

SHIKI

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.



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HAKONE 箱根

~Recommended matching sake Tatsuriki Tokubetsu Honjozo \$25~

Entrée

Green garden salad with beetroot and 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

Main from Grill

Mt Gambier beef tenderloin steak with fried garlic and green 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 Down wagyu beef strip loin with fried garlic

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、ピーマンと人参の醤油バター風味

Vegetable fried rice served with miso soup

野菜焼き飯 お味噌汁

Dessert

Coconut sorbet with seasonal fruits

ココナツシャーベット 季節のフルーツ添え

Vittoria 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

~Recommended matching sake Tatsuriki Tokubetsu Junmai Mukashi \$32~

Entree

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 S.A 産はまちの刺身のゴマ醤油

Deep fried prawns in a light tempura batter served with dashi sauce

海老の天婦羅

Main from Grill

Tropical lobster tails with truffle infused butter

トロピカルロブスター トリュフバター風味

Mt Gambier beef tenderloin steak with fried garlic and green peppercorns

マウントガンビア産テnder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

Dessert

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みース

Vittoria Coffee or Ronnefeldt tea

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\$120 per person

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TASTE OF THE SEA 海

~Recommended matching sake Suishin Junmai Komeno Kiwami \$22~

Entrée

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トティングとなすの天婦羅

Main from Grill

S.A. snapper served with shredded ginger and spring onion

南オーストラリア産スナッパーの生姜とねぎ添え

Prawns served with herb butter

海老のハーブバター風味

Scallops and butters soy sauce

ホタテの醤油バター風味

Baby spinach with a light soy butter sauce

ほうれん草の醤油バター風味

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

Dessert

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

Vittoria Coffee or Ronnefeldt tea

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\$130 per person

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KEYAKI 櫻

~Recommended matching sake Kitanohomare Junmai Daiginjo \$30~

Entrée

Sashimi selection of 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 S.A 産はまちの刺身 ゴマ醤油

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

Main from Grill

Tropical lobster tails with truffle infused butter

トロピカルロブスター トリュフバター風味

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 fried garlic

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

Dessert

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

マンゴーのクリームゼリームースとココナッツアイスクリーム添え

Vittoria 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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From Kitchen

Cold Dish

New Zealand mussels and prawn salad **17**

Tosaka and wakame Japanese seaweed salad **13**

Seared beef Tataki with grated chilli radish and ponzu sauce **18**

Prawns with a seaweed and avocado salad, caper & onion dressing **22**

Half dozen of natural oysters with ponzu and chilli radish **21**

Deep fried

Takoyaki tempura octopus balls with Japanese mayonnaise **10**

Fried prawn with buckwheat noodles rolled served with a creamy miso **24**

Crispy fried chicken leg fillet marinated in soy, mirin and ginger juice **15**

Deep fried bean curd with bonito flakes and a light dashi sauce **14**

Teriyaki

Seared Clare Valley chicken leg fillet **26**

Seared Mt Gambier beef tenderloin **29**

Nigiri Sushi ~2pcs~

Vinegary rice ball with wasabi topped with finely sliced raw fish

Tasmania Atlantic salmon **10**

South Australia king fish **10**

Prawns **15**

Queensland Yellow fin tuna **12**

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Sushi

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

Entrée Sushi 15

California roll and mixed maki sushi

Main Sushi 30

California roll, mixed Maki Sushi and Nigiri Sushi

Maki Sushi 16

Japanese pickled radish, avocado and cucumber with plum paste

California roll 20

Queensland tiger prawns, avocado and flying fish roes

Sashimi

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

Entrée Sashimi 16

Mixed sashimi 6 pc

Main Sashimi 27

Mixed sashimi 11pc

Tasmanian Atlantic Salmon (3pcs) **10**

South Australia King Fish (3pcs) **10**

Queensland Yellow Fin Tuna (3pcs) **12**

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Tempura

Mixed tempura ~8pcs~

Prawns, Sweet Potato, Green Capsicum and Eggplant **26**

Mixed vegetarian tempura~8pcs~

Button Mushroom, Eggplant, Sweet Potato and Pumpkin **17**

Seafood

Soft shell Mud Crab **23**

Scallops **16**

King George Whiting **18**

Oyster **16**

Prawns **29**

Barramundi **15**

Vegetable ~4pcs~

Pumpkin **7**

Green Capsicum **7**

Eggplant **7**

Snow Peas **7**

Sweet Potato **7**

Button Mushrooms **7**

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From Grill

Seafood

Prawns **36**

Scallops **29**

South Australia King George Whiting **31**

Queensland Barramundi **29**

Tasmanian Atlantic Salmon **29**

(With teriyaki sauce extra **\$3**)

Snapper **29**

SA Oysters **25**

Calamari **17**

Tropical lobster tails **80**

Kangaroo Island Lobster tail market price

Meat & Poultry

Darling Downs Wagyu Beef Strip Loin **55**

(Marble Score 6 200g)

Mt Gambier Beef Tenderloin (200g) **45**

Mt Gambier Beef Tenderloin (500g) **105**

Broken Hill Kangaroo Fillet **25**

Hay Valley Lamb Loin with Fresh Mint Leaves **28**

Clare Valley Chicken Leg Fillet with Spring Onion **24**

Mt Gambier Beef Sirloin **30**

(Rolled with Mushroom and Radish Cress)

Queensland Crocodile Fillet **27**

(Marinated in Ginger, Garlic and Fish Sauce)

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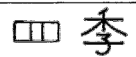


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Vegetables 10

Shiitake Mushroom
 Abalone Mushroom
 Button Mushroom
 Asparagus
 Zucchini
 Bean Sprout
 Spinach
 Potato
 Bok Choy
 Pumpkin
 Eggplant
 Sweet Potato
 Snow Pea
 Onion

Fried Udon Noodles

Vegetable **13**
 Chicken **14**
 Prawn **20**

Fried Rice

(Serve with Miso soup)

Vegetable **13**
 Garlic **13**
 Chicken **14**
 Prawn and Pine Nut **20**

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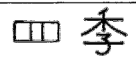


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Dessert

Tempura ice cream served with Japanese plum wine sauce **16**

Assorted seasonal fresh fruit **13**

Coconut ice-cream with seasonal fresh fruits **14**

Japanese green tea ice-cream with red bean sauce **14**

Selection of homemade sorbets with seasonal fruits **14**

Black sesame ice-cream with seasonal fresh fruits **14**

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

Kalamansi jelly white chocolate mousse dome **14**

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