

SHIKI

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四季

# HAKONE

## ENTRÉE

GREEN GARDEN SALAD WITH AVOCADO AND EDAMAME BEANS AND  
JAPANESE SEAWEED

CRUMBED CLARE VALLEY CHICKEN SERVED WITH TONKATSU SAUCE

## MAIN FROM THE TEPPANYAKI

MT GAMBIER BEEF TENDERLOIN STEAK (200G)  
WITH FRIED GARLIC AND GREEN PEPPERCORNS

BOK CHOY WITH BUTTON MUSHROOMS

VEGETABLE FRIED RICE SERVED WITH MISO SOUP

## DESSERT

SEASONAL SORBET WITH FRESH FRUITS

VITTORIA COFFEE OR RONNEFELDT TEA

**\$95 PER PERSON**

# HANABI

## ENTRÉE

SASHIMI SELECTION OF ATLANTIC SALMON, YELLOWFIN TUNA AND SA KINGFISH SERVED WITH A SESAME SOY SAUCE

DEEP FRIED PRAWNS IN A LIGHT TEMPURA BATTER SERVED WITH DASHI SAUCE

## MAIN FROM THE TEPPANYAKI

TROPICAL LOBSTER TAIL WITH TRUFFLE INFUSED BUTTER

MT GAMBIER BEEF TENDERLOIN STEAK (150G) WITH FRIED GARLIC AND GREEN PEPPERCORNS

BOK CHOY WITH BUTTER SOY SAUCE

VEGETABLE FRIED RICE SERVED WITH MISO SOUP

## DESSERT

CHOCOLATE MOUSSE DOME WITH LAYERS OF RASPBERRY JELLY AND COCONUT CREAM

VITTORIA COFFEE OR RONNEFELDT TEA

**\$120 PER PERSON**

# KEYAKI

## ENTRÉE

SASHIMI SELECTION OF ATLANTIC SALMON, YELLOWFIN TUNA AND SA KINGFISH SERVED WITH A SESAME SOY SAUCE

KING GEORGE WHITING IN A LIGHT TEMPURA BATTER SERVED WITH DASHI SAUCE

## MAIN FROM THE TEPPANYAKI

TROPICAL LOBSTER TAIL WITH HERB BUTTER

QUEENSLAND BARRAMUNDI AND JAPANESE SCALLOPS SERVED WITH BUTTER SOY SAUCE

NORTH QUEENSLAND WAGYU BEEF SIRLOIN (100G)  
WITH FRIED GARLIC AND GREEN PEPPERCORNS

BOK CHOI AND SNOW PEAS

VEGETABLE FRIED RICE SERVED WITH MISO SOUP

## DESSERT

CHOCOLATE MOUSSE DOME WITH LAYERS OF RASPBERRY JELLY AND COCONUT CREAM

VITTORIA COFFEE OR RONNEFELDT TEA

**\$145 PER PERSON**

# COLD SELECTIONS

GREEN GARDEN SALAD WITH AVOCADO, EDAMAME BEANS AND  
JAPANESE SEAWEED | 14

TOSAKA AND WAKAME JAPANESE SEAWEED SALAD | 14

PRAWNS WITH SEAWEED AND AVOCADO SALAD, CAPER AND ONION  
DRESSING | 23

# HOT SELECTIONS

TAKOYAKI TEMPURA OCTOPUS BALLS WITH JAPANESE  
MAYONNAISE AND TONKATSU SAUCE | 11

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

# SASHIMI

FINELY SLICED RAW FISH SERVED WITH SOY SAUCE AND WASABI PASTE

ENTRÉE SASHIMI (6 PIECES) | 17

MAIN SASHIMI (11 PIECES) | 28

OR

ATLANTIC SALMON (3 PIECES) | 13

SOUTH AUSTRALIA KING FISH (3 PIECES) | 13

QUEENSLAND YELLOWFIN TUNA (3 PIECES) | 14

# TEMPURA

## MIXED TEMPURA - 8 PIECES

PRAWNS, SWEET POTATOES, GREEN CAPSICUMS AND EGGPLANTS | 27

## 4 PIECES

PRAWNS | 30

KING GEORGE WHITING | 19

EGGPLANT | 8

SNOW PEAS | 8

SWEET POTATO | 8

BUTTON MUSHROOMS | 8

# ON THE TEPPANYAKI

## SEAFOOD

HALF A DOZEN OF SA OYSTERS | 28

SCALLOPS | 30

SOUTH AUSTRALIA KING GEORGE WHITING | 32

TASMANIAN ATLANTIC SALMON | 30

(EXTRA TERIYAKI SAUCE \$4)

SOUTH AUSTRALIA KING FISH | 30

BARRAMUNDI | 32

PRAWNS | 37

TROPICAL LOBSTER TAIL | 55

## MEAT & POULTRY

CLARE VALLEY CHICKEN LEG FILLET WITH SPRING ONION | 25

HAY VALLEY LAMB LOIN WITH MINT | 29

NORTH QUEENSLAND WAGYU BEEF SIRLOIN | 58

MT GAMBIER BEEF TENDERLOIN (200G) | 46

MT GAMBIER BEEF TENDERLOIN (500G) | 106

# ON THE TEPPANYAKI

## VEGETABLES

SHIITAKE MUSHROOM | 11

BUTTON MUSHROOM | 11

BEAN SPROUT | 11

BOK CHOY | 11

EGGPLANT | 11

SPINACH | 11

SNOW PEA | 11

ONION | 11

## FRIED UDON NOODLES

VEGETABLES | 14

CHICKEN | 15

PRAWN | 21

## FRIED RICE

SERVED WITH MISO SOUP

VEGETABLES | 14

GARLIC | 14

CHICKEN | 15

PRAWN AND PINE NUTS | 21

# DESSERT

ASSORTED SEASONAL FRESH FRUIT | 14

COCONUT ICE-CREAM WITH SEASONAL FRESH FRUIT | 15

JAPANESE GREEN TEA ICE-CREAM WITH RED BEAN SAUCE | 15

SELECTION OF HOMEMADE SORBETS  
WITH SEASONAL FRUIT | 15

BLACK SESAME ICE-CREAM  
WITH SEASONAL FRESH FRUIT | 15

CHOCOLATE MOUSSE DOME WITH LAYERS OF RASPBERRY  
JELLY AND COCONUT CREAM | 16