



## IRRASHAIMASE!

Established at the Lonsdale Street location in 1989, Izakaya Chuji is one of Australia's oldest Izakaya style restaurants and represents a unique Japanese dining experience.

Izakayas are an institution in Japan and represent the perfect blend of restaurant and bar, where eating and drinking play equal parts. The service, style and manner helps create the dramatic, lively vibe of such places, with the emphasis on freshly prepared, high quality and affordable food.

The convention is to order many small dishes to share with your friends, washed down with an icy cold beer or some top quality sake. The atmosphere is lively and boisterous, from the call of "irashaimase!" (welcome) by the staff to the tinkle of the latest Japanese pop tunes.

We all trust you will enjoy your Izakaya Chuji experience!

Izakaya Chuji City  
165 Lonsdale Street Melbourne

Izakaya Chuji South Melbourne  
179 Clarendon Street South Melbourne

## IZAKAYA-STYLE STARTERS

we recommend you eat izakaya style, order a variety of dishes & share!

### SOUP

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miso soup	japanese miso paste soup	味噌汁	4.5
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### SEAFOOD

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#### FISH

satsumaage	grilled fish cakes	薩摩揚げ	9.8
sanma no shioyaki	grilled japanese pike	秋刀魚の塩焼き	11.8
yakizake	salted, grilled salmon	焼鮭	12.8
karei no karaage	deep-fried flounder served with special vinegar sauce	かれの唐揚げ	20

#### SHELLFISH

kani cream korokke (3 pieces)	white sauce & crab meat croquettes	蟹クリームコロッケ	9.9
kaki fry (5 pieces)	deep-fried crumbed oysters	カキフライ	10
ebi shumai	steamed prawn dim sims	海老シュウマイ	10.8
shiitake ebi hasamiage	mushroom stuffed with prawn	椎茸の海老はさみ揚げ	10.8
fresh oysters with ponzu (6 pieces)		カキ酢	18
tempura combination	prawn & vegetables deep-fried in batter	天婦羅盛り合わせ	18.8

#### OCTOPUS & SQUID

takowasabi	octopus sashimi mixed with wasabi	タコわさび	8
okonomiyaki	savoury pancake topped w/sauce, mayo and bonito flakes	お好み焼き	9
ika butter	squid sautéed in butter	烏賊バター	10.8
takoyaki (10 pieces)	pancake balls with octopus meat (10 pieces)	タコ焼き	10.8
geso karaage	deep-fried squid tentacles served with mayonnaise	げそから揚げ	10.8
takosu	sliced octopus served with japanese radish & vinegar sauce	タコ酢	11.8
takobutsu	cooked octopus served with japanese radish	タコぶつ	12
ika no sugatayaki	whole squid grilled with soy sauce & ginger	いかの姿焼き	12.8

## MEAT

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### CHICKEN

tori karaage	deep-fried marinated chicken pieces	鳥唐揚げ	13
tebasaki	deep-fried chicken wings with garlic	手羽先になんにく揚げ	9.8
yakitori	chicken skewer grilled with teriyaki sauce (min 3 pieces)	焼き鳥	3 per piece
teriyaki chicken	chicken pieces cooked with tasty teriyaki sauce	照り焼きチキン	15

### PORK

gyoza (6 pieces)	pan-fried japanese style dumplings	餃子	9.8
buta stamina	sliced pork & vegetables pan-fried with garlic sauce	豚スタミナ	11.8
buta kimchi	pan-fried spicy chinese cabbage & pork	豚キムチ	12.8
tonkatsu	japanese pork schnitzel	とんかつ	14.8

### BEEF

gyu sashi	tender rare beef slices served with special sauce	牛刺し	13
yukke	chopped beef tartare mixed in sauce & served with raw egg	ユッケ	12.5
gyu kushi	beef skewer grilled with teriyaki sauce (min 3 pieces)	牛串	4 per piece
gyutan shioyaki	thinly sliced beef tongue grilled with salt	牛タン塩焼き	9.8
honetuki karubi	beef spare ribs grilled with special teriyaki sauce	骨付きカルビ	12.8
gyu stamina	sliced beef & vegetables pan-fried with garlic sauce	牛スタミナ	12.8
japanese-style steak	beef steak with beautiful teriyaki sauce	和風ステーキ	19
sukiyaki	sliced beef cooked with special sauce	すき焼き	18.8

