

# SHIKI

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四季

## *Shiki mission*

*To demonstrate and share the art of Teppanyaki Cuisine using fresh, seasonal and local ingredients. We believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.*

\*All prices in AUD and inclusive of GST.

Merchant Service Fee of 3.0% will apply to American Express, Diners & JCB. 1.5% will apply to other credit cards.

Should you have any special dietary requirements or food allergies, please advise our staff when placing your order.

## HAKONE 箱根

Green garden salad with Japanese seaweed  
和風サラダ

Crumbed Clare Valley chicken served with tonkatsu sauce  
クレアバリー産チキンのソースかつ

Mt Gambier beef tenderloin steak with fried garlic and peppercorns  
マウントガンビア産テンドーロインステーキ ガーリックとペッパーコーン添え

Darling Downs wagyu beef strip loin  
ダーリンダウン産和牛ストリップロイン

Beansprout with onion, capsicum and carrots  
もやし、玉ねぎ、ピーマン、人参 焼き

Vegetable fried rice served with miso soup  
野菜焼き飯 お味噌汁

Coconut sorbet with seasonal fruits  
ココナツシャーベット 季節のフルーツ添え

Coffee or Ronnefeldt tea  
コーヒー又はロンネフェルトティー

\$95 per person

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HANABI 花火

Sashimi selection of local seafood's;  
Tasmanian Atlantic salmon and South Australia King fish with a sesame soy dressing

タスマニア産アトランティックサーモンと南オーストラリア産はまちの刺身のゴマ醤油

Deep fried prawns in a light tempura batter served with dashi sauce  
クイーンズランド産海老の天婦羅

Tropical lobster tails with herb butter  
トロピカルロブスターのハーブバター風味

Mt Gambier beef tenderloin steak with green peppercorns  
マウントガンビア産テンダーロインステーキのグリーンペッパーコーン添え

Baby spinach with a light soy butter sauce  
ほうれん草の醤油バター風味

Fried udon noodles with Clare Valley chicken leg fillet and sweet tonkatsu sauce  
クレーバリー産チキンのソース焼きうどん

Kalamansi jelly white chocolate mousse dome  
カラマンシゼリーとホワイトチョコレートのムース

Coffee or Ronnefeldt tea  
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\$120 per person

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TASTE OF THE SEA 海

New Zealand mussels and prawn salad  
ニュージーランド産ムール貝と海老のサラダ

Tempura King George whiting and eggplant served with a light dashi sauce  
キングジョージホワイティングとなすの天婦羅

S.A. snapper served with shredded ginger and spring onion  
南オーストラリア産スナッパー 生姜と葱を添えて

Prawns served with herb butter  
海老のハーブバター風味

Baby spinach with a light soy butter sauce  
ほうれん草の醤油バター風味

Scallops and butters soy sauce  
ホタテの醤油バター風味

Australian prawns and pine nut fried rice served with miso soup  
オーストラリア産海老と松の実の焼き飯 お味噌汁

Black sesame ice-cream with seasonal fresh fruits  
黒ゴマのアイスクリームと季節の果物

Coffee or Ronnefeldt tea  
コーヒー又はロンネフェルトティー

\$130 per person

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**KEYAKI 櫂**

Sashimi selection of local sea foods;  
Tasmania Atlantic salmon, Queensland Yellow fin tuna and South Australia King fish  
served with a sesame soy sauce  
タスマニア産アトランティックサーモン、クイーンズランド産まぐろと南オーストラリア  
産はまちの刺身ごま醤油

Tempura soft shell mud crab served with a creamy miso  
ソフトシェルクラブの天婦羅 味噌クリームソース

Tropical lobster tails with herb butter  
トロピカルロブスターのハーブバター風味

Queensland Barramundi and SA oysters with soy butter sauce  
クイーンズランド産バラマンディとカキの醤油バター風味

Asparagus and snow peas with sweet tonkatsu sauce  
アスパラガスとさやえんどうのとんかつソース

Premium Darling Downs wagyu beef strip loin with green peppercorns  
ダーリンダウン産和牛ストリップロイン

Vegetable fried rice served with miso soup  
野菜焼き飯 お味噌汁

Mango mousse with mango cremeaux and mango jelly serve with coconut ice-cream  
マンゴーのクレムーとのマンゴーゼリームース ココナッツアイスクリーム添え

