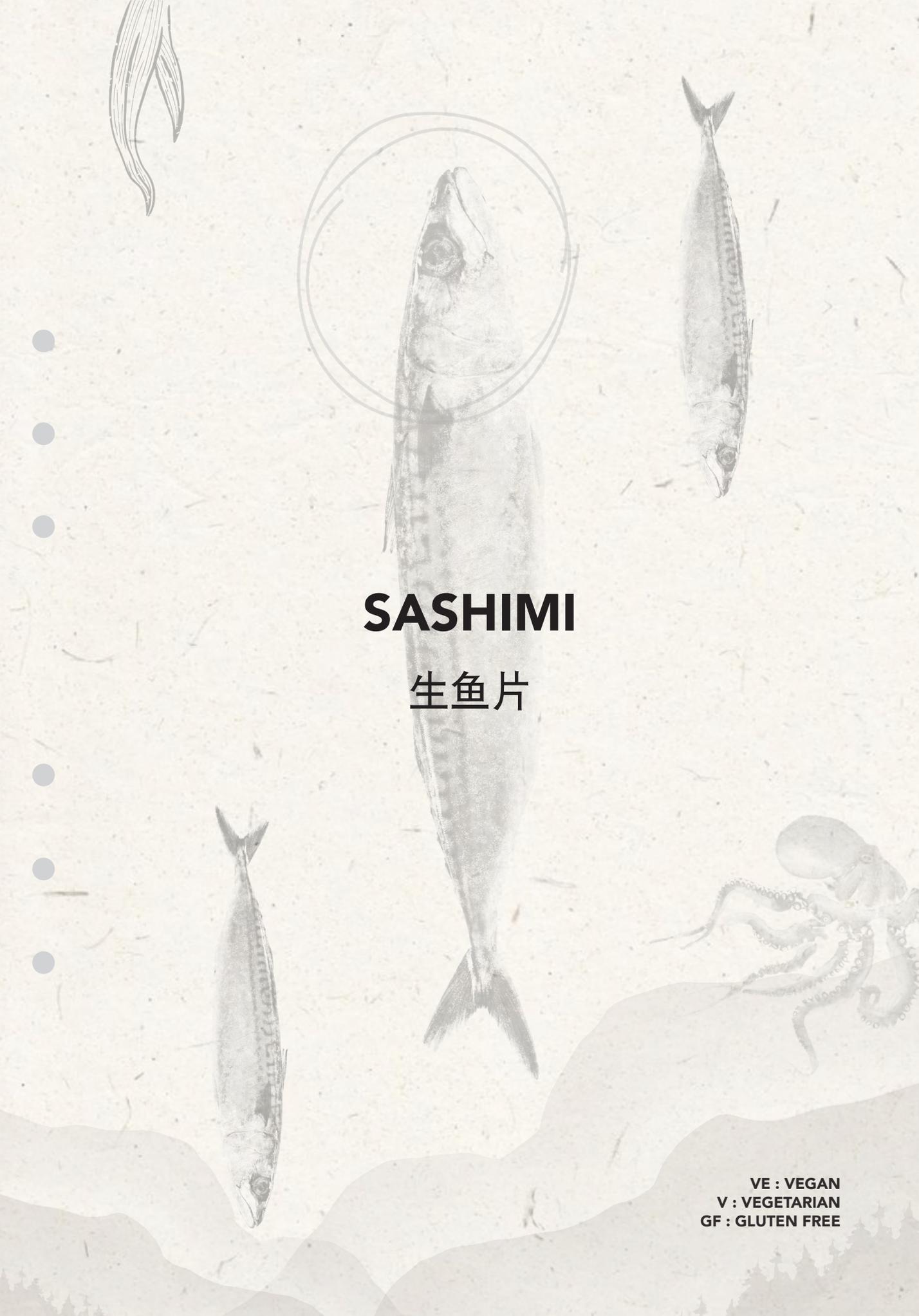


OX TONGUE 11
Slow cooked ox tongue with miso vinaigrette

蔬菜拼盘



VEGETABLE SALAD PLATE (VE,GF) 24
Vegetable ensemble of red cabbage, carrot, avocado, pumpkin and potato

The background features a textured, light-colored paper surface. In the center, a large, detailed illustration of a fish, possibly a salmon, is shown vertically, facing upwards. It is encircled by two thin, overlapping lines. To the right of this central fish is a smaller, similar fish. To the left, there is a stylized line drawing of a fish's tail. At the bottom left, another small fish is depicted. At the bottom right, there is a detailed illustration of an octopus. The bottom of the page is decorated with a dark, wavy silhouette of a forest or coastline.

