

SMALL BITES

Sashimi Platter (M)	NF/DF/GF	8pcs. Mix of Salmon, Tuna, Kingfish, Scallops	38
Wagyu Tartare	DF/NF/GF	Hand cut MB9 wagyu striploin w/ egg yolk	30
Tuna Tartare (A)	DF/NF	Blue fin tuna w/ housemade pickle mayo sauce & nori crackers	28
Kingfish Ceviche (A)	NF/DF	Raw kingfish w/ citrus aji panca & black soybean dressing	27
Scallop Crudo (I)	DF/NF/GF	Hokkaido scallops w/ green apple, soy milk dashi & herb oil	27
Salmon Nori (A)	NF	Diced salmon, avo cream cheese w/ nori crackers & yuzu kosho mayo	26
Octopus Salad (A)	NF/DF/GF	Octopus & cucumber salad w/ negi shio dressing	26
Beef Tataki	DF/NF/GF	Delicately seared slices of MB9 wagyu striploin served w/ ponzu	26
Garlic Prawns (A)	NF/GF	Sauteed prawns w/ mushroom, tomato & garlic butter	26
Sake Clams (I)	NF/GF	Steamed sake clams w/ konbu butter	26
ADD TOASTED SOURDOUGH \$2			
IKI Signature Gyoza	DF/NF	Housemade pork & chicken gyoza served w/ ponzu (5pcs)	18
Karaage Chicken	NF/DF/GF	Lightly battered & fried koji marinated chicken w/ mayo	17
Agedashi Tofu	NF/DF	Lightly fried tofu w/ kombu dashi & bonito flakes	17
Ponzu Salad	NF/VG/GF	Mizuna, tomato, cucumber, edamame & fried eschallot w/ ponzu	16
Renkon Chips	DF/GF/NF/V	Crispy fried lotus root chips w/ mayo	12
Spicy Edamame	NF/VG/DF/GF	Fried edamame tossed w/ nori salt & shichimi	12
Housemade Pickles	DF/NF/GF/VG	Seasonal pickled vegetables	12

GRILL & SKEWERS All skewers 2pcs

Grilled Wagyu	NF	MB9 wagyu striploin w/ herbed butter & truffle takana relish	42
Grilled Duck Breast	NF/DF/GF	Tender slow-cooked duck w/ teriyaki sauce	37
Miso Cabbage	NF/V	Grilled sugarloaf cabbage w/ grana padano & sweet miso	18
Miso Barramundi Skewers (A)	DF/NF	Tender barramundi fillets w/ sweet miso	19
Octopus Skewers (A)	DF/NF/GF	Charred octopus w/ teriyaki glaze & yuzu kosho mayo	19
Pork Belly Skewers	DF/NF	Momidare glazed juicy pork belly w/ shichimi togarashi	18
Pimento Chicken Skewers	DF/NF/GF	Chicken thigh skewers w/ pimento & mayo	18
Takoyaki Skewers (I)	DF/NF	Classic octopus takoyaki with all the toppings	17
Eggplant Skewers	DF/NF/VG	Glazed eggplant w/ sesame & sweet miso	13

\$6 SPICY EDAMAME
ALL DAY EVERYDAY!



HAPPY HOUR
33% OFF

SAT & SUN

12PM-2PM
33% OFF BEER & WINE BY THE GLASS

EVERYDAY
5PM-6PM
33% OFF ALL COCKTAILS & MOCKTAILS

8PM-CLOSE
33% OFF SAKE & SWEET

DRAUGHT BEER

Suntory the Premium Malt's

Pilsner 5.5%	12
Ale 6%	12

SIGNATURE COCKTAILS

YUZU MARGARITA TEQUILA . YUZUSHU . LEMON . SIMPLE SYRUP	23
LYCHEE CAIPIROSKA VODKA . LIME . LYCHEE	23
SHI-SHISO SHISO INFUSED VODKA . SWEET VERMOUTH . VANILLA	24
YUZU SPRITZ GIN . YUZUSHU . BRUT . SODA	24
GOMA TINI VODKA . HAZELNUT LIQUEUR . COFFEE LIQUEUR . BLACK SESAME ICE CREAM	25
IKI TIKI DARK SPICED RUM . AMARETTO . BERRIES . CLOUDY APPLE . LIME	25

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

LYCHEE SPRITZ ERR LYCHEE . CLOUDY APPLE . LEMON . SODA	15
PASSIONFRUIT SPRITZ ERR PASSIONFRUIT . PINEAPPLE . LIME . SODA	15

