



BaBa

BEACH CLUB
PHUKET



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

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



Soup

Miso Soup 250
Japanese Soy Bean Soup

Salad

Shirauo Salad 530
Crispy Silver Fish, Mixed Green Salad, Tobiko with Skippy Dressing

Salmon Skin Salad 470
Crispy Salmon Skin, Mixed Green Salad, Tobiko with Skippy Dressing

Salmon Salad 490
Fresh Salmon, Mixed Green Salad, Wakame, Ikura with Miso Dressing

Shi Shi Sashimi Poke Salad 560
Mixed Fish, Mixed Green salad, Wakame, Sesame with Tosazu Dressing

Tofu Salad 290
Fresh Tofu, Mixed Green Salad, Nori, Sesame with Miso Dressing

Veggies Salad 250
Mixed Green Salad with Skippy Dressing



Sashimi

Sashimi on The Beach	2,000
Chef's Choice Fresh Fish of the Day Four kind, Ikura, Tako, Ama Ebi, Kani, Hotate	
O Toro	1,700
Blue Fin Tuna Belly	
Akami	1,200
Blue Fin Tuna	
Ikura	1,000
Salmon Roe (House Marinated)	
Ama Ebi	900
Japanese Sweet Shrimp	
Hotate	700
Hokkaido Scallop	
Shima-Aji	700
Striped Jack	
Hamachi	700
Yellow Tail	
Sake	650
Salmon	
Tako	290
Octopus	



Nigiri Sushi

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

Maki

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



Hot Dish

Kurobuta Tonkatsu	420
Deep Fried Black 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 and 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

Hidagyu Striploin	3,900
Japanese Wagyu Striploin	3,400
Japanese Wagyu Ribeye	3,100
Lamb Chop	1,300
Tiger Prawns	1,300
Snow Fish	1,200
Kurobuta	980
Salmon	900
Chicken Thigh / Breast	750

Sauce

Spring Onion Sesame oil, Spicy Miyonnaise, Tartar 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

BY
Sri panwa