



S T O R Y

A meeting of cultures, a celebration of flavour,
and a place where the night comes to life.

IKON was created with a **simple belief** —
that **exceptional food** has the power to
bring **people together**, no matter where they are from.

Our kitchen is inspired by the vibrant energy of **Beirut**,
the refined precision of **Tokyo**, and the free-spirited nights of **Ibiza**.

We blend **Asian flavours** with **Mediterranean soul**,
creating a menu that is elegant yet unexpected,
bold yet balanced — made to be shared.

More than a restaurant, **IKON** is an **atmosphere** —
a place to meet, taste, listen, and stay a little longer.

Where **great food, music and people** come together,
and every night feels like a story worth sharing.

*Come for the taste.
Stay for the night.*

STARTERS



SEA SALT EDAMAME

7\$

Steamed edamame seasoned with sea salt and a touch of citrus.



SALMON CRISPY RICE

7\$

Crispy sushi rice topped with spicy salmon, mango and avocado, finished with teriyaki sauce.

2 PCS



IKON CRISPY CLOUD

8\$

Airy, crispy rice-paper cloud topped with fresh salmon, avocado and spicy mayo, finished with toasted sesame and microgreens.

STARTERS



WAGYU TATAKI

20\$

Lightly seared Wagyu, thinly sliced and finished with fresh lime and toasted sesame.

3 PCS



DYNAMITE TEMPURA SHRIMP

11\$

Crispy tempura shrimp served with IKON chili sauce.



FIRE SHRIMP SKEWER

8\$

Crispy shrimp glazed with sweet Thai chili and finished with fresh lime.

STARTERS



TUNA TATAKI

12\$

Sesame-seared tuna with avocado, crispy garlic, black tobiko and fresh chili.

3 PCS



IKON TRIO MINI BURGERS

10\$

Three signature crispy rice burgers — salmon, tuna & crab — topped with orange tobiko and individually finished with IKON signature sauces.



GOLDEN FRIES

5\$

Fine-cut golden fries served with ketchup and BBQ sauce.

SIGNATURE ROLLS

The image features three black rectangular trays of signature sushi rolls, each containing four pieces. The top tray, 'Tropical Crab', is topped with soft-shell crab, premium crab, mango, pineapple, avocado, and a drizzle of caramel sauce. The middle tray, 'Salmon Truffle on Fire', is wrapped in flame-seared salmon and topped with truffle. The bottom tray, 'California Royale', is topped with fresh salmon, crab, avocado, and orange tobiko. The background is a light beige surface with scattered pink cherry blossoms and a gold string.

TROPICAL CRAB

6\$

Soft-shell crab and premium crab with mango and pineapple, wrapped with avocado and finished with caramel sauce.

4 P C S

SALMON TRUFFLE ON FIRE

6\$

Fresh salmon and avocado wrapped in flame-seared salmon, finished with truffle.

4 P C S

CALIFORNIA ROYALE

7\$

Fresh salmon, crab and avocado, topped with salmon and orange tobiko.

4 P C S

SIGNATURE ROLLS



IKON SUNSET

8\$

Tempura shrimp and avocado topped with fresh salmon and tobiko, served with teriyaki sauce.

4 P C S



BEIRUT TWIST

6\$

A crunchy roll with tempura shrimp, mango and cheese, topped with pineapple and finished with IKON caramel sauce.

4 P C S



MANGO INFERNO

7\$

Tempura shrimp and avocado topped with mango, spicy crab, jalapeño and tobiko, finished with teriyaki sauce.

4 P C S

SIGNATURE ROLLS



SALMON TRUFFLE ON FIRE

6\$

Fresh salmon and avocado wrapped in flame-seared salmon, finished with truffle.

4 P C S



CALIFORNIA ROYALE

7\$

Fresh salmon, crab and avocado, topped with salmon and orange tobiko.

4 P C S



SALMON VELVET

8\$

Fresh salmon, cream cheese, avocado and asparagus, crowned with lightly torched salmon and finished with spicy mayo and delicate ikura.

4 P C S

SIGNATURE ROLLS

The image features three black rectangular trays of sushi rolls arranged diagonally from the top left to the bottom right. The top tray contains four 'Strawberry Kiss' rolls, each topped with a fresh strawberry and a drizzle of red sauce. The middle tray contains four 'Fromage de Paris' rolls, featuring a mix of salmon, cream cheese, and avocado wrapped in tuna, topped with teriyaki sauce and sesame seeds. The bottom tray contains three '3 Sins' rolls, which are furikake wraps containing fresh tuna, salmon, and creamy crab, paired with mango and avocado, topped with a herb crust and signature sauces. The background is a soft, light beige color with scattered pink cherry blossoms.

STRAWBERRY KISS

7\$

Fresh salmon with strawberry and mango, finished with a delicate strawberry sauce.

