

WHAT'S ON AT IKI

MONDAY

Two Bao's and an Asahi \$18

TUESDAY

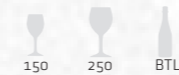
GIN & TONIC TUESDAY
All G&T Perfect Pours \$12 all day

THURSDAY

COCKTAILS SPECIAL
All IKI Cocktails \$14 all day

EVERYDAY

Happy Hour
3pm until 6pm



SPARKLING

NV Monmousseau Brut, Loir Valley, France	12(125ml)	55
Perrier-Jouet Grand Brut, Eperney France	23(100ml)	153

WHITE

2019 Fromm Spaetlese Riesling, Marlborough (off dry style)	12	20	54
2018 Te Kano Pinot Gris, Central Otago	12.5	21	60
2018 Amisfield Sauvignon Blanc, Central Otago	12.5	21	60
2018 Odyssey 'Gisborne' Chardonnay, Gisborne	12	20	57

ROSE

2018 Squealing Pig, Pinot Noir Rose, Marlborough	11	18.5	52
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RED

2018 Camshorn Pinot Noir, Waipara	12.5	21.5	60
2018 Loop Rd, Pinot Noir, Central Otago	16	27	87
2018 Mills Reef, Reserve Merlot, Hawke's Bay	13	22	62
2018 Coriole 'Redstone' Shiraz, McLaren Vale, Australia	13	22	65
2017 Craggy Range Te Kahu Cabernet Blend, Hawke's Bay	14.5	23	70

BEER & CIDER ON TAP

Asahi Black 400ml	11
Peroni 200ml/400ml	6/11
Hallertau No2 Pale Ale 400ml	11
Garage Project Pills N Thrills 400ml	11
Somersby Cider 400ml	11

BOTTLED BEER

Peroni 330ml	9
Peroni Leggera 3.5%	9
Peroni Libera 0%	9
Garage Project Fugazi 2.2%	10
Garage Project Golden Path NEIPA	10
Garage Project Garagista IPA	10

BOTTLED CIDER

Apple Tree Rose Cider light 2.5% 330ml	9
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COCKTAILS

Breakfast in Hokkaido Tanq 10, Rose Rabbit Orange, Yuzu, Yuzu Jam	19
Plum B Suntory Whisky, Umeshu, Rosso, Bitters, Smoke	19
Bienvenido A Tijuana Tequila, Grapefruit, Oleo Saccharum, Peroni	18
The Tiki Part of Tokyo Rum, Umeshu, Fernet, Pink Peppercorn, Lime	18
Garden Spritz Shochu, Coriander, Yuzu Juice, Agave, Grapefruit Soda	18
Fuji Sunset Gin, Oleo Saccharum, Prosecco	18
The Bitter Part of Tokyo Sake, Campari, Umeshu, Amaro Montenegro	18
Lady in Green Gin, Green Chartreuse, Matcha, Lime, Egg White	19
French Vacation Cognac, Calvados, Lime, Pistachio, Pineapple	18
Bloody Geisha Vodka, Sake, Tomato, Asian Spices	18
Smoking T Suntory Whisky, Lapsang Souchong, Honey, Lemon	19
Light and Bright Blanco Tequila, Lime, Housemade Ginger Beer Beer	18
Even After All Gin, Dom Benedictine, Honey, Lemon, Hibiscus Soda	18
Mr Miyagy's High Ball Suntory Whisky, Drambuie, Ginger Beer	19

LIQUID DESSERTS

Dead Man's Coffee Rum, Disaronno, Frangelico, Pistachio, Espresso	18
Flippin Port Cognac, Port, Vanilla, Egg, Mint	18

MOCKTAILS

Fruit Punch 2.0 Pineapple, Apple, Lemon, Orange, Cranberry, Mint	9
Why Not Coconut Coconut, Orgeat, Lime, Pineapple	9
Cucumber Cooler Elderflower, Apple Juice, Mint, Cucumber	9

