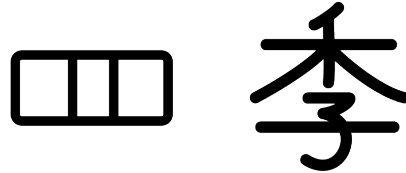


# SHIKI

---



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.



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 1.9% 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 shiitake 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**

# FUJI

## ON ARRIVAL

With a glass of house red, white or sparkling wine

Or

House beer

## ENTRÉE

Mixed Tempura: prawn, sweet potato, pumpkin and eggplant

Or

Takoyaki octopus balls with tonaktsu sauce and Japanese mayonnaise

## TEPPANYAKI CHOICES

Mt. Gambier Beef Tenderloin (150gm)

Or

Fish of the day, Japanese Scallop, Squid

## CHEF'S SELECTION VEGETABLES

## RICE/NOODLES

Vegetable fried rice (served with miso soup)

Or

Chicken fried udon noodles

## DESSERT ADD-ON (\$10)

Black Sesame ice-cream with seasonal fresh fruits

Or

Selection of homemade sorbets with seasonal fruits

**\$99 PER PERSON**

# 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 Edillie 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
Piña 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
---------------	----

## LOCAL BEER

Crown Lager	10
James Boag's Lager	11
Coopers Original Pale Ale	11
Coopers Sparkling Ale	11

## CRAFT BEER

Pikes Pilsener	12
Pikes IPA	14
Gage Road 'Single Fin'	11
Gage Road 'Side Track'	11

## IMPORTED BEER

Heineken	12
Corona	12

## CIDER / GINGER BEER

The Hills Apple Cider	12
Kizakura Yuzu High-ball Sake Cider	24
Matso's Alcoholic Ginger Beer	
13	

# 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
---------------------	----

## JAPANESE PLUM LIQUEUR

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

## SHOCHU

Koyomi Shochu	10
---------------	----

## CLOUDY SAKE

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

# 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. Yamaguchi, 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