### COMBINATION

yakitori combination (9 pieces)	chicken, beef tongue & pork skewers with teriyaki sauce	焼き鳥盛り合わせ	26
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## VEGETABLE

steamed rice		ご飯	3
yaki onigiri	grilled soy sauce flavoured rice balls (2 pieces)	焼きおにぎり	8
edamame	boiled soy bean pods	枝豆	7
yasai yaki	vegetables grilled with teriyaki sauce	野菜焼き	7.8
nasu dengaku	eggplant with delicious miso topping	茄子田楽	9.8
korokke (3 pieces)	old-fashioned potato croquettes	コロッケ	10
vegetable stamina	pan-fried vegetables with garlic sauce	ベジスタミナ	12.8
vegetable yaki udon	pan-fried thick wheat noodles with vegetables	焼きうどん	12.8
vegetable yaki soba	pan-fried thin wheat noodles with vegetables	焼きそば	12.8
vegetable tempura combination (8 pc)	batter-fried assortment of vegetables	野菜天婦羅	17
vegetable sukiyaki	vegetables cooked with special sauce & fish-based soup	すき焼き	15.8
kitsune udon	thick wheat noodles with vegetables & fried bean curd in fish-based soup	きつねうどん	11.8
tsukimi udon	thick wheat noodles with vegetables & raw egg in fish-based soup	月見うどん	11.8
tanuki udon	thick wheat noodles with vegetables & fried batter flakes in fish-based soup	たぬきうどん	11.8
vegetable tempura udon	thick wheat noodles with vegetables & tempura in fish-based soup	天婦羅うどん	13.8
horenso no ohitashi	boiled spinach with special sauce	ほうれん草のおひたし	8

## SALAD

wakame salad	seaweed salad with vinegarett dressing	わかめサラダ	8.8
garden salad	combination green salad with citrus dressing	サラダ	8.8
tuna and avocado salad	mixed salad with tuna, avocado and wafu dressing		12
prawn and cucumber salad	mixed salad with prawn, cucumber and wasabi mayo		12
salmon and avocado salad	mixed salad with salmon, avocado, spanish onion & yuzu dressing		12

## VEGETARIAN SUSHI

cucumber sushi roll (6 pieces)		カッパ巻き	8
avocado sushi roll (6 pieces)		アボカド巻き	8
pickled radish sushi roll (6 pieces)		おしんこ巻き	8

## TOFU

no fish flakes on tofu dishes can be requested

agedashi tofu	deep-fried bean curd in a beautiful, thick sauce, contains fish stock	揚げだし豆腐	8.8
yu tofu	cooked bean curd served with bonito flakes	湯豆腐	7.8
atsuage	deep-fried bean curd with bonito flakes	厚揚げ	7.8
hiyayakko	chilled bean curd served on ice with bonito flakes	冷奴	7.8

## PICKLES

kimchee	chilli chinese cabbage	キムチ	7.5
kakuteki	white radish kimchee	カクテキ	6.5
cucumber kimchee		オイキムチ	6.5
assorted kimchee		キムチ盛り合わせ	9
tsukemono	combination japanese pickles	漬物	7.8

## RICE DISHES

salmon ochazuke	rice in soup with grilled salmon	鮭茶漬	9
tendon	tempura combination on rice with special sauce	天丼	16.8
unadon	generous grilled eel fillet on rice with kabayaki sauce	鰻丼	19
gyudon	thin beef slices cooked in sukiyaki sauce on rice	牛丼	13
kimchi gyudon	beef & chilli chinese cabbage cooked in a sukiyaki sauce on rice	キムチ牛丼	14
katsudon	pork schnitzel cooked with egg & onion on rice	かつ丼	13
oyakodon	chicken pieces cooked with egg & onion on rice	親子丼	13
chicken don	tasty teriyaki chicken on rice	チキン丼	13
una tama don	marinated eel cooked with egg on rice	鰻玉丼	19
curry rice	japanese-style beef curry on rice	カレーライス	14
katsu curry	japanese-style beef curry on pork schnitzel & rice	かつカレー	16.8
steamed rice		ご飯	3

## NOODLES

### udon/ramen/soba

tokyo style yakiudon	pan fried thick wheat noodles with pork & vegetables	焼きうどん	13.8
tokyo style yakisoba	pan-fried wheat noodles with pork & vegetables	焼きそば	13.8
kitsune udon	thick wheat noodles with vegetables & fried bean curd in soup	きつねうどん	11.8
tsukimi udon	thick wheat noodles with vegetables & raw egg in soup	月見うどん	11.8
tanuki udon	thick wheat noodles with vegetables & fried batter flakes in soup	たぬきうどん	11.8
tempura udon	thick wheat noodles with vegetable & prawn tempura in soup	天婦羅うどん	16
izakaya ramen	wheat noodles in tasty soy soup with pork & vegetables	ラーメン	15
cha-shumen	wheat noodles with slices of barbecued pork	チャーシューメン	16
miso nabe ramen	wheat noodles with pork, vegetables & egg in miso soup	味噌鍋ラーメン	18
nabeyaki udon	vegetables, prawn, egg & chicken with thick wheat noodles in soup	鍋焼きうどん	18

