

# *Appetizers*

## *Cold*

*Assorted Sashimi* *\$18*

*Two types of sliced raw fish*

*Salmon Sashimi* *\$12*

*Raw salmon fish*

*Assorted Sushi* *\$14*

*Raw seafood on balls seasoned rice*

*Sushi and Sashimi* *\$18*

*Combination of sushi and sashimi*

*Sushi Rolls (Chicken / Cooked Tuna / Salmon/ Veg)* *\$10*

*Rice roll with roasted seaweed*

*Oshinko---Japanese pickles* *\$ 5*

*Seafood Salad* *\$ 8*

*Japanese style seafood salad*

## *Hot*

*Assorted Tempura* *\$18*

*Mixed vegetables and prawns in light batter, deep fried*

*Vegetarian Tempura* *\$15*

*Assortment of seasonal vegetables in light batter, deep fried*

*King Prawns Tempura* *\$15*

*King prawns in a light batter and deep fried*

*Prawn Skewers* *\$ 7*

*Two sticks grilled to perfection*

*Yakitori* *\$12*

*Chicken pieces and vegetables skewered and grilled to perfection*

*Agedashi Tofu* *\$10*

*Tofu bean curd coated in a light batter and deep fried*

*Harumaki* *\$ 7*

*Spring rolls Japanese style -pork mince and vegetables, or vegetables*

*Gyoza ---Japanese Dumpling* *\$10*

*Tako Yaki---Japanese style Octopus pancake* *\$ 6*

## *Set Menu*

### *Shinju Set \$26 per person*

*Crisp Fresh Salad  
Miso Soup  
Fish, Chicken or Steak  
Fried or Steamed Rice  
Mixed Vegetables*

### *Vegetarian Set \$25 per person*

*Crisp Fresh Salad  
Miso Soup  
Vegetable Sushi or Tempura  
Tofu Steak  
Fresh Vegetables  
Fried or Steamed Rice*

### *Take Set \$28 per person*

*Crisp Fresh Salad  
Miso Soup  
Fish  
Chicken or Steak  
Fried or Steamed Rice  
Mixed Vegetables*

### *Tokyo Set \$28 per person*

*Crisp Fresh Salad  
Miso Soup  
Chicken  
Steak or Lamb  
Fried or Steamed Rice  
Mixed Vegetables*

### *Raku Set \$32 per person*

*Crisp Fresh Salad  
Miso Soup  
Fish  
Chicken  
Lamb  
Fried or Steamed Rice  
Mixed Vegetables*

### *Ichiban Set \$36 per person*

*Crisp Fresh Salad  
Miso Soup  
Prawn  
Fish  
Chicken  
Scotch Fillet  
Fried or Steamed Rice  
Mixed Vegetables*

*Sakura Set \$41 per person*

*Crisp Fresh Salad*  
*Miso Soup*  
*Assorted Appetizers*  
*Fish or Squid*  
*Prawn*  
*Chicken*  
*Scotch Fillet*  
*Fried or Steamed Rice*  
*Mixed Vegetables*

*Nikko Set \$43 per person*

*Crisp Fresh Salad*  
*Miso Soup*  
*Spring Roll*  
*Scallops*  
*Chicken*  
*Lamb*  
*Scotch Fillet*  
*Fried or Steamed Rice*  
*Mixed Vegetables*

*Seafood Set \$50 per person*

*Crisp Fresh Salad*  
*Seafood Miso Soup*  
*Prawns*  
*Scallops*  
*Salmon Fillet*  
*Squid*  
*Fried or Steamed Rice*  
*Mixed Vegetables*  
*Pancake with Ice Cream*  
*Japanese Tea*

*Emperor Set \$65 per person*

*Crisp Fresh Salad*  
*Seafood Miso Soup*  
*King Prawns*  
*Scallops*  
*Fish*  
*Teriyaki Chicken*  
*Garlic Steak*  
*Mixed Vegetables*  
*Fried or Steamed Rice*  
*Fresh Fruit with Ice Cream*  
*Japanese Tea*

# *Barbecue Main Course Dishes*

*All barbecue main course dishes served with salad and mixed vegetables*

## *Seafood*

<i>Shake</i>	26
<i>Salmon fillet</i>	
<i>Sakana</i>	22
<i>Fish fillet in season</i>	
<i>Hotatekai</i>	28
<i>Scallops</i>	
<i>Ika</i>	22
<i>Squid</i>	
<i>Ebi</i>	28
<i>Prawns</i>	