2022 Tapanappa Tiers

*Chardonnay | Piccadilly Valley*

2019 Rockford Basket Press

*Shiraz | Barossa Valley*

2019 Elderton Command

*Shiraz | Barossa Valley*

2016 KI Tzimmukin

*Shiraz / Cabernet Sauvignon | Adelaide Hills*

2019 Yalumba The Signature

*Cabernet Sauvignon / Shiraz | Barossa Valley*

   
BOTTLE GLASS

160

32

190

38

210

42

450

90

175

35

## CHAMPAGNE

G.H. Mumm Grand Cordon

*Reims*

Perrier-Jouet Grand Brut

*Eperney*

NV Bollinger Special Cuvee

*France*

Perrier-Jouet Blason Rosé

*Eperney*

BOTTLE

99

160

240

190

## SPARKLING

Daosa Natural Reserve

*Piccadilly Valley*

2018 Daosa Blanc de Blancs

*Piccadilly Valley*

2020 Deviation Road Loftia Vintage Brut

*Adelaide Hills*

2019 Cobb Hill Southern Cross Methode

*Adelaide Hills*

2016 Golding Marjorie Blanc de Blancs

*Adelaide Hills*

KI by Geoff Hardy

*Adelaide Hills*

Deviation Road Altair Brut Rosé

*Adelaide Hills*

Josef Chromy Sparkling Rosé

*Tasmania*

BOTTLE

GLASS

90

19

120

90

88

115

72

16

85

79

## ROSÉ

2023 Calabria Bros

*Grenache | Barossa Valley*

2022 David Franz Pink Bits Sweet Rosé

*Multi Varietal | Barossa Valley*

2023 Seppeltsfield Rosé

*Grenache | Barossa Valley*

2023 Rockford Alicante Bouchet

*Alicante | Barossa Valley*

2022 Rogers & Rufus Rosé

*Grenache | Barossa Valley*

BOTTLE

GLASS

49

68

14

70

16

75

65

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

## WHITE WINE

 BOTTLE  GLASS

2023 KI By Geoff Hardy <i>Sauvignon Blanc   Adelaide Hills</i>	65	16
2023 Shaw & Smith <i>Sauvignon Blanc   Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc   Wrattenbully</i>	85	
2021 Golding La Francesca <i>Savagnin   Adelaide Hills</i>	65	
2022 Harrison Le Sol, Rousanne <i>Grenache Blanc   McLaren Vale</i>	80	
2021 David Franz Madiera Clone <i>Semillon   Barossa</i>	70	
2022 Shut the Gate For Love <i>Fiano   Clare Valley</i>	67	
2021 Pikes Merle <i>Riesling   Clare Valley</i>	105	
2023 Gibson Burkes Hill <i>Riesling   Eden Valley</i>	70	
2023 Jim Barry Florita <i>Riesling   Clare Valley</i>	110	
2023 Max & Me Mirooloo Road <i>Riesling   Eden Valley</i>	65	15
2022 Pewsey Vale 1961 Block <i>Riesling   Eden Valley</i>	68	
2021 David Franz Bartholomeus <i>Arneis   Eden Valley</i>	68	
2021 Yangarra <i>Rousanne   McLaren Vale</i>	82	
2020 Yalumba Virgilius <i>Viognier   Eden Valley</i>	110	
2022 Corryton Burge <i>Pinot Gris   Adelaide Hills</i>	59	
2023 Pike & Joyce <i>Pinot Gris   Lenswood</i>	68	
2023 Artis Jacopin <i>Pinot Gris   Adelaide Hills</i>	60	15
2023 Henschke Innes <i>Pinot Gris   Adelaide Hills</i>	70	
2022 Golding Rosie May <i>Chardonnay   Adelaide Hills</i>	79	
2023 Elderton Estate Family Vineyards <i>Chardonnay   Eden Valley</i>	70	16
2021 Corryton Burge Patroness <i>Chardonnay   Adelaide Hills</i>	90	
2019 Pike & Joyce Kay <i>Chardonnay   Adelaide Hills</i>	135	
2021 KI By Geoff Hardy <i>Chardonnay   Adelaide Hills</i>	70	
2022 Tapanappa Tiers <i>Chardonnay   Piccadilly Valley</i>	160	32
2022 Ashton Hills Piccadilly Valley <i>Chardonnay   Piccadilly Valley</i>	100	

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

## RED WINE

	 BOTTLE	 GLASS
2022 Pike & Joyce Vue Du Nord <i>Pinot Noir   Adelaide Hills</i>	90	
2023 Corryton Burge Cornelian <i>Pinot Noir   Adelaide Hills</i>	87	
2022 Tapanappa Foggy Hill <i>Pinot Noir   Fleurieu Peninsula</i>	115	
2023 Michael Hall 'Sang De Pigeon' <i>Pinot Noir   Adelaide Hills</i>	75	17
2022 Yalumba Vine Vale <i>Grenache   Barossa Valley</i>	75	
2022 Yangarra Old Vine <i>Grenache   McLaren Vale</i>	90	
2022 Harrison Fleur de la Lune <i>Grenache   Barossa Valley</i>	78	18
2022 Hey Diddle Wines <i>Montepulciano   Barossa Valley</i>	85	
2021 Henschke Stone Jar <i>Tempranillo   Eden Valley</i>	95	
2022 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga   Barossa Valley</i>	105	
2018 Haan Estate <i>Merlot Cabernet Franc   Barossa Valley</i>	59	14
2021 Terre à Terre Crayeres Vineyard <i>Cabernet Franc   Wrattontully</i>	70	16
2019 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz   Wrattontully</i>	140	
2021 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo   Barossa Valley</i>	95	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon   Adelaide Hills</i>	90	
2016 Edilillie Reserve <i>Cabernet Sauvignon   Clare Valley</i>	90	18
2015 Chateau Mouton Rothschild <i>Cabernet Sauvignon   France</i>	3000	
2018 KI By Geoff Hardy <i>Shiraz   Adelaide Hills</i>	78	
2016 Edilillie Reserve <i>Shiraz   Clare Valley</i>	82	
2021 Gibson The Dirtman <i>Shiraz   Barossa Valley</i>	80	18
2019 Brockenshack Jack Harrison <i>Shiraz   Eden Valley</i>	115	
2021 Mollydooker 'Blue Eyed Boy' <i>Shiraz   McLaren Vale</i>	120	
2015 Henschke 'Mount Edelstone' <i>Shiraz   Eden Valley</i>	559	
2016 Hentley Farm 'Clos Otto' <i>Shiraz   Barossa Valley</i>	559	
2015 Torbreck 'RunRig' <i>Shiraz   Barossa Valley</i>	699	
2005 Henschke 'Hill of Grace' <i>Shiraz   Eden Valley</i>	2799	

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