



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	
Brussel Sprouts ^{ADEFN}	€ 6.70
lime peanuts cilantro	

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	

DESSERTS

Hokkaido pumpkin crème brûlée ^{CG}	€ 6.80
ginger yuzu ice cream	
Chocolate Black Bean Brownie ^{ACGH}	€ 7.50
matcha ice cream	
Mochi Ice Cream 3 pieces ^{CEGN}	€ 6.20
Best of IKI Dessert ^{ACEGN}	€ 13.00

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
Wasabi Caesar Salad	grilled free range chickenbreast salad wasabi dressing nori croutons tomatoes parmesan ^{ACGM}	€ 10.90
Kim Chi Chicken Ramen	chicken soup with homemade ramen noodles spicy ground chicken corn kim chi sugar snap peas spring onions ^{ACFN}	€ 11.20
Chashu Pork Ramen	chicken soup with homemade ramen noodles miso-goma marinated pork belly mushroom sugar snap peas egg ^{ACFL}	€ 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}	€ 15.90
sweet potato fries ponzu onion cheddar cucumber cilli mayo cole slaw "IKI style"	
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 kim chi ^{AFMN}	€ 3.20

handmade with love

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	<i>carafe 180 ml</i>	€ 15.00
Dreamy Clouds Nigori sake cloudy smooth fruity	<i>carafe 180 ml</i>	€ 17.00

IKI DRINKS TO SHARE

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

SPARKLING

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

WHITE WINE & ROSÉ

Grüner Veltliner DAC Rösschitz 2016 Gruber Rösschitz	<i>1/8 / 0,75 l</i>	€ 4.20 / 25.00
Riesling Steinterrassen 2016 Petra Unger Furth bei Göttweig	<i>1/8 / 0,75 l</i>	€ 4.70 / 28.00
Wiener Gemischter Satz 2017 Mayer am Pfarrplatz Vienna	<i>1/8 / 0,75 l</i>	€ 5.20 / 30.00
Chardonnay 2017 Strehn Deutschkreuz	<i>1/8 / 0,75 l</i>	€ 4.90 / 29.00
Sauvignon Blanc 2017 Wohlmuth Kitzack	<i>1/8 / 0,75 l</i>	€ 6.50 / 38.00
Rosé 2016 Schauer Kitzack	<i>1/8 / 0,75 l</i>	€ 5.20 / 31.00

RED WINE

Zweigelt 2015 Heinrich Gols	<i>1/8 / 0,75 l</i>	€ 5.40 / 32.00
Kékfrankos Balf 2015 Weninger Horitschon	<i>1/8 / 0,75 l</i>	€ 4.90 / 29.00
St. Laurent 2015 Gsellmann Gols	<i>1/8 / 0,75 l</i>	€ 5.40 / 31.00

ASK FOR OUR WINE MENU

NON ALKOCOLIC DRINKS

Homemade lemonade	<i>0,25 / 0,5 l</i>	€ 2.90 / 5.20
berry-IceTea calpis-lemon raspberry-basil ginger-lemon		
Coca-Cola Zero Light	<i>0,33 l</i>	€ 3.00
Vöslauer sparkling still	<i>0,25 / 0,75 l</i>	€ 2.50 / 5.00
Soda water	<i>0,25 / 0,5 l</i>	€ 1.70 / 3.40
*Soda lemon rasperry elderflower	<i>0,25 / 0,5 l</i>	€ 2.00 / 3.80
Apple juice cloudy soda	<i>0,25 / 0,5 l</i>	€ 2.20 / 4.10
Apricots nectar soda	<i>0,25 / 0,5 l</i>	€ 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
Lime Elderflower Spritz prosecco soda	€ 6.50

IKI COCKTAIL € 9.50

Kobe Mule
sake | lime | ginger lemonade

Pink Mojito
vodka | raspberry | lime | chambord liquor | ginger ale

Ginger Gio
ginger-vodka | sake | tonic

Gin & Cucumber
gin | cucumber | tonic

BEER

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

AFTER DINNER

Averna on the rocks	<i>5 cl</i>	€ 6.00
Yuzu Sake on the rocks	<i>5 cl</i>	€ 6.00
Rote Williams Reisetbauer	<i>2 cl</i>	€ 6.40
Hibiki Japanese harmony whiskey on the rocks	<i>2 cl</i>	€ 6.40
Shochu Grapefruit	<i>2 cl</i>	€ 6.40

COFFEE

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

Espresso	€ 2.40
Espresso Macchiato	€ 2.50
Espresso Doppio	€ 3.90
Cappuccino	€ 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

Dobin Mussels ADFLNR

Miesmuscheln | Dobin Mushi | Koriander | Shichimi

Dobin mussels | dobin broth | cilantro | shichimi

€ 13.50

Tiger Roll ACDEFLMN

Beef | Mango | Avocado | Erdnuss | Minze

beef | mango | avocado | peanut | mint

€ 12.60

Kamo Duck Don ACFN

rosa gebratene Entenbrust | Rotkraut | Sesam-Ingwer Dressing | Orangen

roasted duck breast | red cabbage | sesame – ginger dressing | oranges

€ 15.90

Wine of the month [○]

Kaberné 2012

Weingut Kloster am Spitz

€ 5,80 / € 33.00

 = vegetarische Speisen
 = vegane Speisen
 = scharf

 = extra scharf
A Glutenhaltiges Getreide
B Krebstiere

C Ei
D Fisch
E Erdnuss
F Soja
G Milch oder Laktose
H Schalenfrüchte

L Sellerie
M Senf
N Sesam
O Sulfite
P Lupinen
R Weichtiere