

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 small plates, 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



handmade
with love

SMALL PLATES

DAIKON SALAD € 6.00 ^{AEFN} 

umeboshi dressing | sesame | peanuts

EDAMAME € 7.50 ^{EF} 

soy beans | horseradish or chili

WON TON € 8.50 ^{ABCDFN}

3 pcs. dumplings filled with shrimp & pork | ponzu | bonito flakes

SILKY TOFU € 9.00 ^{AEFN} 

spring onion | ginger | chili | soy sauce

NASU MISO € 9.50 ^{FN} 

gratinated eggplant | sesame | miso sauce | daikon cress

TORI KARAAGE € 11.00 ^{ACFMN} 

3 pcs. crispy chicken | chili mayonnaise

BEEF TATAR € 15.00 ^{ACFMN}

rice cracker | daikon | sesame

SPICY PRAWNS € 15.00 ^{BEF}  

chili peanut oil | pok choi | coriander

MAGURO € 17.00 ^{ADFN}

tuna tataki | sesame | mango gel | avocado | tapioca

SUSHI ROLLS

NASU ROLL € 15.00 ^{AFM} 

inside out roll | eggplant | avocado

SPICY IKI ROLL € 16.50 ^{ACDFMN} 

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

HONEY TUNA ROLL € 17.50 ^{ABCD FMN}

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

SURF & TURF ROLL € 17.50 ^{ABC FM}

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

TAKO ROLL € 18.00 ^{ACFMR}

octopus carpaccio | avocado | crispy purple potato | yuzu kosho mayonnaise

ALL TIME FAVORITES

SPINACH & TRUFFLE SALAD € 9.00 ^{AFN} 

baby spinach salad | miso-truffle dressing | sesame

KINOKO RAMEN € 16.50 ^{AFN} 

vegetable soup with homemade noodles | tofu | wakame | shitake | radish

KIMCHI CHICKEN RAMEN € 17.00 ^{ABCDFLN} 

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

BEEF TATAKI SALAD € 19.00 ^{ADFGM}

sirloin | chicory | wasabi sour cream dressing | vegetables



vegetarian

A cereals containing gluten

E peanut

L celery

P lupins



vegan

B crustaceans

F soy

M mustard

R molluscs



spicy

C egg

G milk incl. lactose

N sesame



extra spicy

D fish

H edible nuts

O sulfites

MAINS

OKONOMIYAKI € 16.50 ^{AFMN} 

cabbage | ponzu mayonnaise | mushrooms | baby spinach

TONKATSU OF DUROC PORK € 25.00 ^{ACFMN}

300g. pork loin | cole slaw | tonkatsu mayonnaise (perfect 2 share)

SOFTSHELL CRAB SALAD € 26.00 ^{ABFMN}

tempura softshell crab | lettuce | papaya |
sweet soy sauce dressing

MISO TARA € 26.00 ^{DFN}

steamed cod | nori | miso sauce | legumes

SIDES

portion

SUSHI GINGER € 3.00 

portion

NI-TAMAGO € 3.00 ^{ACF} 

portion

TERIYAKI-SAUCE € 3.50 ^{AF} 

portion

CHILI-MAYONNAISE € 3.50 ^{ACFMN}  

portion

TRUFFLE MAYONNAISE € 3.50 ^{ACFM} 

portion

RAMEN NOODLES € 3.50 ^A 


portion

RICE € 4.00 ^N 


portion

MISO SOUP € 4.50 ^{DF}

seaweed | tofu | spring onions

SALADS € 4.50 ^{ACFMN} 

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

KIMCHI € 5.50 ^{AD}  scharf

homemade



SWEETS

MITARASHI DANGO € 8.00 ^{AF} 

szechuan pineapple | sweet soy sauce

MOCHI ICE CREAM € 9.50 ^{FG} 

3 pcs. | mochi ice cream

RAFFAELLO BAO € 10.00 ^{AHO} 

bao bun | coconut | mango

MATCHA ICECREAM SANDWICH € 11.00 ^{ACFG} 

matcha parfait | chocolate cookie | raspberry

BEST OF IKI DESSERT € 15.00 ^{ACFGO} 

dessert for two

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.

