



iki

JAPANESE CUISINE



The name IKI came from the Japanese meaning for 'drink!', a popular term among Japanese when drinking, you may hear chants of 'Ikki Nomi' as buddies motivate each other to go 'bottoms up'. Please have fun with our Japanese delights and drink up the good atmosphere, memories with friends and of course expertly made fresh Japanese cuisine.

With great ingredients comes great responsibility, which is why team IKI consists of only chefs that have been trained by the masters. Our sushi, sashimi and yakitori chef was mentored by the legendary Iron Chef Boontum who passed on epic food secrets which will now be brought to you.

Sashimi

Taking name from the term "pierced body" this infamous japanese delicacy is thinly sliced pieces of raw food with seafood being the most popular kind of sashimi.



Sushi

The most famous japanese dish outside of japan this is also one of the most popular dishes among the japanese too, generally eaten on special occasions.



Maki

Sushi rice and seafood, etc. rolled in dried seaweed sheets.



Tempura

Japanese style deep-fried foods, with shrimp being one of the most popular kinds tempura usually consists of seafood or vegetables.



Yakitori

Charcoal grill skewers of succulent chicken.



Tonkatsu

Tonkatsu, is a Japanese food which consists of a breaded, deep-fried pork cutlet.



Teppanyaki

Teppan means iron plate, and yaki, which means grilled, broiled, or pan-fried. In Japan, teppanyaki refers to dishes cooked using an iron plate, including steak, shrimp, okonomiyaki, yakisoba, and monjayaki.



Udon

Thick wheat flour noodles usually served as a hot noodle soup.



Don

Don is a Japanese "rice bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice. Donburi meals are served in oversized rice bowls also called donburi.



Chirashi

Chirashizushi is a dish in which seafood, mushroom and vegetables are spread over sushi rice.



Zaru Soba

Zaru Soba is cold buckwheat noodles with dipping sauce, and it is a cool summer noodle dish in Japan.



APPETIZER

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|-----|---|-----|
| 001 | Edamame | 150 |
| | Steamed Japanese Young Beans in Salt | |
| 002 | Baba Edamame | 190 |
| | Steamed Japanese Young Beans with Chinese Pepper & Salt | |
| 003 | Hiyashi Wakame | 190 |
| | Cold Fresh Seaweed with Tobiko | |
| 004 | Age Tofu | 190 |
| | Deep Fried Tofu with House Soy Sauce | |
| 005 | Gyoza | 290 |
| | Homemade Japanese Pot Sticker with Spicy Sesame Sauce | |
| 006 | Ikageso Kara-age | 290 |
| | Deep Fried Squid with Lime | |
| 007 | Shirauo Kara-age | 290 |
| | Deep Fried Silver Fish with Lime | |
| 008 | Nankotsu Kara-age | 190 |
| | Deep Fried Marinated Chicken Knuckle with Lime | |
| 009 | Soft Shell Crab | 320 |
| | Deep Fried Soft Shell Crab with Soy Vinegar Spicy | |
| 010 | Hamachi Jalapeno | 790 |
| | Thinly Slice Yellow Tail with Ponzu Sauce, Sesame Oil | |
| 011 | Sake Jalapeno | 790 |
| | Thinly Slice Salmon with Ponzu Sauce, Sesame Oil | |



SOUP

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- 012 **Miso Shiru** 140
Japanese Soy Bean Soup
- 013 **Yudofu Soup** 190
Clear Soup with Kinu Tofu
- 014 **Hamaguri Soup** 290
Clear Soup with Clam
- 015 **Taraba Soup** 450
Clear Soup with King Crab

SALAD

- 016 **Poke Salad** 800
Hawaiian Style Assorted Fresh Fish Salad with Ponzu Dressing & Sesame Oil
- 017 **Shirauo Salad** 590
Crispy Silver Fish, Mixed Green Salad, Tobikio with Skippy Dressing
- 018 **Soft Shell Crab Salad** 520
Soft Shell Crab, Mixed Green Salad, Tobiko with Skippy Dressing
- 019 **Sake Salad** 490
Fresh Salmon, Mixed Green Salad, Wakame, Ikura with Miso Dressing
- 020 **Sake Skin Salad** 390
Crispy Salmon Skin, Mixed Green Salad, Tobiko with Skippy Dressing
- 021 **Tofu Salad** 350
Tofu, Mixed Green Salad, Sesame with Miso Dressing

