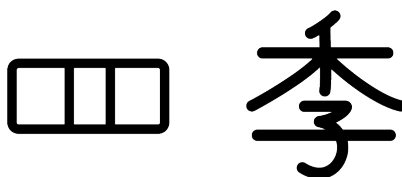


SHIKI



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.

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