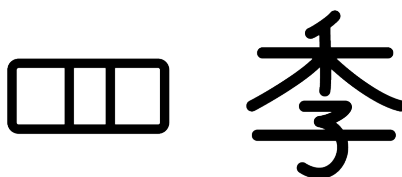


# SHIKI

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*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 1.5% 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

*2021 Robert Oatley Signature Series Chardonnay*

## MAIN FROM THE TEPPANYAKI

South Australian crayfish with truffle butter

*2021 Shaw + Smith Sauvignon Blanc*

Smoky Bay oysters with shredded ginger and spring onions

Kiwami Wagyu striploin (Marble Score 9, 100g)

*2018 Rockford Moppa Springs GSM*

Japanese shitake mushroom and asparagus

Prawn and garlic fried rice served with miso soup

## DESSERT

Mandarin cheesecake dome

*Vittoria Coffee or LMDT tea*

**\$249 PER PERSON | +\$85 FOR WINE PAIRING**

# HAKONE

## ENTRÉE

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

*NV The Lane 'Lois' Blanc de Blancs*

Crumbed Clare Valley chicken served with tonkatsu sauce

*2021 Robert Oatley Signature Series Chardonnay*

## MAIN FROM THE TEPPANYAKI

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

*2018 Rockford Moppa Springs GSM*

Bok choy with mushroom

Chicken fried rice served with miso soup

## DESSERT

Seasonal sorbet with fresh fruits

*Vittoria Coffee or LMDT tea*

**\$129 PER PERSON | +\$50 FOR WINE PAIRING**

# KEYAKI

## ENTRÉE

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

*NV The Lane 'Lois' Blanc de Blancs*

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

## MAIN FROM THE TEPPANYAKI

Tropical lobster tail with herb butter

*2021 Robert Oatley Signature Series Chardonnay*

Queensland Barramundi and Japanese scallops served with butter soy sauce

Kerwee Wagyu striploin (Marble Score 5, 100g)

*2019 Seppeltsfield Barossa Shiraz*

Bok choy and snow peas

Vegetable fried rice served with miso soup

## DESSERT

Raspberry and rose mousse with lychee jelly

*Vittoria Coffee or LMDT tea*

**\$159 PER PERSON | +\$55 FOR WINE PAIRING**

# À LA CARTE

## COLD DISH

Green garden salad with avocado, edamame beans and Japanese seaweed	16
Tosaka and Wakame Japanese seaweed salad	15
Prawns with seaweed and avocado salad, caper and onion dressing	28

## HOT DISH

Takoyaki octopus balls with Japanese mayonnaise and tonkatsu sauce	14
Crispy fried chicken leg fillet marinated in soy, mirin and ginger	19
Deep fried tofu topped with Bonito Flakes and a light dashi sauce	19

## SASHIMI

Sliced raw fish served with soy dipping sauce and wasabi paste

Assorted Sashimi:		Sashimi (3pcs):	
Entrée Sashimi (6pcs)	19	Atlantic Salmon	14
Main Sashimi (11pcs)	30	South Australia Kingfish	14
		Queensland Yellowfin Tuna	19

## 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	19
California Roll (5pc): Queensland Tiger Prawns, avocado and Flying Fish roes	24

## TEMPURA

Tempura (4pcs):			
Prawns	34	Sweet Potato	10
King George Whiting	25	Button Mushrooms	10
Eggplant	10	Pumpkin	10
Snow Peas	10		
Mixed Tempura: prawn, sweet potato, pumpkin and eggplant (2 pcs of each)			29
Mixed Vegetarian Tempura: button mushrooms, eggplant, pumpkin, and sweet potato (2 pcs of each)			20

## ON THE TEPPANYAKI (GRILL)

### Shellfish

Squid	25
Prawns	39
Scallops	39
Tropical lobster tail	75
SA Oysters (half a dozen)	34
South Australian lobster tail	Market Price

### Fish (4 pcs)

Barramundi	39
South Australian King George Whiting	43
Tasmanian Atlantic salmon (with teriyaki sauce extra \$5)	34
South Australian Kingfish	34

### Meat and Poultry

Clare Valley chicken leg fillet with spring onion	29
Hay Valley lamb loin with mint	34
Thinly sliced beef sirloin rolled with sautéed mushroom and herbs	35
Kerwee Wagyu striploin - Marble Score 5 (200g)	69
Mt Gambier beef tenderloin (200g)	49
Mt Gambier beef tenderloin (500g)	119
Kiwami Wagyu striploin - Marble Score 9 (200g)	130

### Vegetables

Shiitake mushroom	14
Button mushroom	14
Bok choy	14
Eggplant	14
Spinach	14
Potato	14
Snow pea	14
Onion	14

### Fried Udon Noodles

Vegetable	16
Chicken	19
Prawn	24

### Fried Rice

(Served with miso soup)	
Vegetable	15
Garlic	16
Chicken	19
Prawn and pine nuts	24