SASHIMI

(5 Pieces Per A La Carte Order)

022	Sashimi Delight	2.200
	Chef's Choice Fresh Fish of the Day (8 Kinds & 2 Pieces)	
023	Sashimi Highlight	1,500
	Chef's Choice Fresh Fish of the Day (5 Kinds & 2 Pieces)	
024	O Toro Sashimi	1,900
	Blue Fin Tuna Belly	
025	Chu Toro Sashimi	1,700
	Medium Fatty Blue Fin Tuna	
026	Kinmedai Sashimi	1,400
	Golden Eye Snapper	
027	Taraba Sashimi	1,200
	King Crab	
028	Akami Sashimi	1,200
	blue Fin Tuna	
029	Amaebi Sashimi	990
	Japanese Sweet Shrimp	
030	Madai Sashimi	790
	Red Seabream	
031	Hamachi Sashimi	790
	Yellow Tail	
032	Shima Aji Sashimi	790
	Striped Jack	
033	Ikura Sashimi	790
	Salmon Roe (House Marinated)	

SASHIMI

(5 Pieces Per A La Carte Order)

034	Hotate Sashimi Hokkaido Scallop	790
035	Sake Sashimi Norwegian Salmon	690
036	Tako Sashimi Octopus	490
037	Market Oyster	380/3 Pcs.
038	Kani Sashimi Crab Stick	270

NIGIRI SUSHI



039	Sushi Delight	2,200
	Chef's Choice of 10 Pieces of Nigiri Sushi & 1 Maki	
040	Sushi Highlight	1,500
	Chef's Choice of 7 Pieces of Nigiri Sushi & 1 Maki	
041	Bara Chirashi	1,200
	Assorted Fresh Fish on top Sushi Rice	
042	Tekka Don	800
	Marinate Blue Fin Tuna with Soy Sauce topped Japanese Rice	
043	O Toro Nigiri	790
	Blue Fin Tuna Belly	
044	Amaebi Nigiri	750
	Japanese Sweet Shrimp	
045	Botan Ebi Nigiri	750
	Large Size Japanese Sweet Shrimp	
046	Chu Toro Nigiri	690
	Mediumfatty Blue Fin Tuna	
047	Sake Ikura Don	550
	Fresh Salmon & Salmon Roe topped Japanese Rice	
048	Hotate Nigiri	490
	Hokkaido Scallop	
049	Taraba Nigiri	420
	King Crab	
050	Kinmedai Nigiri	420
	Golden Eye Snapper	

NIGIRI SUSHI

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051	Akami Nigiri	400
	Blue Fin Tuna	
052	Ikura Nigiri	390
	Salmon Roe (House Marinated)	
053	Tobiko Nigiri	290
	Flying Fish Roe	
054	Unagi Nigiri	350
	Fresh Water Eel	
055	Madai Nigiri	300
	Red SeaBream	
056	Hamachi Nigiri	300
	Yellow Tail	
057	Shimaaji Nigiri	300
	Striped Jack	
058	Sake Nigiri	220
	Salmon	
059	Tako Nigiri	190
	Octopus	
060	Ebi Nigiri	190
	Boiled Shrimp	
061	Tamago Nigiri	190
	Sweet Egg	

MAKI (Roll)



062	Sri Panwa Maki	880
	Shrimp Tempura, Cucumber, Asparagus, Avocado, Salmon, Scallop, Crab Stick, Spicy Mayonnaise, Teriyaki Sauce, Tobiko, Green Onion & Crunchy	
063	Spicy Taraba Maki	820
	Taraba Tempura, Cucumber, Asparagus, Spicy Mayonnaise Sauce & Tempura Crumble	
064	Rainbow Maki	690
	Tuna, Hamachi, Salmon, Crab Stick, Shrimp, Grilled Eel, Avocado, Asparagus, Cucumber & Salmon Roe & Mayonnaise Sauce	
065	IKI Maki	680
	Hamachi, Cucumber, Asparagus, Chili, Spicy Mayonnaise & Green Onion	
066	Dragon Maki	490
	Shrimp Tempura, BBQ Eel, Cucumber, Asparagus, Tobiko, Avocado & Teriyaki Sauce	
067	Spicy Tuna Maki	490
	Tuna, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	
068	Smoke Salmon Maki	490
	Smoke Salmon, Cream Cheeze, Cucumber, Asparagus, Avocado, Tempura, Teriyaki Sauce, Sasame Seed, Green Onion	
069	Negi Toro Maki	450
	Blue Fin Tuna Belly & Spring Onion	
070	Spicy Sake Maki	390
	Salmon, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	
071	California Maki	390
	Crab Stick, Cucumber, Boiled Shrimp, Asparagus, Avocado, Mayonnaise & Tobiko	
072	Spider Maki	390
	Soft Shell Crab, Cucumber, Asparagus & Spicy Mayonnaise Sauce	

