



RAW BAR

Seasonal Fresh Oysters GF

Lemon & chili ponzu (3 pcs)
*GF option available

18

Trio Shiso Ceviche

Three ocean treasures — salmon, kingfish, tuna in chefs special shiso dressing

33

IKI Sashimi Platter GF

Small (9pcs)
Large (16pcs)

39

68

IZAKAYA small plates

Nori Fries V/VG/GF

Crisp fries dusted with seaweed salt

11

Spicy Salmon Tartare Nori

Fresh seafood tartare in a crunchy nori taco with Japanese chilli

18

Spicy Edamame V/VG/GF

Tossed with crispy garlic, aonori, and chilli

12

Koji Karaage Chicken

Fried Koji marinated chicken, Japanese chilli

15

Chicken Banban

Fresh poached chicken, goma sesame dressing

15

Chashu Pork Wrap

Slow-cooked chashu pork, coriander, daikon, cucumber, shiso, tomato salsa

17

IKI Signature Juicy Gyoza

Chicken & pork, handmade house blend

16

Octopus Takoyaki

Octopus bites, veggies, seaweed, mayo, bonito flake and Japanese BBQ sauce

18

Yuzu Miso Cabbage V/VG/GF

Charred cabbage with a bright miso-yuzu glaze

13

Wagyu Beef Tataki

Delicate wagyu slices, seared and served with ponzu

22

*GF option available

IKI SIGNATURE SHARING 65 per person

(minimum 4 person)

Edamame

Trio Shisho Ceviche

Wagyu Beef Tataki

Octopus Takoyaki

Saikyo Barramundi - Yuzu Miso Cabbage

IKI Chirashi

Dessert

CHEF'S 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 Brulee

YOMO'S RAMEN 48hrs clear broth

Kaisen Bisque Crab Ramen

Rich creamy seafood bisque with crab miso, garlic prawn, soft-boiled egg, greens

42

Add on lobster tail + \$25

Golden Chicken Ramen

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

28

Niboshi Ramen

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

30

Yasai Ramen V/VG/GF**

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

27

ADD-ONS

Umami Condiments - Yomo's homemade XO chilli, dried garlic, togarashi spice GF

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.

V - Vegetarian

**GF option available

VG - Vegan

GF - Gluten Free

*GF option soy sauce available

IZAKAYA large plates

Pan-roasted Chashu Duck

Pan-roasted duck breast with aged soy Demi glaze

38

Saikyo Miso Barramundi

Silky barramundi fillets complemented by akamiso sauce

32

Wagyu Aburi Steak

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

45

Umami Chilli Lobster

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

68

SUSHI

IKI Sushi Roll GF

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

28

Salmon & Avocado Roll GF

Classic pairing of fresh salmon and creamy avocado

25

Garden Roll V/GF

Seasonal vegetables wrapped in a fresh, delicate roll

22

NIGIRI

Salmon

2 pcs GF

10

Tuna

2 pcs GF

11

Kingfish

2 pcs GF

10

Scallop

2 pcs GF

16

DESSERTS

IKI Mochi Parfait V/GF

Seasonal fruits, warabi mochi, kuromitsu syrup, ice cream

16

Hojicha Ice Cream V/GF

Roasted green tea Ice Cream

12

Sweet Potato Brûlée V/GF

Sweet potato custard with caramel top

*GF option available

15



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, Chill, 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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