

# IKI DINNER



## **SAKE TASTING**

Discover the fine art of sake – a delight that perfectly complements your dinner.

3 types of sake  
€ 17 per person

## **IKI TO SHARE**

A selection of tapas, rolls, specials and sweets are placed in the middle of the table to share - just like at a friend's house.

€ 59 per person



**Cover € 3.50 per person**

## TAPAS

**EDAMAME WITH HORSERADISH** € 7.50 <sup>F</sup>   
soy beans | horseradish | sea salt

**KABOCHA PUMPKIN SOUP** € 7.50 <sup>F</sup>   
ginger | chives | shiitake

**WON TON** € 8.50 <sup>ABCDFN</sup>  
3 pcs. dumplings filled with shrimp & pork | ponzu | bonito flakes

**SPINACH & TRUFFLE SALAD** € 9.00 <sup>AFN</sup>   
baby spinach salad | miso-truffle dressing | sesame

**CHICKEN SATAY** € 9.00 <sup>AEFN</sup>  
2 pcs. grilled chicken thighs satay | peanut sauce | spring onions

**NASU MISO** € 9.50 <sup>FN</sup>   
gratinated eggplant | sesame | miso sauce | daikon cress

**TORI KARAAGE** € 11.00 <sup>ACFMN</sup>   
3 pcs. crispy chicken | chili mayonnaise

**BUFFALO PULPO** € 14.00 <sup>AFNR</sup>  
2 pcs. octopus yakitori | yuzu cream | bonito flakes | BBQ sauce

**TUNA TATAKI** € 17.00 <sup>ADFLMN</sup>  
tuna | ponzu dressing | potato crisps | edamame | nori

**MANGO SALMON & RICE** € 17.00 <sup>ACDFMN</sup>   
crispy rice | salmon tartare | bell pepper | mango | sriracha | jalapeños

**HAMACHI SASHIMI** € 19.00 <sup>ADLMN</sup>  
yellowtail amberjack | shoyu sauce | wasabi salsa | shiso | salmon caviar

## SUSHI ROLLS

### TEMPEH TERIYAKI ROLL € 16.00 <sup>AFMN</sup>

sticky tempeh | bell pepper | avocado | cucumber | teriyaki | sesame | yuzu-chili mayonnaise

### HOT SALMON € 16.50 <sup>ACDFMN</sup>

inside out roll | salmon tartare | avocado | cucumber | salmon skin | sesame

### SPICY IKI ROLL € 16.50 <sup>ACDFMN</sup>

deep fried | salmon tartare & chili mayonnaise | avocado | cucumber | cress

### HONEY TUNA ROLL € 17.50 <sup>ABCDNF</sup>

tuna sashimi | shrimp tempura | avocado | honey-sesame sauce | cress

### SURF & TURF ROLL € 17.50 <sup>ABCFM</sup>

shrimp tempura | beef carpaccio | avocado | cucumber | truffle mayonnaise | chives | teriyaki sauce

### DRAGON ROLL € 18.50 <sup>ABCDFMNO</sup>

unagi | shrimp tempura | avocado | tobiko | chili mayonnaise | cress



## ALL TIME FAVORITES

### TOFU CURRY DON € 16.00 <sup>AEFML</sup>

japanese vegetable curry | tofu | broccoli | coriander | peanuts

### NARUTO RAMEN € 16.50 <sup>ABCDEFLNOPR</sup>

chicken soup with homemade noodles | shell fish | narutomaki | pak choy | lemon grass oil | Ni tamago

### KINOKO RAMEN € 16.50 <sup>AFN</sup>

vegetable soup with homemade noodles | tofu | wakame | mu-err mushrooms | radish

### KIMCHI CHICKEN RAMEN € 17.00 <sup>ABCDLFLN</sup>

chicken soup with homemade noodles | miso & goma | ground chili chicken | corn | snow peas | kimchi | spring onions

