

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.



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HAKONE

Entrée

Green Garden Salad with avocado and edamame beans and Japanese Seaweed

2020 Oakridge Over the Shoulder Chardonnay

Crumbed Clare Valley Chicken served with Tonkatsu Sauce

Main from the Teppanyaki

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

2017 Rockford Basket Press Shiraz

Bok Choy with Portobello Mushroom

Vegetable Fried Rice served with Miso Soup

Dessert

Seasonal Sorbet with Fresh Fruits

Vittoria Coffee or Ronnefeldt Tea

\$109 per person

\$60 extra with wine pairing



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HANABI

Entrée

Sashimi Selection of:

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

NV G.H Mumm Cordon Rouge

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

Main from the Teppanyaki

Tropical Lobster tails with Truffle Infused Butter

2020 Shaw + Smith Sauvignon Blanc

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

2017 Rockford Basket Press Shiraz

Bok Choy with butter soy sauce

Vegetable Fried Rice served with Miso Soup

Dessert

Mango mousse with coconut jelly

Vittoria Coffee or Ronnefeldt Tea

\$139 per person

\$80 extra with wine pairing



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KEYAKI

Entrée

Sashimi selection of:

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

NV G.H. Mumm Cordon Rouge

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

Main from the Teppanyaki

Tropical Lobster tail with Herb Butter

2020 Shaw + Smith Sauvignon Blanc

Queensland Barramundi and Japanese scallops served with Butter Soy sauce

Kerwee wagyu striploin (Marble Score 5, 100g)

2017 Rockford Basket Press Shiraz

Bok Choi and Snow Peas

Vegetable Fried Rice served with Miso Soup

Dessert

Mango mousse with coconut jelly

Vittoria Coffee or Ronnefeldt Tea

\$159 per person

\$80 extra with wine pairing



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Cold Dish

Green Garden Salad with avocado and edamame beans and

Japanese Seaweed **16**

Tosaka and Wakame Japanese Seaweed Salad **15**

Prawns with Seaweed and Avocado Salad, Capers & Onion Dressing **25**

Hot Dish

Takoyaki Octopus Balls with Japanese Mayonnaise and Tonkatsu Sauce **12**

Crispy Fried Chicken Leg Fillet Marinated in Soy, Mirin and Ginger **19**

Deep Fried Tofu Topped with Bonito Flakes and a light Dashi sauce **17**

Sashimi

Sliced Raw Fish served with Soy Dipping sauce and Wasabi Paste.

Entrée Sashimi (6pcs) 19

Main Sashimi (11pcs) 30

Or

Atlantic salmon (3pcs) **14**

South Australia King Fish (3pcs) **14**

Queensland Yellow Fin Tuna (3pcs) **16**

Sushi

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

Maki Sushi 17 (9pc)

Japanese Pickled Radish, Avocado and Cucumber with Plum Paste

California Roll 22 (5pc)

Queensland Tiger Prawns, Avocado and Flying Fish Roes



Tempura (4pcs)

Prawns **32**

King George Whiting **25**

Eggplant **10**

Snow Peas **10**

Sweet Potato **10**

Button Mushrooms **10**

Pumpkin **10**

Mixed Tempura

Two pieces each of: Prawn, Sweet Potatoes, Pumpkins and Eggplants **29**

Mixed Vegetarian Tempura

Two pieces each of: Button Mushrooms, Eggplants, Sweet Potatoes and Pumpkins **20**



On The Teppanyaki (Grill)

Shellfish

Squid **25**

Prawns **39**

Scallops **35**

Tropical Lobster Tail **59**

SA Oysters (half a dozen) **30**

South Australia Lobster tail **Market Price**

Fish (4pc)

Barramundi **35**

South Australia King George whiting **35**

Tasmanian Atlantic salmon **32**

(With teriyaki sauce extra **\$5**)

South Australia King fish **32**

Meat & Poultry

Clare Valley Chicken Leg Fillet with Spring Onion **27**

Hay Valley Lamb Loin with Mints **33**

Thinly sliced beef sirloin rolled with sautéed mushroom and herbs **35**

Kerwee wagyu striploin (Marble Score 5) **65**

Mt Gambier Beef Tenderloin (200g) **49**

Mt Gambier Beef Tenderloin (500g) **115**



Vegetables

Shiitake Mushroom **13**

Button Mushroom **13**

Bean Sprout **13**

Bok Choy **13**

Eggplant **13**

Spinach **13**

Potato **13**

Snow Pea **13**

Onion **13**

Fried Udon Noodles

Vegetable **16**

Chicken **17**

Prawn **23**

Fried Rice

(Serve with Miso Soup)

Vegetable **15**

Garlic **16**

Chicken **16**

Prawn and Pine Nuts **22**



Dessert

Assorted seasonal fresh fruit **15**

Coconut ice-cream with seasonal fresh fruits **16**

Japanese green tea ice-cream with red bean sauce **16**

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

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

Mango mousse with coconut jelly **18**

Tempura Ice-cream **21**



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