Ichigo Ichie Restaurant Menu 2020

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Sakizuke
Kisetsu no sakana
Amuse-bouche

Oshinogi
Yuba soba
Soybean curd, soba and chive in
shiitake dashi

Hassun
Pistachio Tofu
Pistachio, beetroot miso, apple
blossom and gold leaf

Uni, yaki shirako wan
Bantry bay sea urchin, cod milt,
wasabi and akazu rice

Yo-nashi sansho wine zuke
Pear, sansho in rose wine with shiso
fluff

Awabi jagaimo arare manju gin an
Connemara abalone, Kilbrack
organic vitabella potato, roasted rice
and gin-an dashi
Tori yawata maki
Manor farm chicken, burdock,
Kilbrack organic carrot and French bean

Wanmono
Dobin mushi, unagi and maitake
Lough Neagh eel, maitake, taro potato and Leamlara Ivan's mitsuba

Mukouzuke
Kisetsu no osashimi
Selection of sashimi

Nimono
Mekajiki misoni
Swordfish, aubergine, padron pepper, leek, chilli and yuzu miso

Yakimono
Ribeye
28 days ages West Cork wagyu ribeye, Kilbrack organic onion,
scallion, Ballymakenny farm purple sprout, celery shoot and Miya's yakiniku sauce

**Mushimono**

Foie gras chawan mushi
Egg dashi pot, foie gras, plum wine winter black truffle, edamame and apple foam

**Sunomono**

Taraba kanisu
Castletownbere crab claw, spaghetti squash, brussel sprout and shiso tosazu

**Gohanmono**

Maguro ikura zuke don
Balfego blue fin tuna, ikura and zuke yolk soy sauce

**Tomewan**

Akadashi
Red miso, tofu, chive and dashi

Kanmi
Kuzumochi zenzai
Adzuki beans, kuzu and tea leaves