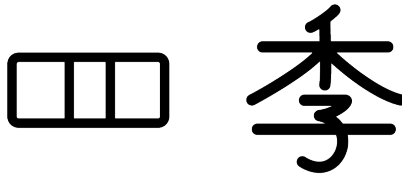


SHIKI



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.



InterConADL



@InterConADL

**All prices in AUD and inclusive of GST.*

Please advise our friendly staff of any dietary requirements.

Visa, MasterCard and American Express payments incur a merchant service fee of 1.5% and 3% for Diners and JCB in addition to the total amount payable.

IRODORI

ENTRÉE

Raw beef tataki, tuna and SA Kingfish sashimi

NV G.H Mumm Cordon Rouge

Seared Japanese scallops dressed with wasabi citrus sauce

Tempura Murray Cod wrapped in seaweed nori, served with fermented soy bean sauce

2020 Oakridge 'Over the Shoulder' Chardonnay

MAIN FROM THE TEPPANYAKI

South Australian crayfish with truffle butter

2021 Shaw + Smith Sauvignon Blanc

Smoky Bay oysters with shredded ginger and spring onions

Kiwami Wagyu striploin (Marble Score 9, 100g)

2018 Penfolds Bin 28 'Kalimna' Shiraz

Japanese shitake mushroom and asparagus

Prawn and garlic fried rice served with miso soup

DESSERT

Mandarin cheesecake dome

Vittoria Coffee or LMDT tea

\$249 PER PERSON | +\$95 FOR WINE PAIRING

HAKONE

ENTRÉE

Green Garden salad with avocado, edamame beans
and Japanese seaweed

NV Arras Blanc de Blancs

Crumbed Clare Valley chicken served with tonkatsu sauce

2020 Oakridge 'Over the Shoulder' Chardonnay

MAIN FROM THE TEPPANYAKI

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

2018 Penfolds Bin 28 'Kalimna' Shiraz

Bok choy with mushroom

Vegetable fried rice served with miso soup

DESSERT

Seasonal sorbet with fresh fruits

Vittoria Coffee or LMDT tea

\$109 PER PERSON | +\$65 FOR WINE PAIRING

HANABI

ENTRÉE

Sashimi selection of:
Atlantic Salmon, Yellowfin Tuna and SA Kingfish
served with a sesame soy sauce

NV Arras Blanc de Blancs

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

MAIN FROM THE TEPPANYAKI

Tropical lobster tails with truffle infused butter

2021 Shaw + Smith Sauvignon Blanc

Mt Gambier beef tenderloin steak
with fried garlic and green peppercorns (150g)

2018 Penfolds Bin 28 'Kalimna' Shiraz

Bok choy with butter soy sauce

Vegetable fried rice served with miso soup

DESSERT

Mango mousse with coconut jelly

Vittoria Coffee or LMDT tea

\$139 PER PERSON | +\$70 FOR WINE PAIRING

KEYAKI

ENTRÉE

Sashimi selection of:
Atlantic Salmon, Yellowfin Tuna and SA Kingfish
served with a sesame soy sauce

NV Arras Blanc de Blancs

King George Whiting in a light tempura batter served with dashi sauce

MAIN FROM THE TEPPANYAKI

Tropical lobster tail with herb butter

2020 Oakridge 'Over the Shoulder' Chardonnay

Queensland Barramundi and Japanese scallops served with butter soy sauce

Kerwee Wagyu striploin (Marble Score 5, 100g)

2019 Mollydooker 'The Boxer' Shiraz

Bok choy and snow peas

Vegetable fried rice served with miso soup

DESSERT

Mango mousse with coconut jelly

Vittoria Coffee or LMDT tea

\$159 PER PERSON | +\$55 FOR WINE PAIRING

À LA CARTE

COLD DISH

Green garden salad with avocado, edamame beans and Japanese seaweed	16
Tosaka and Wakame Japanese seaweed salad	15
Prawns with seaweed and avocado salad, caper and onion dressing	25

HOT DISH

Takoyaki octopus balls with Japanese mayonnaise and tonkatsu sauce	14
Crispy fried chicken leg fillet marinated in soy, mirin and ginger	19
Deep fried tofu topped with Bonito Flakes and a light dashi sauce	19

