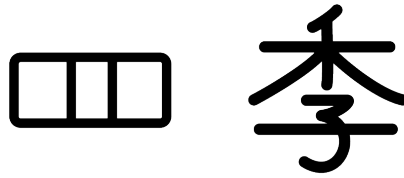


SHIKI



Shiki mission:

*To demonstrate and share the art of Teppanyaki Cuisine
using fresh and seasonal 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.*

*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

2022 Hahndorf Hill Gru Grüner Veltliner

MAIN FROM THE TEPPANYAKI

South Australian crayfish with truffle butter

2021 Golding La Francesca Savagnin

Smoky Bay oysters with shredded ginger and spring onions

Icon Wagyu striploin (Marble Score 9, 100g)

2016 Edilillie Reserve Cabernet Sauvignon

Japanese shitake mushroom and asparagus

Prawn and garlic fried rice served with miso soup

DESSERT

Mirror glaze strawberry cheesecake

2021 David Franz Pink Bits Sweet Rose

Vittoria Coffee or LMDT tea

\$265 PER PERSON | +\$90 FOR WINE PAIRING

HAKONE

ENTRÉE

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

Daosa Natural Reserve

Crumbed Clare Valley chicken served with tonkatsu sauce

2022 Artis Jacopin Pinot Gris

MAIN FROM THE TEPPANYAKI

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

2016 Edilillie Reserve Cabernet Sauvignon

Bok choy with mushroom

Chicken fried rice served with miso soup

DESSERT

Seasonal sorbet with fresh fruits

Vittoria Coffee or LMDT tea

\$135 PER PERSON | +\$50 FOR WINE PAIRING

KEYAKI

ENTRÉE

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

Daosa Natural Reserve

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

MAIN FROM THE TEPPANYAKI

Tropical lobster tail with herb butter

2021 Golding La Francesca Savagnin

Humpty Doo Barramundi and Japanese scallops served with butter soy sauce

Icon Wagyu striploin (Marble Score 5, 100g)

2016 Edilillie Reserve Cabernet Sauvignon

Bok choy and snow peas

Vegetable fried rice served with miso soup

DESSERT

Belgian Chocolate mousse cake

Vittoria Coffee or LMDT tea

\$175 PER PERSON | +\$55 FOR WINE PAIRING

À LA CARTE

COLD DISH

Green garden salad with avocado, edamame beans and Japanese seaweed	19
Tosaka and Wakame Japanese seaweed salad	19
Prawns with seaweed and avocado salad, caper and onion dressing	37

HOT DISH

Takoyaki octopus balls with Japanese mayonnaise and tonkatsu sauce	18
Crispy fried chicken leg fillet marinated in soy, mirin and ginger	24
Deep fried tofu topped with Bonito Flakes and a light dashi sauce	21

SASHIMI

Sliced raw fish served with soy dipping sauce and wasabi paste

Assorted Sashimi:		Atlantic Salmon Sashimi (3pcs)	18
Entrée Sashimi (6pcs)	29	South Australia Kingfish Sashimi (3pcs)	18
Main Sashimi (11pcs)	38	Queensland Yellowfin Tuna Sashimi (3pcs)	22

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	21
California Roll (5pc): Queensland Tiger Prawns, avocado and Flying Fish roes	26

TEMPURA

Tempura Prawns (4pcs)	37	Sweet Potato Tempura (4pcs)	12
King George Whiting (4pcs)	30	Button Mushrooms Tempura (4pcs)	12
Eggplant Tempura (4pcs)	12	Pumpkin Tempura (4pcs)	12

Mixed Tempura: prawn, sweet potato, pumpkin and eggplant (2 pcs of each)	33
Mixed Vegetarian Tempura: button mushrooms, eggplant, pumpkin, and sweet potato (2 pcs of each)	24

À LA CARTE

ON THE TEPPANYAKI (GRILL)

Shellfish

Squid	28
Prawns	48
Scallops	45
Tropical lobster tail	85
South Australian Oysters (half a dozen)	40
South Australian lobster tail	Market Price

Fish (4 pcs)

Humpty Doo Barramundi	48
South Australian King George Whiting	48
Tasmanian Atlantic salmon (with teriyaki sauce extra \$5)	49
South Australian Kingfish	34

Meat and Poultry

Clare Valley chicken leg fillet with spring onion	32
Hay Valley lamb loin with mint	42
Thinly sliced beef sirloin rolled with sautéed mushroom and herbs	40
Icon Wagyu striploin - Marble Score 5 (200g)	72
Mt Gambier beef tenderloin (200g)	55
Mt Gambier beef tenderloin (500g)	129
Icon Wagyu striploin - Marble Score 9 (200g)	143

Vegetables

Shiitake mushroom	17
Button mushroom	17
Bok choy	16
Eggplant	16
Spinach	17
Potato	15
Snow pea	17
Onion	16
Bean Sprouts	16

Fried Udon Noodles

Vegetable	20
Chicken	22
Prawn	29

Fried Rice (Served with miso soup)