SASHIMI

生鱼片

VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE

ASSORTED SASHIMI (GF) S 25 / M 44

Assorted sashimi

什锦刺身



三文鱼刺身

SALMON SASHIMI (GF) 17

Salmon sashimi

金枪鱼刺身

TUNA SASHIMI (GF) 24

Tuna sashimi



SEA URCHIN SASHIMI (GF) 50

Sea urchin sashimi with tuna and pickled daikon

海胆刺身



LIVE LOBSTER SASHIMI (GF) MP

Live local lobster sashimi

活龙虾刺身



LIVE BABY ABALONE SASHIMI (GF) 18

Live local baby abalone sashimi

活鲍鱼仔刺身



GRILLED/ PAN-FRIED DISHES

烤制/煎炸菜肴



VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE

魷魚



CALAMARI 20

QLD calamari with shichimi mayonnaise

錫紙烤三文魚



FOIL-BAKED SALMON 22

Foil-baked local salmon with assorted vegetable and miso

扇貝



SCALLOP 10/1P

Hokkaido scallop with soy and butter

甜玉米、培根和青豆



SWEET CORN, BACON AND GREEN BEANS (GF) 9

Sweet corn, bacon and green beans

北海道雪蟹



GRILLED HOKKAIDO 'ZUWAI' CRAB 39

Hokkaido 'zuwai' crab with crab miso risotto, bechamel and breadcrumbs

鯖魚



'HOKKE' ATKA MACKEREL (GF) 20

Grilled 'hokke' atka mackerel

大翅
鰹
鮪



'KICHIJI' ROCKFISH (GF) 35
Grilled 'kichiji' rockfish

鲍
鱼



ABALONE 55
Panfried abalone with liver butter sauce

龙
虾
和
海
胆



LOBSTER AND SEA URCHIN 80
Lobster with sea urchin and miso mornay

牛
肉
汉
堡
牛
排



HAMBURG STEAK 31
Juicy beef hamburger steak with egg yolk
and onion butter sauce

烤
牛
舌



GRILLED OX TONGUE 28
Grilled ox tongue with grated yam sauce

和
牛
串



WAGYU BEEF SKEWER 15
Grilled wagyu tri-tip skewer
(salt or teriyaki sauce)



PORK BELLY AND ZUCCHINI SKEWER 21

Grilled pork belly and zucchini skewer
(salt or teriyaki sauce)