4 P C S

FROMAGE DE PARIS

7\$

A French-Japanese creation with salmon, cream cheese and avocado, wrapped in fresh tuna and finished with teriyaki sauce.

4 P C S

3 SINS

9\$

Three irresistible furikake wraps — fresh tuna, salmon and creamy crab — paired with mango and avocado, a crispy herb crust and three signature sauces, finished with a glossy sweet soy glaze.

3 P C S

SIGNATURE ROLLS



DRAGON ROLL

11\$

Tempura shrimp and avocado wrapped with fresh salmon, finished with crispy tempura and teriyaki sauce.

9 P C S



ENZO ROLL

6\$

Salmon, cream cheese, avocado and rocket, wrapped in black and red tobiko.

4 P C S



GREEN GARDEN

6\$

A fresh vegan roll with avocado, cucumber and mango, topped with creamy avocado.

4 P C S

SIGNATURE ROLLS

The image displays three trays of signature sushi rolls, each containing four pieces. The top tray, 'Wagyu Flame', features rolls with Wagyu, avocado, and cucumber, topped with tempura, ikura, and truffle sauce. The middle tray, 'Tuna Or', has rolls with fresh tuna, avocado, and mango, wrapped in tuna and topped with ikura and gold leaf. The bottom tray, 'Tuna Passion', consists of rolls with fresh tuna and avocado wrapped in sushi rice, topped with IKON Crazy Mix and fresh salmon. The background is a soft, warm tone with scattered pink cherry blossoms.

WAGYU FLAME

20\$

Wagyu, avocado & cucumber crowned with crispy tempura, ikura and crispy garlic, finished with flame-torched truffle sauce.

4 P C S

TUNA OR

11\$

Fresh tuna, avocado and mango, wrapped in tuna and crowned with ikura and edible 24K gold leaf, finished with a touch of fresh jalapeño.

4 P C S

TUNA PASSION

8\$

Fresh tuna & avocado wrapped in sushi rice, topped with IKON Crazy Mix and fresh salmon, creamy and irresistibly bold.

4 P C S

SASHIMI



SALMON SILK

8\$

Premium salmon sashimi served with citrus ponzu, fresh wasabi and pickled ginger.

3 P C S



TUNA RUBY

10\$

Premium tuna sashimi served with truffle soy, fresh wasabi and pickled ginger.

3 P C S

NIGIRI



SALMON

4\$

Premium salmon nigiri served with citrus ponzu, fresh wasabi and pickled ginger.

2 P C S



TUNA

5\$

Premium tuna nigiri served with truffle soy, fresh wasabi and pickled ginger.

2 P C S



WAGYU

12\$

Lightly torched Wagyu over seasoned sushi rice, finished with citrus soy, fresh chives and toasted sesame.

2 P C S

POKE BOWLS



THE IKONIC BOWL

15\$

Salmon, shrimp and crab with avocado, mango, edamame and wakame, served over seasoned sushi rice.



TUNA NOIR POKE

17\$

Seasoned sushi rice topped with fresh tuna, avocado, beetroot, edamame and spring onion, finished with black sesame, crispy shallots and spicy truffle mayo.



THE GREEN IKON

12\$

A vibrant vegan bowl with avocado, mango, edamame, seasonal vegetables and wakame, finished with crispy toppings.

NOODLES



YAKI SEAFOOD NOODLES

13\$

Wok-fired egg noodles with shrimp, calamari, white fish and fresh vegetables, finished with IKON signature yaki sauce.



SHRIMP PAD THAI

12\$

Rice noodles wok-tossed with shrimp, egg and spring onion, finished with crushed peanuts, fresh lime and traditional Pad Thai sauce.



IKON BEEF YAKI

15\$

Wok-tossed egg noodles with grilled entrecôte, mushrooms, spring onion and roasted cashews, finished with crispy garlic, sesame, fresh lime and IKON signature sauce.



VEG YAKI NOODLES

10\$

Wok-fired noodles with fresh vegetables, sesame and ginger, finished with a sweet yaki glaze.

HOT KITCHEN



24K GOLDEN WAGYU

— 250 g — 81\$ —

Premium Wagyu steak, flame-seared and wrapped in edible 24K gold leaf, served with grilled potatoes and ikura aside.



HOT KITCHEN



L'ENTRECÔTE À LA FRANÇAISE

250 g — 25\$

Premium grilled entrecôte served with golden French fries and roasted cherry tomatoes, finished with herb butter and IKON signature sauce.



HOT KITCHEN



CALAMARI FLAMBÉ À LA PLANCHAS

18\$

Fresh calamari seared à la plancha with garlic, parsley and chili flakes, seasoned with kosher and sea salt, finished with extra-virgin olive oil and roasted lemon.