Vegetable	20
Garlic	20
Chicken	22
Prawn and pine nuts	29

DESSERT

Assorted seasonal fresh fruit	18
Coconut ice-cream with seasonal fresh fruits	18
Japanese green tea ice-cream with red bean sauce	21
Selection of homemade sorbets with seasonal fruits	18
Black sesame ice-cream with seasonal fresh fruits	18
Tempura ice-cream	26
Belgian chocolate mousse cake	25

BEVERAGE MENU

COCKTAILS



Aperol Spritz	22	
Espresso Martini	24	
Negroni	23	
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	

JAPANESE PLUM WINE

Choya Yume	14	60
Grape wine with plum		

NON-ALCOHOLIC COCKTAILS

Tropical Mocktail	14	
Peach and Pineapple Cooler	14	
Passionfruit and Ginger Mojito	14	
Lychee and Rose Fizz	14	

SOFT DRINKS AND JUICES

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

BEVERAGE MENU

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
Sapporo	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
Corona	12

CIDER

The Hills Apple Cider	12
Kizakura Yuzu High-ball Sake Cider	24

BEVERAGE MENU

WHISKY

Chivas Regal 12 YO	11
Johnnie Walker Black Label	12
Suntory Toki Blended	14
Suntory Chita Single Grain	16
Hakushu Distillers Reserve	21
Hibiki Harmony	23
Yamazaki 12 YO	49

GIN

Beefeater London Dry	11
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

Koyomi Shochu	10
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CLOUDY SAKE

Kizakura Daku Nigori (150ml)	15
Semi sweet taste, fruity notes. Kyoto, cold.	
Kizakura Nigori Cloudy (300ml)	29
Semi sweet, fresh light flavour. Kyoto, cold.	



BEVERAGE MENU

JUNMAI SAKE



Otokoyama Junmai (150ml)	19
<i>Super dry, grain-like aroma with a hint of fruity note. Hokkaido, warm or cold.</i>	
Suishin Junmai Komeno Kiwami (150ml)	20
<i>Semi dry, mellow rice aroma. Hiroshima, warm or cold.</i>	
Hakushika Junmai Extra Dry (300ml)	25
<i>Super dry, crisp, refreshing. Hyogo, cold.</i>	
Asabiraki Suijin Junmai (300ml)	44
<i>Super dry, full body. Iwate, cold.</i>	

JUNMAI GINJO & DAIGINJO SAKE

Kizakura Junmai Daiginjo 'S' (150ml)	24
<i>Semi dry, fruity notes, flavour of the original rice. Kyoto, cold.</i>	
Gasanyu Junmai Daiginjo (100ml)	19
<i>Semi sweet, fruity notes. Yamagata, room temperature.</i>	
Seishu Michisakari Junmai Daiginjo (150ml)	29
<i>Super dry, clean, smooth, crisp. Gifu, cold.</i>	
Ippin Junmai Daiginjo (300ml)	39
<i>Smooth sweetness, Ibaraki, warm or cold.</i>	
Dassai 45 Junmai Daiginjo (300ml)	55
<i>Fruity aromatic, delicate sweetness, cold</i>	
Hakkaisan Ginjo (300ml)	59
<i>Clean, crisp, refreshing. Niigata, cold.</i>	
Tatsuriki Himejijo Sakura Kobo (300ml)	89
<i>Floral notes, smooth, citrus. Hyogo, cold.</i>	
Tatsuriki Komeno Sasayaki Daiginjo (300ml)	109
<i>Full body, rich aroma, smooth. Hyogo, cold.</i>	

		
FROM THE ENOMATIC	BOTTLE	GLASS
2022 Tapanappa Tiers <i>Chardonnay Piccadilly Valley</i>	160	32
2019 Rockford Basket Press <i>Shiraz Barossa Valley</i>	190	38
2019 Elderton Command <i>Shiraz Barossa Valley</i>	210	42
2016 KI Tzimmukin <i>Shiraz / Cabernet Sauvignon Adelaide Hills</i>	450	90
2019 Yalumba The Signature <i>Cabernet Sauvignon/Shiraz Barossa Valley</i>	175	35
CHAMPAGNE	BOTTLE	GLASS
G.H Mumm Grand Cordon <i>Reims</i>	99	
Perrier-Jouet Grand Brut <i>Eperney</i>	160	
NV Bollinger Special Cuvee <i>France</i>	240	
Perrier-Jouet Blason Rose <i>Eperney</i>	190	
SPARKLING	BOTTLE	GLASS
Daosa Natural Reserve <i>Piccadilly Valley</i>	90	19
2018 Daosa Blanc de Blancs <i>Piccadilly Valley</i>	120	
2019 Deviation Road Loftia Vintage Brut <i>Adelaide Hills</i>	90	
2019 Cobb Hill Southern Cross Methode <i>Adelaide Hills</i>	88	
2016 Golding Marjorie Blanc de Blancs <i>Adelaide Hills</i>	115	
KI By Geoff Hardy <i>Adelaide Hills</i>	72	16
Deviation Road Altair Brut Rosé <i>Adelaide Hills</i>	85	
Josef Chromy Sparkling Rosé <i>Tasmania</i>	79	
ROSÉ	BOTTLE	GLASS
2020 Calabria Bros <i>Grenache Barossa Valley</i>	49	
2021 David Franz Pink Bits Sweet Rosé <i>Multi Varietal Barossa Valley</i>	68	14
2022 Turkey Flat <i>Mataro, Grenache Barossa Valley</i>	65	15
2021 Rockford Alicante Bouchet <i>Rum, sugar syrup, lime juice, mint leaves, soda water</i>	75	

Please kindly note all wines and vintages are subject to change.