### CHICKEN CURRY DON € 18.00 <sup>AEFLM</sup>

japanese curry | cornfed chicken | broccoli | carrots | coriander | coconut milk

### BEEF TATAKI SALAD € 19.00 <sup>ADFGMN</sup>

short loin | chicory | wasabi sour cream dressing | enoki tempura | beetroot

### ORGANIC SHORT RIB € 27.00 <sup>AFGLMNR</sup>

short rib | black ponzu | mashed parsnips | crispy garlic | herbal oil

### AJI FRY € 31.00 <sup>ACDFLN</sup>

sea bream | cabbage | wasabi yuzu cucumber | chimichurri mayonnaise | tomato ceviche



vegetarian

**A** cereals containing gluten

**E** peanut

**L** celery

**P** lupins



vegan

**B** crustaceans

**F** soy

**M** mustard

**R** mullusks



spicy

**C** egg

**G** milk incl. lactose

**N** sesame



extra spicy

**D** fish

**H** edible nuts

**O** sulfites

## SIDES

portion

**SUSHI GINGER** € 3.00 

**NI-TAMAGO** € 3.00 <sup>ACF</sup> 

**TERIYAKI SAUCE** € 3.50 <sup>AF</sup> 

**CHILI MAYONNAISE** € 3.50 <sup>ACFMN</sup> 

**TRUFFLE MAYONNAISE** € 3.50 <sup>ACFM</sup> 

**RAMEN NOODLES** € 4.00 <sup>A</sup> 

**RICE** € 4.00 <sup>N</sup> 

**MISO SOUP** € 4.50 <sup>DF</sup>

seaweed | tofu | spring onions

**SALADS** € 4.50 <sup>ACFMN</sup> 

goma cucumbers | herbs | cole slaw |  
pickled radish | wasabi cucumbers

**KIMCHI** € 5.50 <sup>BDN</sup> 

homemade

**DIRTY FRIES** € 7.50 <sup>ACGFMN</sup> 

sweet potato fries | yuzu-kosho mayonnaise |  
jalapeños | parmesan | sesame

## SWEETS

**BLACK SESAME PANNA COTTA** € 9.00 <sup>AN</sup> 

almond cookies | coconut espuma | pickled orange

**MOCHI ICE CREAM** € 9.50 <sup>FG</sup> 

3 pcs. | mochi ice cream

**BANOFFEE** € 10.00 <sup>ACGF</sup> 

chocolate cake | miso caramel | banana | white chocolate

**BEST OF IKI DESSERT** € 15.00 <sup>ACFGO</sup> 

dessert for two

mochi ice cream,  
coconut milk rice,  
matcha tiramsiu,  
berries

## BUBBLES

0.1l

**AWAYUKI 淡雪 SPARKLING SAKE** €6.50

Junmai

**NULL BOCK NULL ALKOHOL** ° €6.50

Weingut Schwarzböck | *non alcoholic*

**BELLINO** €7.00

*non alcoholic*

**BELLINI** ° €7.00

prosecco | peach

**MUSKATELLER FRIZZANTE** ° €7.00

Weingut Hess

**CRÉMANT BRUT ROSÉ** ° €7.50

Bouvet-Ladubay

**LES SENTIERS BRUT CHAMPAGNER** ° €11.50

Domaine des Arondes

## IKI SPRITZ

0.25l

**MULTI KULTI** €8.00

mango | passion fruit | pineapple | lemon | *non alcoholic*

**APEROL VENEZIANO** ° €9.00

prosecco | aperol | soda

**PORNSTAR SPRITZ** ° €10.00

prosecco | Passoã | maracuja | lime

**YUZU SBAGLIATO** ° €10.00

prosecco | campari | yuzu gin | soda

**CAMPARI SPRITZ** ° €10.00

prosecco | campari | soda

**SARTI SPRITZ** ° €11.00

prosecco | sarti | soda

**YUZU DRAGON SPRITZ** ° €12.00

prosecco | yuzu sake | soda | lime

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## HOMEMADE LEMONADES

0.25l/0.5l €4.00/€7.00

GINGER LEMON

RASPBERRY LYCHEE

BLACK CURRANT ORANGE

BERRY ICED TEA

KOMBUCHA

## NON ALCOHOLIC

**SODA\*** 0.25l/0.5l €2.20/€4.30 \*youth drink

**SODA\*** 0.25l/0.5l €3.00/€5.40  
raspberry | elderberry | lemon