## *Poultry*

<i>Teriyaki Tori</i>	22
<i>Barbecued chicken with teriyaki sauce</i>	
<i>Ninniku Tori</i>	22
<i>Barbecued chicken with garlic and soya sauce</i>	

## *Steak*

<i>Teriyaki Steak</i>	26
<i>Scotch fillet with teriyaki sauce</i>	
<i>Ninniku Steak</i>	26
<i>Scotch fillet with garlic and soya sauce</i>	
<i>Lamb</i>	26
<i>Prime lamb with onion-barbecued to perfection</i>	

## *Vegetarian Specials*

<i>Tofu Steak</i>	16
<i>Bean curd cooked with baby corn</i>	
<i>Fresh Vegetables</i>	16
<i>Seasonal fresh vegetables</i>	

## *Barbecue side orders*

<i>Chicken</i>	<i>12</i>
<i>Prawn</i>	<i>15</i>
<i>Scallops</i>	<i>15</i>
<i>Fish</i>	<i>13</i>
<i>Salmon</i>	<i>15</i>
<i>Steak</i>	<i>15</i>

## *Rice & Noodles*

<i>Yaki Meshi</i>	<i>5</i>
<i>Fried rice</i>	
<i>Gohan</i>	<i>3</i>
<i>Plain rice</i>	
<i>Garlic Bread</i>	<i>4</i>
<i>Yaki Udon</i>	<i>14</i>
<i>Fried noodles</i>	

## *Soup*

<i>Miso Soup</i>	<i>3</i>
<i>Soya bean soup</i>	
<i>Tempura Udon</i>	<i>15</i>
<i>Lightly battered seafood and vegetables with noodles in soup</i>	
<i>Seafood Udon</i>	<i>14</i>
<i>Japanese udon noodles with seafood in soup</i>	
<i>Seafood Ramen</i>	<i>14</i>
<i>Japanese rah-men noodles with seafood in soup</i>	
<i>Beef Ramen</i>	<i>14</i>
<i>Japanese rah-men noodles with beef in soup</i>	

# Desserts

<i>Strawberries or Banana Pancake with Ice cream or Cream</i>	9
<i>Green Tea Ice cream</i>	7
<i>Sesame Ice cream</i>	7
<i>Tempura Ice cream---Deep fried ice cream in batter</i>	8
<i>Banana Fritter---Deep fried banana with ice cream or cream</i>	8
<i>Fresh Fruits---Assorted fruit with ice cream or cream</i>	12
<i>Fresh Strawberries with Ice cream</i>	8
<i>Lychees with Ice cream</i>	7
<i>Banana with Ice cream</i>	6
<i>Ice cream with Choice of Topping/Chocolate, Strawberries or Caramel</i>	5

## *Liqueur Coffee* 9

*\*Irish Coffee---Irish Whisky*

*\*Mexican Coffee---Kahlua*

*\*Jamaican Coffee---Tia Maria*

*\*Roman/Nero Coffee---Galliano*

*Japanese Dessert Wine---Akadama Plum wine* 7

## *Espresso Coffee & Tea* 4

*\*Shot Black*

*\*Long Black*

*\*Flat White*

*\*Hot Chocolate*

*\*English Tea*

## *Port Selection*

*Taylor's 10 Year old Tawny Port* 9

*Taylor's Special Tawny* 8

*Robard & Butler Artillery* 6

# Welcome To

## *Ichiban Japanese Barbecue Restaurant*

*At Ichiban Barbecue Restaurant we are pleased to serve our customers a superb range of reasonably priced dishes with the highest quality of seafood and steak fillet. We specialise in the art of Teppan-Yaki (barbecue on a hot plate) which originated in Osaka 250 years ago and is now extremely popular with barbecue gourmets all over the world.*

*Our top well-trained chefs will skilfully display their expertise and barbecue fresh seafood and high quality fillets on the hot plate in front of you and cook them to your delight. You will discover that our chefs are not only proficient in the fine art of Teppan-Yaki but they are also great entertainers and will amuse you during the course of Teppan-Yaki preparation.*

*Our aim here at Ichiban is to serve the best food and to make your stay a most memorable and enjoyable experience. We welcome any suggestions that you might have in order to make your dining experience a most pleasurable one.*

*At the end we would like to mention that we have a 10% surcharge on top of the bill on all public holidays.*

*Thank you for coming.*

*The Management*