## NIGIRI SUSHI & SASHIMI

			nigiri sushi 2 pieces over rice	sashimi 3 pieces
maguro	tuna	鮪	7	11
sake	salmon	サーモン	6.5	9.5
tako	octopus	蛸	6.5	
ebi	prawn	海老	6.5	9.5
hotate	scallop	帆立	7	11
kajiki	marlin	かじき	6.5	9.5
akagai	red clam	赤貝	7	11
hamachi	yellowtail	はまち	6.5	9.5
shiromi	seasonal white fish (daily special)	白身	6.5	9.5
ika	cuttlefish	烏賊	6.5	
uni	sea urchin	海栗	10	
ikura	salmon roe	いくら	7	
tobiko	flying fish roe	とびこ	7.5	
unagi	eel	鰻	9	
tamago	egg	玉子	5	8
inari	sweet bean curd pocket filled with rice	いなり	5	

## MAKI SUSHI

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### HOSOMAKI (SMALL ROLL)

cucumber roll (6 pieces)		かつば巻き	6
avocado roll (6 pieces)		アボカド巻き	6
yasai roll (6 piece)	avocado, cucumber, japanese pickle & sesame seed	野菜巻き	7
egg roll (6 pieces)		卵巻き	7
salmon roll (6 pieces)		サーモン巻き	7
pickled radish roll (6 pieces)		おしんこ巻き	8
tuna roll (6 pieces)	fresh tuna	鉄火巻き	8
eel roll (6 pieces)		鰻巻き	10

### CHUMAKI (MEDIUM ROLL)

california roll (6 pieces)	cucumber, egg, seafood stick, avocado & tobiko	カリフォルニアロール	12
spicy tuna roll (6 pieces)	tuna, avocado, cucumber, radish pickle, spicy mayo chilli powder		12

### FUTOMAKI (BIG ROLL)

softshell crab roll (6 pieces)	fried softshell crab, mayo, avocado, lettuce, chilli powder		12
futomaki "big roll" (4 pieces)	salmon, tuna, kingfish, whitefish, avocado, egg & spring onion	太巻き	12

## TEMAKI SUSHI CONE ROLL

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tempura king prawn	king prawn, mayo and lettuce		5.8
spicy tuna & avocado	tuna, avocado and spicy sauce		5.8
california temaki	avocado, cucumber, seafood stick & egg		5.8

## SUSHI & SASHIMI COMBINATION PLATTERS

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deluxe chef's selection	6 pieces sushi roll, 8 pieces nigiri sushi, 14 slices sashimi & 2 oysters	鮭と刺身の盛り合わせ	70
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## SUSHI PLATTERS

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entrée sushi selection	5 pieces nigiri sushi	鮭盛り合わせ(小)	16
moriawase sushi selection	8 pieces nigiri sushi & 6 pieces sushi roll	鮭盛り合わせ(大)	32
deluxe sushi selection	10 pieces nigiri sushi & 6 pieces sushi roll	鮭盛り合わせ(上)	42

## SASHIMI

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### SASHIMI COMBINATION

entrée sashimi platter	7 pieces raw sliced fish served with japanese radish	刺身(小)	20
moriawase sashimi platter	14 pieces raw sliced fish served with japanese radish	刺身(大)	36
deluxe sashimi platter	18 pieces deluxe chef's selection raw sliced fish platter	刺身スペシャル	46

### SASHIMI PLATES

sunomono	seafood combination in tasty vinegar sauce	酢の物	10.8
shiromi uzukuri	9 pieces thinly sliced white fish sashimi	白身うずくり	18
salmon sashimi	7 pieces salmon sashimi	サーモン刺身	21
kajiki sashimi	7 pieces swordfish sashimi	かじき刺身	21
maguro sashimi	7 pieces tuna sashimi	鮪刺身	24

### OYSTERS

kaki selection	2 pieces natural, 2 pieces ponzu, 2 pieces rice wine vinegar	かき盛り合わせ	18
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## EXTRAS

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wasabi		わさび	1
japanese mayonnaise		マヨネーズ	2
gari (pickled ginger)		ガリ	2.5