MAKI (Roll)



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| 073 | Sake Skin Maki | 320 |
| | Deep Fried Salmon Skin, Cucumber, Asparagus, Avocado, Mayonnaise, Teriyaki Sauce & Tobiko | |
| 074 | Ebi Tempura Maki | 320 |
| | Shrimp Tempura, Tobiko, Chili Paste, Cucumber, Asparagus & Teriyaki Sauce | |
| 075 | Negi Hama Maki | 290 |
| | Yellow Tail & Spring onion | |
| 076 | Veggie Maki | 290 |
| | Cucumber, Asparagus, Avocado, Carrot, Enoki Tempura, Sesame | |
| 077 | Tekka Maki | 350 |
| | Tuna | |
| 078 | Tamago Maki | 250 |
| | Sweet Egg | |
| 079 | Kani Maki | 150 |
| | Crab Stick | |
| 080 | Kappa Maki | 150 |
| | Japanese Cucumber, Sesami Seed | |



DONBURI



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| 081 | Una Don | 590 |
| | Grilled Eel with Teriyaki Sauce, Cucumber & Pickle topped Japanese Rice | |
| 082 | Katsu Don | 550 |
| | Deep Fried Kurobuta Pork with Soy Sauce, Egg & Vegetable topped Japanese Rice | |
| 083 | Pork Tonkatsu | 490 |
| | Deep Fried Kurobuta Pork serves with Japanese Rice | |
| 084 | Gyu Don | 490 |
| | Sliced Beef Tenderloin with Soy Sauce, Tofu, Egg & Vegetable topped Japanese Rice | |
| 085 | Oyako Don | 470 |
| | Chicken Thigh with Soy sauce, Egg & Vegetable topped Japanese Rice | |
| 086 | Ten Don | 470 |
| | Deep Fried Shrimp & Vegetable topped Japanese Rice | |

TEMPURA

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087	Taraba Tempura (2pcs.) Deep Fried King Crab	640
088	Yasai Tempura Moriwase Deep Fried Mixed Vegetable	250
089	Snow Tempura (2pcs.) Deep Fried Snow Fish	220
090	Ebi Tempura (2pcs.) Deep Fried Shrimp	200



UDON/SOBA



091	Tempura Udon or Soba	470
	Deep Fried Shrimp & Udon or Soba Noodle	
092	Katsu Udon or Soba	470
	Deep Fried Kurobuta Pork & Udon or Soba Noodle	
093	Niku Udon or Soba	470
	Beef & Udon or Soba Noodle	
094	Tori Udon or Soba	470
	Chicken & Udon or Soba Noodle	
095	Zen Zaru Enaiewa	390
096	Zen Zaru Soba	330
	Cold Buck Wheat noodle, Quail egg, Wasabi, Spring onion & Ginger	
096	Zen Zaru Somen	330
	Cold Wheat noodle, Quail egg, Wasabi, Spring onion & Ginger	

YAKITORI



Japanese Live Skewer (2 Skewers)

098	Hidagyu Hida Beef Striploin	700
099	Long Bone Beef Long Bone	200
100	Tsukune Chicken Minced	180
101	Tebasaki Chicken Wings	150
102	Momo Chicken Thigh	100
103	Torikawa Chicken Gizzard	100
104	Nankotsu Chicken Knuckle	100
105	Bonjiri Chicken Tail	100
106	Lamb Kalbi Lamb Ribs	220
107	Butabara Pork Belly	150
108	Kurobuta Pork Prime	150

YAKITORI



Japanese Live Skewer (2 Skewers)

109	Puchi Cherry Tomato	100
110	Nasu Eggplant	100
111	Ninniku Garlic	100
112	Shitake Shitake Mushroom	100
113	Okra Young Okra	100

