

SHIKI

四季

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.

*All prices in AUD and inclusive of GST.

Merchant Service Fee of 1.5% will apply to all credit cards.

Should you have any special dietary requirements or food allergies, please advise our staff when placing your order.

HAKONE

~Recommended Matching Wine~

1. *Wine Matching \$40*
2. *Non-Alcoholic \$22*

Entrée

Green Garden Salad with Broccolini and Japanese Seaweed

1. *Warm Kizakura Yamahaijikomi Sake*
2. *Passionfruit and Ginger Mojito*

Crumbed Clare Valley Chicken served with Tonkatsu Sauce

Main from the Teppanyaki

A choice of:

Mt Gambier Beef tenderloin Steak with Fried Garlic and Green Peppercorns (200g)

Or

Darling Downs Wagyu Beef Sirloin with Fried Garlic and Green Peppercorns (180g)

1. *2016 Hentley Farm The Beauty Shiraz*
2. *Picnic Smash*

Bok Choy with Portobello Mushroom

Vegetable Fried Rice served with Miso Soup

Dessert

Seasonal Sorbet with Fresh Fruits

Vittoria Coffee or Ronnefeldt Tea

\$95 per person



HANABI

~Recommended Matching Wine~

1. *Wine Matching* \$55
2. *Non-Alcoholic* \$33

Entrée

Sashimi Selection of

Thinly Sliced Atlantic salmon and SA Kingfish with a Sesame Soy Dressing

1. *The Lane Blanc de Blanc*
2. *Passionfruit and Ginger Mojito*

Deep Fried Prawns in a Light Tempura batter served with Dashi sauce

Main from the Teppanyaki

Lobster tail with Truffle Infused Butter

1. *2019 Shaw Smith Sauvignon Blanc*
2. *Lychee and Rose Fizz*

Mt Gambier Beef tenderloin Steak with Fried Garlic and Green Peppercorns (150g)

1. *2016 Hentley Farm Beauty Shiraz*
2. *Picnic Smash*

Bok Choy with a Light Soy Butter Sauce

Fried Udon Noodles with Clare Valley Chicken Leg fillet and Sweet Tonkatsu Sauce

Dessert

Dark Chocolate Mousse Dome with a Layer of Raspberry Jelly, Coconut Cream

Vittoria Coffee or Ronnefeldt Tea

\$120 per person



TASTE OF THE SEA

~Recommended Matching Wine~

1. *Wine Matching* \$40
2. *Non-Alcoholic* \$33

Entrée

Sashimi selection of
Atlantic salmon, Yellow fin Tuna and SA Kingfish served with a Sesame Soy sauce

1. *The Lane Blanc de Blanc*
2. *Passionfruit and Ginger Mojito*

King George Whiting in a Light Tempura batter served with Dashi sauce

Main from the Teppanyaki

Lobster tails with Truffle Infused Butter

1. *2019 Pikes Luccio Pinot Grigio*
2. *Lychee and Rose Fizz*

South Australian King fish with Butter Soy sauce

Scallops served with Butter Soy sauce

1. *2019 Shaw Smith Sauvignon Blanc*
2. *Picnic Smash*

Bok Choy with a Light Soy Butter sauce

Australian Prawns and Pine Nut Fried Rice served with Miso Soup

Dessert

Black Sesame Ice-Cream with Seasonal Fresh Fruits

Vittoria Coffee or Ronnefeldt Tea

\$130 per person



KEYAKI

~Recommended Matching Wine~

1. *Wine Matching* \$65
2. *Non-Alcoholic* \$45

Entrée

Sashimi selection of

Atlantic salmon, Yellow fin Tuna and SA Kingfish served with a Sesame Soy sauce

1. *The Lane Blanc de Blanc*
2. *Passionfruit and ginger Mojito*

Tempura Soft Shell Mud Crab served with a Creamy Miso

Main from the Teppanyaki

Lobster tail with Herb Butter

1. *2019 Pikes Luccio Pinot Grigio*
2. *Lychee and Rose Fizz*

Queensland Barramundi and South Australian Oysters with Soy Butter sauce

1. *2019 Shaw Smith Sauvignon Blanc*
2. *Picnic Smash*

Broccolini and Snow peas with Sweet Tonkatsu sauce

Darling Downs Wagyu beef Sirloin with Fried Garlic and Green Peppercorns (100g)

1. *2016 Hentley Farm Beauty Shiraz*
2. *Innocent Espresso Martini*

Vegetable Fried Rice served with Miso Soup

Dessert

Green Tea Mousse with Mango Jelly Dome

Vittoria Coffee or Ronnefeldt Tea

\$145 per person



Cold Dish

Green Garden Salad with Broccoli and Japanese Seaweed **14**

Tosaka and Wakame Japanese Seaweed Salad **14**

Seared Beef Tataki with Grated Chilli Radish and Ponzu Sauce **19**

Prawns with Seaweed and Avocado Salad, Caper & Onion Dressing **23**

Hot Dish

Takoyaki Tempura Octopus Balls with Japanese Mayonnaise and Tonkatsu Sauce **11**

Rolled Buckwheat Noodles and Prawns in a Nori Seaweed served with a Creamy Miso **25**

Crispy Fried Chicken Leg fillet Marinated in Soy, Mirin and Ginger **16**

Deep Fried Tofu Topped with Bonito Flakes and a light Dashi sauce **15**

Clare Valley Chicken Leg fillet Teriyaki **27**

Mt Gambier Beef tenderloin Teriyaki **30**

Nigiri Sushi ~2pcs~

Thin Slices of Raw Fish Over Vinegared Rice

Atlantic salmon **11**

South Australian King fish **11**

Australian Prawns **16**

Queensland Yellow Fin Tuna **13**



Sushi

Vinegared Rice rolled with Vegetables, or Pickles, Wrapped in Nori Seaweed Paper

Entrée Sushi 16

California Roll and mixed Maki Sushi

Main Sushi 31

California Roll, mixed Maki Sushi and Nigiri Sushi

Maki Sushi 17 (11 pc)

Japanese Pickled Radish, Avocado and Cucumber with Plum Paste

California Roll 21 (5pc)

Queensland Tiger Prawns, Avocado and Flying Fish Roes

Sashimi

Finely sliced Raw Fish served with Soy Dipping sauce and Wasabi Paste.

