

# IKIGAI

SCOTTISH X JAPANESE FUSION DINING

## • RAMEN •

### HAKATA TONKOTSU

*Rich pork broth with tender roast pork, a soft-boiled egg, and seasonal greens*

14.00

### DUCK CONFIT

*Tender duck confit served in a rich pork broth with spicy tahini, a soft-boiled egg, and fresh spring onion*

19.00

### BLACK PEPPER BEEF

*Rich pork broth with tender black pepper beef, crisp bean sprouts, a soft-boiled egg, and fresh spring onion*

16.00

### TANTANMEN

*Pork broth infused with spicy sesame paste, topped with tender pulled pork, crispy kale, a soft-boiled egg, and fresh spring onion*

15.00

### VEGAN CHICKEN

*Plant-based chicken in umami-rich kombu dashi broth, with shiitake mushrooms, crispy kale, and scallions*

14.00

## • DESSERTS •

### CHEF'S DESSERT SPECIAL

*A creative and delectable dessert crafted daily to delight your taste buds*

7.00

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## • NIBBLES •

### SUNOMONO SALAD

*A refreshing mix of crisp cucumber and tender wakame, lightly dressed in sushi vinegar*

4.00

### EDAMAME BEANS

*Steamed edamame, tossed with sea salt and finished with a hint of grilled lemon*

4.00

## • SMALL PLATES •

*2-3 plates per person recommended for a well-rounded experience*

### LEMON & HERB SUSHI RISOTTO

*Creamy sushi rice risotto with sake-steamed mussels, prawns, lemon, crispy shallots, and herb oil*

9.00

### MISO-GLAZED PORK BELLY

*Confit pork belly with a rich red miso glaze, caramelized onion, honey glaze, and pickled daikon*

8.00

### 'FISH AND CHIPS'

*Crispy tempura fish of the day with mille-feuille potato and Japanese-style tartar sauce*

10.00

### SURF 'N TURF GYOZA

*Pork and prawn dumplings, served with a rich dashi and prawn bisque*

7.00

### SALMON TATAKI

*Lightly seared salmon with tangy ponzu, spring onion, and toasted sesame*

8.00

### KARAAGE CHICKEN

*Crispy chicken thigh marinated in ginger and garlic, with soy, sesame, and truffle-infused mayo*

8.00

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## • RED WINE •

	175ML	250ML	BTL
SARK-CONDE CABERNET SAUVIGNON	5.10	7.10	17.00

## • WHITE WINE •

	175ML	250ML	BTL
BOURGOGNE BLANC	5.10	7.10	17.00

## • SAKE •

	175ML	250ML	BTL
OZEKI	9.80	--	--
KIKUSUI	--	--	27.60
DASSAI	--	--	35.00

## • SOFT DRINKS •

	275ML	330ML
COKE	--	2.80
COKE ZERO	--	2.80
SPRITE	--	2.80
BON ACCORD GRAPEFRUIT	3.50	--