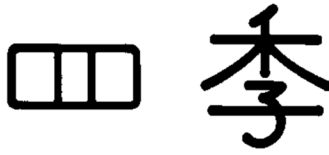


# SHIKI

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## *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.*

*Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.*

*\*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

~Recommended matching sake Shiokawa Shuzo Cowboy Yamahai \$21~

### Entrée

Green garden salad with broccolini 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 the teppanyaki

#### A choice of:

Mt Gambier beef tenderloin steak with fried garlic and green peppercorns (200g)  
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

Or

Darling Downs wagyu beef sirloin with fried garlic and green peppercorns (180g)  
ダーリントン産和牛サーロインガーリックとペッパーコーン添え

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

Seasonal sorbet with fresh fruits  
季節のシャーベット 果物を添えて

VittoriaCoffee 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;  
Thinly sliced Ōra King salmon and SA 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 the teppanyaki

Lobster tails with truffle infused butter  
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ンダーロインステーキのグリーンペッパーコーン添え

Bok choy with a light soy butter sauce  
青梗菜 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

Dark chocolate mousse dome with layers of raspberry jelly, coconut cream and milk chocolate custard

ラズベリーゼリー、ココナッツミルクとミルクチョコレートのカスタードのダークチョコレートムース

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

**\$120 per person**



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## TASTE OF THE SEA 海

~Recommended matching sake Suishin Junmai Komeno Kiwami \$16~

### Entrée

Sashimi selection of Ōra King salmon, Yellow fin tuna and SA 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、まぐろと S.A産はまちの刺身ゴマ醤油

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 the teppanyaki

Lobster tails with truffle infused butter

ロブスタートリュフバター風味

South Australia King fish with butters soy sauce

南オーストラリア産 はまちの 醤油バター風味

Japanese scallops served with butters soy sauce

ホタテの醤油バター風味

Bok choy with a light soy butter sauce

青梗菜 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

コーヒー又はロンネフェルトティー

**\$130 per person**



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## KEYAKI 櫻

~Recommended matching wine \$35~

### Entrée

Sashimi selection of Ōra King salmon, Yellow fin tuna and SA 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、まぐろと S.A産はまちの刺身ゴマ醤油

~(The Lane Lois Blanc de Blancs Sparkling)~

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 the teppanyaki

Lobster tails with truffle infused butter

ロブスタートリュフバター風味

~(Shaw + Smith Sauvignon Blanc)~

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

Broccolini and snow peas with sweet tonkatsu sauce

菜の花とさやえんどうのとんかつソース

Premium Darling Downs wagyu beef sirloin with fried garlic

ダーリンダウン産和牛ストリップロイン

~(Mollydooker The Two Left Feet Shiraz, Cabernet, Merlot)~

Vegetable fried rice served with miso soup

野菜焼き飯 お味噌汁

### Dessert

Matcha mousse with mango cremeaux and passionfruit jelly with black chocolate glaze

抹茶、パッションフルーツとマンゴーのムースダークチョコレートがけ

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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## **Cold Dish**

- Green garden salad with broccolini and Japanese seaweed **13**
- 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 ponzusauce and grated chilli radish **21**

## **Hot Dish**

- Takoyaki tempura octopus balls with Japanese mayonnaise and tonkatsu sauce **10**
- Rolled buckwheat noodles and prawns in a nori seaweed served with a creamy miso **24**
- Crispy fried chicken leg fillet marinated in soy, mirin and ginger **15**
- Deep fried tofu topped with bonito flakes and a light dashi sauce **14**
- Clare Valley chicken leg fillet teriyaki **26**
- Mt Gambier beef tenderloin teriyaki **29**

## **Nigiri Sushi ~2pcs~**

Thin slices of raw fish over vinegared rice

- Ōra King salmon **10**
- South Australia king fish **10**
- Australian prawns **15**
- Queensland Yellow fin tuna **12**



## **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**

Finely sliced raw fish served with soy dipping sauce and wasabi paste.

### **Entrée Sashimi 16 (6 pc)**

### **Main Sashimi 27 (11pc)**

Or

Ōra King salmon(3pcs) **10**

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

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



## **Tempura**

### **Mixed tempura~8pcs~**

Prawns, Sweet Potatoes, Green Capsicums and Eggplants **26**

### **Mixed vegetarian tempura~8pcs~**

Button Mushrooms, Eggplants, Sweet Potatoes and Pumpkins **17**

## **Seafood**

Soft shell Mud Crab **23**

Scallops **16**

King George Whiting **18**

Oysters**16**

Prawns **29**

Barramundi **15**

### **Vegetable ~4pcs~**

Pumpkin **7**

Green Capsicum **7**

Eggplant **7**

Snow Peas **7**

Sweet Potato **7**

Button Mushrooms **7**





## From the Teppanyaki

### Seafood

- Prawns **36**
- Scallops **29**
- Australia green lips abalone **36**
- South Australia King George Whiting **31**
- Queensland Barramundi **29**
- Tasmanian Atlantic Salmon **29**  
(With teriyaki sauce extra **3**)
- South Australia King fish **29**
- SA Oysters **25**
- Squids **17**
- Lobster tails **80**
- Kangaroo Island Lobster tail market price

### Meat&Poultry

- Darling Downs Wagyu Beef Sirloin **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**
- Herb steak rolls **30**  
(Thinly sliced beef sirloin rolled with sautéed Mushroom and Shiso herbs )
- Queensland Crocodile Fillet **27**  
(Marinated in Ginger, Garlic and Fish Sauce)



## **Vegetables**

Shiitake Mushroom **10**  
Abalone Mushroom **10**  
Button Mushroom **10**  
Broccolini **10**  
Zucchini **10**  
Bean Sprout **10**  
Spinach **10**  
Potato **10**  
Bok Choy **10**  
Eggplant **10**  
Snow Pea **10**  
Onion **10**

## **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**



## **Dessert**

Tempura ice cream served with Japanese plum wine sauce **18**

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**

Matcha mousse with mango cremeaux and passionfruit jelly with black chocolate Glaze **15**

Dark chocolate mousse dome with layers of raspberry jelly, coconut cream and milk chocolate custard **15**

