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JAPANESE CUISINE

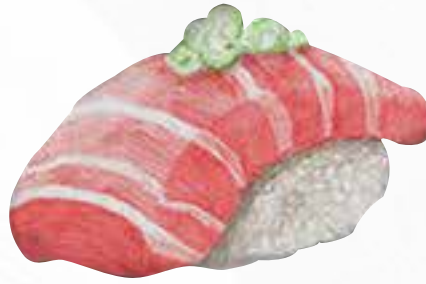


JAPANESE CUISINE

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.

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 & flair. 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 5,000++

Available daily from 2pm - 8pm

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

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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 Potstickers with Spicy Sesame Sauce	290
006	Ikageso Kara-age Deep Fried Squid with Lime	290
007	Shirauo Kara-age Deep Fried Silver Fish 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



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SOUP

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- | | | |
|-----|---|-----|
| 012 | Miso Shiru
Japanese Soy Bean Soup | 140 |
| 013 | Yudofu Soup
Clear Soup with Kinu Tofu | 190 |
| 014 | Taraba Soup
Clear Soup with King Crab | 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

(5 Pieces per A La Carte Order)



021	Sashimi Delight Chef's Choice Fresh Fish of the Day (8 Kinds: 2 pcs.each)	2,200
022	Sashimi Highlight Chef's Choice Fresh Fish of the Day (5 Kinds: 2 pcs.each)	1,500
023	O Toro Sashimi Blue Fin Tuna Belly	1,900
024	Chu Toro Sashimi Medium Fatty Blue Fin Tuna	1,700
025	Akami Sashimi Blue Fin Tuna	1,200
026	Amaebi Sashimi Japanese Sweet Shrimp	990
027	Madai Sashimi Japanese Red Seabream	790
028	Hamachi Sashimi Yellow Tail	790
029	Shima Aji Sashimi Striped Jack	790
030	Ikura Sashimi Salmon Roe (House Marinated)	790
031	Hotate Sashimi Japanese Scallop	790
032	Sake Sashimi Norwegian Salmon	690
033	Tako Sashimi Octopus	490
034	Market Oyster	380/3 pcs.
035	Kani Sashimi Crab Stick	270

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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	Taraba Nigiri King Crab	420
044	Kinmaedai Nigiri Golden Eye Snapper	420

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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	Shimaji Nigiri Striped Jack	300
051	Sake Nigiri Norwegian Salmon	220
052	Tako nigiri Octopus	190
053	Ebi Nigiri Boiled Shrimp	190
054	Tamago Nigiri Sweet Egg	190

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MAKI (ROLL)



055	Sri panwa Maki (8 pcs.) Shrimp Tempura, Cucumber, Asparagus, Avocado, Salmon, Scallop, Crab Stick, Spicy Mayonnaise, Teriyaki Sauce, Tobiko, Green Onion & Crunchy	880
056	Spicy Taraba Maki (8 pcs.) Taraba Tempura, Cucumber, Asparagus, Spicy Mayonnaise Sauce & Tempura Crumble	820
057	Rainbow Maki (7 pcs.) Tuna, Hamachi, Salmon, Crab Stick, Shrimp, Grilled Eel, Avocado, Asparagus, Cucumber & Salmon Roe	690
058	IKi Maki (8 pcs.) Hamachi, Cucumber, Asparagus, Chili, Spicy Mayonnaise, Green Onion & Crunchy Sauce	680
059	Dragon Maki (8 pcs.) Shrimp Tempura, BBQ Eel, Cucumber, Asparagus, Tobiko, Avocado & Teriyaki Sauce	690
060	Spicy Tuna Maki (5 pcs.) Tuna, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	550
061	Smoked Salmon Maki (10 pcs.) Smoked Salmon, Cream Cheese, Cucumber, Asparagus, Avocado, Tempura, Teriyaki Sauce, Sesame Seed & Green Onion	550
062	Negi Toro Maki (6 pcs.) Blue Fin Tuna Belly & Spring Onion	450
063	Spicy Sake Maki (5 pcs.) Salmon, Cucumber, Asparagus, Spring Onion, Tobiko & Spicy Mayonnaise Sauce	450
064	California Maki (5 pcs.) Crab Stick, Cucumber, Boiled Shrimp, Asparagus, Avocado, Mayonnaise & Tobiko	390
065	Spider Maki (5 pcs.) Soft Shell Crab, Cucumber, Asparagus, & Spicy Mayonnaise Sauce	390

MAKI (ROLL)

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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 Maki (6 pcs.) Tuna	350
071	Tamago Maki (6 pcs.) Sweet Egg	250
072	Kani Maki (6 pcs.) Crab Stick	150
073	Kappa Maki (6 pcs.) Japanese Cucumber, Sesame Seed	150
074	Avocado Maki (6 pcs.) Avocado	180
075	Sake Avocado Maki (5 pcs.) Salmon & Avocado	330



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DONBURI



076	Bara Chirashi Assorted Fresh Fish on Top of Sushi Rice	1,200
077	Tekka Don Marinated Blue Fin Tuna with Soy Sauce on Top of Japanese Rice	800
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



085	Taraba Tempura (2 pcs.) Deep Fried King Crab	640
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 (Taraba, Ebi, Snow Fish & Vegetable)	790

UDON/SOBA

090	Tempura Udon or Soba Deep Fried Shrimp & Udon or Soba Noodles	350
091	Katsu Don 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

YAKITORI

Japanese Live Skewer (2 Skewers)

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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

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YAKITORI

Japanese Live Skewer (2 Skewers)



107	Puchi Cherry Tomato	100
108	Nasu Eggplant	100
109	Ninniku Garlic	100
110	Shiitake Shiitake Mushroom	100
111	Okra Young Okra	100

SAUCE

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

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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
118	Canadian Maine Lobster	1,800
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

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123	Yaki Udon Stir-fried Udon Noodles with Garlic Butter Sauce & Choice of Beef, Pork, Chicken or Seafood.	450
124	Yaki Soba Stir-fried Soba Noodles with Tonkatsu Sauce & Choice of Beef, Pork, Chicken or Seafood.	450
125	Yasai Bata Stir-fried Mixed Vegetables with Garlic Butter Sauce	350
126	Ninniku Chahan Fried Japanese Rice with Garlic & Egg	150
127	Sake Gohan Salmon Fried Rice	180
128	Gohan Sushi Sushi Rice	120
129	Gohan Japanese Steamed Rice	80



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SAKE COCKTAIL

Sake Mojito Sake, Midori, Mint, Lime, Soda	350
Liquid Emerald Sake, Blue Curacao, Mango, Lychee, Lime	350
Crimson Sake Sake, Havana Rum 7 Years, Peach Liqueur, Cranberry Juice	350
Kabuki Lake Sake, Orange Curacao, Blue Curacao, Cherry Herring, Lime Juice, Tonic	350
Sakura Sake, Watermelon, Lychee, Lime	350
Geisha Sake, Apple, Lemon, Brown Sugar	350
Moninza Sake, Watermelon Monin, Lime, Soda	350
Yuzu Mojito Yazashu Sake, Lime Wedge, Mint, Brown Sugar, Lime, Soda	350
IKI Daiquiri Sake, Gin, Orange Jam, Orange Curacao, Lime, Soda	350



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Sri panwa
PHUKET