



APPETIZERS & SNACKS

- Edamame** ^F € 4.70
soybeans | fresh horseradish | sea salt
- Ponzu Wakame** ^{FN} € 6.70
seaweed salad | pickled cucumber & avocado | miso
- Won Ton** ^{ABCFN} 3 pieces/5 pieces € 6.60/9.30
stuffed with minced shrimp & pork | ponzu | bonito
- Nasu Miso** ^{FN} € 6.50
eggplant gratin | miso sauce | daikon cress | chives
- Tori Karaage** ^{ACM} € 6.80
3 pics fried chicken | chili mayo
- Wakasagi Karaage** ^{CDFN} € 7.60
fried atherinids | yuzu kosho mayo | shishimi

SUSHI ROLLS

- Spicy IKI Roll** ^{ACDFMN} € 12.60
fried | salmon tartar & chili mayo | avocado | cress | cucumber
- Surf & Turf Roll** ^{ABCFMN} € 13.50
shrimp tempura | beef carpaccio | avocado | cucumber | truffle mayo | teriyaki sauce
- Spicy Tuna Roll** ^{ACDFMN} € 13.50
tuna tartar | chili mayo | avocado | cucumber | cress
- Sakata Roll** ^{AFMN} € 12.60
vegetable tempura | avocado | miso | teriyaki sauce
- Dragon Roll** ^{ABCFMN} € 13.80
unagi | shrimp tempura | avocado | tobiko | chili mayo

DESSERTS

- Pandan Crème Brulée** ^C raspberry | coconut milk € 6.80
- Chocolate Mousse** ^{CG} € 7.60
sichuan pepper ice cream | strawberries
- Mochi Ice Cream** 3 pieces ^{CEGN} € 6.20
- Best of IKI Dessert** ^{ACEGN} € 3.00

SALADS & NOODLE SOUPS

- Spinach & Truffle Salad** baby spinachsalad | miso truffle dressing | sesame ^{AFN} € 7.10
- Crispy Calamari Salad** cucumber | carrot | tomato | onion | yuzu kosho mayo ^{ABCFN} € 12.50
- Thai Style Green Salad** lettuce | roastbeef | thai dressing | kaffir lime | avocado ^{ADM} € 10.90
- Kim Chi Chicken Ramen** chicken soup with homemade ramen noodles | spicy grounded chicken | corn | kim chi | sugar snap peas | spring onions ^{ACFN} € 11.20
- Won Ton Ramen** chicken soup with homemade ramen noodles | cashu | 2 pcs. Won ton | daikon | egg ^{ABCFN} € 11.80
- Miso Ramen** miso soup with homemade ramen noodles | shiitake | soybean sprouts | cauliflower | sugar snap peas | egg ^{ACFN} € 10.80

IKI FAVOURITES

- Teriyaki Beef Burger** ^{ACFN} sweet potato fries | ponzu onion | cheddar | avocado | cucumber | cilli mayo | cole slaw "IKI style" € 15.90
- Short Rib** ^{ADEFN} € 18.50
braised short rib | sweet five spice sauce | cilantro | peanuts | rice
- Tofu Curry Don** ^{AEFN} € 11.50
ricebowl | Japanese curry | tofu | brokkoli | carrot | mushroom | cilantro | peanuts
- Sake Aburi Don** ^{ADFN} € 13.90
ricebowl | flamed salmon | goma cucumber | teriyaki sauce

SIDE ORDERS

- Miso Soup** seaweed & tofu ^{FD} € 3.00
- Rice or Sushi rice** € 2.50
- Chili mayo or truffle mayo** ^{CN} € 1.80
- Ginger** € 1.80
- Teriyaki Sauce** ^{AFN} € 1.80
- Salad** cucumber | herb salad | cole slaw | radish ^{AFMN} € 3.20
- Kim Chi** € 3.80



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

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

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 DRINKS TO SHARE

Oh Paloma tequila agave nectar lime grapefruit	carafe 0,5 l	€ 17.50
Pimms No1 Cup pimm's ginger ale cucumber orange lemon	carafe 0,5 l	€ 17.50

SPARKLING

Prosa Rosé Meinklang Pamhagen	1/8 / 0,75 l	€ 5.20 / 32.00
Cremant de Loire Bouvet FR	1/8 / 0,75 l	€ 5.90 / 35.00

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 2018 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 2018 Schauer Kitzack	1/8 / 0,75 l	€ 5.20 / 31.00

RED WINE

Zweigelt 2016 Heinrich Gols	1/8 / 0,75 l	€ 5.40 / 32.00
Blaufränkisch 2015 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 2017 Kerschbaum Horitschon 2016	1/8 / 0,75 l	€ 6.50 / 38.00

ASK FOR OUR WINE MENU

NON ALKOCOLIC DRINKS

Homemade lemonade	0,25 / 0,5 l	€ 2.90 / 5.20
berry-IceTea calpis-lemon raspberry-rhubarb ginger-lemon		
house brewed kombucha	0,25 l	€ 2.50
fermented tea with raspberry		
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

*youthdrink

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
Melon Spritz prosecco melon soda	€ 6.50

IKI COCKTAIL € 9.50

Kobe Mule
sake | lime | gingerlemonade

Red Carpet
Gin | passionfruit | raspberry

Tomato meets Ginger
ginger infused vodka | gingerlemonade | tomato juice

Espresso Martini
sake | kaluha | espresso

BEER

Ottakringer the original viennese draft beer	0,3 / 0,5 l	€ 3.40 / 4.50
Asahi Super Dry Japan	0,3 l	€ 3.90
Die Weisse wheatbeer Salzburg	0,3 l	€ 4.60
Ottakringer Null Komma Josef	0,3 l	€ 3.50

AFTER DINNER

Averna on the rocks	5 cl	€ 6.00
Yuzu Sake on the rocks	5 cl	€ 6.00
Rote Williams Reisetbauer	2 cl	€ 6.40
Hibiki Japanese harmony whiskey on the rocks	2 cl	€ 6.40

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

TEA CUP

€ 3.20

Jasmin flower green tea
Bio Genmaicha green tea with roasted rice
Sencha green tea
Ginger
Fresh mint tea



DINNER SPECIAL

ab 17:30 Uhr

Our Chef's Choice

Kingfish Ceviche CDFLMN

marinierte Gelbschwanzmakrele | Gurke | Wasabi | Sojabohnen | Granny Smith
Marinated yellowfin makarel | cucumber | wasabi | soybeans | granny smith

€ 14.50

Unagi Foie Gras Roll ACDFLMN

Aal | Gänseleber | grüner Spargel | Tamago | Röstzwiebel
Eel | goose liver | green asparagus | tamago | fried onions

€ 14.00

Prawn Katsu Don ABCFN

Reisschale mit Tempura Garnelen | Teriyakisauce | Chili Mayo | eingelegte Gurken
Rice bowl | tempura shrimp | teriyakisauce | chilli mayo | pickled cucumber

€ 13.50

Wine of the month ○

Prosa Rosé
Weingut Meinklang

€ 5.20 / € 32