TOFU HAMBURG (VE) 28

Tofu hamburger steak with mushroom gravy,
hummus and harissa



DEEP FRIED DISHES

油炸菜肴



VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE



MAYONNAISE PRAWN 39

Large prawns with house-made
aurora sauce and prawn legs crisps



RARE SALMON CUTLET 24

Crumbed rare salmon with ponzu
and daikon

炸章鱼和鱿鱼



KARAAGE OCTOPUS AND CALAMARI 17

Deep fried octopus and calamari with red ginger and Korean seaweed

炸鸡土地权利



'ZANGI' KARAAGE CHICKEN 22

Hokkaido 'zangi' chicken karaage with ginger and shallot sauce

吉列牛肉



RARE BEEF CUTLET 44

Crumbed rare wagyu rump with tonkatsu sauce and spicy miso dips

炸猪肉奶酪配高汤



PORK AND CHEESE AGEDASHI 17

Deep fried pork belly and cheese with dashi broth and daikon

香辣银鱼



SPICY WHITE BAIT 20

Spiced white bait with yuzu mayonnaise

油炸土豆丸子



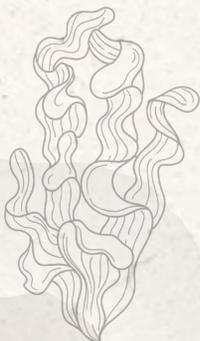
DEEP FRIED GNOCCHI (GF) 9

Deep fried gnocchi with nori and cod roe mayonnaise



**SIMMERED
/ STEAMED DISHES**

炖菜/蒸菜



**VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE**

清酒蒸蚶



SAKE STEAMED STORM CLAM (GF) 14/1P

Sake steamed storm clam with ginger

海鲜茶碗蒸



SEAFOOD CHAWANMUSHI 21

Steamed egg custard with assorted seafood and 'zuwai' crab gravy

红烧角煮五花肉



'KAKUNI' PORK BELLY 17

Tender soy braised pork belly with slow-cooked egg

VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE

RICE DISHES

米饭类菜肴

SET MEAL

套餐

ADDITION OF TODAY'S SOUP, SIDE DISH AND PICKLES 9

红烧鳗鱼饭



GRILLED EEL RICE BOWL 37

Twice-cooked tender eel with scrambled egg, house-made eel sauce

牛排盖饭



BEEF STEAK RICE BOWL 43

Beef steak rice bowl with ponzu, daikon and garlic chips

炸鸡饭书哈哈



'ZANGI' KARAAGE RICE BOWL 20

Hokkaido 'zangi' chicken with ginger and shallot sauce

红烧肉饭



BRAISED 'KAKUNI' RICE BOWL 20

Tender soy braised pork belly with mustard greens and slow-cooked egg

儿童炸鸡块鸡肉盖饭



KIDS KARAAGE CHICKEN RICE BOWL 12

Hokkaido 'zangi' chicken with sweet soy and mayonnaise

儿童三文鱼排饭



KIDS SALMON RICE BOWL 14

Fried salmon with teriyaki and tartare sauce



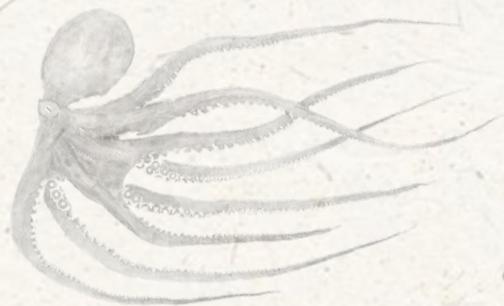
CHIRASHI SUSHI 61

Ichié style special chirashi sushi with assorted market fish

SET MEAL

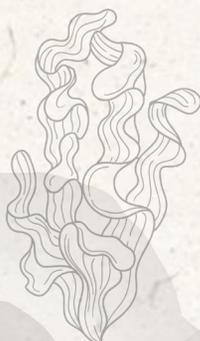
套餐

ADDITION OF TODAY'S SOUP, SIDE DISH AND PICKLES 9



RAMEN

拉面



VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE



酱油拉面

SHOYU RAMEN
REG 25 / HALF 14

Aged chicken and dried fish broth, 'shio-koji' chashu pork, umami egg



鸭肉酱油拉面

DUCK SHOYU RAMEN
REG 30 / HALF 16

Aged chicken and dried fish broth, hojicha smoked duck breast, sansho pepper



味噌拉面

MISO RAMEN
REG 25 / HALF 14

Pork bone, aged chicken and dried fish broth, 'shio-koji' chashu pork, umami egg, black sesame oil



辣味噌拉面

SPICY MISO RAMEN
REG 28 / HALF 16

Pork bone, aged chicken and dried fish broth, 'shio-koji' chashu pork, umami egg, spicy koji miso



冷海鲜拉面

COLD SEAFOOD RAMEN 40

Cold ramen with assorted seafood and sesame dressing



昆布番茄拉面

KOMBU TOMATO RAMEN (VE,GF)
REG 26 / HALF 15

Kombu and tomato broth, dashi poached tomato, mushroom and sweet corn



TONKOTSU RAMEN REG 25 / HALF 14

Pork bone broth, 'shio-koji' chashu pork, kikurage mushroom, umami egg



SPECIAL TONKOTSU RAMEN REG 30 / HALF 16

Pork bone broth, 'shio-koji' chashu pork and 'kakuni' pork, kikurage mushroom, umami egg

RAMEN EXTRA TOPPING

拉面额外配料

UMAMI EGG 4

调味煮鸡蛋

CHASHU PORK 10

叉烧肉

BAMBOO SHOOT 4

笋

SWEET CORN 4

甜玉米

KIKURAGE MUSHROOM 4

木耳

SPRING ONION 4

葱

SPICY CHICKEN

MISO 4

辣味鸡肉味噌

CHANGE TO GLUTEN FREE NOODLES 9

换成无麸质面条

'KAEDAMA' EXTRA NOODLES 6

特浓面

'KAEDAMA' EXTRA GLUTEN FREE NOODLES 10

特级无麸质面条

VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE



自己动手烧烤 GRILL YOUR OWN BARBEQUE

\$5 PER GRILL 每份烤架 5 元

**If you choose Grill Your Own BBQ,
please order a charcoal grill according to the number of people.
One grill is suitable for up to 4 people.**

如果您选择自助烧烤,请根据人数订购炭烤炉 一个炭烤炉最多可供4人使用。

Grill your own BBQ comes with a variety of house-made sauces.

