

IKI 粋 RAMEN

APPETIZER

edamame v	5
boiled soy bean with maldon salt	
seaweed salad v	5
sweet soy-marinated wakame seaweed strands	
crispy rice tuna	10
4 pcs. spicy tuna tartare, spicy aioli, sweet shoyu, sesame seed	
takoyaki	6
4 pcs. octopus filled wheat batter, okonomi sauce, kewpie mayo	
bonito flakes, ao-nori	
pork gyoza	6
6 pcs. crispy fried pork and vegetable pot stickers, chili ponzu	
tofu sesame bao	4
1 pc. organic tofu cutlet, cucumber, creamy sesame, chili garlic	
pork kakuni bao	4
1 pc. minced braised niman ranch pork belly, cucumber, spicy mayo	
ebi katsu bao	4
1 pc. panko-crusted fried shrimp, cucumber, yuzu mayo	
soft shell crab bao	10
1 pc. fried soft shell crab, cucumber, spicy mayo, chili garlic	

SASHIMI

salmon burrata	15
scottish salmon, fresh burrata cheese, pickled cherry tomato	
yuzu, olive oil, honey truffle, sea salt	
maguro wasabi	19
tuna sashimi, fresh chopped wasabi, special shoyu	
toro wasabi	34
bluefin tuna belly sashimi, fresh chopped wasabi, special shoyu	
hamachi carpaccio	19
yellowtail sashimi, yuzu ponzu, olive oil	
scallop carpaccio	19
add uni +14	
hokkaido jumbo scallop, yuzu, yuzu kosho	
hawaiian sea salt, white truffle oil	
assorted sashimi	34
add uni +14	
4 pcs. each of tuna, salmon, kampachi, hokkaido scallop	

SUSHI

(iki sushi served with super premium short grain rice combination of koshihikari rice and yomogokochi)

iki sushi	28
2 pcs. Each of tuna, salmon, yellowtail, hokkaido scallop	
crab roll with soy paper	
premium iki sushi	54
1 pc. Each of tuna, salmon, kampachi, hokkaido scallop	
2 pcs. Each of toro, sea urchin	
crab roll with soy paper	
tuna	7
yellowtail	7
salmon	7
hokkaido scallop	7
bluefin toro	14
seared toro	15
sea urchin	18
a5 wagyu	16

GRAB HAND ROLL

(served with special nori from saga prefecture, located on the island of kyushu, japan)

iki grab hand roll (8 pcs)	24
2 pcs. Each of tuna, salmon, kampachi, blue crab	
iki premium grab hand roll (8 pcs)	48
2 pcs. Each of toro, hokkaido scallop + sea urchin	
salmon truffle, a5 miyazaki wagyu tartare	
spicy tuna	7
blue crab	8
salmon truffle	9
scallop + sea urchin	14
toro + sea urchin	20
A5 wagyu + sea urchin	22

CUT ROLL

cucumber roll (6 pcs) v	5
avocado roll (6 pcs) v	6
spicy tuna, cucumber roll (6 pcs)	7
salmon, cucumber roll (6 pcs)	7
spicy yellowtail, cucumber roll (6 pcs)	8
california roll (6 pcs)	10
real crab, cucumber, avocado	
shrimp tempura roll (6 pcs)	10
shrimp tempura, cucumber, avocado, sweet shoyu	
STC roll (6 pcs)	12
crispy shrimp, spicy tuna, crab, avocado, wrap in soy paper	
spicy mayo, sweet shoyu	
blossom roll (6 pcs)	12
spicy tuna, yellowtail, salmon, avocado, wrap in soy paper	
yuzu kosho, olive oil, sea salt	
toro roll (6 pcs)	14
bluefin tuna belly tartare, kizami wasabi	
iki roll (8 pcs)	16
spicy tuna roll, seared salmon, spicy mayo, sesame sauce	
A5 wagyu roll (8 pcs)	34
crabmeat, avocado roll, seared a5 wagyu tartare,	
sweet shoyu, yuzu kosho, sesame seed	

DONBURI | RICE BOWL

chashu don	6
braised minced neiman ranch pork belly, scallions, goma	
spicy tuna don	9
sushi rice, spicy tuna tartare, scallions, sesame seed, nori	
salmon ikura don	14
sushi rice, 4 pcs. salmon sashimi, marinated salmon egg	
sesame seed, nori	
toro uni ikura don	26
sushi rice, toro tartare, sea urchin, dashi ikura, nori	
kaisen don	26
sushi rice, tuna, kampachi, salmon, dashi ikura	
hokkaido scallop, spicy tuna, blue crab	
kizami wasabi, sesame seed, nori	
premium kaisen don	44
sushi rice, tuna, kampachi, salmon, hokkaido scallop	
marinated salmon egg, blue crab, toro, sea urchin	
kizami wasabi, sesame seed, nori	

