



IKI Okonomi Sushi by Chef Yul

What is "Okonomi"?

Okonomi (お好み) means "**as you like**" in Japanese.

Unlike a traditional omakase, you are free to choose your favourite one, creating your own personalised dining experience.

Our Philosophy

- ✓ Every nigiri and sashimi is prepared fresh to order.
- ✓ Seafood is freshly cut and prepared daily by Chef Yul.
- ✓ Every piece is handcrafted individually at sushi counter.
- ✓ We source premium seasonal seafood to showcase the best flavours throughout the year.

Dining Information

- **Minimum Spend: \$50 per guest** on Okonomi Bar menu
- A 2% surcharge applies to all card transactions.
- Some menu items are available only in limited quantities and may vary depending on seasonal supply.
(A) Australian (I) Imported (M) Mixed Origin

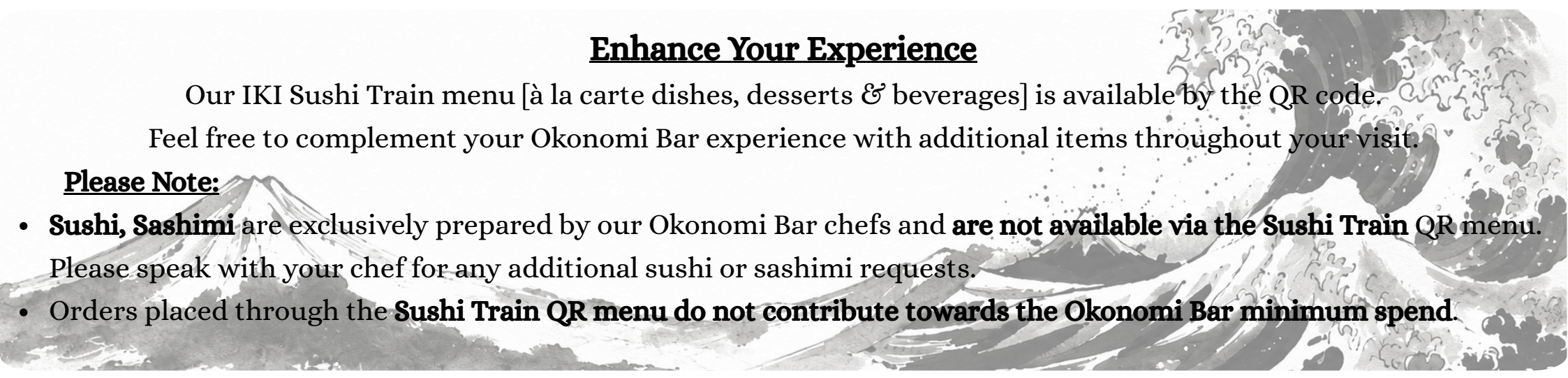
Enhance Your Experience

Our IKI Sushi Train menu [à la carte dishes, desserts & beverages] is available by the QR code.

Feel free to complement your Okonomi Bar experience with additional items throughout your visit.

Please Note:

- **Sushi, Sashimi** are exclusively prepared by our Okonomi Bar chefs and **are not available via the Sushi Train QR menu**. Please speak with your chef for any additional sushi or sashimi requests.
- Orders placed through the **Sushi Train QR menu do not contribute towards the Okonomi Bar minimum spend**.



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New Style Sashimi

☐	Spicy Tuna Crunch (A)	\$29
☐	Salmon Miso Crudo (A)	\$20

Nigiri Sushi Set

☐	IKI Signature (M)	5pcs	\$39
☐	IKI Premium (M)	8pcs	\$68
☐	IKI Bar Full Experience (M)	12pcs	\$100

Additional Note

Nigiri Sushi (1pc)

☐	Cuttlefish (A)	\$6
☐	Salmon (A)	\$5
☐	Salmon Belly (A)	\$9
☐	Kingfish Belly (A)	\$9
☐	Akami Tuna (A)	\$7
☐	Chu Toro Tuna (A)	\$10
☐	O Toro Tuna (A)	\$18
☐	Anago (Conger Eel) (Japan)	\$11
☐	Hokkaido Scallop (Japan)	\$9
☐	Scampi (A)	\$19
☐	Tasmanian Short Spine Uni	\$28