## DESSERT

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anmitsu & ice cream	traditional sweet jelly, fruit & red beans with green tea	抹茶クリームあんみつ	11
ice cream			
ogura & macha tea ice cream	sweetened red bean paste with green tea ice cream	小倉抹茶	11
ogura & kurogoma tea ice cream	sweetened red bean paste with black sesame ice cream	小倉黒ゴマ	11
dorayaki	sponge pancake with sweetened red bean paste & ice cream	どらやき	10
taiyaki	waffle pancake with sweetened red bean paste & ice cream	たいやき	10
macha ice cream	1 scoop green tea ice cream	抹茶アイス	7
kurogoma ice cream	1 scoop black sesame ice cream	黒ゴマアイス	7
ice cream combination	1 scoop green tea, 1 scoop black sesame ice cream	アイスコンビ	12

## SOFT DRINKS

kizakura fushimizu still water	soft delicate water from kyoto used for sake brewing	黄桜ふしみず	4.5
deep spring sparkling mineral water		炭酸水	4.5
mango juice		マンゴージュース	6
orange juice		オレンジジュース	4.5
appletiser sparkling apple juice		アップルサイダー	4.5
lemonade (sprite)		レモネイド(スプライト)	4.5
kirks lemon lime & bitters		レモンライムビター	5
ramune japanese lemonade		ラムネ	6
coke		コカコーラ	4.5
coke zero		コカコーラゼロ	4.5
diet coke		ダイエットコカコーラ	4.5
calpico	japanese cultured milk drink	カルピス	5
calpico soda original	sparkling cultured milk drink	カルピスソーダ	5
calpico soda grape	grape flavoured sparkling cultured milk drink	カルピスソーダ(グレープ)	5
iced lemon tea	freshly made iced lemon tea	アイスレモンティ	5
iced green tea	500ml bottle	冷たいお茶	6
iced oolong tea	500ml bottle	ウーロン茶	6
hot green tea	free refill	お茶	2.5 per person

## BEER

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### LOCAL

victoria bitter			6.5
cascade light			5.5

### ON TAP

orion draft	400ml	genuine imported japanese draft beer	9.5
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### JAPANESE

asahi super dry	330ml		8
kirin ichiban shibori	330ml		8
yebisu	350ml		8.5
sapporo black label	334ml		8.5
suntory malts	350ml	premium malt beer	10.5
ginga kogen	300ml	premium japanese wheat beer	11

### JAPANESE CRAFT BEER

kinshachi akamiso akamiso lager	330ml	japanese microbrewery ultra premium craft beer from nagoya	16
hitachino nest white ale	330ml	refreshing, mildly hopped belgian styled beer with a complex flavour of coriander, orange peel and nutmeg	13
hitachino nest classic ipa	330ml	medium bodied ipa with sweet bitter taste. Unique note of cedar and complex spicy yet mild hop aroma	15
hitachino nest espresso stout	330ml	aromas of chocolate, roasted bitterness, black currants and dark fruits	15
baird rising sun pale ale	360ml	soft citrus hop aroma which gives way to a round, honeyed-fruit flavor	14
baird teikoku ipa	360ml	cross between an english and american ipa with smooth malt and hops	14
baird wheat king ale	360ml	cloudy, golden-hued wheat based ale. aroma is delicately floral	14
baird kurofune porter	360ml	sleek and forceful, leaves a winning bittersweet taste of chocolate and coffee on the tongue	14

Our sake bar next door NIHONSHU has one of the biggest ranges of premium sake and shochu in Melbourne. Listed below are a few suggestions, but if you would like to see our full list please ask our staff!



## SAKE

house sake (kizakura yamahai jikomi)	黄桜山麴仕込	180ml	6
		360ml	11
kizakura kura no uta junmai	黄桜蔵の詩純米	1800ml	80
kizakura junmai pure	黄桜ピュア	300ml	14
kizakura draft blue	黄桜ドラフトブルー	300ml	16
kizakura jun kinpaku iri gold flakes	黄桜金箔入り	180ml	14
kizakura sparkling junmai	黄桜星の流れ	300ml	15
kizakura nigorizake	黄桜にごり酒	300ml	22
bishounen junmai jozo	美少年純米醸造	300ml	25
tateyama ginrei honjozo	立山銀嶺醸造	720ml	75
kamazuru hojun reishu	賀茂鶴豊醇冷酒	720ml	75
chokyu kinokuniya bunzaemon	長久紀伊国屋文左衛門	300ml	21

## SHOCHU

		60ml glass	720ml bottle
kakushigura	malted wheat	7	75
kaido imo	sweet potato	7	75
shiro no tanuki	malted rice	7	75
iichiko	malted wheat	7	75
jun	rice	7	75

