

RAW BAR

Freshly Shucked Oysters (3pcs)	18
Crudo Trio GF Delicate slices of salmon, kingfish & tuna w/ green apple, ginger & yuzu ponzu	24
IKI Sashimi Platter GF	
Small (9pcs)	39
Large (16pcs)	68

SUSHI & NIGIRI GF

IKI Sushi Roll GF OPTION AVAILABLE Tuna, kingfish, salmon, veg, fried eschalots, gochugaru sauce & shiso	28
Salmon & Avocado Roll Salmon, avocado, cucumber, alfalfa sprouts & shiso	25
Garden Roll V Avocado, cucumber, fried eschalots & alfalfa sprouts	22
Salmon nigiri - 2pcs	12
Tuna nigiri - 2pcs	12
Kingfish nigiri - 2pcs	13
Scallop nigiri - 2pcs	16

IZAKAYA

Nori Fries VG Fries dusted with seaweed salt	14
Spicy Salmon Tartare Nori Seafood tartare on a crunchy nori crisp w/ spicy ume sauce	22
Spicy Edamame VG Tossed with crispy garlic, aonori, and chilli	12
Koji Karaage Chicken Battered and fried Koji marinated chicken	18
Chicken Banban Poached shredded chicken w/ goma sesame dressing	15
Chashu Pork Wrap Tomato, coriander, daikon, cucumber, shiso w/ sesame dressing	18
Octopus Takoyaki Classic octopus bites served w/ bonito, mayo & bbq sauce	18
Yuzu Miso Cabbage V Charred cabbage served w/ grana padano & a bright miso-yuzu glaze	16
Wagyu Beef Tataki Delicately seared slices of wagyu. Served w/ ponzu dressing	24
Saikyo Miso Barramundi Silky barramundi fillets marinated w/ white miso sauce	35

DESSERTS V

IKI Mochi Parfait Warabi mochi, kuromitsu syrup, ice cream	16
Hojicha Ice Cream Roasted green tea ice cream	12
Sweet Potato Brulée W/ sweet potato custard & caramelised brulee	17



EXECUTIVE HEAD CHEF MASAHIKO YOMODA

Masahiko Yomoda, a 25yr veteran in the hospitality industry. Michelin Star and Chefs Hatted.

You may recognize him from TV's Masterchef & Iron Chef for his sophisticated sensational blend of European techniques & Japanese haute cuisine.

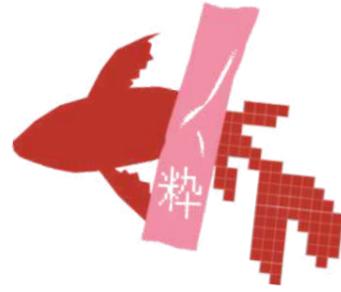
Yomoda san comes from a family of notable hospitality backgrounds including pastry chefs & farmers. Having worked in Japan, France and Australia, Yomoda san's experience is versatile and extensive, making him a core asset to our team!

YOMO'S RAMEN

Kaisen Bisque Crab Ramen	42
Rich seafood bisque w/ blue swimmer crab, garlic prawns, tomato aioli foam, soft boiled egg & greens	
Golden Chicken Ramen	28
Clear chicken bone broth, chashu pork, chicken, soft-boiled egg & greens	
Niboshi Ramen	30
Home style dashi & bonito broth, crispy cod fillets, soft-boiled egg & greens	
Yasai Ramen v. (GF option available \$3)**	27
A nourishing ramen with seasonal vegetables in a clear, delicate broth	
ADD-ONS	
Umami Condiments - Yomo's XO chilli + togarashi + fried garlic GF	3
Extra Noodles/Extra Broth	5
Chashu/Chicken	4
½ Egg/Fried eschalots/Edamame/Mizuna/Leeks	2

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WEEKLY RITUALS



MONDAY

\$2 SASHIMI

\$2 per piece chef selected sashimi with any food purchase (5pcs per order \$10)

TUESDAY

\$5 SPICY EDAMAME

With any food purchase

WEDNESDAY

\$2 CHICKEN KARAAGE

\$2 Karaage with any food purchase (3pcs per order \$6)

THURSDAY

\$5 NORI FRIES

With any food purchase

*Dine in only & limited stock available for all promos

FOLLOW THE FLAVOUR

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



info@ikigroup.com.au

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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.

V - Vegetarian

VG - Vegan

GF - Gluten Free

GLUTEN FREE SOY SAUCE AVAILABLE. PLEASE NOTIFY STAFF BEFORE ORDERING

