SHIKI

New Year's Eve Special Menu

31 December 2026

1. Mikado Set Menu | $285pp

Zensai (Small Starter)

Chef's selection of the day

Sakizuke (Appetiser)

Assorted Sashimi (A): *Salmon, Kingfish, Akami, Chutoro and Otoro*

Beef Tataki with Ponzu Sauce

Agemono (Deep Fried Dish)

Tempura prawn (A) and soba rolled in nori seaweed

Yakimono (Grilled Dish)

South Australian Crayfish (A) with Truffle Butter

Sir Harry Citrus-fed Wagyu M9 Striploin* and Asparagus

Gohan & Tomewan (Rice and Final Soup)

Prawn (A) and Pine Nut Fried Rice and Miso Soup

Mizumono (Dessert)

Lychee Mousse with Fresh Guava and Mango Compote

Ocha (Tea)

Green Tea & Cookie

謹賀新年

*To best appreciate its flavour and texture, we recommend enjoying your Wagyu no more than medium. Our chefs will gladly prepare it to your preferred doneness.

Seafood: Australian (A) | Imported (I) | Mixed Origin (M)
We welcome all dietary requirements. Please speak with our chef or team if you have any specific needs.
Gluten-free options are available across our entire menu.

SHIKI

New Year's Eve Special Menu

31 December 2026

2. Kuge Set Menu | $175pp

Zensai (Small Starter)

Chef's selection of the day

Sakizuke (Appetiser)

Assorted Sashimi (A): Salmon, Kingfish, Akami Tuna

Yakimono (Grilled Dish)

Hokkaido Scallops (I) with Fermented Soybean Sauce
Teppanyaki King George Whiting (A)

Yakimono (Grilled Dish)

King Prawns and Seasonal Vegetables (A)
or
Angus Beef Tenderloin with Seasonal Vegetables
Upgrade to Sir Harry Citrus-fed Wagyu M9 Striploin for an additional $20
Upgrade to South Australian Cray Tail (A) for an additional $30

Gohan & Tomewan (Rice and Final Soup)

Prawn (A) and Pine Nut Fried Rice and Miso Soup

Mizumono (Dessert)

Lychee Mousse with Fresh Guava and Mango Compote

Ocha (Tea)

Green Tea & Cookie

謹賀新年

Seafood: Australian (A) | Imported (I) | Mixed Origin (M)
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SHIKI

New Year's Eve Special Menu

31 December 2026

3. Shogun Set Menu | $150pp

Zensai (Small Starter)

Chef's selection of the day

Sakizuke (Appetiser)

Assorted Sashimi (A): Salmon, Kingfish, Akami Tuna

Agemono (Deep Fried Dish)

Fried Chicken with Shoyu Koji

Yakimono (Grilled Dish)

Angus Beef Tenderloin and Seasonal Vegetables

or

Margra Lamb Back Strap with Mint Sauce and Seasonal Vegetables

Upgrade to Sir Harry Citrus-fed Wagyu M9 Striploin for an additional $20

Upgrade to South Australian Cray Tail (A) for an additional $30

Gohan & Tomewan (Rice and Final Soup)

Vegetable Fried Rice and Miso Soup

Mizumono (Dessert)

Japanese Mochi

Ocha (Tea)

Green Tea & Cookie

謹賀新年

Seafood: Australian (A) | Imported (I) | Mixed Origin (M)
We welcome all dietary requirements. Please speak with our chef or team if you have any specific needs.
Gluten-free options are available across our entire menu.