



iki

JAPANESE CUISINE

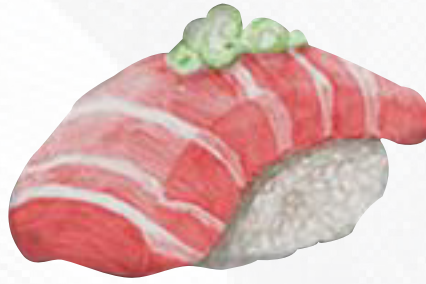


J A P A N E S E C U I S I N E

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.

SIGNATURE OMAKASE EXPERIENCE



Omakase is the Japanese term meaning: 'leaving it up to the chef', where the chef will curate the guests dining experience and prepare the ingredients right in front of you while expertly serving each dish after the next.

With this type of one-on-one experiences, Sri panwa proudly presents its own signature omakase course with Baba IKI's famous creativity & air. Exclusively importing its fish and main ingredients from the world renowned Tsukiji Fish Market in Japan to Phuket, Baba IKI's signature omakase experience will offer our talented chef's selection of seasonal specialties of Maguro, Shima-Aji, Madai and Kinmedai fish, bringing out the unique textures, finest flavors and perfect combinations.

With a vibrant indoor and outdoor seating, an elegant sushi bar, and a bustling open kitchen, Sri panwa's Baba IKI is perched high atop Cape Panwa commanding breathtaking views of the Andaman Sea and the surrounding islands. The highly experienced chefs create unforgettable fine dining experiences with a cozy & warm atmosphere, paired with the finest selection of the most fresh and high quality ingredients.

OMAKASE COURSE

THB 3,900++ 12 Courses

THB 6,888++ 19 Courses

Available daily at 1pm, 4pm & 7pm

**(Reservations can be made at least 1 hour in advance
or up to 30 minutes after the start of each slot)**

All prices are subject to 7% tax & 10% service charge

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 grilled 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 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.



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

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



NOODLES / SOUP

012	Miso Shiru Japanese Soy Bean Soup	140
013	Yudofu Soup Clear Soup with Kinu Tofu	190
090	Tempura Udon or Soba Deep Fried Shrimp & Udon or Soba Noodles	350
091	Katsu Udon or Soba Deep Fried Kurobuta Pork & Udon or Soba Noodles	350
092	Niku Udon or Soba Beef & Udon or Soba Noodles	480
093	Tori Udon or Soba Chicken & Udon or Soba Noodles	350
094	Zen Zaru with Choice of Enaiewa, Soba or Somen Cold Noodles, Quail Egg, Wasabi, Spring Onion & Ginger	350
095	Truffle Zen Zaru with Choice of Enaiewa, Soba or Somen Cold Noodles with Truffle Zaru Sauce	450

SALAD



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

SASHIMI

(Raw Fish)

021	Sashimi Delight (15 pcs.) Chef's Choice Fresh Fish of the Day	2,200
022	Sashimi Highlight (10 pcs.) Chef's Choice Fresh Fish of the Day	1,500
023	O Toro Sashimi (5 pcs.) Blue Fin Tuna Belly	1,900
024	Chu Toro Sashimi (5 pcs.) Medium Fatty Blue Fin Tuna	1,700
025	Akami Sashimi (5 pcs.) Blue Fin Tuna	1,200
026	Amaebi Sashimi (5 pcs.) Japanese Sweet Shrimp	990
028	Hamachi Sashimi (5 pcs.) Yellow Tail	790
031	Hotate Sashimi (5 pcs.) Japanese Scallop	790
032	Sake Sashimi (5 pcs.) Norwegian Salmon	690
033	Hirame Sashimi (5 pcs.) Japanese Flounder	790

NIGIRI SUSHI

(2 Pieces per A La Carte Order)

036	Sushi Delight Chef's Choice of 10 Pieces of Nigiri Sushi & 1 Maki	2,200
037	Sushi Highlight Chef's Choice of 7 Pieces of Nigiri Sushi & 1 Maki	1,500
038	O Toro Nigiri Blue Fin Tuna Belly	790
039	Chu Toro Nigiri Medium Fatty Blue Fin Tuna	690
040	Akami Nigiri Blue Fin Tuna	400
041	Amaebi Nigiri Japanese Sweet Shrimp	750
042	Hotate Nigiri Japanese Scallop	490
043	Hirame Nigiri Japanese Flounder	490

NIGIRI SUSHI

(2 Pieces per A La Carte Order)

045	Ikura Nigiri Salmon Roe (House Marinated)	390
046	Tobiko Nigiri Flying Fish Roe	290
047	Unagi Nigiri Fresh Water Eel	350
048	Madai Nigiri Japanese Red Seabream	300
049	Hamachi Nigiri Yellow Tail	300
050	Shima-Aji Nigiri Striped Jack	300
051	Sake Nigiri Norwegian Salmon	220

MAKI (ROLL)

