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RAW BAR

Seasonal Fresh Oysters GF	18
Lemon & chili ponzu (3 pcs)	
Trio Shiso Ceviche GF	33
Three ocean treasures — salmon, kingfish, tuna in chefs special shiso dressing	
IKI Sashimi Platter GF	
Small (9pcs)	28
Large (16pcs)	55

IZAKAYA small plates

Nori Fries V/VG/GF	11
Crisp fries dusted with seaweed salt	
Spicy Salmon Tartare	18
Fresh seafood tartare in a crunchy nori taco with Japanese chilli	
Spicy Edamame V/VG/GF	12
Tossed with crispy garlic, aonori, and chilli	
Koji Chicken Karaage	15
Fried Koji marinated chicken, Japanese chilli	
Chicken Banban	15
Fresh poached chicken, goma sesame dressing	
Chashu Pork Wrap	17
Slow-cooked chashu pork, coriander, daikon, cucumber, shiso, tomato salsa	
IKI Signature Juicy Gyoza	16
Chicken & pork, handmade house blend	
Octopus Takoyaki	18
Octopus bites, veggies, seaweed, mayo, bonito flake and Japanese BBQ sauce	
Yuzu Miso Cabbage V/VG/GF	13
Charred cabbage with a bright miso-yuzu glaze	
Wagyu Beef Tataki GF	22
Delicate wagyu slices, seared and served with ponzu	

IZAKAYA large plates

Pan-roasted Chashu Duck GF	38
Pan-roasted duck breast with aged soy Demi glaze	
Saikyo Miso Barramundi	32
Silky barramundi filets complemented by akamiso sauce	
Wagyu Aburi Steak GF	45
Flame-seared Japanese A9 wagyu 200g, tender with Japanese pickle sauce	
Umami Chilli Lobster	55
Slow-cooked lobster tail, Japanese chilli, garlic, shallot, parsley	

YOMO'S RAMEN 48hrs clear broth

Kaisen Bisque Crab Ramen	42
Rich creamy seafood bisque with crab miso, garlic prawn, soft-boiled egg, greens	
Add on lobster tail +18	
Golden Chicken Ramen	28
Clear golden chicken broth, chashu pork, chicken, soft-boiled egg, greens	
Niboshi Ramen	30
Home-style dashi & bonito broth, crispy cod filets, soft-boiled egg, greens	
Yasai Ramen V/VG	26
A nourishing ramen with seasonal vegetables in a clear, delicate broth	

ADD-ONS

Umami Condiments - Yomo's homemade XO chilli, dried garlic, togarashi spice GF	3
Noodles	5
Chashu/Chicken	4
Garlic/Shallots/Egg	2
Extra Broth	5

A 1.9% surcharge applies to all card transactions.
A 10% surcharge applies on weekends and public holidays.
A 5% service charge applies to groups of 10 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 is 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

SUSHI

IKI Sushi Roll	28
Signature roll of fresh seafood, seasonal garnish, and Iki's refined touch	
Salmon & Avocado Roll	25
Classic pairing of fresh salmon and creamy avocado	
Garden Roll V	22
Seasonal vegetables wrapped in a fresh, delicate roll	

NIGIRI

Salmon	2 pcs	9
Tuna	2 pcs	10
Kingfish	2 pcs	9
Scallop	2 pcs	15

DESSERTS

IKI Mochi Parfait V	16
Seasonal fruits, warabi mochi, kuromitsu syrup, ice cream	
Hojicha Ice Cream V	12
Roasted green tea Ice Cream	
Sweet Potato Brûlée V	15
Sweet potato custard with caramel top	



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WHISKY

Scotch whisky

Ardbeg 10 23

Caol Ila 12 22

Clynelish 14 19

Glenfarclas 15 28

Glenfiddich 15 23

Glenfiddich 18 35

Johnnie Walker Blue 42

Lagavulin 16 35

Laphroaig 10 20

Japanese whisky

Chita 19

Hakushu 29

Hibiki 36

Miyagikyo 27

Nikka Barrel 19

Shinobu 10 31

Toki 12

Tottori 15

Yoichi 24

Canadian whisky

Canadian Club 11

BOURBON

FourRoses 12

Jack Daniel's Single Barrel 19

Maker's Mark 12

Ritten House Rye 17

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BRANDY / COGNAC

Hennessy VS 14

Calvados Victor Gontier 14

Pisco Porton 20

Francoli Grappa 15

RUM

Havana Club 3 yo 12

Black Tears 12

Captain Morgan 12

TEQUILA

Altos 12

Clase Azul Plata 42

Clase Azul Reposado 50

Don Julio 1942 52

VODKA

Belvedere 10 40

Grey Goose 15

Haku 12

Lord Howe Island Lemon 15

GIN

Botanist 17

Hendrick's 15

Impact Gin 18

Kanomori Gin 22

Matsui Gin 18

Roku Sakura 13

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HIGHBALL

40ml whisky topped with Premium Soda

Toki 18

light and crisp, notes of green apple, honey, lemon zest, with a touch of white pepper spice

Nikka Days 19

silky and mellow, flavors of pear, citrus, vanilla, roasted nuts, with a gentle smoky finish

CHUHAI (WINTER EDITION)

A sparkling Japanese-style highball with seasonal flavors - like a warm breeze in a cold winter night

Sakura 18

soft floral notes, like spring blossoms carried by the wind

Lychee 18

juicy and sweet, a burst of tropical sunshine in winter

Pandan Leaf 18

fragrant and herbal, adding a playful exotic twist

SAKE / UMESHU

Umeshu 14

Plum liqueur - sweet, tangy, fruity

Yuzushu 17

Yuzu Liqueur - bright, citrusy, refreshing

Momoshu 17

Peach Liqueur - Sweet, fruity, mellow

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SIGNATURE COCKTAILS

Oolong Teatail 20

Fruity cassis, oolong tea, cognac

Sweet Ferment 20

Sweet fermented rice wine, juicy Kyoho grapes tea, cumin

Nigori Colada 22

Creamy coconut nigori sake, pineapple juice, Black Tears rum.

Okinawa Ginger Bear 22

Okinawa black sugar, ginger sochu, yuzu, Cassis

Yuzu Margarita 22

Yuzu shu, tequila, clontreau

Field Old Fashioned 23

Bourbon, roasted corn tea

Petals Martini 23

Sakura gin, Sakura vermouth

MOCKTAILS

Your choice of base sparkling tea and flavour pairing

Base sparkling tea (choose one)

Jasmine - light, floral, fragrant

Hôjicha - roasted, nutty, toasty

Darjeeling - crisp, fruity, aromatic

Flavor Pairing (choose one)

Watermelon - fresh and cooling

Passionfruit - tropical and tangy

Vanilla - smooth and creamy

17

CLASSIC COCKTAILS

Classic cocktails available upon request

22 or more



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