

DRINK SAKE

Bijofu Junmai sake fresh clear	carafe 180 ml	€ 15.00
Dreamy Clouds Nigori sake cloudy smooth fruity	carafe 180 ml	€ 17.00

IKI SPRITZ

Yuzu Spritz yuzu prosecco soda	€ 7.50
Rose Spritz lillet rouge fentimans rose	€ 7.50
Pink Grapefruit Spritz rosé wine grapefruit soda	€ 6.50

IKI DRINKS TO SHARE

IKIrinha €17.50

Karaffe 0,5 l

Rum | Lillet Rouge | red currant |
cane sugar | lime

Oh Paloma €17.50

Karaffe 0,5 l

Tequila | agave nectar | lime |
grapefruit

Pimms No1 Cup €17.50

Karaffe 0,5 l

Pimm's | ginger ale | cucumber |
orange | lemon

DRINKS AT ANY TIME

Averna on the rocks	5 cl	€ 6.00
Yuzu Sake on the rocks	5 cl	€ 6.00
Hirschbirne Gölles	2 cl	€ 4.90
Hibiki	2 cl	€ 6.40
Japanese harmony whiskey on the rocks		

TEA CUP € 3.20

Jasmin flower green tea

Bio Genmaicha

green tea with roasted rice

Sencha green tea

Ginger

Fresh mint tea

IKI COCKTAILS € 9.50

Kobe Mule

Sake | lime | gingerlemonade

Red Carpet

Gin | passionfruit | raspberry

Yuzu Gin Tonic

Roku Gin | Fentimans Yuzu Tonic

Be Sweet

Vodka | coconut milk | apricot | soda

IKI Fusion Martini

Vodka | yuzu sake | coriander | curcuma

BEER

Ottakringer 0,3 / 0,5 l € 3.40 / 4.50
the original viennese draft beer

Asahi Super Dry Japan 0,3 l € 3.90

Die Weisse 0,5 l € 5.90

wheatbeer | Salzburg

Ottakringer Null 0,3 l € 3.50

Komma Josef

COFFEE

AFRO COFFEE „Strong & Earthy“
strong, dark and original/FAIRTRADE

Espresso € 2.40

Espresso Macchiato G € 2.50

Espresso Doppio € 3.90

Cappuccino G € 3.30

LUNCH FOOD MENU

ENG

APPETIZERS & SNACKS

Edamame F € 4.70 soybeans fresh horseradish sea salt	Nasu Miso FN € 6.50 eggplant gratin miso sauce daikon cress chives
Ponzu Wakame FN € 6.70 seaweed salad pickled cucumber & avocado miso	Tori Karaage ACM € 6.80 3 pics fried chicken chili mayo
Won Ton ABCFN 3 pieces / 5 pieces € 6.60 / 9.30 stuffed with minced shrimp & pork ponzu bonito	Crispy Calamari CR € 8.50 fried calamari yuzu kosho mayo shichimi

DONBURI Rice bowl (from 11.00 am until 04.00 pm)

Beef Tataki Don AFGN € 13.80 roasted entrecote yuzu-chimichurri herb salad
Sake Don ADFN € 13.20 grilled salmon filet pickled goma-cucumber teriyaki sauce
Tofu Curry Don AEFN € 11.50 japanese curry tofu broccoli cilantro peanuts
Miso Duck Don AFN € 12.50 crispy duck radish miso sauce

SALADS & NOODLE SOUPS

Spinach & Truffle Salad baby spinachsalad miso truffle dressing sesame AFN € 7.10
Pad Thai Salad crispy prawns salad hearts carrots cucumber rice noodles peanut dressing cilantro ABCEFN € 12.50
Sake Wafu Salad mixed salad flamed salmon avocado wafu dressing ADFLN € 12.20
Spicy Chicken Ramen chicken soup with homemade ramen noodles miso & goma spicy grounded chicken corn sugar snap peas spring onion nori AFLN € 12.00
Beef Ramen chicken soup with homemade ramen noodles pulled beef chashu ni-Tamago menma spinach ACF € 12.50
Miso Ramen miso soup with homemade ramen noodles shiitake soybean sprouts cauliflower sugar snap peas egg ACFN € 10.80