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V= vegan * = contains pork

IKI 粹 RAMEN

RAMEN

vegan spicy miso v	15.8
vegan noodle, vegan miso broth + vegan dashi, organic tofu, arugula, wood ear mushrooms, corn, scallions, nori	
shoyu	16.8
shoyu seasoned organic chicken broth* + house dashi pork chashu, seasoned egg, menma, scallions, nori	
shio	16.8
sea salt seasoned organic chicken broth* + house dashi pork chashu, seasoned egg, menma, scallions, nori	
yuzu shio	17.8
sea salt seasoned organic chicken broth* + house dashi, yuzu pork chashu, seasoned egg, menma, scallions, nori	
a5 wagyu	25.8
shoyu seasoned beef broth + house dashi, a5 wagyu rib cap, seasoned egg, menma, onions, scallions	
tonkotsu	16.8
rich, shoyu seasoned pork broth, pork chashu, seasoned egg, wood ear mushrooms, corn, scallions, nori	
spicy tonkotsu	17.8
burnt garlic tonkotsu	17.8
truffle butter tonkotsu	19.8

RAMEN ADDITIONS

corn nori tofu 1
chili paste kikurage menma egg 2
koshihikari rice noodle 3
pork belly 4

MAZEMEN (broth-less ramen)

mentaiko mazemen	19
temomi ramen noodle, cod roe sauce white truffle oil, dashi ikura, ao-nori	
uni mazemen	22
temomi ramen noodle, sea urchin sauce white truffle oil, dashi ikura, ao-nori	

MAZEMEN ADDITIONS

crab meat 5
santa Barbara uni 14
truffle 12

DESSERT

shio koji ice cream	5
house-made shio koji ice cream, rice puff	
yuzu ice cream	5
house-made yuzu ice cream	
black sesame creme brulee	6
house-made black sesame infused creme brulee	

16 oz ice cream to-go | 12

DRINK

sparkling still bottle water	5
coke diet coke sprite	2
melon ramune calpico green tea	3
kimino sparkling yuzu	5
kettle tea hojicha genmaicha	5

BEER

asahi super dry draft	7 24
echigo 'koshi hikari' rice lager	7
kawaba sunrise amber ale	9
yoho 'wednesday cat' belgian white ale	11
yoho 'sorry umami IPA' experimental white IPA	11
yoho 'tokyo black' robust ale	11
tokyo white, saison	12

SAKE CUP

hakutsuru chika kobe	8
kikusui funaguchi honjozo nama genshu Niigata	11
kikusui perfect snow nigori Niigata	11
chiyo musubi "oyaji" junmai ginjo Tottori	16
heiwa "KID" junmai Wakayama	16

SAKE

	glass carafe bottle
house hot sake 250ml	7
kurosawa nigori Nagano 300ml	16
kubota junmai daiginjo Niigata 300ml	24
kaze no mori, junmai muroka nama genshu Nara 720ml	72
koshi no kanbai "muku" junmai daiginjo Niigata 720ml	88
kokuryu daiginjo Fukui 720ml	90
heiwa "KID" junmai daiginjo Wakayama 720ml	98
tenko 40 heavenly grace junmai daiginjo Akita 720ml	128
dewazakura 'yukimanman' daiginjo Yamagata 720ml	260
kaori junmai ginjo Yamaguchi 1800ml	10 20 100
miyasaka junmai Nagano 1800ml	11 22 120
shichida junmai Saga 1800ml	12 25 150

SHOCHU

yuzu shochu	8 22
kinmiya miyazaki 750ml shochu made from sugar cane	6 15 36
iki miyazaki 750ml shochu made from barley	10 32 70

WINE

	glass bottle
'19 domaine rosier brut sparkling Languedoc, France	10 40
'21 whitehaven sauvignon blanc Marlborough, NZ	9 38
'21 tolosa no oak chardonnay San Luis Obispo, CA	10 45
'19 domaine schulumberger pinot blanc Alsace, France	10 45
'20 domaine wachau gruner veltliner federspiel, Austria	35
'18 volratz dry riesling Rheingau, Germany	55
'20 hahn estate pinot noir Arroyo Seco, CA	12 55
'19 mac & billy cabernet sauvignon Paso Robles' CA	60

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