Ichiban Teppanyaki

Japanese Barbecue Restaurant

78 High Street, Lower Hutt Ph: (04) 560 3788 / (04) 560 3766



Entertaining Chefs cook fresh seafoods and tender meats in front of you.

FUNCTIONS PARTIES

DINE IN & TAKEAWAY

WELCOME TO

chiban 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 (barbe-cue 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 barbe-cue 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

Appetizers

Cold	
Salmon Sashimi	12
Raw salmon fish	
Oshinko	6
Japanese Pickles	
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	9
Two sticks grilled to perfection	
Yakitori	12
Chicken pieces and vegetables skewered and frilled to perfection	
Agedashi Tofu	10
Tofu bean cued 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	8

Set Menu

Shinju Set \$27 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 Tempura

Tofu Steak

Fresh Vegetables

Fried or Steamed Rice

Take Set \$29 per person

Crisp Fresh Salad

Miso Soup

Fish

Chicken or Steak

Fried or Steamed Rice

Mixed Vegetables

Tokyo Set \$29 per person

Crisp Fresh Salad

Miso Soup

Chicken

Steak or Lamb

Fried or Steamed Rice

Mixed Vegetables

Raku Set 34 per person

Crisp Fresh Salad

Miso Soup

Fish,

Chicken

Lamb

Fried or Steamed Rice

Mixed Vegetables

Ichiban Set 38 per person

Crisp Fresh Salad

Miso Soup

Prawn

Fish

Chicken

Scotch Fillet

Fried or Steamed Rice

Mixed Vegetables

Set Menu

Sakura Set 43 per person

Crisp Fresh Salad

Miso Soup

Assorted Appetisers

Fish or Squid

Prawn

Chicken

Scotch Fillet

Fried or Steamed Rice

Mixed Vegetables

Nikko Set :45 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

Fried or Steamed Rice

Mixed Vegetables

Fresh Fruit with Ice Cream

Japanese Tea

Barbecue Main Course Dishes

All barbecue main course served with salad and mixed vegetables

Seatood	
Shake	28
Salmon fillet	
Sakana	27
Fish fillet in season	
Hotatekai	28
Scallops	
Ika	22
Squid	
Ebi	28
Prawns	
Darditus	
Paultry	22
Teriyaki Tori	23
Barbecued chicken with teriyaki sauce	00
Ninniku Tori	23
Barbecued chicken with garlic and soya sauce	
Steak	
Teriyaki Steak	28
Scotch fillet with teriyaki sauce	
Ninniku Steak	28
Scotch fillet with garlic and soya sauce	
Lamb	28
Premium lamb with onion - barbecued to perfection	
Vegetarian Specials	
Tofu Steak	16
Bean curd cooked with baby corn	
Fresh Vegetables	16
Seasonal fresh vegetables	

Barbecue side orders

Chicken	12
Prawn	15
Scallops	15
Fish	13
Salmon	17
Steak	15
Rice & Noodles	
Yaki Meshi Fried rice	5
Gohan	3
Plain rice	
Garlic Bread	5
Yaki Udon Fried noodles	14
Soup	
Miso Soup	3
Soya bean soup	
Tempura Udon	15
Lightly battered seafood and vegetables with noodles in soup	
Seafood Udon	14
Japanese udon noodles with seafood in soup	

Desserts

Strawberries or Banana Pancake	
with Ice cream or Cream	9
Green Tea Ice cream	8
Sesame Ice cream	8
Tempura Ice cream— Deep fried ice cream in batter	9
Banana fritter — Deep fried banana with ice cream or cream	9
Fresh fruits — Assorted fruit with ice cream or cream	12
Lychees with Ice cream	7
Banana with Ice cream	6
Ice cream with Choice of Topping — Chocolate, Strawberries or Caramel	5

Port Selection

Taylor's 10 year old Tawny Port	9
Taylor's Special Tawny	8
Robard & Butles Artillery	6