FULL SPIRITS/LIQUEUR SELECTION AVAILABLE AT THE BAR

YOMO'S RAMEN

	FULL/HALF
Niboshi Ramen (A) DF/NF/GF OPTION AVAILABLE \$3 Home style seafood dashi broth, crispy barramundi fillets, soft-boiled egg & greens	28/19
Golden Chicken Ramen DF/NF Slow-simmered chicken bone broth w/ chicken, soft-boiled egg & greens	26/18
Pork Tonkotsu Ramen NF Rich, slow-simmered pork bone broth w/ pork, soft-boiled egg & greens	26/18
Miso Butter Ramen NF Miso based pork & chicken bone broth w/ black garlic, butter, chili oil, soft boiled egg & greens	25/17
Yasai Ramen DF/NF/V/VG OPTION AVAILABLE \$3 A nourishing vegetarian ramen w/ seasonal vegetables in a delicate broth	24/17

ADD-ONS

Umami Condiments = garlic chili oil + togarashi + fried garlic DF/NF	3
Extra Noodles/Extra Broth DF/NF	5
Chashu Pork/Chicken GF/DF/NF	4
½ Egg/Fried Eschallot/Edamame/Mizuna/Leeks GF/DF/NF	2

DESSERT

Sweet Potato Brulee NF/V Warm sweet potato brulee w/ vanilla custard & ice cream, biscoff crumb & whipped cream	17
Yuzu Sorbet NF/VG/DF Refreshingly zesty citrus yuzu sorbet	12

WINE

		GLS	BTL
Sparkling			
NV	Millon NV Sparkling Chardonnay PN, Eden Valley SA	12	55
Riesling			
2024	Millon Clare’s Secret Riesling, Clare Valley SA	12	55
Pinot Gris			
2025	Millon Estate Pinot Gris, Eden Valley SA	12	55
Chardonnay			
2024	Millon The Impressionist Chardonnay, Eden Valley SA	12	55
Rosé			
2023	Millon Clare’s Secret Grenache Rosé, Clare Valley SA	12	55
Pinot Noir			
2022	Millon The Impressionist Pinot Noir, Barossa Valley SA	12	55
2022	Burn Cottage Pinot Noir, Central Otago NZ Dark cherry, herbs, silky tannin.		150
Shiraz			
2022	Millon Estate Shiraz, Eden Valley SA	12	55
2022	Hentley Farm The Beauty Shiraz, Barossa Valley SA Dark fruit, floral, fine tannin.		130
2021	Millon The Masterpiece Shiraz, Barossa Valley SA Dense black fruit, mocha, long finish.		250
Cabernet			
2021	Millon Estate Cabernet Sauvignon, Eden Valley SA	12	55
2021	Deep Woods Reserve Cabernet Sauvignon, Margaret River WA Cassis, mint, velvety finish.		160

		BTL
Grenache		
2022	S.C. Pannell No 220 Grenache, McLaren Vale SA Red cherry, soft tannins, floral.	60
Nebbiolo		
2020	G.D Vajra Albe Barolo Nebbiolo, Piedmont IT Rose, firm tannin, long finish.	165

SAKE

Ippin Salmon de Shu, Ibaraki - 300ml	28
Tokubetsu Junmai - Perfectly paired with Salmon & Raw Seafood.	
Ippin Ramen de Shu, Ibaraki - 300ml	26
Tokubetsu Junmai - Your Ramen’s best friend.	
Chiyomusubi “Konaki”, Tottori - 180ml	26
Junmai - Extra dry/Hint of spice/Clean finish.	
Chiyomusubi “Medama Oyaji”, Tottori - 180ml	24
Junmai Ginjo - Smooth/Floral/Dry crisp finish.	
Ippin “Sumo Nishikie”, Ibaraki - 180ml	23
Tokubetsu Junmai - Balanced umami/Rich acidity/Clean dry finish.	
Hakutsuru “Josen”, Kobe - 180ml	20
Junmai - Semi dry/Lightly fruity/Clean finish.	
Hakushika “Tanuki”, Nishinomiya - 200ml	18
Junmai - Mildly dry/Smooth/Crisp finish.	

SWEET

Umeshu	15
Plum liqueur - sweet/tangy/fruity	
Yuzushu	15
Yuzu liqueur - bright/refreshing/citrus	

60ML