

## SMALL BITES

<b>Wagyu Tartare</b> <small>DF/NF</small> Hand cut MB9 wagyu striploin w/ momidare cured egg yolk	30
<b>Kingfish Ceviche (A)</b> <small>DF/NF</small> Raw kingfish dressed w/ citrus aji panca & black soybean	27
<b>Citrus Scallop Crudo (I)</b> <small>DF/NF</small> Raw scallop w/ green apple, citrus herb oil & soy milk dashi	27
<b>Beef Tataki</b> <small>DF/NF</small> Delicately seared slices of MB9 wagyu striploin served w/ ponzu	26
<b>Garlic Prawns (A)</b> <small>NF/GF</small> Sauteed prawns w/ seasonal mushrooms, soy garlic butter	25
<b>Steamed Sake Clams (I)</b> <small>NF</small> W/ konbu butter. Served with side of toasted sourdough	25
<b>IKI Signature Gyoza</b> <small>DF/NF</small> Housemade pork & chicken gyoza served w/ ponzu (5pcs)	18
<b>JFC Karaage</b> <small>NF</small> "Japanese Fried Chicken" w/ soy garlic butter	19
<b>Chicken Nankotsu</b> <small>DF/NF</small> Fried chicken soft bone dusted w/ garlic shichimi	18
<b>Agedashi Tofu</b> <small>NF</small> Lightly fried tofu w/ kombu dashi & bonito flakes	17
<b>Ponzu Salad</b> <small>NF/VG</small> Mizuna, tomato, cucumber, edamame & fried eschallot w/ ponzu dressing	16
<b>Renkon Chips</b> <small>DF/NF/V</small> Crispy fried lotus root chips w/ yuzu kosho mayo	14
<b>Housemade Pickles</b> <small>NF/VG/DF/GF</small> Seasonal pickled vegetables	12
<b>Spicy Edamame</b> <small>DF/NF/GF/VG</small> Fried edamame tossed w/ nori salt & shichimi	12

## GRILL & SKEWERS

<b>Grilled Wagyu</b> <small>NF/DF</small> MB9 wagyu striploin w/ garlic soy butter & truffle takana relish	42
<b>Grilled Duck Breast</b> <small>NF/DF</small> Tender slow-cooked duck w/ teriyaki sauce	37
<b>Miso Barramundi (A)</b> <small>DF/NF</small> Barramundi fillet w/ sweet saikyo miso	36
<b>Chashu Pork Wrap</b> <small>NF/DF/GF</small> W/ daikon, tomato, cucumber, fried eschallot & momidare	22
<b>Miso Glazed Eggplant</b> <small>DF/NF/VG</small> Dengaku style miso grilled eggplant	18
<b>Miso Cabbage</b> <small>NF/V</small> Grilled sugarloaf cabbage w/ grana padano & miso sauce	18
<b>Pimento Chicken Skewer</b> <small>DF/NF/GF</small> Chicken thigh skewer w/ pimento & mayo (2pcs)	16
<b>IKI Tsukune</b> <small>DF/NF</small> Pork & chicken meatball skewer. Served w/ momidare cured egg yolk	15

POP . BUBBLE . SQUEAL!

## \$12 ALL DAY SPECIALS

**RENKON CHIPS**  
**JFC KARAAGE CHICKEN**  
**FRIED GYOZA (I)** (PRAWN 3PCS)

**APEROL SPRITZ**  
**CAMPARI SPRITZ**  
**LIMONCELLO SPRITZ**



## 33% OFF DRINKS

**SAT & SUN**  
**12PM-2PM**

**33% OFF BEER & WINE BY THE GLASS**

**EVERY DAY**  
**5PM-6PM**

**33% OFF ALL COCKTAILS & MOCKTAILS**

**8PM-CLOSE**  
**33% OFF SAKE & SWEET**

## WINE

### Sparkling

		GLS	BTL
NV	Millon NV Sparkling Chardonnay PN, Eden Valley SA	12	55

### Riesling

2024	Millon Clare's Secret Riesling, Clare Valley SA	12	55
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### Pinot Gris

2025	Millon Estate Pinot Gris, Eden Valley SA	12	55
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### Chardonnay

2024	Millon The Impressionist Chardonnay, Eden Valley SA	12	55
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### Rosé

2023	Millon Clare's Secret Grenache Rosé, Clare Valley SA	12	55
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### Pinot Noir

2022	Millon The Impressionist Pinot Noir, Barossa Valley SA	12	55
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2024	Onannon Pinot Noir, Mornington Peninsula VIC		60
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Raspberry, spice, earthy touch.

2022	Burn Cottage Pinot Noir, Central Otago NZ		150
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Dark cherry, herbs, silky tannin.

