

BaBa

BEACH CLUB

NATAI



The name IKI came from the Japanese meaning for 'drink!', a popular term among Japanese when drinking, you may hear chants of 'Ikki Nomi' as buddies motivate each other to go 'booms up'. Please have fun with our Japanese delights and drink up the good atmosphere, memories with friends and of course expertly made fresh Japanese cuisine.

With great ingredients comes great responsibility, which is why team IKI consists of only chefs that have been trained by the masters. Our sushi, sashimi and yakitori chef was mentored by the legendary Iron Chef Boontum who passed on epic food secrets which will now be brought to you.

## SASHIMI

Taking name from the term “pierced body” this infamous japanese delicacy is thinly sliced pieces of raw food with seafood being the most popular kind of sashimi.



## SUSHI

The most famous japanese dish outside of japan this is also one of the most popular dishes among the japanese too, generally eaten on special occasions.



## MAKI

Sushi rice and seafood, etc. rolled in dried seaweed sheets.



## TEMPURA

Japanese style deep-fried foods, with shrimp being one of the most popular kinds tempura usually consists of seafood or vegetables.



## TONKATSU

Tonkatsu, a Japanese dish that is a deep-fried breaded pork cutlet.



## TEPPANYAKI

Teppan means iron plate, and yaki, which means grilled, broiled, or pan-fried. In Japan, teppanyaki refers to dishes cooked using an iron plate, including steak, shrimp, okonomiyaki, yakisoba, and monjayaki.



## DON

Don is a Japanese "rice bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice. Donburi meals are served in oversized rice bowls also called donburi.

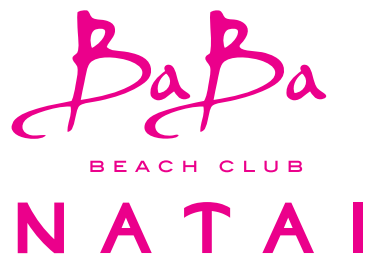


## ZARU SOBA

Zaru Soba is cold buckwheat noodles with dipping sauce, and it is a cool summer noodle dish in Japan.







## JAPANESE SPECIALTIES

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## JAPANESE SPECIALTIES

### APPETIZER

<b>Edamame</b> <i>Steamed Japanese Young Beans</i>	200
<b>Baba Edamame</b> <i>Steamed Japanese Young Beans with Chinese Pepper &amp; Salt</i>	250
<b>Sake Jalapeno</b> <i>Thinly Sliced Salmon with Ponzu Sauce &amp; Sesame Oil</i>	790
<b>Hamachi Jalapeno</b> <i>Thinly Sliced Yellow Tail with Ponzu Sauce &amp; Sesame Oil</i>	790
<b>Shima Aji Jalapeno</b> <i>Thinly Slice Strip Jack with Ponzu Sauce &amp; Sesame Oil</i>	790
<b>Hiyashi Wakame</b> <i>Cold Fresh Seaweed with Tobiko</i>	200
<b>Tuna Tataki</b> <i>Seared tuna with Sesame serve with Fresh Seaweed Onion &amp; Aji Ponzu sauce</i>	890
<b>Zen Zaru Soba</b> <i>Cold Buck Wheat Noodle, Quail egg, Wasabi, Spring Onion &amp; Ginger</i>	280
<b>Truffle Zen Zaru</b> <i>Seaweed, Shiso, Truffle Oil &amp; Enaiewa noodle</i>	320