自助烧烤套餐包含多种自制酱料

****Grill your own BBQ is only available at outdoor seating.**

自助烧烤仅限户外座位



SEAFOOD BARBEQUE PLATTER (GF) 105

Prawn, calamari, scallop, kichiji, oyster, capelin and, sweet corn and bacon

虾



PRAWN (GF) 17



'HOKKAIDO' SCALLOP (GF) 9/1P

北海道扇贝

鲭鱼



'HOKKE' ATKA MACKEREL (GF) 16

本地牡蛎



OYSTER (GF) 10/1P



阿拉斯加帝王蟹

ALASKAN KING CRAB (GF) 37



活鮑魚仔

LIVE BABY ABALONE (GF) 18



毛鱗魚

CAPELIN (GF) 10



甜玉米、培根和青豆

SWEET CORN, BACON AND GREEN BEANS 8



魷魚

CALAMARI (GF) 18



大翅鯧魚

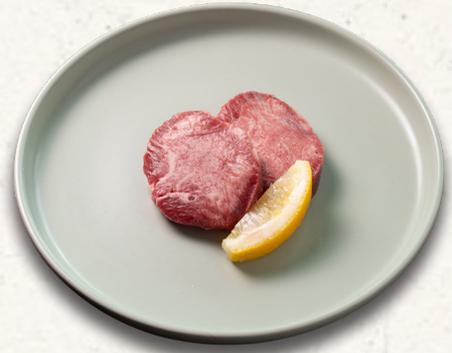
'KICHIJI' ROCKFISH (GF) 33

和牛串



WAGYU BEEF SKEWER (GF) 14

牛舌



OX TONGUE (GF) 33

活龙虾



LIVE LOBSTER (GF) MP

烤羊排



RACK OF LAMB (GF) 22

什锦蔬菜



ASSORTED VEGETABLE (GF) 11

SIDE DISHES

配菜

TODAY'S SOUP 9

今日汤品

STEAMED RICE 4

米饭



SWEETS

糖果



VE : VEGAN
V : VEGETARIAN
GF : GLUTEN FREE

焦糖蛋奶冻



CARAMEL CUSTARD (V,GF) 13

Caramel custard topped with crème chantilly

咖啡果冻



COFFEE JELLY (GF) 10

Cold coffee jelly with vanilla ice cream

雪见大福



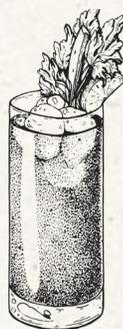
MOCHI ICE CREAM (V) 11

Mochi wrapped vanilla ice cream with kinako and kuromitsu



DRINKS

饮料



No BYO
不能自帶酒水

COCKTAIL

SHISO LEMON SPRITZ 21
Yuzu lemon, vodka lemon, sparkling wine, soda

MOMO SPRITZ 20
Momo sake, Aperol, sparkling wine, soda

MELON GIN 21
Japanese gin, melon sake, tonic, mint

YUZU MOJITO 20
Yuzu sake, white rum, lime and mint

PINK HEARTBEAT 20
Japanese vodka, yuzu, grapefruit

UME NEGRONI 21
Campari, Antica Formula, umeshu

SWEET TEA OLD FASHIONED 21
Hojicha, Japanese whisky, bitters, orange

HIGHBALL

HIGHBALL 18
CHOOSE YOUR BASE & MIXER
BASES : GIN / VODKA
/ WHISKY / SHOCHU
MIXERS : YUZU / UME / GINGER ALE

LEMON SOUR 15

BEER

TAP

SUNTORY PREMIUM
MALT'S PILSNER (300ML) 14
Well-balanced rich taste

SUNTORY PREMIUM
MALT'S BLACK (300ML) 15
Rich yet crisp. Roasted malt, chocolate,
and caramel sweetness

SUNTORY PREMIUM
MALT'S "KAORU" ALE (300ML) 15
Elegant aroma, smooth and refreshing finish

LOCAL CRAFT BEER

THE GRIFTER SERPENT'S KISS 14
Watermelon pilsner, perfect summer session beer

THE GRIFTER DAISY HAZY 14
Pale Ale, blossoming with fruity and
floral aromas and flavors

STONE & WOOD
CITRUS RADLER 13
Modern Australian beer, delivers a bright,
zesty and refreshing experience

BALTER XPA 13
Passionfruit, grapefruit and other tropical fruit

ALICE SPRINGS ALMOST
SUMMER (LIMITED) 14
Summer Ale, fruity aromas and crisp bitter finish