Coffee or Ronnefeldt tea  
コーヒー又はロンネフェルトティー

\$145 per person

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**APPETISERS**

- Tosaka and wakame Japanese seaweed salad 13
- South Australia prawns with a seaweed and avocado salad, caper & onion dressing 22
- New Zealand mussels and prawn salad 17
- Half dozen of natural oysters with ponzu and chilli radish 21
- Takoyaki tempura octopus balls with Japanese mayonnaise 10
- Deep fried bean curd with bonito flakes and a light dashi sauce 14
- Crispy fried Clare Valley chicken leg fillet marinated in soy, mirin and ginger juice 15
- Seared Mt Gambier beef Tataki with grated chilli radish and ponzu sauce 18
- Fried prawn with buckwheat noodles rolled served with a creamy miso 24
- Seared Clare Valley chicken leg fillet cooked in a sweet teriyaki sauce 26
- Seared Mt Gambier beef tenderloin in a sweet teriyaki sauce 29

**TEMPURA**

- Prawns, sweet potato, green capsicum and eggplant 26
- Mixed vegetarian; Button mushroom, eggplant, sweet potato and pumpkin 17
- Tempura soft shell mud crab 23
- Prawns 26
- Northern Territory barramundi 15
- Scallops 16
- SA oysters 16
- King George whiting 18
- Sweet potato 7
- Pumpkin 7
- Green capsicum 7
- Eggplant 7
- Snow peas 7
- Button mushrooms 7

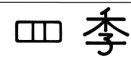
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## SUSHI

### *Sushi*

*Vinegary rice rolled with vegetables, or pickles, wrapped in Nori seaweed paper*

SUSHI SELECTION ; California roll and mixed maki sushi Entrée 15

SUSHI SELECTION; California roll, Nigiri sushi and mixed maki sushi Main 30

MAKI SUSHI Japanese pickled radish, avocado and cucumber with plum paste 16

CALIFORNIA ROLL Queensland tiger prawns, avocado and flying fish roes 20

## NIGIRI SUSHI (2pcs)

### *Nigiri*

*Vinegary rice ball with wasabi topped with finely sliced raw fish*

Tasmania Atlantic salmon 10

South Australia king fish 10

King prawns 15

Queensland Yellow fin tuna 12

## SASHIMI

### *Sashimi*

*Very fresh raw seafood finely sliced and served with soy dipping sauce and wasabi paste.*

Sashimi selection of local seafood's;

Tasmanian Atlantic salmon, Queensland Yellow fin tuna and king fish served with a light soy sauce

Entrée 16

Main 27

## SASHIMI (3pcs)

Tasmania Atlantic salmon 10

South Australia king fish 10

Queensland Yellow fin tuna 12

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## TEPPANYAKI

*“Teppan” means iron plate; “Yaki” translates as grilled or fried.  
Style of Japanese cuisine using a very hot iron plate to cook food*

### SEAFOOD

- Prawns 36
- Scallops 29
- South Australia King George whiting 31
- Calamari 17
- SA oysters 25
- Snapper 29
- Queensland barramundi 29
- Tasmanian Atlantic salmon 29  
(With Teriyaki sauce extra \$3)
- Tropical lobster tail 60
- Kangaroo Island lobster tail market price

### MEAT & POULTRY

- Darling Downs wagyu beef strip loin filled marbled score 6 200gm 55
- Mt Gambier beef tenderloin (200g) 45
- Mt Gambier beef tenderloin (500g) 105
- Mt Gambier beef sirloin rolled with cooked mushroom and radish cress 30
- Hay Valley lamb loin with fresh mint leaves 28
- Broken Hill kangaroo fillet 25
- Clare Valley chicken leg fillet with spring onion 24
- Queensland crocodile fillet marinated in ginger, garlic and fish sauce 27

### VEGETABLES

- Button mushrooms 10
- Abalone mushrooms 10
- Shiitake mushrooms 10
- Spinach 10
- Eggplant 10
- Snow peas 10
- Zucchini 10
- Potato 10
- Bok choy 10
- Beansprout 10

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### **FRIED RICE**

Vegetable fried rice 13

Garlic fried rice 13

Clare Valley chicken fried rice 13

Prawn and pine nut fried rice 20

### **DESSERT**

Assorted seasonal fresh fruit 13

Japanese green tea ice cream with red bean sauce 14

Selection of home made sorbets with seasonal fresh fruits 14

Black sesame ice-cream with seasonal fresh fruits 14

Mango mousse with mango cremeaux and mango jelly serve with coconut ice-cream 16

Kalamansi jelly white chocolate mousse dome 14

Tempura ice cream served with Japanese plum wine sauce 16

Coconut ice-cream with seasonal fresh fruits 14

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