SIDE ORDERS

Miso Soup seaweed & tofu <small>FD</small>	€ 3.00
Rice or Sushi rice	€ 2.50
Chili mayo or truffle mayo <small>CN</small>	€ 1.80
Ginger	€ 1.80
Teriyaki Sauce <small>AFN</small>	€ 1.80
Salad cucumber herb salad cole slaw radish <small>AFMN</small>	€ 3.20
Kim Chi	€ 3.80

SUSHI ROLLS

Spicy IKI Roll <small>ACDFMN</small> fried salmon tartar & chili mayo avocado cress cucumber	€ 12.60
Surf & Turf Roll <small>ABCFMN</small> shrimp tempura beef carpaccio avocado cucumber truffle mayo teriyaki sauce	€ 13.50
Spicy Tuna Roll <small>ACDFMN</small> tuna tartar chili mayo avocado cucumber cress	€ 13.50
Sakata Roll <small>AFMN</small> vegetable tempura avocado miso teriyaki sauce	€ 12.60
Dragon Roll <small>ABCFMN</small> unagi shrimp tempura avocado tobiko chili mayo	€ 13.80

DESSERTS

Matcha Tiramisu fresh fruit <small>ACGH</small>	€ 6.40
Chocolate Mousse raspberries crumble <small>CG</small>	€ 6.40
Mochi Ice Cream 3 pieces <small>CEGN</small>	€ 6.20



Menu prices in Euro, incl. VAT.
We accept cash payment, Maestro, Visa, Mastercard.

= vegetarian dishes	= extra spicy	C eggs	F soy	L celery	O sulfite
= vegane dishes	A gluten-containing cereals	D fish	G lactose	M mustard	P lupins
= spicy	B crustacean	E peanuts	H shellfish	N sesame	R molluscs

LUNCH DRINKS MENU

SPARKLING

Cremant de Loire Bouvet-Ladubay FR	1/8 / 0,75 l	€ 5.90 / 35.00
Cremant de Loire Rosé Bouvet-Ladubay FR	1/8 / 0,75 l	€ 6.10 / 37.00

WHITE WINE & ROSÉ

Grüner Veltliner Muschelkalk DAC 2018 Gmeinböck Poysdorf	1/8 / 0,75 l	€ 4.20 / 25.00
Riesling Steinterrassen 2018 Petra Unger Furth bei Göttweig	1/8 / 0,75 l	€ 4.70 / 28.00
Wiener Gemischter Satz 2018 Mayer am Pfarrplatz Vienna	1/8 / 0,75 l	€ 5.20 / 30.00
Chardonnay 2019 Strehn Deutschkreuz	1/8 / 0,75 l	€ 4.90 / 29.00
Sauvignon Blanc 2017 Wohlmuth Kitzack	1/8 / 0,75 l	€ 6.50 / 38.00
Gelber Muskateller 2018 Gollenz Tieschen	1/8 / 0,75 l	€ 5.40 / 32.00
Rosé vom Zweigelt 2017 Bründlmayer Langenlois	1/8 / 0,75 l	€ 5.40 / 32.00

RED WINE

Zweigelt 2017 Heinrich Gols	1/8 / 0,75 l	€ 5.40 / 32.00
Blaufränkisch 2017 Föllikberg Leberl Großhöflein	1/8 / 0,75 l	€ 4.90 / 29.00
St. Laurent 2017 Gsellmann Gols	1/8 / 0,75 l	€ 5.40 / 31.00
Cuvée Triade 2016 Kerschbaum Horitschon 2016	1/8 / 0,75 l	€ 6.50 / 38.00

ASK FOR OUR WINE MENU

NON ALCOHOLIC DRINKS

Homemade lemonade	0,25 / 0,5 l	€ 2.90 / 5.20
berry-Ice Tea calpis-lemon raspberry-rhubarb ginger-lemon		
House brewed kombucha fermented tea with raspberry	0,25 l	€ 2.50
Coca-Cola Zero Light	0,33 l	€ 3.00
Vöslauer sparkling still	0,25 / 0,75 l	€ 2.50 / 5.00
Soda water	0,25 / 0,5 l	€ 1.70 / 3.40
*Soda lemon rasperry elderflower	0,25 / 0,5 l	€ 2.00 / 3.80
Apple juice cloudy soda	0,25 / 0,5 l	€ 2.20 / 4.10
Apricots nectar soda	0,25 / 0,5 l	€ 2.60 / 5.00
Red Bull Organics bitter lemon tonic ginger ale cola	0,25 l	€ 4.00
<i>*youthdrink</i>		