NON-ALCOHOLIC BEER

KIRIN ZERO ICH 14

SAKE

(GLS 90ML / CARAFE 250ML / BTL)

SHIMIZU SEIZABURO 35 / 85 / 218
- ZAKU IMPRESSION N
- JUNMAI DAIGINJO
- MIE
Right amount of umami, acidity, and herbal note

NISEKO - NISEKO 22 / 56 / NA
- JUNMAI DAIGINJO
- HOKKAIDO
Elegant and smooth from Hokkaido
with a refined clean finish

KIKUMASAMUNE 24 / 65 / 162
- HYAKUMOKU ALT-3 - BLENDED
-HYOGO
Blossoms with sweetness, subtle bitterness, freshness

WAKAKOMA - KIREKOMA 15 / 41 / 116
- MUROKA NAMA GENSHU
- TOCHIGI
Bone-dry and powerful. unfiltered sake

RYUJIN 20 / 48 / 118
– OZE NO YUKIDOKE
– JUNMAI – GUNMA
Clean with umami, acidity, and a hint of herbaceous
* CAN BE SERVED 'WARM' *

SUZUKI 13 / 36 / 102
- IWAKI KOTOBUKI
"KONPEKI" – FUKUSHIMA
Elegant and balanced sake with gentle umami,
light sweetness and a smooth, refined finish.

TSUCHIDA – KIMOTO 15 / 39 / 110
- JUNMAI – GUNMA
Traditional kimoto-brewed sake with rich acidity,
earthy depth, and layers of umami complexity.

NISEKO – NISEKO 15 / 40 / NA
- TOKUBETSU JUNMAI
– HOKKAIDOI
Crisp, dry sake from Hokkaido with a smooth,
handcrafted touch
* CAN BE SERVED 'WARM' *

FLAVOURED SAKE LIQUEUR

90ML (SERVED WITH ICE)

OZE NO YUKIDOKE – YUZULEMON 19
Rich yuzu taste followed by the tartness of lemon

OZE NO YUKIDOKE – WILD GRAPE 18
Rich wild grape with subtle sweet blackcurrant

UMENOYADO YUZU 18
Crisp aroma, rich & mellow texture, zesty fruits

YUZU MOJITO 18
Yuzu sake, white rum, lime and mint

UMENOYADO MOMO 18
Japanese peach, textural, elegant sweetness

UMENOYADO LYCHEE 18
Lychee aroma with elegant sweetness

**KOBAYASHI SHUZOU HONTEN
HOKKAIDO MELON** 18
Good balance of sweetness from real melon juice

UMESHU

90ML (SERVED WITH ICE)

KAZUMA SHUZO CHIKUHAI 19
NOTO NO UMESHU
Noto plums, a richer, stronger and fruity taste

YOSHIKUBO "IPPIN" 18
MITO UMESHU
Rich umami, smooth yet delicate

UMENOYADO RYOKUCHA 18
(GREEN TEA) UMESHU
Blended with Yamato green tea,
soft elegance, relaxing aroma

WINE

(GLS 150ML / BTL)

SPARKLING / CHAMPAGNE

THE LANE LOIS 60
BLANC DE BLANC NV
– ADELAIDE HILLS, SA
Subtle citrus, wildflower and crunchy apple
balanced by a fine bead and crisp acidity

PIRIE NV – TAMAR VALLEY, TAS 17 / 80
Crisp green apple, citrus, white peach,
chiseled acidity, mineral-driven finishes

CHARLES HEIDSIECK 200
BRUT RESERVE NV – REIMS, FRANCE
Mango, apricot and mirabelle plum. Layers of
dried fruit, pistachio and almond add further
sophistication

ROSÉ

2024 DOMINIQUE PORTET 14 / 65
"FONTAINE ROSÉ"
– YARRA VALLEY VC
Floral perfume with sweet red fruit.
Palate is spicy with red berries and
hints of currants, dry finish

2024 MARQUIS DE PENNAUTIER 70
– LANGUEDOC ROUSSILLON
, FRANCE
Vibrant & lively, stoney minerality
and delicate red berries

WHITE

**2024 SETTLEMENT SAUVIGNON 14 / 65
BLANC (ORGANIC)
– MARLBOROUGH, NZ**

Ripe citrus, pepper, passionfruit, saline acidity, intense crisp

**2023 FRAMINGHAM 75
SAUVIGNON BLANC
– MARLBOROUGH, NZ**

Bright tangy wine with green apple, oyster shell, green capsicum, gooseberry and subtle passionfruit flavours

