

ICE CREAM & SORBET

GF - Gluten Free DF - Dairy Free V - Vegan

2 SCOOPS MADAME YUZU ICE CREAM/SORBET \$7.00

JAPANESE YUZU & MANDARIN SORBET GF DF V
A refined citrus fusion of tangy Japanese yuzu and sweet mandarin. The uplifting zing is refreshing to the palate with an exotic twist.

LYCHEE DELIGHT SORBET GF DF V
Unmistakably lychee. A true delight for lychee lovers. Every spoonful is flavour packed with sweet and succulent lychee bits.

MISO CARAMEL & PEANUT BRITTLE ICE CREAM GF
Here's to a Japanese take on salted caramel! The umami character of miso and the irresistible peanut brittle pieces gives it extra bite.

MANGOES & CREAM ICE CREAM GF
Fragrant mangoes picked at its ripest moment makes for the perfect rich and indulgent creamy blend.

KID'S FAVOURITE SCOOP \$2.00
Vanilla Ice Cream single scoop with Strawberry or Chocolate sauce and 100's & 1000's

2 SCOOPS VANILLA ICE CREAM \$5.50
with Strawberry or Chocolate sauce topping

2 SCOOPS HOMEMADE GREEN TEA ICE CREAM \$5.50

2 SCOOPS BLACK SESAME ICE CREAM \$5.50



MARS BAR CHEESECAKE

PAIR ME UP WITH ICE CREAM

All served with single scoop vanilla ice cream

CHOCOLATE SOUFFLÉ \$5.50

MARS BAR CHEESECAKE \$5.50

TIRAMISU \$5.50

ICHIRO'S SIGNATURE PLATTER \$16.00

Chef's selection of the day

CHOCOLATE HAZELNUT GYOZA 1pc \$5.50

Delicious short crust pastry gyoza with a warm Choc-Hazelnut filling 3pcs \$12.00



Upgrade for \$2 per scoop to pair up with any ice cream or sorbet flavour by Madame Yuzu



ICHIRO'S SIGNATURE PLATTER

DESSERT

NON-ALCOHOLIC

- Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta & Lift (Can) \$2.50
- Kid's Juice (250ml): Apple or Orange \$2.00
- Keri Juice Blenders: Cloudy Apple or Orange \$3.50
- Mount Franklin Still Water \$2.50
- Mount Franklin Sparkling Water \$3.00
- Angostura Lemon Lime Bitters \$3.50
- Bundaberg Ginger Beer \$3.50
- Lipton Ice Tea - Lemon, Mango, Peach or Raspberry \$3.50
- Pokka Japanese Green Ice Tea (Cold) \$3.50
- OSK "Sen Cha" Hot Green Tea \$2.00

BEER

- James Boag's Premium Light \$6.50
- Kirin \$7.50
- Asahi \$7.50

HOT SAKE

- Small (180ml) \$8.50
- Large (300ml) \$14.00

COLD SAKE (300ML)

- Yamada Nishiki (Neutral) \$14.50
- Namachozoshu (Sweet) \$17.00
- Karatanba Jyosun (Dry) \$19.00

UMESHU (300ML)

- Usagi Ume (Plum Wine) \$21.00

BYO (WINE ONLY - NO BEER PLEASE) - PER HEAD \$2.50

WHITE WINE

Whale's Tale Sauvignon Blanc 2016 Marlborough, NZ
Extraordinary taste brimming with juicy tropical fruit flavours. A long mineral zing adds to a clean fresh finish to the wine. Food Match: Salmon Carpaccio, Sushi & Sashimi, Tempura \$7.50 (G) \$27.00

Freeman Pinot Grigio "Coronas" 2016 Hillstop, NSW
Poached pear aromas, nuanced by notes of orange blossom. The lime-tinged palate displays intense refreshing and ample flavour, good palate weight that finishes with a minerally zing. Food Match: Gyoza, Grilled Salmon, Sushi & Sashimi \$32.00

Shadow Cape Chardonnay 2016 Margaret River, WA
Intense aromas of white peach, orange blossom and sautéed lemon. It is richly flavoured yet light and refreshing. The palate has a wonderful mix of vibrant fruit characters, with linear acidity that drives the flavour and makes the wine finish beautifully dry. Food Match: Yakitori Chicken, Chicken Udon, Sushi & Sashimi \$8.50 (G) \$37.00

RED WINE

Soumah "Ai Fiori" Rosato 2015 Yarra Valley, Victoria
The breezy aromas of flowers on a summer day are accompanied with the rich depth of creamy red fruits and spice, finishing dry with a lemon and lime freshness. Food Match: Sashimi Salad, Kaisen Donburi, Chirashi Feast \$36.00

Silent Way Pinot Noir 2016 Victorian High Country, Victoria
Beautiful ripe morello cherry, Asian spices and incense. Flavours of cherry, violet and blue berries - this has excellent delineation and shape with high acidity and medium persistence shaped by fine tannins. Food Match: Nigiri Set, Tuna Sashimi, Teriyaki Chicken \$36.00

Round Two Barossa Valley Shiraz - 2015 Single Vineyard Barossa Valley, South Australia
This Single Vineyard Shiraz features a luxurious bouquet exuding aromas of dark cherries, plums, peppercorns and cinnamon coupled with a floral touch. Full bodied and soft palate follows, with fresh flavours of dark berries. Coupled with velvety tannins, the generous palate leads to a persistent finish. Food Match: Teriyaki Wagyu Beef Donburi/Main \$9.00 (G) \$39.00

Woodlands Cabernet Merlot 2014 Margaret River, Western Australia
Dark berry fruits backed up with cassis, toast and French oak. The palate is dense and structured, Margaret River Cabernet at its best. Food Match: Teriyaki Wagyu Beef Donburi/Main \$39.00

DRINKS

Cafe Miyama