SAUCE

Teriyaki | Miso Spicy | Ponzu | Spice Honey Chili | Thai Jaew Sauce

TEPPANYAKI



Live Cooking Show Teppanyaki Served with Fried Mixed Vegetable, Garlic Rice and Clear Soup

114	Hidagyu Striploin	3,900
115	Hakata Wagyu Striploin	2,900
116	Hakata Wagyu Rib Eye	3,100
117	Chicken Breast	900
118	Lamb Rack	1,100
119	Kurobuta Pork Prime	980
120	Canadian Maine Lobster	1,800
121	Norwegian Salmon	990
122	Tiger Prawn	1,200
123	Snow Fish	1,200
124	Hokkaido Scallop	1,100

SAUCE

Sesame Spring Onion | Spicy Miso | Tatar Mayonnaise

Other Choice

128	Yaki Udon	450
	Stir-fried Udon noodle with Beef, Pork, Chicken or Seafood, Garlic Butter Sauce	
129	Yaki Soba	450
	Stir-fried Soba noodle with Beef, Pork, Chicken or Seafood, Tonkatsu Sauce	
130	Yasai Bata	380
	Stir-fried Mixed Vegetable with Garlic Butter Sauce	
131	Ninniku Chahan	150
	Fried Japanese Rice with Garlic & Egg	
132	Sake Gohan	180
	Salmon Fried Rice	
133	Gohan Sushi	120
	Sushi Rice	
134	Gohan	80
	Japanese Steamed Rice	



SAKE COCKTAIL

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Sake Mojito	320
Sake, Midori, Mint, Lime, Soda	
Liquid Emerald	320
Sake, Blue Curacao, Mango, Lychee, Lime	
Crimson Sake	320
Sake, Havana Rum 7Years, Peach Liqueur, Cranberry Juice	
Kabuki Lake	320
Sake, Orange Curacao, Blue Curacao, Cherry Herring, Lime Juice, Tonic	
Coppa Cumber	320
Sake, Lime Juice, Brown Sugar, Cucumber	
Sakura	320
Sake, Watermelon, Lychee, Lime	
Tokyo Winter	320
Sake, Peach, Mint, Spicy Mango, Lime	
Geisha	320
Sake, Apple, Lemon, Brown Sugar	
Moninza	320
Sake, Watermelon Monin, Lime, Soda	
Yuzu mojito	320
Yuzashu Sake, Lime Wedge, Mint, Brown Sugar, Lime, Soda	
Iki Daiquiri	320
Sake, Gin, Orange Jam, Orange Curacao, Lime, Soda	



Coca-Cola

Coca-Cola Light

Sprite

Ginger Ale

Soda Water

Tonic Water

Red Bull



H2O



Evian (0.5 L)	80
Evian (1.5 L.)	170
Perrier (0.33 s.)	120
Perrier (0.75 L.)	190
Voss Still / Sparkling (0.8 L.)	180



SAKE



S01	Hideyoshi TokujoushuShu (330 ML.)	1,000 Carafe
S02	Hideyoshi TokujoushuShu (1.8 L.)	6,500 Bottle
S03	Dewatsuru Kimoto Junmai (720 ML.)	1,850 Bottle
S04	Dewatsuru Yume Komachi Junmai Shu (300 ML.)	1,100 Bottle
S05	Kikusui Junmai Ginjo (300 ML.)	850
S06	Hakuko (300 ML.)	1,100
S07	Gazanryu Kizaragi (720 ML.)	1,850
S08	Sakamai Kikusui Junmai (720 ML.)	1,900
S09	Komasa No Yuzushu (330 ML.) (1.8 L.)	1,000 Carafe 6,500 Bottle
S10	Kenso Sake Jelly Peach	420
S11	Kenso Sake Jelly Berry	420



BEER



Hitachino Nest Weizen	220
Hitachino Nest White Ale	220
Sapporo Beer (330 ML.)	220
Kirin Beer (330 ML.)	220
Asahi (330 ML.)	180



UMESHU



U01	Ginza No Umeshu (500 ML.)	1,100 Bottle
U02	Umenoyado Aragoshi Umeshu (720 ML.)	2,300 Bottle
U03	Oushukubai Decanter (720 ML.)	1,650 Bottle 380 Glass

SHOCHU

	Ichiko Super (40 ML.)	420
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SOJU

	Enma (Mugi) (720 ML.)	2,300 Bottle
	Kuro Kirishima (720 ML.)	1,850 Bottle