### Shiraz

2022	Millon Estate Shiraz, Eden Valley SA	12	55
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2023	Dalwhinnie LDR Shiraz, Pyrenees VIC		70
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Plum, pepper, silky tannins.

2022	Hentley Farm The Beauty Shiraz, Barossa Valley SA		130
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Dark fruit, floral, fine tannin.

2021	Millon The Masterpiece Shiraz, Barossa Valley SA		250
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Dense black fruit, mocha, long finish.

### Cabernet

2021	Millon Estate Cabernet Sauvignon, Eden Valley SA	12	55
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2021	Deep Woods Reserve Cabernet Sauvignon, Margaret River WA		160
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Cassis, mint, velvety finish.

### Grenache

2022	S.C. Pannell No 220 Grenache, McLaren Vale SA		60
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Red cherry, soft tannins, floral.

2023	Millon Reserve Grenache, Barossa Valley SA		90
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Raspberry, spice, earthy touch.

### Nebbiolo

2020	G.D Vajra Albe Barolo Nebbiolo, Piedmont IT		165
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Rose, firm tannin, long finish.

## SAKE

		180ml	200ml
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	Chiyomusubi "Kitaro", Tottori	29	
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Junmai Ginjo - Fruity/Light finish.

	Chiyomusubi "Nezumi Otoko", Tottori	24	
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Junmai Ginjo - Mellow/Light finish.

	Chiyomusubi "Konaki", Tottori	26	
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Junmai - Extra dry/Crisp finish.

	Ippin "Sumo Nishikie", Ibaraki	20	
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Tokubetsu Junmai - Dry/Clean finish.

	Hakushika "Tanuki", Nishinomiya		16
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Junmai - Mildly Dry/Crisp finish.

## SWEET

	Umeshu		15
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Plum liqueur - sweet/tangy/fruity

	Yuzushu		15
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Yuzu liqueur - bright/refreshing/citrus

## DRAUGHT BEER

### Suntory the Premium Malt's

Pilsner 5.5%  
Kaoru Ale 6%

## SIGNATURE COCKTAILS

### YUZU MARGARITA

TEQUILA . YUZUSHU . LEMON . SIMPLE SYRUP

### LYCHEE CAIPIROSKA

VODKA . LIME . LYCHEE

### SHI-SHISO

SHISO INFUSED VODKA . SWEET VERMOUTH . VANILLA

### YUZU SPRITZ

GIN . YUZUSHU . BRUT . SODA . MINT

### GOMA TINI

VODKA . HAZELNUT LIQUEUR . COFFEE LIQUEUR . BLACK SESAME ICE CREAM

### IKI TIKI

DARK SPICED RUM . AMARETTO . BERRIES . CLOUDY APPLE . LIME

### CLASSIC COCKTAILS AVAILABLE UPON REQUEST

## MOCKTAILS

### LYCHEE SPRITZ ERR

LYCHEE . CLOUDY APPLE . LEMON . SODA

### PASSIONFRUIT SPRITZ ERR

PASSIONFRUIT . PINEAPPLE . LIME . SODA

### FULL SPIRITS/LIQUEUR SELECTION AVAILABLE AT THE BAR



## YOMO'S RAMEN

### Niboshi Ramen (A) DF/NF/GF OPTION AVAILABLE \$3

Home style seafood dashi broth, crispy barramundi fillets, soft-boiled egg & greens

### Golden Chicken Ramen DF/NF

Slow-simmered golden bone broth w/ chicken, soft-boiled egg & greens

### Pork Tonkotsu Ramen NF

Rich, slow-simmered pork bone broth w/ pork, soft-boiled egg & greens

### Miso Butter Ramen NF

Miso based pork & chicken bone broth w/ black garlic, butter, chili oil, soft boiled egg & greens

### Yasai Ramen DF/NF/VG

A nourishing vegetarian ramen w/ seasonal vegetables in a delicate broth

### ADD-ONS

*Umami Condiments - garlic chili oil + togarashi + fried garlic* DF/NF

*Extra Noodles/Extra Broth* DF/NF

*Chashu/Chicken* GF/DF/NF

*½ Egg/Fried eschallot/Edamame/Mizuna/Leeks* GF/DF/NF

### FULL/HALF

12

12

23

23

24

24

25

25

28/19

26/18

26/18

25/17

24/17

3

5

4

2

## DESSERT

**Sweet Potato Brulee** NF/V Warm sweet potato brulee w/ ice cream, biscoff crumb & whip cream 16

**ADD ON BAILEYS ON THE ROCKS \$10**

**Red Bean Taiyaki** NF/V Taiyaki waffle filled w/ sweet red bean, biscoff crumb & whip cream 14

**ADD ON BLACK RUSSIAN \$15**

**Yuzu Sorbet** NF/GF/VG Refreshingly zesty citrus yuzu sorbet 12

**ADD ON YUZUSHU \$10**



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