SASHIMI

Sliced raw fish served with soy dipping sauce and wasabi paste

Assorted Sashimi:		Sashimi (3pcs):	
Entrée Sashimi (6pcs)	19	Atlantic Salmon	14
Main Sashimi (11pcs)	30	South Australia Kingfish	14
		Queensland Yellowfin Tuna	19

SUSHI

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

Maki Sushi (9pc): Japanese pickled radish, avocado and cucumber with plum paste	19
California Roll (5pc): Queensland Tiger Prawns, avocado and Flying Fish roes	24

TEMPURA

Tempura (4pcs):			
Prawns	34	Sweet Potato	10
King George Whiting	25	Button Mushrooms	10
Eggplant	10	Pumpkin	10
Snow Peas	10		
Mixed Tempura: prawn, sweet potato, pumpkin and eggplant (2 pcs of each)			29
Mixed Vegetarian Tempura: button mushrooms, eggplant, pumpkin, and sweet potato (2 pcs of each)			20

ON THE TEPPANYAKI (GRILL)

Shellfish

Squid	25
Prawns	39
Scallops	39
Tropical lobster tail	59
SA Oysters (half a dozen)	34
South Australian lobster tail	Market Price

Fish (4 pcs)

Barramundi	39
South Australian King George Whiting	39
Tasmanian Atlantic salmon (with teriyaki sauce extra \$5)	34
South Australian Kingfish	34

Meat and Poultry

Clare Valley chicken leg fillet with spring onion	29
Hay Valley lamb loin with mint	34
Thinly sliced beef sirloin rolled with sautéed mushroom and herbs	35
Kerwee Wagyu striploin (Marble Score 5)	69
Mt Gambier beef tenderloin (200g)	49
Mt Gambier beef tenderloin (500g)	119

Vegetables

Shiitake mushroom	14
Button mushroom	14
Bean sprout	14
Bok choy	14
Eggplant	14
Spinach	14
Potato	14
Snow pea	14
Onion	14

Fried Udon Noodles

Vegetable	16
Chicken	19
Prawn	24



Fried Rice

(Served with miso soup)	
Vegetable	15
Garlic	16
Chicken	19
Prawn and pine nuts	24

DESSERT

Assorted seasonal fresh fruit	15
Coconut ice-cream with seasonal fresh fruits	16
Japanese green tea ice-cream with red bean sauce	16
Selection of homemade sorbets with seasonal fruits	15
Black sesame ice-cream with seasonal fresh fruits	15
Mango mousse with coconut jelly	19
Tempura ice-cream	21

BEVERAGE MENU

COCKTAILS		
Aperol Spritz	22	
Espresso Martini	24	
Champagne Cocktail	29	
Hendrick's Gin Martini	33	
Japanese Slipper	21	
Caipiroska	22	
Strawberry Caipiroska	22	
Long Island Iced Tea	24	
Mango Daiquiri	24	
Cosmopolitan	22	
Mojito	22	
Pina Colada	22	
Margarita	24	
Sex on the Beach	22	
NON-ALCOHOLIC COCKTAILS		
Tropical Mocktail	14	
Peach Iced Tea	14	
Passionfruit and Ginger Mojito	14	
Lychee and Rose Fizz	14	
JAPANESE PLUM WINE		
Choya Yume	14	60
<i>Grape wine with plum</i>		

WHISKY

Chivas Regal 12 YO	11
Johnnie Walker Black Label	12
Suntory Toki Blended	14
Hakushu Distillers Reserve	21
Chivas Mizunara	18
Hibiki Harmony	23
Yamazaki 12 YO	49

GIN

InterContinental 5th Floor Gin	14
Roku Japanese Gin	14
Hendrick's Gin	15
Ki No Bi Kyoto Dry Gin	20

COGNAC

Martell VSOP	18
Martell XO	40

VODKA

Haku Japanese Vodka	12
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JAPANESE PLUM LIQUEUR

Choya Black Sugar Plum 60ml	14
Choya Original Plum Liqueur 50ml	14

SHOCHU

Shiro No Takumi	10
Kaido Shochu	10

JAPANESE BEER

Yebisu Premium 500ml	24
Echigo Koshihikari Rice Lager 500ml	22
Hitachino Red Rice Ale	22
Hitachino White Ale	18
Asahi	12
Kirin	12

