

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.

HAKONE 箱根

~Recommended matching Shiraz with steak \$23~

(2016 Hentley Farm The Beauty Shiraz, Barossa Valley)

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)
ダーリンダウン産和牛サーロインガーリックとペッパーコーン添え

Bok Choy with Portobello mushroom
青梗菜とマッシュルームの醤油バター風味

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

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

\$95 per person



HANABI 花火

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

Entree

Sashimi selection of local seafood's;
Thinly sliced Atlantic 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
ロブスターのトリュフバター風味

Mt Gambier beef tenderloin steak with fried garlic and green peppercorns (150g)
マウントガンビア産テンダーロインステーキのガーリックと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
クレア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 Atlantic 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

ロブスターのトリュフバター風味

South Australian 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

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



KEYAKI 櫻

~Recommended matching wine \$35~

Entrée

Sashimi selection of Atlantic 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 herb butter

ロブスターのハーブバター風味

~(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 (100g)

ダーリンダウン産和牛サーロインのガーリック添え

~(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

Coconut strawberry cremeux mousse

ココナッツとストロベリーのクレーム ムース

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 **14**
Tosaka and wakame Japanese seaweed salad **14**
Seared beef Tataki with grated chilli radish and ponzu sauce **19**
Prawns with seaweed and avocado salad, caper & onion dressing **23**
Half dozen of natural oysters with ponzu sauce and grated chilli radish **22**

Hot Dish

- Takoyaki tempura octopus balls with Japanese mayonnaise and tonkatsu sauce **11**
Rolled buckwheat noodles and prawns in a nori seaweed served with a creamy miso **25**
Crispy fried chicken leg fillet marinated in soy, mirin and ginger **16**
Deep fried tofu topped with bonito flakes and a light dashi sauce **15**
Clare Valley chicken leg fillet teriyaki **27**
Mt Gambier beef tenderloin teriyaki **30**

Nigiri Sushi ~2pcs~

Thin slices of raw fish over vinegared rice

- Atlantic salmon **11**
South Australian king fish **11**
Australian prawns **16**
Queensland Yellow fin tuna **13**



Sushi

Vinegared rice rolled with vegetables, or pickles, wrapped in nori seaweed paper

Entrée Sushi 16

California roll and mixed maki sushi

Main Sushi 31

California roll, mixed Maki Sushi and Nigiri Sushi

Maki Sushi 17

Japanese pickled radish, avocado and cucumber with plum paste

California roll 21

Queensland tiger prawns, avocado and flying fish roes

Sashimi

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

Entrée Sashimi 17 (6 pc)

Main Sashimi 28 (11pc)

Or

Atlantic salmon(3pcs) 11

South Australia King Fish (3pcs) 11

Queensland Yellow Fin Tuna (3pcs) 13



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Tempura

Mixed tempura~8pcs~

Prawns, Sweet Potatoes, Green Capsicums and Eggplants **27**

Mixed vegetarian tempura~8pcs~

Button Mushrooms, Eggplants, Sweet Potatoes and Pumpkins **18**

Seafood

Soft shell Mud Crab **24**

Scallops **17**

King George Whiting **19**

Oysters **17**

Prawns **30**

Barramundi **16**

Murray Cod **19**

Vegetable ~4pcs~

Pumpkin **8**

Eggplant **8**

Snow Peas **8**

Sweet Potato **8**

Button Mushrooms **8**



From the Teppanyaki

Seafood

Prawns **37**

Scallops **30**

Australia green lips abalone **37**

South Australia King George Whiting **32**

Queensland Barramundi **30**

Tasmanian Atlantic Salmon **30**

(With teriyaki sauce extra **\$4**)

South Australia King fish **30**

SA Oysters **26**

Squids **18**

Murray Cod with shredded ginger and spring onion **32**

Tropical lobster tail **50**

Kangaroo Island Lobster tail (\$70 per 100g, average size 380g)

Meat & Poultry

Darling Downs Wagyu Beef Sirloin (200g) **56**

(Marble Score 6)

Mt Gambier Beef Tenderloin (200g) **46**

Mt Gambier Beef Tenderloin (500g) **106**

Broken Hill Kangaroo Fillet **26**

Hay Valley Lamb Loin with Fresh Mint Leaves **29**

Clare Valley Chicken Leg Fillet with Spring Onion **25**

Herb steak rolls **31**

(Thinly sliced beef sirloin rolled with sautéed Mushroom and Shiso herbs)

Queensland Crocodile Fillet **28**

(Marinated in Ginger, Garlic, Fish Sauce and Capsicum)



Vegetables

Shiitake Mushroom 11
Swiss Brown Mushroom 11
Portobello Mushroom 11
Button Mushroom 11
Broccoli 11
Bean Sprout 11
Spinach 11
Potato 11
Bok Choy 11
Eggplant 11
Snow Pea 11

Fried Udon Noodles

Vegetable 14
Chicken 15
Prawn 21

Fried Rice

(Serve with Miso soup)

Vegetable 14
Garlic 14
Chicken 15
Prawn and Pine Nut 21



Dessert

Tempura ice cream served with Japanese plum wine sauce **19**

Assorted seasonal fresh fruit **14**

Coconut ice-cream with seasonal fresh fruits **15**

Japanese green tea ice-cream with red bean sauce **15**

Selection of homemade sorbets with seasonal fruits **15**

Black sesame ice-cream with seasonal fresh fruits **15**

Coconut strawberry cremeux mousse **16**

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

Milk chocolate custard **16**