**fritz-kola ORIGINAL** 0.33l €4.50

**fritz-kola SUPER ZERO** 0.33l €4.50

**VÖSLAUER STILL** 0.33l/0.75l €3.50/€6.50

**VÖSLAUER SPARKLING** 0.33l/0.75l €3.50/€6.50

## SAKE 酒

**KAMOIZUMI** „SUMMER SNOW“ にごり吟醸 0.05l/0.18l €6.00/€18.00  
Junmai

**KAMOIZUMI SHUSEN** „THREE DOTS“ 賀茂泉 0.05l/0.18l €6.00/€18.00  
Junmai Ginjo

**MASUMI SHIRO** „SAKE MATINEE“ 白妙 0.05l/0.18l €6.00/€18.00  
Junmai Ginjo

**BIJOFU** 美丈夫 0.05l/0.18l €6.50/€19.00  
Tokubetsu Junmai

**DREAMY CLOUDS** 李白 0.05l/0.18l €7.00/€20.00  
Tokubetsu Junmai

**YUZU | SWEET** 福寿 0.05l €7.00  
Fukuju

# WINES BY GLASS

0.125l

**BLAUFRÄNKISCH ROSÉ 2024** <sup>○</sup> €5.50

Weingut Pia Strehn

**CHARDONNAY 2024** <sup>○</sup> €6.50

Weingut Hess

**GELBER MUSKATELLER 2024** <sup>○</sup> €6.50

Weingut Hagn

**WIENER GEMISCHTER SATZ DAC 2024** <sup>Bio ○</sup> €6.50

Weingut Rainer Christ

**GRÜNER VELTLINER**

**RIED HOHER RAIN KREMSTAL DAC 2024** <sup>Bio ○</sup> €7.00

Bioweingut Geyerhof

**SAUVIGNON BLANC**

**VULKANLAND STEIERMARK DAC 2024** <sup>○</sup> €7.00

Weingut Krispel

**REVOLUTION WHITE SOLERA** <sup>Bio ○</sup> €7.50

Weingut Johannes Zillinger

**ZWEIGELT 2022 (RED)** <sup>Bio ○</sup> €5.50

Weingut Martin Pasler

**BLAUFRÄNKISCH**

**OGGAU JOHANNESHÖHE 2022 (RED)** <sup>Bio ○</sup> €7.50

Weingut Georg Prieler

**NORALBA RIOJA CRIANZA 2021 (RED)** <sup>○</sup> €7.50

Castillo de Mendoza

# BEER

**OTTAKRINGER WIENER ORIGINAL** <sup>A</sup> 0.3l/0.5l €4.50/€5.50

draft beer

**ASAHI SUPER DRY** <sup>A</sup> 0.33l €5.00

**KIRIN ICHIBAN** <sup>A</sup> 0.33l €5.00

**DIE WEISSE** <sup>A</sup> 0.5l €7.00

**KIRIN ICHIBAN** <sup>A</sup> *non alcoholic* 0.33l €4.50

## COCKTAILS

### IKI DRAGON NOJITO €7.00

mint | dragon fruit | lime | ginger ale | *non alcoholic*

### LYCHEE COLLINS<sup>o</sup> €10.00

Roku gin | lychee liqueur | lemon | soda

### SAKE MOJITO<sup>o</sup> €12.00

sake | mint | lime | soda

### CALAMANSI GIMLET<sup>o</sup> €12.00

calamansi liqueur | lime juice | lime

### TOKI BREEZE<sup>o</sup> €14.00

whiskey | aperol | passionfruit | lime | soda

## DIGESTIF

2cl

### GRAPPA MORBIDA €5.00

Destillerie Poli

### SWISS STONE PINE €5.50

Brennerei Guglhof

### OLD PLUM €6.00

Manufaktur Gölles

### RED WILLIAMS PEAR €9.00

Qualitätsbrennerei Reisetbauer

### HIBIKI €10.00

Suntory

## IKI GIFT VOUCHER

Are you looking for a suitable gift for family, friends, colleagues or just want to make someone happy? Then surprise them with an IKI voucher of your choice.

**TEA** *by Demmer*  
€4.00

**JASMINE FLOWER**

**SENCHA GREEN TEA**

**JAPANESE CHERRY BLOSSOM**

**HOMEMADE MINT GINGER TEA** €4.50

**PORT. LEMON** 2cl €0.80

**COFFEE** *by Caffè vom See*

**ESPRESSO** €3.20

**AMERICANO** €3.50

**ESPRESSO MACCHIATO** <sup>G</sup> €3.60

**CAPPUCCINO** <sup>G</sup> €4.50

**IKI COLD CAPPUCCINO** €5.00

**DOPPIO** €5.40

**PORT. MILK/ALTERNATIVE** <sup>FGH</sup> 4cl €1.20

*All coffees are available as decaffeinated, with lactose free milk or plant based alternative.*

*For water service we charge €1.00.*

All prices in Euro, incl. VAT.

We accept cash payment, Maestro, Visa & Mastercard.



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