

Banquets served with rice, salad, and your choice of desserts

Too many choices? Need to organise for big group? Want to try a variety?

We recommend our quick & easy **BANQUET**, great value & wide variety

<p>The Itoshin Banquet</p> <p>Edamame Sushi and Sashimi Boat Duck Tataki Squid Karaage Tempura Prawn Teriyaki Beef Saikyou Grilled Ocean Trout</p>	<p>Minimum 6 people 65/person</p>
<p>Essential Itoshin Banquet</p> <p>Edamame Sushi Beef Tataki Duck Tataki Squid Karaage Chicken Karaage Tempura Prawn Teriyaki Beef Teriyaki Chicken</p>	<p>Minimum 10 people 60/person</p>
<p>Value Itoshin Banquet</p> <p>Edamame Sushi Squid Karaage Chicken Karaage Teriyaki Beef Teriyaki Chicken</p>	<p>Minimum 6 people 58/person</p>
<p>Boat and Teriyaki Banquet</p> <p>Edamame Sushi and Sashimi Boat Teriyaki Beef Teriyaki Chicken Teriyaki Prawn Teriyaki Salmon</p>	<p>Minimum 4 people 65/person</p>
<p>Couple's Banquet</p> <p>Edamame Sashimi, Sushi & Duck Tataki Tempura Prawn Squid Karaage Miso Soup Teriyaki Beef</p>	<p>135/couple</p>

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS AND/ OR PREFERENCES

Arrangements will be made to meet your requests. Ask our friendly staff to guide you through our menu, to suit your needs. Something to consider, do you have vegetarian or a friend with allergies in your party? **Prior arrangement may be required to allow us to make specific broths and/ or sauces.** Please understand the **Japanese broth** we prepare **contains seafood.**

ALLERGIES:

COELIAC: Our choice of Shoda Soy Sauce from Gunma Prefecture has been assessed and reported R-BIOPHARM GLUTEN (GLIADIN) NOT DETECTED by DTS FOOD LABORATORY under the GOVERNMENT STANDARD.

CRUSTACEANS: Our preparation areas are exposed to crustaceans regularly. Please HELP US understand how severe you react, so we can prepare your food away from any traces of crustaceans.

Set Menu

Dinner Set	Choice of an entrée, main meal, and dessert	60
Hot Pot Set	Choice of entrées, a hot pot, and desserts	130 for 2
Itoshin Nabe Set	Choice of entrées, the signature Itoshin hotpot and desserts	160 for 2

A La Carte / Set Entrée and Main Meal

Edamame	Boiled green soybeans served with a sprinkle of rock salt	8
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Sushi Bar Food

		Sm	Lg
Beef Tataki	Thinly sliced rare beef on sliced onions with soy vinegar sauce	22	31
Duck Tataki	Duck breast thinly sliced and served on sliced onions	22	31
Sushi	Chef's Selection of Assorted nigiri sushi and rolls	20	39
Sashimi	Fresh seafood from today's SASHIMI SELECTIONS	23/12p	38/22p 48/28p

Kitchen Food

Chawan Mushi	Steamed Egg custard with prawn, scallop and chicken	19
Agedashi Tofu	Deep-fried organic Tofu and vegetables served in dashi broth	19/4p 28/7p
Squid Karaage	Fried Squid finished with our ponzu sauce	20 29
Chicken Karaage	Deep-fried boneless Chicken pieces with Itoshin Mayonnaise	20 29
Fish Nanban	Deep-fried Fish and vegetables finished with our ponzu sauce	19 28
Ponzu Chicken	Deep-fried Chicken and vegetables finished with our ponzu sauce	19 28
Yakitori	Skinless diced Chicken thigh and white shallot on bamboo skewers	20/3p 29/5p

Tempura

	Lightly battered served with tempura vegetables and dipping sauce	
Prawn	Australian whole Prawn	22/2p 34/4p
Chicken	Chicken breast/tenderloin	19 28
Fish	Salmon or Hoki	19 28
Scallop	Japanese Scallop, imported from Hokkaido	22/4p 32/6p
Mix Tempura	All tempura on one plate	Add to dinner set for +5 40

Others

Miso Soup	6	
Steamed Rice	4	
Wakame Seaweed Salad	15	
Seafood Salad	19	15% surcharge will apply on public holidays.
Pickled Sushi Ginger	2	
Assorted Japanese Pickles	8	BYO bottled wine only: 7/person or 20/bottle (lower will apply to your bill)
Tempura or Steamed Vegetables	12 18	