055	Sri panwa Maki (8 pcs.)	880
	Shrimp Tempura, Cucumber, Asparagus, Avocado, Salmon, Scallop, Crab Stick, Spicy Mayonnaise, Teriyaki Sauce, Tobiko, Green Onion & Crunchy	
057	Rainbow Maki (7 pcs.)	690
	Tuna, Hamachi, Salmon, Crab Stick, Shrimp, Grilled Eel, Avocado, Asparagus, Cucumber & Salmon Roe	
059	Dragon Maki (8 pcs.)	690
	Shrimp Tempura, BBQ Eel, Cucumber, Asparagus, Tobiko, Avocado & Teriyaki Sauce	
060	Spicy Tuna Maki (5 pcs.)	550
	Tuna, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	
061	Smoked Salmon Maki (10 pcs.)	550
	Smoked Salmon, Cream Cheese, Cucumber, Asparagus, Avocado, Tempura, Teriyaki Sauce, Sesame Seed & Green Onion	
063	Spicy Sake Maki (5 pcs.)	450
	Salmon, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	
064	California Maki (5 pcs.)	390
	Crab Stick, Cucumber, Boiled Shrimp, Asparagus, Avocado, Mayonnaise & Tobiko	
065	Spider Maki (5 pcs.)	390
	Soft Shell Crab, Cucumber, Asparagus, & Spicy Mayonnaise Sauce	

MAKI (ROLL)

066	Sake Skin Maki (5 pcs.) Deep Fried Salmon Skin, Cucumber, Asparagus, Avocado, Mayonnaise, Teriyaki Sauce & Tobiko	320
067	Ebi Tempura Maki (5 pcs.) Shrimp Tempura, Tobiko, Chili Paste, Cucumber, Asparagus & Teriyaki Sauce	320
068	Negi Hama Maki (6 pcs.) Yellow Tail & Spring onion	290
069	Veggie Maki (5 pcs.) Deep Fried Cucumber, Sweet Shiitake, Asparagus, Avocado, Carrot, Enoki Tempura & Sesame	290
070	Tekka Hosomaki (6 pcs.) Tuna	350
072	Kani Hosomaki (6 pcs.) Crab Stick	150
073	Kappa Hosomaki (6 pcs.) Japanese Cucumber, Sesame Seed	150
074	Avocado Hosomaki (6 pcs.) Avocado	180
075	Sake Hosomaki (6 pcs.) Salmon	330



DONBURI

Rice-Bowl include the following

076	Bara Chirashi	1,200
	Assorted Fresh Fish on Top of Sushi Rice	
078	Sake Ikura Don	550
	Fresh Salmon & Salmon Roe on Top of Japanese Rice	
079	Una Don	590
	Grilled Eel with Teriyaki Sauce, Cucumber & Pickle on Top of Japanese Rice	
080	Katsu Don	550
	Deep Fried Kurobuta Pork with Soy Sauce, Egg & Vegetable on Top of Japanese Rice	
081	Pork Tonkatsu	490
	Deep Fried Kurobuta Pork Served with Japanese Rice	
082	Gyu Don	490
	Sliced Beef Tenderloin with Soy Sauce, Tofu, Egg & Vegetable on Top of Japanese Rice	
083	Oyako Don	470
	Chicken Thigh with Soy Sauce, Egg & Vegetable on Top of Japanese Rice	
084	Ten Don	470
	Deep Fried Shrimp & Vegetable on Top of Japanese Rice	

TEMPURA

(Deep Fried)

086	Yasai Tempura Moriwase (7 pcs.) Deep Fried Mixed Vegetables	250
087	Snow Tempura (2 pcs.) Deep Fried Snow Fish	220
088	Ebi Tempura (2 pcs.) Deep Fried Shrimp	280
089	Tempura Moriwase (8 pcs.) Mixed Tempura (Unagi, Ebi, Snow Fish & Vegetable)	790

YAKITORI

Japanese Live Skewer (2 Skewers)

096	Miyazaki Miyazaki Beef Striploin	700
097	Long Bone Beef Long Bone	200
098	Tsukune Minced Chicken	180
099	Tebasaki Chicken Wings	150
100	Momo Chicken Thigh	120
101	Torikawa Chicken Skin	150
102	Nankotsu Chicken Knuckle	120
103	Bonjiri Chicken Tail	120
104	Lamb Kalbi Lamb Ribs	220
105	Butabara Pork Belly	150
106	Kurobuta Pork Prime	150
108	Nasu Eggplant	100
110	Shiitake Shiitake Mushroom	100
111	Okra Young Okra	100

TEPPANYAKI

Live Cooking Show Teppanyaki served with
Fried Mixed Vegetable, Garlic Rice & Clear Soup

112	Miyazaki Striploin	3,900
113	Hakata Wagyu Striploin	3,200
114	Hakata Wagyu Rib-eye	2,900
115	Chicken Breast	900
116	Lamb Rack	1,100
117	Kurobuta Pork Prime	980
119	Norwegian Salmon	990
120	Tiger Prawn	1,200
121	Snow Fish	1,200
122	Hokkaido Scallop	1,100

SAUCE

Sesame Spring Onion | Spicy Miso | Tatar Mayonnaise

OTHER CHOICES

123	Yaki Udon	450
	Stir-fried Udon Noodles with Garlic Butter Sauce & Choice of Beef, Pork, Chicken or Seafood.	
124	Yaki Soba	450
	Stir-fried Soba Noodles with Tonkatsu Sauce & Choice of Beef, Pork, Chicken or Seafood.	
125	Yasai Bata	350
	Stir-fried Mixed Vegetables with Garlic Butter Sauce	
126	Ninniku Chahan	150
	Fried Japanese Rice with Garlic & Egg	
129	Gohan	80
	Japanese Steamed Rice	





Sri panwa
PHUKET