## SOUP

### Miso Soup

*Japanese Soy Bean Soup*

250

## SALAD

### Shirauo Salad

*Crispy Silver Fish, Mixed Green Salad & Tobiko with Skippy Dressing*

530

### Salmon Skin Salad

*Crispy Salmon Skin, Mixed Green Salad & Tobiko with Skippy Dressing*

470

### Salmon Salad

*Fresh Salmon, Mixed Green Salad, Wakame & Ikura with Miso Dressing*

490

### Shi Shi Sashimi Poke Salad

*Mixed Fish, Mixed Green salad, Wakame & Sesame with Tosazu Dressing*

560

### Tofu Salad

*Fresh Tofu, Mixed Green Salad, Nori & Sesame with Miso Dressing*

290

### Veggies Salad

*Mixed Green Salad with Skippy Dressing*

250



## SASHIMI

### Sashimi on The Beach

*Chef's Choice Fresh Fish of the Day (4 kinds)*

2,000

### O Toro

*Blue Fin Tuna Belly*

1,700

### Akami

*Blue Fin Tuna*

1,200

### Ikura

*Salmon Roe (House Marinated)*

1,000

### Ama Ebi

*Japanese Sweet Shrimp*

900

### Hotate

*Hokkaido Scallop*

700

### Shima-Aji

*Striped Jack*

700

### Hamachi

*Yellow Tail*

700

### Sake

*Salmon*

650

### Tako

*Octopus*

290



## NIGIRI SUSHI

<b>Nigiri on the Beach</b> <i>Chef's Choice of 9 PCS. of Nigiri Sushi &amp; 1 Tamago &amp; 1 Maki</i>	1,800
<b>O Toro Nigiri</b> <i>Blue Fin Tuna Belly</i>	750
<b>O Toro Aburi Nigiri</b> <i>Burned Blue Fin Tuna Belly on top with O Toro Turnnip Ponzu (2 pcs.)</i>	780
<b>Ame Ebi</b> <i>Japanese Sweet Shrimp (2 pcs.)</i>	700
<b>Ikura Gunkan</b> <i>Salmon Roe with Nori &amp; Lemon zest (2 pcs.)</i>	590
<b>Akami Nigiri</b> <i>Red Blue Fin Tuna (2 pcs.)</i>	400
<b>Unagi Nigiri</b> <i>Fresh Water Eel with Teriyaki sauce top Spring onion (2 pcs.)</i>	360
<b>Shima-aji Nigiri</b> <i>Striped Jack (2 pcs.)</i>	360
<b>Hamachi Nigiri</b> <i>Yellow Tail (2 pcs.)</i>	360
<b>Hamachi Aburi Nigiri</b> <i>Burned Yellow tail fish on top with Crunchy sauce, Garlic &amp; ikura (2 pcs.)</i>	450
<b>Sake Nigiri</b> <i>Salmon (2 pcs.)</i>	360
<b>Sake Aburi Nigiri</b> <i>Burned Salmon with Rayu oil, Furigake, Lime &amp; Ikura (2 pcs.)</i>	420

## MAKI

<b>Sri panwa Maki (8 pcs.)</b> <i>Shrimp Tempura, Cucumber, Asparagus, Avocado, Salmon, Scallop, Crab Stick, Spicy Mayonnaise, Teriyaki Sauce, Tobiko, Green Onion &amp; Crunchy</i>	850
<b>Beach Club Maki (8 pcs.)</b> <i>Eel, Salmon, Avocado, Cucumber, Crunchy sauce, Sesame seed, Spicy Kani &amp; Ikura</i>	800
<b>Rainbow Maki (7 pcs.)</b> <i>Tuna, Hamachi, Salmon, Crab Stick, Shrimp, Grilled Eel, Avocado, Asparagus, Cucumber, Salmon Roe &amp; Mayonnaise Sauce</i>	650
<b>Dragon Maki (8 pcs.)</b> <i>Shrimp Tempura, BBQ Eel, Cucumber, Asparagus, Tobiko, Avocado &amp; Teriyaki Sauce</i>	600
<b>Spicy Tuna Maki (5 pcs.)</b> <i>Tuna, Cucumber, Asparagus, Spring Onion, Tobiko &amp; Spicy Mayonnaise Sauce</i>	490
<b>Spicy Sake Maki (5 pcs.)</b> <i>Salmon, Cucumber, Asparagus, Spring Onion, Tobiko &amp; Spicy Mayonnaise Sauce</i>	450
<b>California Maki (5 pcs.)</b> <i>Crab Stick, Cucumber, Boiled Shrimp, Asparagus, Avocado, Mayonnaise &amp; Tobiko</i>	390
<b>Ebi Tempura Maki (5 pcs.)</b> <i>Shrimp Tempura, Tobiko, Chilli Paste, Cucumber, Asparagus, Teriyaki Sauce &amp; Tempura Crumble</i>	350
<b>Veggie Maki (5 pcs.)</b> <i>Cucumber, Asparagus, Avocado, Carrot, Enoki Tempura &amp; Sesame</i>	290
<b>Kappa Maki (6 pcs.)</b> <i>Cucumber &amp; Sesame Seed</i>	290



## HOT DISH

### Kurobuta Tonkatsu

420

*Deep Fried Kurobuta Pork with Bread Crump, Japanese Rice, Miso Soup*

### Gyoza

400

*Grilled Homemade Japanese Pork Sticker with Spicy Sesame Sauce*

### Ebi Tempura

300

*Deep Fried Shrimp with Tempura Flour*

### Yasai Tempura

300

*Deep Fried Assorted Vegetables with Tempura Flour*

### Age Tofu

230

*Deep Fried Tofu with Tempura Sauce*

### Yaki Udon (Beef, Pork, Chicken, Seafood)

420

*Stir-fried Udon Noodle, Mixed Vegetables, Garlic Butter & Ginger Sauce*

### Yaki Soba (Beef, Pork, Chicken, Seafood)

420

*Stir-fried Soba Noodle, Mixed Vegetables, Tonkatsu Sauce, Nori*

### Tempura Udon or Soba

350

*Select one of Japanese Noodle, Noodle Soup, Shrimp Tempura, Wakame, Spring Onion, Enoki & Kamabogo*

### Katsu Udon or Soba

420

*Select one of Japanese Noodle, Deep Fried Black Pork, Wakame, Spring Onion, Enoki & Kamabogo*

### Una Don

590

*Ele, Japanese Rice, Teriyaki sauce & Miso soup*

### Tori Teriyaki

590

*Grilled Chicken Thigh, Japanese Rice, Teriyaki sauce & Miso soup*



## TEPPANYAKI

Miyazaki Striploin	3,900
Japanese Wagyu Striploin	3,400
Japanese Wagyu Rib-eye	3,100
Lamb Chop	1,300
Tiger Prawn	1,300
Snow Fish	1,200
Pork Prime	980
Norwegian Salmon	900
Chicken Thigh / Breast	750

### SAUCE

Sesame Spring Onion, Spicy Miso, Tatar Mayonnaise

### ACCOMPANIED BY

Stir-fried Vegetables, Garlic Fried Rice & Miso Soup





## SAKE

S012	Kasen Hak Ushika Chokara (1800ml)	7,500
S03	Sakamai Kikusui Junmai (720ml)	2,500
S04	Hakuko (300ml)	1,200
S05	Kikusui Junmai Ginjo (300ml)	1,100

## DESSERT

240

Chocolate Brownie

Cream Brulee Coconut

Panna Cotta

Baba Beach Club

Mango Sticky Rice Roll

Mango Sticky Rice

Seasonal Fruits

Homemade Ice Cream

120

Thai Caramel

Thai Coffee

Thai Milky Tea

Coconut

Snicker

Chocolate

BY  
Sri panwa