



# Menu

## Ichigo Ichie Izakaya

9299-4797 Quebec Inc., 360 Rue Rachel E, Montréal, QC H2W 1E9, Canada | (514) 282-0009

### Most Ordered



#### Yakiniku

Grilled marinated beef slices topped with sliced green onions, served with a side of savory dipping sauce.

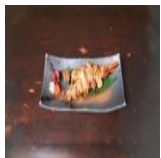
CA\$22.10



#### Gindara

Grilled black cod with miso glaze, accompanied by sautéed greens and a lemon wedge.

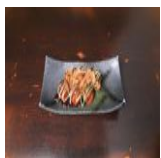
CA\$29.90



#### Yakitori

Grilled chicken skewers glazed with a savory sauce, accompanied by pickled vegetables.

CA\$16.90



#### Takoyaki

Golden-brown octopus balls drizzled with savory sauce, mayonnaise, and topped with bonito flakes.

CA\$16.90



#### Yatai Ika

Grilled squid seasoned with spices, accompanied by a lemon wedge and a small serving of sauce.

CA\$27.30

#### Moriawase Tempura

An assortment of shrimp and mixed vegetables, lightly battered and deep-fried, offering a variety of textures and flavors typical of tempura dishes.

CA\$20.80

#### Rubabu Miso Buta

Grilled pork with a savory miso glaze, accompanied by assorted mushrooms and scallions.

CA\$26.00

## Menu Ichigo Ichie Izakaya

### Miso Shiru

CA\$6.50

Traditional Japanese soup featuring soybean paste, tofu, and seaweed, often accompanied by scallions for added flavor.

### Salade daikon / Daikon Salad

CA\$19.50

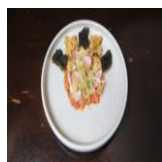
Shredded daikon radish with cucumber, typically garnished with sesame seeds and dressed in a light soy vinaigrette.

### Beignets mochi / Mochi Donuts

CA\$15.60

Chewy mochi donuts, typically featuring sweet rice flour, offer a unique texture. Often enjoyed with flavors like chocolate, matcha, or various fruit infusions.

## Froid / Cold



### Tartare de saumon / Salmon Tartare

CA\$26.00

Diced salmon topped with radish slices and scallions, accompanied by crispy seaweed.



### Hamachi

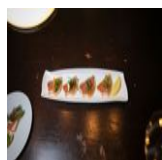
CA\$26.00

Slices of yellowtail garnished with arugula, citrus segments, and a touch of chili for a fresh, vibrant presentation.

### Salade de tomates / Tomato Sarada

CA\$20.80

Fresh tomatoes and a mix of seasonal greens, typically accompanied by a light Japanese-style dressing.



### Tataki de thon au yuzu / Yuzu Tuna Tataki

CA\$22.10

Thinly sliced tuna seared on the outside, topped with microgreens, and accompanied by a wedge of lemon, enhanced with a hint of yuzu.

### Salade daikon / Daikon Salad

CA\$19.50

Shredded daikon radish with cucumber, typically garnished with sesame seeds and dressed in a light soy vinaigrette.

# Menu Ichigo Ichie Izakaya

## Chaud / Hot



### Gindara

Grilled black cod with miso glaze, accompanied by sautéed greens and a lemon wedge.

CA\$29.90



### Yatai Ika

Grilled squid seasoned with spices, accompanied by a lemon wedge and a small serving of sauce.

CA\$27.30

### Rubabu Miso Buta

Grilled pork with a savory miso glaze, accompanied by assorted mushrooms and scallions.

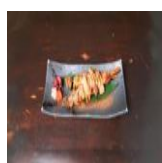
CA\$26.00



### Yakiniku

Grilled marinated beef slices topped with sliced green onions, served with a side of savory dipping sauce.

CA\$22.10



### Yakitori

Grilled chicken skewers glazed with a savory sauce, accompanied by pickled vegetables.

CA\$16.90

## Friture / Frying

### Moriawase Tempura

An assortment of shrimp and mixed vegetables, lightly battered and deep-fried, offering a variety of textures and flavors typical of tempura dishes.

CA\$20.80

### Yuzu Miso Agedashi Tofu

Deep-fried tofu in a yuzu miso sauce, typically garnished with bonito flakes, scallions, and grated radish.

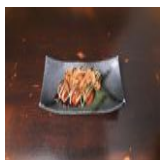
CA\$16.90

### Yasai Tempura

Lightly battered and deep-fried assorted vegetables.

CA\$18.20

## Menu Ichigo Ichie Izakaya



### Takoyaki

Golden-brown octopus balls drizzled with savory sauce, mayonnaise, and topped with bonito flakes.

CA\$16.90

### Negipon Takoyaki

Deep-fried octopus balls topped with ponzu citrus sauce, green onions, and fried onions.

CA\$16.90

## À grignoter / To Snack On

### Edamame Pepperoncini

Boiled edamame pods tossed with spicy pepperoncini, typically seasoned with garlic and sea salt for a savory Japanese snack.

CA\$9.10

### Miso Shiru

Traditional Japanese soup featuring soybean paste, tofu, and seaweed, often accompanied by scallions for added flavor.

CA\$6.50



### Shio Edamame

Lightly salted edamame pods, seasoned with a hint of spice.

CA\$9.10

## Dessert

### Monaka Aisu

Crispy Japanese waffle filled with creamy ice cream, offering a delightful blend of textures and flavors.

CA\$16.90

### Beignets mochi / Mochi Donuts

Chewy mochi donuts, typically featuring sweet rice flour, offer a unique texture. Often enjoyed with flavors like chocolate, matcha, or various fruit infusions.

CA\$15.60



### Matcha Tiramisu

Layers of mascarpone cream and sponge cake infused with matcha, dusted with green tea powder.

CA\$14.30