**2024 VICKERY POLISH HILL 14 / 65
RIVER RIESLING
– CLARE VALLEY, SA**

Citrus blossom, juicy lime, spice and dry florals

**2024 JOSEPH CHROMY 70
TASMANIA RIESLING
– TAMAR VALLEY, TAS**

Lime and white peach, nectarine and fresh mint show a lively acidity with a chalky texture

**2024 VASSE FELIX FILIUS 14 / 65
CHARDONNAY
– MARGARET RIVER, WA**

Apple blossoms, fresh pears and citrus aromas with tinges of orange

**2023 BREMERTON BOTONAGE 80
CHARDONNAY
– LANGHORNE CREEK, SA**

Ripe and pure peach and pear flavours, accompanied by notes of nougat, woodsmoke and cedar from the oak

**2024 CANTINA DI GAMBELLARA 65
MONOPOLIO PINOT GRIGIO
– VENETO, ITALY**

Intense bouquet of yellow peach, green apple, stone fruit and delicate white flowers

**2022 ALBERT BICHOT PETIT 115
CHABLIS – BURGUNDY, FRANCE**

Delicate fruitiness of citrus, green apple and subtle florals. Lightweight, fresh



RED

**2024 OAKRIDGE PINOT NOIR 15 / 70
– YARRA VALLEY, VIC**

Mix of fruit & spice aromas with boysenberry, wild strawberry, and pomegranate with notes of Turkish delight

**2025 TEN MINUTES BY TRACTOR 80
PINOT NOIR**

– MORNINGTON PENINSULA, VIC
Raspberries, leathery notes, black cherry, bursts of sweet perfume

**2024 HENTLEY FARM 16 / 75
CABERNET SAUVIGNON
– BAROSSA VALLEY, SA**

Blackcurrant, cherry with lavender & mint on the nose, fine-grained tannins, fresh & vibrant

**2022 XANADU BLACK LABEL 85
CABERNET SAUVIGNON
– MARGARET RIVER, WA**

Blackcurrant, violets and mulberries with blood plums, cedar spice and boysenberry

**2022 YELLAND & PAPPS 65
VIN DE SOIF GRENACHE
– BAROSSA VALLEY, SA**

Aromas of crushed cranberries, macerated cherries and spice. Soft, smooth blend and lingering finish

**2021 WICKS ESTATE "CJ WICK" 75
SHIRAZ – ADELAIDE HILLS, SA**

Dark cherry, black fruit & spice, grippy silk tannins, dry finish

**2022 JOHN DUVAL "ENTITY" 105
SHIRAZ – BAROSSA VALLEY, SA**

Plums, dark chocolate & vanilla with dark fruit, olive & woody spice

**2023 BOUTINOT CÔTES DU 85
RHÔNE VILLAGES
– CÔTES DU RHÔNE, FRANCE**

Blackberry hedgerow fruit, sweet spice, hints of liquorice, medium to full-bodied

WHISKY

(30 ML)

JAPANESE WHISKY

SUNTORY YAMAZAKI 12YO	40
SUNTORY HIBIKI BLENDED	32
FUJI SINGLE MALT	26
SHINOBU 10YO PURE MALT	28
TOKINOKA WHITE OAK	17
NIKKA BLACK SPECIAL	15
SUNTORY TOKI BLENDED	14

SCOTCH AND AUSTRALIAN WHISKY

SINGLETON MALT MASTER	14
BALLANTINE'S 17YO BLENDED	23
CHIVAS REGAL ROYAL SALUTE 21YO	35
LARK SINGLE MALT - TASMANIA	40

HOUSE SOFT (NON-ALCOHOL)

PINK LLB	9.5
SWEET TEA & LEMON	9.5

SOFT DRINK (NON-ALCOHOL)

SPARKLING YUZU SODA Japanese aromatic citrus	10.5
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SPARKLING MIKAN SODA Japanese hand-picked mandarin	10.5
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SPARKLING UME SODA Japanese hand-picked ume	10.5
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ORANGE / CLOUDY APPLE JUICE	9.5
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ROSE LEMONADE	8
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PINK GRAPEFRUIT SODA	8
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COCA-COLA CLASSIC	7.5
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COCA-COLA (NO SUGAR)	7.5
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HATA RAMUNE	7
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TEA

SENCHA	6 / PP
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GENMAICHA	6 / PP
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HOJICHA	6 / PP
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WATER

SPARKLING WATER	4
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