

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

STARTERS

DAIKON SALAD €7.00 ^{AEFN} 

radish | umeboshi | peanuts

EDAMAME €7.50 ^F 

soy beans | horseradish

GYOZA €8.50 ^{ACFLN} 

tofu | mushroom stock | celery katsuoboshi

DIRTY FRIES €9.00 ^{ACDFGMN} 

sweet potato | parmesan | jap. mayonnaise | jalapenos | furikake

SPINACH & TRUFFLE SALAD €9.00 ^{AFN} 

baby spinach salad | miso truffle dressing | sesame

SILKY TOFU €9.50 ^{AEFN} 

rice | gochujang | peanut butter | yuzu

NASU DENGAKU €9.50 ^{DFN} 

eggplant | sesame | sweet miso | bonito

TORI KARAAGE €11.00 ^{ACFMN} 

3 pcs. crispy chicken | chili mayonnaise | daikon

TEMPURA €12.00 ^A 

broccolini | enoki | calamansi

WAFU ROASTBEEF €18.00 ^{AF}

sirloin | wasabi root | leek | dashi | oroshi

SALMON SASHIMI €18.50 ^{ADF}

pickled onions | tare | ikura

SUSHI ROLLS

KING OYSTER MUSHROOM ROLL €16.00 ^{AH} 
eggplant | king oyster mushrooms | avocado | vegan cheese | chives

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 ^{ABCFM}
shrimp tempura | beef carpaccio | avocado | cucumber | truffle mayonnaise | chives | teriyaki sauce

AKIRO HANDROLL €18.00 ^{ADFO}
unagi | salmon | kanpyo | cucumber | tobiko | eel teriyaki

RAMEN

with homemade noodles

SHOYU GOMA RAMEN €16.00 ^{AFN} 
shoyu vegetable soup | soy granules | sesame | pak choi | bamboo | sprouts | carrots

SPICY TAN TAN RAMEN €17.00 ^{ACFLN} 
chicken broth with homemade noodles | miso | spicy ground chili chicken | snow peas | ajitama | nori

TONKOTSU RAMEN €18.00 ^{ACDFLR}
tonkotsu stock with homemade noodles | chasu | morrels | ajitama | nori

 vegetarian

 vegan

 spicy

 extra spicy

 gluten-free

* gluten-free option

A cereals containing gluten

B crustaceans

C egg

D fish

E peanuts

F soy

G milk incl. lactose

H nuts

L celery

M mustard

N sesame

O sulphites

P lupins

R molluscs

MAINS

CRISPY GARLIC EGGPLANT €15.50 ^{AFN}

shoyu | baby spinach | sesame | rice | spring onions

CAESAR SALAD IKI STYLE €17.00 ^{ACDFGMNO *}

corn chicken | lettuce | wasabi dressing | nori | cucumber | tomato ceviche | parmesan | croutons

AHI TUNA KATSU €28.00 ^{ADFN}

tuna | panko | ponzu | oi kimchi | shiso

LOBSTER & BEEF €32.00 ^{BGO}

lobster | sirloin | sanso jus | sriracha butter | lotus

SIDES

portion

SUSHI GINGER €3.00 ^{SASSAS}

portion

AJITAMA €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 ^{ACDFMN}

cucumber tsukemono | herb salad | cole slaw | oi kimchi

KIMCHI €5.50 ^{AD}

homemade



SWEETS

BLACK POPPY NOODLES €9.50   
rice noodles | poppy seed | pineapple cardamom sorbet

MOCHI ICE CREAM €9.50 ^{FG}  
3 pcs. | mochi ice cream

BANOFFEE €11.00 ^{ACFG}
chocolate | dulce de leche | caramel cookies | miso | banana

BEST OF IKI DESSERT €16.00 ^{ACFGO} 
dessert variation 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

Maracuja | Null Bock Null

MANDARIN AFFAIR ° €7.50

Mandarine | Prosecco

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

PINKY LEMONADE *non alcoholic* €7.50

lychee | yuzu | grenadine | sprite

APEROL VENEZIANO ° €9.00

prosecco | aperol | soda

SARTI SPRITZ ° €10.00

sarti | prosecco | soda

YUZU SPRITZ ° €10.00

prosecco | yuzu sake | soda

UMESHU CAMPARI SPRITZ ° €11.00

plum liqueur | campari | soda

PORNSTAR SPRITZ ° €11.00

prosecco | passoã | maracuja | lime

EN

HOMEMADE LEMONADES

0.25l/0.5l €4.00/€7.00

GINGER LEMON €4.00/€7.00

BLACKBERRY LYCHEE €4.00/€7.00

GUAVE PAPAYA ICED TEA €4.00/€7.00

KOMBUCHA €4.00/€7.00

SEASONAL LEMONADE €4.00/€7.00

NON ALCOHOLIC

SODA 0.25l/0.5l €2.30/€4.40 Youth drink

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

RAMUNE 0.2l €3.90
original | strawberry | melon | orange | yuzu

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[○] €5.50

Weingut Pia Strehn

CHARDONNAY 2025 *organic*[○] €6.50

Weingut Hess

WIENER GEMISCHTER SATZ OBERLAA DAC 2025 *organic*[○] €6.50

Demeterweingut Zahel

SAUVIGNON BLANC SANDSTEIN 2024 *organic*[○] €7.00

Weingut Sommer

GRÜNER VELTLINER

RIED HOHER RAIN KREMSTAL DAC 2025 *organic*[○] €7.00

Bioweingut Geyerhof

GELBER MUSKATELLER STEIERMARK 2025[○] €7.50

Weingut Sommer

GEMISCHTER SATZ KOREAA 2024 *organic*[○] €7.50

Weingut Judith Beck

ZWIGELT 2022 (RED) *organic*[○] €5.50

Weingut Martin Pasler

BLAUFRÄNKISCH OGGAU

JOHANNESHÖHE 2023 (RED) *organic*[○] €7.50

Weingut Georg Prieler

NORALBA RIOJA CRIANZA 2022 (RED)[○] €7.50

Castillo de Mendoza

BEER

OTTAKRINGER SPEZIAL^A 0.3l €5.00

draft beer

OTTAKRINGER SPEZIAL^A 0.5l €6.50

draft 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

MISO MULE *non alcoholic* ^{FO} €8.00

ginger beer | miso | yuzu | verjus

AVERNA SOUR IKI STYLE ^O €10.00

averna | passionfruit | ginger lemon

SAKEPOLITAN ^O €11.00

sake | cranberry | elderflower | triple sec | lime

LYCHEE GIMLET ^O €11.00

lychee liqueur | gin | lime

COCKTAIL OF THE DAY ^O €12.00

DIGESTIF

2cl

GRAPPA MORBIDA €5.00

Destillerie Poli

SWISS STONE PINE €5.50

Brennerei Guglhof

HAZELNUT €5.50

Weingut Hagn

OLD PLUM €6.00

Manufaktur Gölles

RED WILLIAMS PEAR €9.00

Qualitätsbrennerei Reisetbauer

HIBIKI €10.00

Suntory

TEA *by Demmer*
€4.50

GREEN JASMINE

GUAVE PAPAYA

SENCHA 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

DOPPIO €5.40

FLAT WHITE ^G €5.50

ICED NISEGATO ^G €6.50

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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