



RAW BAR

Seasonal Fresh Oysters <small>GF</small>	18
Lemon & chili ponzo (3 pcs)	
*GF option available	
Trio Shiso Ceviche	33
Three ocean treasures — salmon, kingfish, tuna in chefs special shiso dressing	
IKI Sashimi Platter <small>GF</small>	39
Small (9pcs)	
Large (16pcs)	68

IZAKAYA small plates

Nori Fries <small>V/VG/GF</small>	11
Crisp fries dusted with seaweed salt	
Spicy Salmon Tartare Nori	18
Fresh seafood tartare in a crunchy nori taco with Japanese chilli	
Spicy Edamame <small>V/VG/GF</small>	12
Tossed with crispy garlic, aonori, and chilli	
Koji Karaage Chicken	15
Fried Koji marinated chicken, Japanese chilli	
Chicken Banban	15
Fresh poached chicken, goma sesame dressing	
Chashu Pork Wrap	17
Slow-cooked chashu pork, coriander, daikon, cucumber, shiso, tomato salsa	
IKI Signature Juicy Gyoza	16
Chicken & pork, handmade house blend	
Octopus Takoyaki	18
Octopus bites, veggies, seaweed, mayo, bonito flake and Japanese BBQ sauce	
Yuzu Miso Cabbage <small>V/VG/GF</small>	13
Charred cabbage with a bright miso-yuzu glaze	
Wagyu Beef Tataki	22
Delicate wagyu slices, seared and served with ponzo	
*GF option available	

IKI SIGNATURE SHARING 65 per person

(minimum 4 person)

- Edamame**
- Trio Shiso Ceviche**
- Wagyu Beef Tataki**
- Octopus Takoyaki**
- Saikyo Barramundi - Yuzu Miso Cabbage**
- Iki Chirashi**
- Dessert**

CHEFS CHOICE 85 per person

(minimum 2 person)

- Edamame**
- Chefs Choice Raw Platter**
- Chashu Pork Wrap**
- Koji Karaage Chicken**
- Wagyu Steak - Yuzu Miso Cabbage - Nori Fries**
- Iki Chirashi**
- Dessert - Sweet Potato Brûlée**

IZAKAYA large plates

Pan-roasted Chashu Duck

Pan-roasted duck breast with aged soy Demi glaze

Saikyo Miso Barramundi

Silky barramundi fillets complemented by akamiso sauce

Wagyu Aburi Steak

Flame-seared Japanese A9 wagyu, tender with Japanese pickle sauce

Umami Chilli Lobster

Slow-cooked lobster tail, Japanese chilli, garlic, shallot, parsley

38

32

45

68

SUSHI

IKI Sushi Roll

GF

Signature roll of fresh seafood, seasonal garnish, and iki's refined touch

Salmon & Avocado Roll

GF

Classic pairing of fresh salmon and creamy avocado

Garden Roll

V/GF

Seasonal vegetables wrapped in a fresh, delicate roll

28

25

22

NIGIRI

Salmon

2 pcs GF

10

Tuna

2 pcs GF

11

Kingfish

2 pcs GF

10

Scallop

2 pcs GF

16

YOMO'S RAMEN 48hrs clear broth

Kaisen Bisque Crab Ramen

42

Rich creamy seafood bisque with crab miso, garlic prawn, soft-boiled egg, greens
Add on lobster tail + \$25

Golden Chicken Ramen

28

Clear golden chicken broth, chashu pork, chicken, soft-boiled egg, greens

Niboshi Ramen

30

Home-style dashi & bonito broth, crispy cod fillets, soft-boiled egg, greens

Yasai Ramen

27

A nourishing ramen with seasonal vegetables in a clear, delicate broth

ADD-ONS

Umami Condiments - Yomo's homemade XO chilli, dried garlic, togarashi spice	<small>GF</small>	3
Noodles		5
Chashu/Chicken		4
Garlic/Shallots/Egg		2
Extra Broth		5

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.

DESSERTS

IKI Mochi Parfait

V/GF

Seasonal fruits, warabi mochi, kuromitsu syrup, ice cream

Hojicha Ice Cream

V/GF

Roasted green tea ice cream

Sweet Potato Brûlée

V/GF

Sweet potato custard with caramel top

*GF option available

15

16

12

V - Vegetarian
VG - Vegan
**GF option available

GF - Gluten Free
*GF option soy sauce available



WEEKLY RITUALS

MONDAY

\$1 SASHIMI

\$1 selected sashimi with any purchase - limited stock (min 5pc pp)

TUESDAY

PETS EAT FREE

Dog meals free with any purchase (one serve per dog)

WEDNESDAY

CHICKEN RAMEN NIGHT

\$20 chicken ramen - limited batch - dine in only

THURSDAY

\$1 GYOZA

\$1 Gyoza with any purchase - limited stock (1min 5pc pp)

FRIDAY

\$2 OYSTERS

\$2 oysters with any purchase - min 3pc (2x serves pp)

SATURDAY

\$2 OYSTERS

\$2 oysters with any purchase - min 3pc (2x serves pp)

SUNDAY

\$2 OYSTERS

\$2 oysters with any purchase - min 3pc (2x serves pp)



LUNCH RAMEN SET

Friday - Saturday - Sunday (12pm - 3pm)

Chintan Ramen + Gyoza 3 pieces

30

Niboshi Ramen + Gyoza 3 pieces

30

Yasai Ramen + Gyoza 3 pieces

30

LUNCH DONBURI SET

Friday - Saturday - Sunday (12pm - 3pm)

"Aburi" Spicy Chashu pork Don

25

Leek, Mizuna, onion, Edamame, Chili, Aji tama, Rice

Kaisen "Chirashi" Poke bowl

38

Maguro, kingfish, salmon, Nori, Avocado, cucumber, Leek, onion, Sushi rice

Donburi sets served with iki miso soup

Add Suntory Malt's to any set \$5



EXECUTIVE HEAD CHEF MASAHIKO YOMODA

Masahiko Yomoda is a 25-year veteran in the hospitality industry and a Michelin Star chef and Chefs Hatted. He may be recognised for being on TV of Masterchef and Iron Chef, for his sophisticated and sensational blend of European influenced techniques with Japanese haute cuisine, but more interestingly. Yomoda san comes from a family of notable pastry chefs, farmers and forester. Having worked in Japan, France and Australia, Yomoda san's experience is versatile and extensive, making him a valuable asset to our team.

FOLLOW THE FLAVOUR

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

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