A La Carte / Set Main Meal

Teriyaki

Grilled on "TEPPAN" hot plate. Choice of tempura or steamed vegetables

Beef	Sirloin	36
Chicken	Breast or Thigh	32
Fish	For Fish, please refer to the tonight's special menu	32
Prawn	Australian whole Prawn	34/4p
Scallops	Japanese Scallops, imported from Hokkaido	35/8p
Half & Half	Select two options from the above list. Add to dinner set for +5	39

Japanese Panko Crumbed

Oyster	Japanese Oysters, imported from Hiroshima	32/6p
Prawn	Whole Australian Prawns	35/4p
Salmon	Tasmanian Salmon	32
Scallop	Japanese Scallop, imported from Hokkaido	35
Pork	Pork loin	32
Beef	Sirloin	35
Chicken	Breast or Thigh	35

Sautéed

Wasabi Beef	Thinly sliced beef sautéed served with wasabi soy sauce	32
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Hot Pot

Minimum 2 servings

42 per serving

Sukiyaki	Sweet soy flavoured "Dashi" broth in a pan and dip in beaten egg. Choice of thinly sliced beef sirloin, pork belly, chicken for each serving.	
Shabu Shabu	Kelp "Kobu Dashi" stock and dip in ponzu and sesame sauce. Choice of thinly sliced beef sirloin, pork belly, chicken for each serving.	
Udon Nabe	Sweet soy flavoured Dashi broth in a pot with udon noodles. Choice of thinly sliced beef sirloin, pork belly, chicken for each serving.	
Spicy Miso	"Miso" flavoured chicken stock with ramen noodles. Choice of thinly sliced beef sirloin, pork belly, chicken for each servings.	

Minimum 2 servings

60 per serving

Itoshin Nabe	This is our signature hot pot. Beef, Pork, Chicken, Prawns, Oysters, Scallops, Chicken meatballs, Fish and Vegetables in rich chicken stock. Pour the soup, add our special Itoshin Nabe sauce, crushed garlic and chilli paste into your bowl for dipping. Ramen noodles to finish the meal.	
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Sushi Plate

Small 3p Nigiri and 5p Rolls	20	5p Nigiri	22
Large 8p Nigiri and 5p Rolls	39	8p Nigiri	32

Sushi and Sashimi Boat

Small (2-3people)	8 Nigiri	5 Rolls and Sashimi	85
Medium (3-4)	10 Nigiri	10 Rolls and Sashimi	100
Large (3+)	12 Nigiri	15 Rolls and Sashimi	115

Thin Roll

Cucumber, Shiitake Mushroom, Gourd Kanpyo or Avocado	6 each	cut 6 pieces
Sweet Soy Tuna, Sweet Soy Salmon or Tuna Salad	7 each	
Salmon, Ocean Trout, Yellowfin Tuna or Prawn	8 each	

Medium Roll

Salmon Ginger Shallot, Tempura Prawn, Tempura Chicken, Kingfish Ginger Shallot or Yuzu Spicy Tuna	19 each	cut 8 pieces
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Thick Roll

Tempura Vegetable	9/18	cut 4 / 8 pieces
Tempura Carrot, Green Beans and Pumpkin		
Soy Tuna Avocado	11/21	
Sweet Soy Tuna, Avocado, Cucumber, Sesame and Itoshin Mayonnaise		
Salmon Avocado		
Fresh Salmon, Avocado, Cucumber, Lettuce and Itoshin Mayonnaise		
Tuna Avocado		
Fresh Tuna, Avocado, Cucumber, Sesame and Itoshin Mayonnaise		
Chicken Avocado	12/23	
Tempura Chicken, Avocado, Lettuce and Itoshin Mayonnaise		
Prawn Avocado		
Boiled Prawn, Avocado, Lettuce and Itoshin Mayonnaise		
Futomaki		
Boiled Prawn, Cucumber, Sweet Omelette, Gourd, Shiso and Shiitake		

Chirashi Zushi

Sliced and diced variety of Sashimi items of the day on Sushi Rice with Golden String Omelette, Stewed Gourd and Stewed Shiitake Mushrooms	36/49
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Nigiri

<p>Salmon Ocean Trout Kingfish Tamago (Egg)</p> <p>3 each</p>	<p>Salmon Belly Yellowfin Tuna Vinegared Salmon Zuke Tuna</p> <p>4 each</p>	<p>Kingfish Belly Vinegared Trout Ocean Trout Belly</p> <p>5 each</p>	<p>Boiled Prawn Scallop Aburi Ocean Trout Aburi Kingfish Aburi Scallop</p> <p>6 each</p>
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