## SHOCHU MIXERS

chu hai	shochu & mixer—lemon, lime juice, orange juice, calpis, ume, oolong tea, or hot water	8
takara lychee	lychee infused shochu drink	9
takara peach	peach infused shochu drink	9

## UMESHU & COCKTAIL DRINKS

UMESHU			150ml glass	bottle
choya umeshu	720ml		8	40
choya umeshu soda	180ml			8
choya umeshu with plums	430ml	umeshu with bottled kishu plums		50
choya umeshu with plums	750ml	umeshu with bottled kishu plums		75
tateyama	720ml	premium umeshu ultra premium delicate plum wine	19	90
choya kokuto	720ml	japanese plum wine infused with black sugar	16	75
choya ujicha	720ml	japanese plum wine infused with uji green tea	14	65
umenoyado aragoshi	1.8L	umeshu premium unfiltered japanese plum wine	16	190

## FRUIT INFUSED SAKE

tsunami	330ml	lychee and muscat flavoured sparkling sake based cocktail		8
king jozo yuzushu	180ml	sweet honey and japanese citrus infused sake		8
umenoyado yuzushu	1.8L	sake infused with japanese yuzu citrus fruit	16	185

## SPARKLING WINE

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				glass	bottle
cape vine premium brut cuvée	southeast australia		soft, elegant lemony flavours with a crisp natural acidity and well balanced finish		35
taylor ferguson premium brut cuvée	willbriggie	NSW	tank fermented, chardonnay pinot noir sparkling white with lovely citrus flavours		40

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## WHITE WINE

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				glass	bottle
cape vine sauvignon blanc 2011	margaret river	WA	aromas and flavours of guava, lime and apple with a clean, crisp finish	6	30
nine degrees sauvignon blanc 2011	marlborough	NZ	gooseberry and lychees with a pineapple, lime zest finish	7	35
cape vine chardonnay 2011	margaret river	WA	peach and stonefruit with a hint of cashews, tropical fruit and zesty lemon/lime finish	6	30
buddha's wine chardonnay 2006	yarra valley	VIC	citrus fruit flavours with toasted cashews, butter and melon	7	35
john luke chardonnay 2011	mornington peninsula	VIC	aromas and flavours of citrus, passionfruit and restrained french oak	9	45
one tree plain riesling 2011	clare vallery	SA	great length and depth with intense citrus, lime, passionfruit and guava	7	35
nine degrees pinot gris 2011	marlborough	NZ	nectarine and ripe pear leading to full fruit flavours of peach and spiced apple	8	40
john luke pinot grigio 2011	mornington peninsula	VIC	nashi pear, green apple and floral notes. subtle nutty almond with nice complexity	9	45
secret hill chenin blanc 2009	margaret river	WA	aromas of apples, pears, rocket and celery	8	40

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## ROSÉ WINE

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				glass	bottle
john luke pinot noir rosé 2011	mornington peninsula	VIC	lifted, delicate aromas of strawberry and floral notes with a clean, creamy texture	9	45

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## RED WINE

				glass	bottle
cape vine cabernet shiraz 2009	margaret river	WA	ripe plum fruits with a long, smooth finish	6	30
hidden ridge shiraz 2010	mclaren vale	SA	long, soft and juicy palate and lush mouthfeel with blackberry, blueberry jam and liquorice	8	40
whitebox shiraz cabernet 2006	heathcote	VIC	fruit sweetness with flavours of plum and cedar with soft tannins	10	50
alessia grace cabernet sauvignon 2006	coonawarra	SA	ripe cassis and red berry flavours with savoury top note	9	45
john luke pinot noir 2011	mornington peninsula	VIC	morello cherry, dried herbs and restrained french oak	9	45
willow ridge pinot noir 2010	geelong	VIC	red berry flavours and picy undertones, matches lighter meat dishes	9	45
secret hill cabernet merlot 2008	margaret river	WA	delicate blackberry and savoury oak finished with fine tannins and black olives	7	35
willow ridge reserve merlot 2009	strathbogie ranges	VIC	savoury red fruit, varietal cassis with black olive and fine oak tannin	9	45

\$12 takeaway minimum

\$20 credit card minimum

minimum 1 order per person  
(excluding drinks/dessert)

thank you for your patronage!

the team at izakaya chuji

お持ち帰りは、\$12より受けたまわります。

クレジットカードのご使用は、\$23よりとさせていただきます。

お一人様最低一品以上のオーダーを頂いております。(デザートとお飲み物は、一品に含まれません。)

当店をご利用いただきありがとうございます!

居酒屋忠治