BUBBLES

0.1l

AWAYUKI 淡雪 SPARKLING SAKE € 6.50

NULL BOCK NULL ALKOHOL *non-alcoholic* ° € 6.50

Weingut Schwarzböck

PASSION ZERO *non-alcoholic* ° € 7.50

PASSION AFFAIR *homemade* ° € 7.50

MUSKATELLER FRIZZANTE ° € 7.50

Weingut Hess

CRÉMANT BRUT ROSÉ ° € 7.50

Bouvet-Ladubay

LES SENTIERS BRUT CHAMPAGNER ° € 11.00

Domaine des Arondes

IKI SPRITZ

0.25l

MULTI KULTI *non-alcoholic* € 7.00

mango | passion fruit | pineapple | lemon

MISO MULE *non-alcoholic* ^{FO} € 8.00

ginger beer | miso | yuzu | verjus

APEROL VENEZIANO ° € 9.00

prosecco | aperol | soda

SAKE SANGRIA ° € 10.00

sake | red wine | orange | lemon | sugar

UMESHU SPRITZ ° € 11.00

plum liqueur | lime | soda

PORNSTAR SPRITZ ° € 11.00

prosecco | passoã | maracuja | lime

YUZU DRAGON SPRITZ ° € 12.00

prosecco | yuzu sake | soda | lime

EN

HOMEMADE LEMONADES

0.25l/0.5l €4.00/€7.00

GINGER LEMON

LEMONGRASS ICED TEA

GUAVE PAPAYA ICED TEA

KOMBUCHA

SEASONAL LEMONADE

NON ALCOHOLIC

SODA* 0.25l/0.5l €2.30/€4.40 *youth option

SODA* 0.25l/0.5l €3.10/€5.20
raspberry | elderberry | lemon

fritz-kola ORIGINAL 0.33l €4.60

fritz-kola SUPER ZERO 0.33l €4.60

VÖSLAUER STILL 0.33l/0.75l €3.60/€6.70

VÖSLAUER SPARKLING 0.33l/0.75l €3.60/€6.70

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 2025 ^o € 5.50

Weingut Pia Strehn

CHARDONNAY 2024 ^o € 6.50

Weingut Hess

GELBER MUSKATELLER 2025 ^o € 6.50

Weingut Hagn

WIENER GEMISCHTER SATZ OBERLAA DAC 2024/2025 *Bio* ^o € 6.50

Demeterweingut Zahel

GRÜNER VELTLINER RIED HOHER RAIN KREMSTAL DAC 2025 *Bio* ^o € 7.00

Bioweingut Geyerhof

SAUVIGNON BLANC VULKANLAND STEIERMARK DAC 2025 ^o € 7.00

Weingut Krispel

REVOLUTION WHITE SOLERA *Bio* ^o € 7.50

Weingut Johannes Zillinger

ZWEIFELT 2022 (RED) *Bio* ^o € 5.50

Weingut Martin Pasler

BLAUFRÄNKISCH OGGAU JOHANNESHÖHE 2023 (RED) *Bio* ^o € 7.50

Weingut Georg Prieler

NORALBA RIOJA CRIANZA 2022 (RED) ^o € 7.50

Castillo de Mendoza

BEER

OTTAKRINGER SPEZIAL ^A 0.3l € 5.00

drafft beer

OTTAKRINGER SPEZIAL ^A 0.5l € 6.50

drafft beer

ASAHI SUPER DRY ^A 0.33l € 5.00

KIRIN ICHIBAN ^A 0.33l € 5.00

DIE WEISSE ^A 0.5l € 7.00

KIRIN ICHIBAN *non-alcoholic* ^A 0.33l € 4.50

COCKTAILS

IKI DRAGON NOJITO *non-alcoholic* € 7.00

mint | dragon fruit | lime | ginger ale

AVERNA SOUR IKI STYLE ^o € 10.00

averna | passionfruit | ginger lemon

APEROL LEMONADE ^o € 10.00

aperol | lime | sprite

SAKURA SILK MARTINI ^{GO} € 12.00

coffee liqueur | vodka | cherry blossom syrup | espresso | milk foam

TOKI COLLINS € 13.00

whiskey | lime | sugar | soda | grapefruit bitters

DIGESTIF

2cl

GRAPPA MORBIDA €5.00

Destillerie Poli

ZIRBE €5.50

Brennerei Guglhof

ALTE ZWETSCHKE €6.00

Manufaktur Gölles

ROTE WILLIAMS €9.00

Qualitätsbrennerei Reisetbauer

HIBIKI €10.00

Suntory

TEA *by Demmer*
€4.50

GREEN JASMINE
GENMAICHA
SENGHA GREEN TEA
JAPANESE CHERRY

MINT GINGER TEA *homemade*
PORT. LEMON 2cl €0.80

COFFEE *by Caffè vom See*

ESPRESSO €3.30
AMERICANO €3.50
ESPRESSO MACCHIATO ^G €3.60
CAPPUCCINO ^G €4.60
IKI COLD CAPPUCCINO ^G €5.00
DOPPIO €5.40
ICED NISEGATO ^G € 5.50
PORT. MILK/ALTERNATIVE ^{FGH} 4cl €1.20

*All coffees are also available as a decaffeinated option,
with lactose-free milk or plant-based milk alternatives.*

A €1.00 charge applies for water service

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



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