Entrée Sashimi 17 (6 pc)

Main Sashimi 28 (11pc)

Or

Atlantic salmon (3pcs) 11

South Australia King Fish (3pcs) 11

Queensland Yellow Fin Tuna (3pcs) 13



Tempura

Mixed Tempura~8pcs~

Prawns, Sweet Potatoes, Green Capsicums and Eggplants **27**

Mixed Vegetarian Tempura~8pcs~

Button Mushrooms, Eggplants, Sweet Potatoes and Pumpkins **18**

Seafood ~4pcs~

Scallops **17**

Oysters **18**

King George Whiting **19**

Prawns **30**

Barramundi **16**

Soft Shell Mud Crab (1pc) **24**

Vegetable ~4pcs~

Pumpkin **8**

Eggplant **8**

Snow Peas **8**

Sweet Potato **8**

Portobello Mushroom **8**

Button Mushrooms **8**



From the Teppanyaki

Seafood

Prawns **37**
Scallops **30**
South Australian Oysters (Half Dozen) **28**
Australia green lips abalone **37**
South Australia King George Whiting **32**
Queensland Barramundi **30**
Tasmanian Atlantic salmon **30**
(With teriyaki sauce extra **\$4**)
South Australia King fish **30**
Squids **18**
Tropical lobster tail **50**
Kangaroo Island Lobster tail **Market price**

Meat & Poultry

Darling Downs Wagyu Beef Sirloin (200g) **56**
(Marble Score 3)
Mt Gambier Beef Tenderloin (200g) **46**
Mt Gambier Beef Tenderloin (500g) **106**
Broken Hill Kangaroo Fillet **26**
Hay Valley Lamb Loin with Fresh Mint Leaves **29**
Clare Valley Chicken Leg Fillet with Spring Onion **25**
Herb Steak Rolls **31**
(Thinly sliced beef sirloin rolled with sautéed Mushroom and Shiso herbs)
Queensland Crocodile Fillet **28**
(Marinated in Ginger, Garlic, Fish Sauce and Capsicum)



Vegetables

Shiitake Mushroom **11**
Portobello Mushroom **11**
Button Mushroom **11**
Broccolini **11**
Bean Sprout **11**
Spinach **11**
Potato **11**
Bok Choy **11**
Eggplant **11**
Snow Pea **11**

Fried Udon Noodles

Vegetable **14**
Chicken **15**
Prawn **21**

Fried Rice

(Serve with Miso Soup)

Vegetable **14**
Garlic **14**
Chicken **15**
Prawn and Pine Nuts **21**



Dessert

Tempura ice cream served with Japanese plum wine sauce **19**

Assorted seasonal fresh fruit **14**

Coconut ice-cream with seasonal fresh fruits **15**

Japanese green tea ice-cream with red bean sauce **15**

Selection of homemade sorbets with seasonal fruits **15**

Black sesame ice-cream with seasonal fresh fruits **15**

Dark chocolate mousse dome with a layer of raspberry jelly, coconut cream **16**

Green tea mousse with mango jelly bombe **16**



VEGETARIAN MENU

~Recommended Matching Wine~

1. *Wine Matching* \$40
2. *Non-Alcoholic* \$22

Entrée

Deep Fried Bean Curd

1. *Warm Kizakura Yamahaijokomi Sake*
2. *Passionfruit and Ginger Mojito*

Seaweed Salad

Main from the Teppanyaki

Portabello Mushroom

1. *2016 Hentley Farm The Beauty Shiraz*
2. *Picnic Smash*

Snow Peas

Bok Choy

Baby Spinach

Vegetable Fried Rice

Vegetarian Miso Soup

Dessert

Seasonal Sorbet with Fresh Fruits

Vittoria Coffee or Ronnefeldt Tea

\$65per person



GLUTEN FREE MENU

~Recommended Matching Wine~

1. *Wine Matching \$55*
2. *Non-Alcoholic \$33*

Entree

Sashimi selection of local Seafood's;
Thinly sliced Atlantic salmon and SA King fish with a Tamari Soy

1. *The Lane Blanc de Blanc*
2. *Passionfruit and Ginger Mojito*

Queensland Tiger Prawns with Avocado and Seaweed Salad, Caper and Onion Gluten Free Dressing

Main from the Teppanyaki

Lobster tail with Truffle Infused Butter

1. *2019 Shaw Smith Sauvignon Blanc*
2. *Lychee and Rose Fizz*

Mt Gambier Beef tenderloin Steak with Fried Garlic and Green Peppercorns (150g)

1. *2016 Hentley Farm Beauty Shiraz*
2. *Picnic Smash*

Bok Choy with a Tamari Soy Butter Sauce
Vegetable Fried Rice and Miso Soup

Dessert

Dark Chocolate Mousse Dome with a Layer of Raspberry Jelly, Coconut Cream

Vittoria Coffee or Ronnefeldt Tea

\$120 per person

