

## RAW BAR

<b>Seasonal Fresh Oysters (3pcs)</b> GF	18
<b>Trio Shiso Ceviche</b> Slices of salmon, kingfish & tuna. Served with Yomo's signature shiso sauce.	33
<b>IKI Sashimi Platter</b> GF	
Small (9pcs)	39
Large (16pcs)	68

## SUSHI & NIGIRI GF

<b>IKI Sushi Roll</b> Signature mix of seasonal seafood and veg, gochugaru sauce & shiso leaves.	28
<b>Salmon &amp; Avocado Roll</b> Classic roll of fresh salmon, avocado & cucumber.	25
<b>Garden Roll</b> V Refreshing mix of seasonal vegetables.	22
<b>Salmon nigiri - 2pcs</b>	10
<b>Tuna nigiri - 2pcs</b>	11
<b>Kingfish nigiri - 2pcs</b>	10
<b>Scallop nigiri - 2pcs</b>	16

## IZAKAYA

<b>Nori Fries</b> VG Fries dusted with seaweed salt	11
<b>Spicy Salmon Tartare Nori</b> Seafood tartare on a crunchy nori crisp with Japanese chilli	18
<b>Spicy Edamame</b> VG Tossed with crispy garlic, aonori, and chilli	12
<b>Koji Karaage Chicken</b> Battered and fried Koji marinated chicken.	15
<b>Chicken Banban</b> Poached chicken w/ goma sesame dressing	15
<b>Chashu Pork Wrap</b> Pork neck w/ coriander, daikon, cucumber, shiso, tomato & sesame dressing	17
<b>Octopus Takoyaki</b> Classic octopus bites served w/ seaweed, bonito, Japanese mayo & bbq sauce	18
<b>Yuzu Miso Cabbage</b> V Charred cabbage served w/ a bright miso-yuzu glaze	13
<b>Wagyu Beef Tataki</b> Delicately seared slices of wagyu. Served w/ ponzu dressing	22
<b>Saikyo Miso Barramundi</b> Silky barramundi fillets w/ akamiso sauce	32

## DESSERTS V

<b>IKI Mochi Parfait</b> Seasonal fruit, warabi mochi, kuromitsu syrup, ice cream	16
<b>Hojicha Ice Cream</b> Roasted green tea ice cream	12
<b>Sweet Potato Brulée</b> W/ sweet potato custard & caramelised brulee	15



## EXECUTIVE HEAD CHEF MASAHIKO YOMODA

Masahiko Yomoda, a 25yr veteran in the hospitality industry. Michelin Star and Chefs Hatted. You may recognize him from TV's Masterchef & Iron Chef for his sophisticated sensational blend of European techniques & Japanese haute cuisine. Yomoda san comes from a family of notable hospitality backgrounds including pastry chefs & farmers. Having worked in Japan, France and Australia, Yomoda san's experience is versatile and extensive, making him a core asset to our team!

## YOMO'S RAMEN 48hr broth

<b>Kaisen Bisque Crab Ramen</b>	42
Rich creamy seafood bisque w/ crab miso, garlic prawns, soft boiled egg & greens	
<b>Golden Chicken Ramen</b>	28
Clear golden chicken broth, chashu pork, chicken, soft-boiled egg & greens	
<b>Niboshi Ramen</b>	30
Home style dashi & bonito broth, crispy cod fillets, soft-boiled egg & greens	
<b>Yasai Ramen</b> V**	27
A nourishing ramen with seasonal vegetables in a clear, delicate broth	
<b>ADD-ONS</b>	
<b>Umami Condiments - Yomo's housemade XO chilli, fried garlic, togarashi spice</b> GF	3
<b>Noodles/GF Noodles/Broth</b>	5
<b>Chashu/Chicken</b>	4
<b>Garlic/Shallots/Egg</b>	2

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## WEEKLY RITUALS

### MONDAY

#### \$1 SASHIMI

\$1 chef selected sashimi with any food purchase - (min 5pcs per order)

### TUESDAY

#### PETS EAT FREE

Dog meals free with any food purchase (one serve per pet)

### WEDNESDAY

#### CHICKEN RAMEN

\$20 chicken ramen

### THURSDAY

#### \$2 KARAAGE

\$2 Karaage with any food purchase - (min 3pcs per order)

### FRIDAY SATURDAY SUNDAY

#### \$2 OYSTERS

\$2 oysters with any food purchase - (min 3pcs/max 6pcs pp)

\*Dine in only & limited stock available for all promos

### Friday - Saturday - Sunday 12pm - 3pm

#### LUNCH RAMEN SET

(incl. 2pcs chicken karaage)

**Chintan Ramen (chicken & pork)** 30

**Niboshi Ramen (cod)** 30

**Yasai Ramen (veg)** 30

#### LUNCH DONBURI SET

(incl. miso soup)

**"Aburi" Spicy Chashu Pork Don** 25

Leek, mizuna, edamame, chilli, aji tama, rice.

**Kaisen Poke bowl** 38

Maguro, kingfish, mizuna, salmon, nori, avocado, cucumber, rice.

## FOLLOW THE FLAVOUR

Stay in the loop, see what's cooking and tag us in your moments!

  [iki.dining](#)

[info@ikigroup.com.au](mailto:info@ikigroup.com.au)

0478 532 533

2% surcharge applies to all card transactions. Excl. American Express 3%

10% surcharge applies on weekends and public holidays.

5% service charge applies to groups of 10 or more.

Disclaimer: At iki dining, we prepare every dish with care and attention. However, as our kitchen handles common allergens, we cannot guarantee that any menu items is completely allergen-free. Please inform our team of any dietary needs, and we will do our best to assist you.

V - Vegetarian    VG - Vegan

\*\*GF option available

GF - Gluten Free

\*GF option soy sauce available

