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JAPANESE CUISINE

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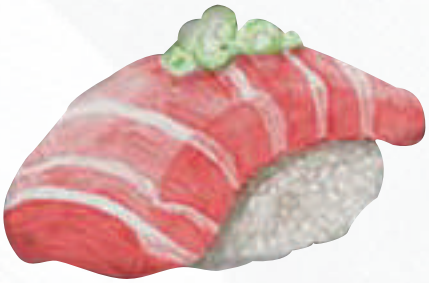
The name IKI came from the Japanese meaning for ‘drink!’, a popular term among Japanese when drinking, you may hear chants of ‘Ikki Nomi’ as buddies motivate each other to go ‘bottoms up’. Please have fun with our Japanese delights and drink up the good atmosphere, memories with friends and of course 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 4,888++ 15 courses

THB 3,888++ 10 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 usuallly 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

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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 Pork Potstickers with Spicy Sesame Sauce

006 **Ikageso Kara-age** 290
Deep Fried Squid 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 Spicy Soy Vinegar

010 **Hamachi Jalapeno** 790
Thinly Sliced Yellow Tail with Ponzu & Sesame Oil

011 **Sake Jalapeno** 790
Thinly sliced Salmon with Ponzu Sauce & Sesame Oil

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NOODLES / SOUP

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012 **Miso Shiru** 140
Japanese Soy Bean Soup

013 **Yudofu Soup** 190
Clear Soup with Kinu Tofu

090 **Tempura Udon or Soba** 350
Deep Fried Shrimp & Udon or Soba Noodles

091 **Katsu Udon or Soba** 350
Deep Fried Kurobuta Pork & Udon or Soba Noodles

092 **Niku Udon or Soba** 480
Beef & Udon or Soba Noodles

093 **Tori Udon or Soba** 350
Chicken & Udon or Soba Noodles

094 **Zen Zaru with Choice of Enaiewa, Soba or Somen** 350
Cold Noodles, Quail Egg, Wasabi, Spring Onion & Ginger

095 **Truffle Zen Zaru with Choice of Enaiewa, Soba or Somen** 450
Cold Noodles with Truffle Zaru Sauce

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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

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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

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MAKI (ROLL)

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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)

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066 **Sake Skin Maki (5 pcs.)** 320
Deep Fried Salmon Skin, Cucumber, Asparagus, Avocado, Mayonnaise, Teriyaki Sauce & Tobiko

067 **Ebi Tempura Maki (5 pcs.)** 320
Shrimp Tempura, Tobiko, Chili Paste, Cucumber, Asparagus & Teriyaki Sauce

068 **Negi Hama Maki (6 pcs.)** 290
Yellow Tail & Spring onion

069 **Veggie Maki (5 pcs.)** 290
Deep Fried Cucumber, Sweet Shiitake, Asparagus, Avocado, Carrot, Enoki Tempura & Sesame

070 **Tekka Hosomaki (6 pcs.)** 350
Tuna

072 **Kani Hosomaki (6 pcs.)** 150
Crab Stick

073 **Kappa Hosomaki (6 pcs.)** 150
Japanese Cucumber, Sesame Seed

074 **Avocado Hosomaki (6 pcs.)** 180
Avocado

075 **Sake Hosomaki (6 pcs.)** 330
Salmon

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DONBURI

Rice-Bowl include the following

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

TEMPURA

(Deep Fried)

086 **Yasai Tempura Moriwase (7 pcs.)** 250
Deep Fried Mixed Vegetables

087 **Snow Tempura (2 pcs.)** 220
Deep Fried Snow Fish

088 **Ebi Tempura (2 pcs.)** 280
Deep Fried Shrimp

089 **Tempura Moriwase (8 pcs.)** 790
Mixed Tempura (Unagi, Ebi, Snow Fish & Vegetable)

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

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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

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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

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Sri panwa

PHUKET