REDUCED BEER

Coopers Light	10
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LOCAL BEER

Crown Lager	10
James Boag's Lager	11
Pikes Pilsener	12
Pikes IPA	14
Coopers Original Pale Ale	10
Coopers Sparkling Ale	11

IMPORTED BEER

Heineken	12
Stella Artois	12

CIDER

The Hills Apple Cider	12
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ONTAP

Sapporo 330ml	11
Sapporo 500ml	16

SAKE

Kizakura Daku Nigori (150ml) <i>Semi sweet taste, fruity notes. Kyoto, cold.</i>	15
Otokoyama Junmai (150ml) <i>Super dry, grain-like aroma with a hint of fruity note. Hokkaido, warm or cold.</i>	19
Suishin Junmai Komeno Kiwami (150ml) <i>Semi dry, mellow rice aroma. Hiroshima, warm or cold.</i>	20
Kizakura Junmai Daiginjo 'S' (150ml) <i>Semi dry, fruity notes, flavour of the original rice. Kyoto, cold.</i>	24
Gasanyu Junmai Daiginjo (100ml) <i>Semi sweet, fruity notes. Yamagata, room temperature.</i>	19
Hakushika Junmai Extra Dry (300ml) <i>Super dry, crisp, refreshing. Hyogo, cold.</i>	25
Seishu Michisakari Junmai Daiginjo (150ml) <i>Super dry, clean, smooth, crisp. Gifu, cold.</i>	29
Kizakura Nigori Cloudy (300ml) <i>Semi sweet, fresh light flavour. Kyoto, cold.</i>	29
Tatsuriki Tokubetsu Junmai Mukashi (180ml) <i>Semi dry, refreshing. Hough, cold.</i>	44
Asabiraki Suijin Junmai (300ml) <i>Super dry, full body. Iwate, cold.</i>	44
Hakkaisan Ginjo (300ml) <i>Clean, crisp, refreshing. Niigata, cold.</i>	59
Tatsuriki Himejijo Sakura Kobo (300ml) <i>Floral notes, smooth, citrus. Hyogo, cold.</i>	89
Tatsuriki Komeno Sasayaki Daiginjo (300ml) <i>Full body, rich aroma, smooth. Hyogo, cold.</i>	109



SPARKLING

The Lane 'Lois' Blanc de Blancs <i>Adelaide Hills</i>	14	59
NV T'Gallant Prosecco <i>Australia</i>	14	59
NV Josef Chromy Sparkling Rosé <i>Tasmania</i>	16	69
NV Arras Blanc de Blancs <i>Tasmania</i>	19	85
NV Rockford Sparkling Black Shiraz <i>Barossa Valley</i>		229



CHAMPAGNE

NV G.H. Mumm Cordon Rouge <i>France</i>	35	169
NV G.H. Mumm Grand Cordon Rosé <i>France</i>		219
NV Charles Heidsieck Brut Reserve <i>France</i>		249
NV Krug Grande Cuvée <i>France</i>		1199

ROSÉ WINE

2021 The Lane Pinot Noir Rosé <i>Adelaide Hills</i>	16	69
2018 Whispering Angel Cotes de Provence Rosé <i>Provence</i>		120
2021 Rockford Alicante Bouchet <i>Barossa Valley</i>	18	75

Please kindly note wines and vintages are subject to change

		
RIESLING		
2019 Penfolds Autumn <i>Koonunga Hill</i>	14	59
2021 Seppeltsfield Watervale <i>Clare Valley</i>		59
2019 Rockford Hand Picked <i>Eden Valley</i>	19	79
2020 Penfolds Bin 51 <i>Eden Valley</i>	20	89
2020 St Hugo <i>Eden Valley</i>	20	90
PINOT GRIS		
2020 Amadio <i>Adelaide Hills</i>		49
2021 Corryton Burge <i>Adelaide Hills</i>	14	59
VIOGNIER		
2011 Hentley Farm Viognier <i>Barossa Valley</i>		150
SAUVIGNON BLANC		
2021 Beach Hut Sauvignon Blanc <i>South Eastern Australia</i>	12	49
2021 Mud House <i>Marlborough, New Zealand</i>		59
2021 Shaw + Smith <i>Adelaide Hills</i>	18	75