GIN & TONIC PERFECT POURS

NEW ZEALAND GINS

Reid & Reid Lime, Orange, Cardamon, Fennel, Nutmeg	15
Roots Lime, Grapefruit, Coriander, Black Pepper	15
Source Lemon, Orange, Coriander, Juniper, Hibiscus	16
Scapegrace Lime, Orange, Juniper, Star Anise	16
1919 Distilling Pink Gin Strawberry, Mint, Lime	15

INTERNATIONAL GINS

Tanqueray 10 (England) Lime, Lemon, Orange, Grapefruit	16
Malfy (Italy) Lime, Rosemary, Grapefruit	15

SPECIAL SOFT DRINKS

House Made Ginger Beer	9
Good Buzz Kombucha - Lemon Ginger	7.5
Good Buzz Kombucha - Feijoa	7.5

FEED US

Let us take care of the ordering for you and experience our favourite dishes served family style

Feeling Peckish?	(Min 2 people)	20pp
Feeling Hungry?	(Min 2 people)	40pp

SNACKS

Edamame Beans, Chili Salt, Sesame Oil, Sesame Seeds GF/DF/V	9
Spicy Peanuts GF/DF/V	5
Kumara Chips with Sesame Mayo, Kaffir Salt DF/V	8
Garlic and Chive Potato Tots DF/V	10



@ikibarnz



IKI Bar



IKI いき (English: roughly "chic, stylish") is a concept in aesthetics, the basis of which is thought to have formed among urbane commoners in the Tokugawa period. Individual warriors are often depicted in contemporary popular imagination as embodying the IKI ideals of a clear, stylish manner and blunt, unwavering directness.

RAW

Kingfish IKI Mata, Coconut Cream, Lime, Capsicum, Coriander, Gyoza Wafter DF	18
Seared Big Eye Tuna, Wasabi Tuna Belly, Sesame Seed Dressing, Coriander GF/DF	19
Torched Salmon Sashimi Tostada, Avocado & Wasabi Cream, Pickled Lime Onions, Vietnamese Mint DF	18
Green Papaya and Prawn Salad, Cucumber, Peanuts, Nuoc Cham Dressing, Thai Basil GF/DF	18

STEAMED

BAO BUN

Korean Fried Chicken, Chili Jam, Pickled Cucumber, Kewpi	\$8ea (min. 2)
Tempura Soft Shell Crab, Sriracha, Pickled Daikon, Coriander	\$8ea (min. 2)

DUMPLINGS

All served with Godfather Chili Oil and House Dumpling Sauce	
Steamed Beef Shumai, Szechuan Chili Oil DF	\$12 for 4
Steamed Tofu & Spinach Kyoza DF/V	\$12 for 4
Steamed Prawn Kyoza DF	\$12 for 4

GRILL

BBQ Pulled Bang Bang Pork Shoulder Roti, Green Cabbage, Chili, Coriander, Shallot DF	18
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Balinese Chicken Thigh Curry Roti, Coconut Rice, Pickled Lime Onions, Nam Jim Jaew Dressing DF	18
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Malaysian Style Char Siu Pork Belly, Pickled Spring Onion, Yuzu Mayo DF	24
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ADD

Green Soba Noodle, Seasonal Veg with Umebosi Dressing DF	9
Bowl of Rice GF/DF/V	4

DEEP FRIED

Crispy Thai Fried Chicken, Coriander, Peanut, Sweet & Spicy Dressing	14
Crispy Sichuan Calamari, Aromatic Herbs, Green Chili Dipping Sauce GF/DF	15
Stuffed Tofu, Garlic, Lemongrass & Coriander, Peanut Dipping Sauce DF/V	15

SWEET TREATS

Coconut And Lime Creme Brulee GF	11
Vanilla Rice Pudding, Charred Pineapple, Coconut Crumb GF/DF/Vegan	11