

SMALL BITES

IKI Signature Gyoza <small>DF/NF</small>	Housemade pork & chicken gyoza served w/ spicy ponzu	18
JFC Karaage <small>NF</small>	"Japanese Fried Chicken" w/ garlic herb butter	19
Kingfish Tiradito (A) <small>DF/NF</small>	Raw kingfish dressed w/ yuzu aji panca, soybean & sansho	24
Citrus Scallop Crudo (I) <small>DF/NF</small>	Raw scallop w/ green apple, citrus herb oil & soy milk dashi	26
Seared Wagyu Tartare <small>DF/NF</small>	Hand cut wagyu patty lightly seared w/ nitamago egg	28
Beef Tataki <small>DF/NF</small>	Delicately seared slices of wagyu served w/ ponzu	24
Chicken Nankotsu <small>DF/NF</small>	Fried chicken soft bone dusted w/ garlic shichimi	18
IKI Ai Ajillo (A) <small>NF/GF</small>	Sauteed Prawns w/ mushroom, sansho garlic oil & chili	22
Steamed Sake Clams (I) <small>GF/NF</small>	Ginger & sake steamed clams w/ green konbu butter	24
Miyagi Oyster Mornay (I) <small>NF</small>	Royal Miyagi oysters. Baked w/ rich gruyere & miso mornay	28
Renkon Chips <small>DF/NF/V</small>	Crispy fried lotus root chips w/ yuzu mayo	14
Spicy Edamame <small>DF/NF/GF/V</small>	Fried edamame tossed w/ nori salt & shichimi	12
Agedashi Tofu <small>NF</small>	Lightly fried tofu w/ kombu dashi & bonito flakes	17
IKI Bruschetta <small>NF/V</small>	Koji Japanese mushrooms & tofu w/ sourdough	16
Miso Tomato <small>NF/GF/VG</small>	Seasonal tomatoes w/ koji white miso sauce	18

GRILL & SKEWERS

IKI Tsukune <small>DF/NF</small>	Pork & chicken meatball skewer. Served w/ nitamago egg	15
Pimento Chicken Skewer <small>DF/NF/GF</small>	Chicken thigh skewer w/ spicy pimento & mayo	16
Koji Pork <small>NF/DF</small>	Spicy negi koji marinated pork shoulder	18
Miso Barramundi (A) <small>DF/NF</small>	Barramundi fillet w/ sweet saikyo miso	35
Yuzu Kosho Lamb <small>DF/NF/GF</small>	Lamb cutlet w/ yuzu kosho & chimichurri	32
Grilled Wagyu <small>NF/DF</small>	Wagyu rump cap w/ fried shallot & garlic soy sauce	38
Sansho Duck <small>NF/DF</small>	Tender slow-cooked duck breast w/ sansho berry glaze	36
Miso Glazed Eggplant <small>DF/NF/VG</small>	Dengaku style miso grilled eggplant	18
Osaka Cabbage <small>DF/NF</small>	Okonomiyaki style cabbage w/ ginger, mayo & bonito flakes	18
Soy Butter Vegetables <small>NF/V</small>	Grilled zucchini & shiitake mushrooms w/ soy butter	17

YOMO'S RAMEN

	FULL/HALF
Black Miso Butter Ramen <small>DF/NF</small>	24/16
Spicy black miso pork & chicken bone broth w/ roasted garlic, butter, soft boiled egg & greens	
Golden Chicken Ramen <small>DF/NF</small>	26/18
Slow-simmered golden bone broth w/ chicken, soft-boiled egg & greens	
Pork Tonkotsu Ramen <small>NF</small>	25/17
Rich, slow-simmered pork bone broth w/ pork, soft-boiled egg & greens	
Niboshi Ramen (A) <small>DF/NF/GF</small> <small>OPTION AVAILABLE \$3</small>	27/18
Home style seafood dashi broth, crispy barramundi fillets, soft-boiled egg & greens	
Yasai Ramen <small>DF/NF/V</small>	24/16
A nourishing vegetarian ramen w/ seasonal vegetables in a delicate broth	

ADD-ONS

<i>Umami Condiments - Yomo's XO chilli + togarashi + fried garlic</i> <small>GF</small>	3
<i>Extra Noodles/Extra Broth</i>	5
<i>Chashu/Chicken</i> <small>GF</small>	4
<i>½ Egg/Fried eschalot/Edamame/Mizuna/Leeks</i> <small>GF</small>	2

DESSERT

Sweet Potato Brulee <small>NF/V</small>	Sweet potato brulee w/ ice cream, biscoff crumb & whip cream	16
ADD ON BAILEYS ON THE ROCKS \$10		
Red Bean Taiyaki <small>NF/V</small>	Taiyaki waffle filled w/ sweet red bean, biscoff crumb & whip cream	14
ADD ON BLACK RUSSIAN \$15		
Yuzu Sorbet <small>NF/GF/VG</small>	Refreshingly zesty citrus yuzu sorbet	12
ADD ON YUZUSHU \$10		



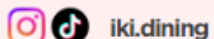
Built on Michelin-starred foundations and a deep hospitality background, IKI creates Japanese venues that are detailed, warm, and inviting.

From omakase counters and sushi trains to ramen, small plates, coffee, and something sweet, different spaces, different moments, and the same philosophy behind the food.

We're building Japanese venues that belong in Sydney while staying true to where they came from.

FOLLOW THE FLAVOUR

Stay in the loop, see what's cooking and tag us in your moments!



iki.dining

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2% Surcharge applies to all card transactions. American Express 3%

10% Surcharge applies on Saturday/Sunday and public holidays.

10% Service fee applies to groups of 8 or more.

Disclaimer: At iki dining, we prepare every dish with care and attention. However, as our kitchen handles common allergens, we cannot guarantee that any menu items are completely allergen-free.

Please inform our team of any dietary needs, and we will do our best to assist you.

SEAFOOD:

(A) AUSTRALIAN
(I) IMPORTED
(M) MIXED ORIGIN

DIETARIES:

V VEGETARIAN VG VEGAN GF GLUTEN FREE DF DAIRY FREE
NF NUT FREE

GLUTEN FREE SOY SAUCE AVAILABLE. PLEASE NOTIFY STAFF BEFORE ORDERING

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