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CHARDONNAY

2019 Farmer's Leap <i>Padthaway</i>	12	49
2020 Oakridge 'Over The Shoulder' <i>Yarra Valley</i>	14	59
2020 Petaluma White Label Adelaide Hills		69
2019 Church Road New Zealand	13	60
2019 St Hugo <i>Eden Valley</i>	23	105
2020 Emmanuelle Bekkers Petit Chablis <i>McLaren Vale</i>		139
2017 Penfolds Reserve Bin 17A <i>Adelaide Hills</i>	59	279
2015 Olivier Leflaive Puligny Montrachet <i>France</i>		399
2018 Penfolds Yattarna <i>Adelaide Hills</i>		449

MOSCATO

2020 Beach Hut Pink Moscato <i>South Eastern Australia</i>	12	49
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PINOT NOIR

2020 Paracombe <i>Adelaide Hills</i>	14	59
2020 Stonier <i>Mornington Peninsula</i>		85

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GSM AND BLENDS

2019 Robert Oatley GSM <i>McLaren Vale</i>	14	59
2018 Pikes 'Los Companeros' Shiraz Tempranillo <i>Clare Valley</i>	14	59
2021 Seppeltsfield Grenache <i>Barossa</i>		59
2019 Orlando Cellar 13 <i>Barossa Valley</i>	16	70
2019 Mollydooker 'Two Left Feet' Shiraz Cabernet Merlot <i>McLaren Vale</i>		69
2019 Torbreck Cuvée 'Juveniles' GSM <i>Barossa Valley</i>		69
2017 Rockford Moppa Springs GSM <i>Barossa Valley</i>		99
2016 Henschke 'Keyneton Euphonium' Shiraz Blended <i>Barossa Valley</i>		159

CABERNET SAUVIGNON

2019 Bremerton Coulthard <i>Langhorne Creek</i>	14	59
2015 Bremerton Walter's Reserve <i>Langhorne Creek</i>		149
2017 Rockford Rifle Range <i>Barossa Valley</i>		169
2015 Chateau Mouton Rothschild <i>France</i>		3990

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SHIRAZ



2018 Beach Hut <i>South Eastern Australia</i>	12	49
2019 Mollydooker 'The Boxer' <i>McLaren Vale</i>	16	69
2020 Hentley Farm 'Villain & Vixen' <i>Barossa Valley</i>		69
2020 Torbreck 'Woodcutters' <i>Barossa Valley</i>		69
2015 Farmer's 'Leap The Brave' Padthaway		69
2018 St Hugo <i>Barossa Valley</i>	22	100
2018 Penfolds Bin 28 'Kalimna' <i>Barossa Valley</i>	29	119
2020 Mollydooker 'Blue Eyed Boy' <i>McLaren Vale</i>		120
2019 Hentley Farm 'The Beauty' <i>Barossa Valley</i>		149
2015 Orlando 'Centenary Hill' <i>Barossa Valley</i>	35	159
2019 Mollydooker 'Carnival of Love' <i>McLaren Vale</i>		199
2017 Rockford Basket Press <i>Barossa Valley</i>	49	249
2019 Mollydooker Velvet Glove <i>McLaren Vale</i>	69	330
2018 Hentley Farm 'The Beast' <i>Barossa Valley</i>		249
2016 Penfolds St Henri <i>Barossa Valley</i>	70	349

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SHIRAZ



2015 Henschke 'Mount Edelstone' <i>Eden Valley</i>	559
2016 Hentley Farm 'Clos Otto' <i>Barossa Valley</i>	559
2015 Torbreck 'RunRig' <i>Barossa Valley</i>	699
2015 Penfolds Grange <i>Barossa Valley</i>	2799
2005 Henschke 'Hill of Grace' <i>Eden Valley</i>	2799

MERLOT

2018 Grant Burge Hillcot <i>Barossa Valley</i>	59
2019 Mollydooker 'The Scooter' <i>McLaren Vale</i>	16 69

FORTIFIED WINE

Penfolds Grandfather Rare Tawny	20
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DESSERT WINE

2017 Top Note 'Noble Rose'	19 79
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SOFT DRINKS AND JUICES

Pepsi Pepsi Max Solo Schweppes: Tonic Water Soda Water Ginger Ale Juices: Apple Orange Pineapple Tomato Cranberry	6
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