



iki

WHISKY

Scotch whisky

Ardbeg 10 23

Caol Ila 12 22

Clynelish 14 19

Glenfarclas 15 28

Glenfiddich 15 23

Glenfiddich 18 35

Johnnie Walker Blue 42

Lagavulin 16 35

Laphroaig 10 20

Japanese whisky

Chita 19

Hakushu 29

Hibiki 36

Miyagikyo 27

Nikka Barrel 19

Shinobu 10 31

Toki 12

Tottori 15

Yoichi 24

Canadian whisky

Canadian Club 11

BOURBON

FourRoses 12

Jack Daniel's Single Barrel 19

Maker's Mark 12

Ritten House Rye 17

iki

BRANDY / COGNAC

Hennessy VS 14

Calvados Victor Gontier 14

Pisco Porton 20

Francoli Grappa 15

RUM

Havana Club 3 yo 12

Black Tears 12

Captain Morgan 12

TEQUILA

Altos 12

Clase Azul Plata 42

Clase Azul Reposado 50

Don Julio 1942 52

VODKA

Belvedere 10 40

Grey Goose 15

Haku 12

Lord Howe Island Lemon 15

GIN

Botanist 17

Hendrick's 15

Impact Gin 18

Kanomori Gin 22

Matsui Gin 18

Roku Sakura 13

A 1.9% surcharge applies to all card transactions.
A 10% surcharge applies on weekends and public holidays.
A 5% service charge applies to groups of 10 or more.

Iki Dining reserves the right to refuse service in accordance with
Responsible Service of Alcohol (RSA) guidelines.



The Iki logo, featuring the word "iki" in a stylized, lowercase font with a small square dot above the "i".

HIGHBALL

40ml whisky topped with Premium Soda

Toki 18

light and crisp, notes of green apple, honey, lemon zest, with a touch of white pepper spice

Nikka Days 19

silky and mellow, flavors of pear, citrus, vanilla, roasted nuts, with a gentle smoky finish

CHUHAI (WINTER EDITION)

A sparkling Japanese-style highball with seasonal flavors – like a warm breeze in a cold winter night

Sakura 18

soft floral notes, like spring blossoms carried by the wind

Lychee 18

juicy and sweet, a burst of tropical sunshine in winter

Pandan Leaf 18

fragrant and herbal, adding a playful exotic twist

SAKE / UMESHU

Umeshu 14

Plum liqueur - sweet, tangy, fruity

Yuzushu 17

Yuzu Liqueur – bright, citrusy, refreshing

Momoshu 17

Peach Liqueur – Sweet, fruity, mellow

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SIGNATURE COCKTAILS

Oolong Teatail 20

Fruity cassis, oolong tea, cognac

Sweet Ferment 20

Sweet fermented rice wine, juicy Kyoho grapes tea, cumin

Nigori Colada 22

Creamy coconut nigori sake, pineapple juice, Black Tears rum.

Okinawa Ginger Bear 22

Okinawa black sugar, ginger sochu.yuzu, Cassis

Yuzu Margarita 22

Yuzu shu, tequilla, ciontreau

Field Old Fashioned 23

Bourbon, roasted corn tea

Petals Martini 23

Sakura gin, Sakura vermouht

MOCKTAILS

Your choice of base sparkling tea and flavour pairing

Base sparkling tea (choose one)

Jasmine – light, floral, fragrant
Hōjicha – roasted, nutty, toasty
Darjeeling – crisp, fruity, aromatic

Flavor Pairing (choose one)

Watermelon – fresh and cooling
Passionfruit – tropical and tangy
Vanilla – smooth and creamy

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CLASSIC COCKTAILS

Classic cocktails available upon request

22 or more

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