		
WHITE WINE	BOTTLE	GLASS
2022 KI By Geoff Hardy <i>Sauvignon Blanc Adelaide Hills</i>	65	16
2020 Shaw & Smith <i>Sauvignon Blanc Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc Wrattontully</i>	85	
2021 Golding La Francesca <i>Savagnin Adelaide Hills</i>	65	
2021 Harrison Le Sol, Rousanne <i>Grenache Blanc McLaren Vale</i>	80	
2022 Hahndorf Hill Gru <i>Grüner Veltliner Adelaide Hills</i>	75	17
2021 Hahndorf Hill Reserve <i>Grüner Veltliner Adelaide Hills</i>	95	
2022 Shut the Gate For Love <i>Fiano Clare Valley</i>	67	
2021 Pikes Merle <i>Riesling Clare Valley</i>	105	
2023 Tomfoolery Cut 'n Run <i>Riesling Eden Valley</i>	69	
2023 Gibson Burkes Hill <i>Riesling Eden Valley</i>	70	
2022 Jim Barry Florita <i>Riesling Clare Valley</i>	110	
2022 Shut the Gate For Freedom Polish Hill <i>Riesling Hahndorf</i>	65	15
2021 David Franz Bartholomeus <i>Arneis Eden Valley</i>	68	
2021 Yangarra <i>Rousanne, McLaren Vale</i>	82	
2020 Yalumba Vigilius, <i>Viognier Eden Valley</i>	110	
2020 Corryton Burge <i>Pinot Gris Adelaide Hills</i>	59	
2022 Pike & Joyce <i>Pinot Gris Lenswood</i>	68	
2022 Artis Jacopin <i>Pinot Gris Adelaide Hills</i>	60	15
2022 Henschke Innes <i>Pinot Gris Adelaide Hills</i>	70	
2021 Golding Rosie May <i>Chardonnay Adelaide Hills</i>	79	
2022 Elderton Estate Family Vineyards <i>Chardonnay Eden Valley</i>	70	16
2022 Corryton Burge Patroness <i>Chardonnay Adelaide Hills</i>	90	
2021 Pike & Joyce Kay <i>Chardonnay Adelaide Hills</i>	135	
2019 KI By Geoff Hardy <i>Chardonnay Adelaide Hills</i>	70	
2022 Tapanappa Tiers <i>Chardonnay Piccadilly Valley</i>	160	32

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RED WINE	BOTTLE	GLASS
2022 Pike & Joyce Vue Du Nord <i>Pinot Noir Adelaide Hills</i>	90	
2020 Corryton Burge Cornelian <i>Pinot Noir Adelaide Hills</i>	87	
2021 Tapanappa Foggy Hill <i>Pinot Noir Fleurieu Peninsula</i>	115	
2017 Golding Francis John <i>Pinot Noir Adelaide Hills</i>	80	18
2022 Yalumba Vine Vale <i>Grenache Barossa Valley</i>	75	
2021 Yangarra Old Vine <i>Grenache McLaren Vale</i>	90	
2021 Harrison Fleur de la Lune <i>Grenache Barossa Valley</i>	78	18
2019 Hahndorf Hill Blueblood <i>Blafränkisch Adelaide Hills</i>	85	
2021 Pikes II Premio <i>Sangiovese Clare Valley</i>	80	
2021 Henschke Stone Jar <i>Tempranillo Eden Valley</i>	95	
2021 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/Touriga Barossa Valley</i>	105	
2018 Haan Estate <i>Merlot Cabernet Franc Barossa Valley</i>	59	14
2020 Terre à Terre Crayeres Vineyard <i>Cabernet Franc Wrattontully</i>	70	16
2020 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz Wrattontully</i>	95	
2021 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo Barossa Valley</i>	75	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon Adelaide Hills</i>	87	
2016 Edilillie Reserve <i>Cabernet Sauvignon Clare Valley</i>	90	
2018 KI By Geoff Hardy <i>Shiraz Adelaide Hills</i>	78	
2016 Edilillie Reserve <i>Shiraz Clare Valley</i>	82	
2020 Gibson The Dirtman <i>Shiraz Barossa Valley</i>	80	18
2018 Brockenshack Jack Harrison <i>Shiraz Eden Valley</i>	115	
2021 Turkey Flat Butchers Block <i>Shiraz Barossa Valley</i>	70	

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