## 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
Raspberry and rose mousse with lychee jelly	19
Tempura ice-cream	21

# 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

## NON-ALCOHOLIC COCKTAILS

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

## JAPANESE PLUM WINE

Choya Yume	14	60
<i>Grape wine with plum</i>		

## JAPANESE BEER

Yebisu Premium 500ml	24
Echigo Koshihikari Rice Lager 500ml	22
Hitachino Red Rice Ale	22
Hitachino White Ale	18
Asahi	12
Kirin	14

## 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
Stella Artois	12

## CIDER

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

## ONTAP

Sapporo 330ml	11
Sapporo 500ml	16



## WHISKY

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

## GIN

InterContinental 5th Floor Gin	14
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

Kaido Shochu	10
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## CLOUDY SAKE

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

## JUNMAI SAKE

Otokoyama Junmai (150ml) <i>Super dry, grain-like aroma with a hint of fruity note. Hokkaido, warm or cold.</i>	19
Suishin Junmai Komeno Kiwami (150ml) <i>Semi dry, mellow rice aroma. Hiroshima, warm or cold.</i>	20
Hakushika Junmai Extra Dry (300ml) <i>Super dry, crisp, refreshing. Hyogo, cold.</i>	25
Tatsuriki Tokubetsu Junmai 'Honda Shoten' (180ml) <i>Semi dry, refreshing. Hough, cold.</i>	44
Asabiraki Suijin Junmai (300ml) <i>Super dry, full body. Iwate, cold.</i>	44

## JUNMAI GINJO & DAIGINJO SAKE

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

## SPARKLING



2021 Wicks Estate Sparkling Chardonnay Pinot Noir <i>Adelaide Hills</i>	12	49
NV Canti Prosecco <i>Australia</i>	14	59
NV The Lane 'Lois' Blanc de Blancs <i>Adelaide Hills</i>	15	64
NV Josef Chromy Sparkling Rosé <i>Tasmania</i>	20	89
NV Rockford Sparkling Black Shiraz <i>Barossa Valley</i>		229

## CHAMPAGNE

NV G.H. Mumm Cordon Rouge <i>France</i>	35	169
NV Penfolds x Thiénot Champagne Brut Rose <i>France</i>		219
NV Bollinger Special Cuvee <i>France</i>		349
2007 Ayala 'N°7' Brut Champagne <i>France</i>		589

## ROSÉ WINE

2021 Squealing Pig Rose <i>Marlborough, New Zealand</i>	14	59
2021 Rockford Alicante Bouchet <i>Barossa Valley</i>		75

*Please kindly note wines and vintages are subject to change*

## RIESLING



2020 Leasingham Bin 7  
*Clare Valley*

15 64

2021 Rockford Hand Picked  
*Eden Valley*

19 84

2020 Penfolds Bin 51  
*Eden Valley*

109

2021 St Hugo  
*Eden Valley*

23 104

## PINOT GRIS

2021 Corryton Burge  
*Adelaide Hills*

14 59

2021 Petaluma White Label  
*Adelaide Hills*

16 69

2021 Esk Valley (vegan)  
*Hawkes Bay, New Zealand*

70

## SAUVIGNON BLANC

2021 Villa Maria Cellar Selection (vegan)  
*Marlborough, New Zealand*

14 59

2021 Shaw + Smith  
*Adelaide Hills*

18 79

2021 Pike & Joyce 'Descente'  
*Adelaide Hills*

74

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## ALTERNATE WHITES

2021 Pikes 'Luccio' Fiano 12 49  
*Clare Valley*

2021 Paracombe Pinot Blanc 14 59  
*Adelaide Hills*

## CHARDONNAY

2019 Farmer's Leap 12 49  
*Padthaway*

2021 Robert Oatley Signature Series 15 64  
*Margaret River*

2019 Penfolds Max's 18 82  
*Adelaide Hills*

2021 Shaw and Smith M3 139  
*Adelaide Hills*

2018 Penfolds Yattarna 449  
*Adelaide Hills*

## MOSCATO

2021 Grant Burge Frizzante 12 49  
*South Australia*

## PINOT NOIR

2021 Paracombe 14 59  
*Adelaide Hills*

2019 Ara Single Estate 16 69  
*Marlborough, New Zealand*

2021 Villa Maria 'Earth Garden' (vegan) 82  
*Marlborough, New Zealand*

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## ALTERNATE REDS

2019 Robert Oatley GSM <i>McLaren Vale</i>	14	59
2021 Seppeltsfield Grenache <i>Barossa</i>		62
2018 Paracombe Shiraz Viognier <i>Adelaide Hills</i>	16	69
2019 Orlando Cellar 13 <i>Barossa Valley</i>	18	79
2020 Samuel's Gorge Tempranillo <i>McLaren Vale</i>		109
2018 Rockford Moppa Springs GSM <i>Barossa Valley</i>	24	109
2017 Penfolds Bin 389 Cabernet Shiraz <i>South Australia</i>		289

## CABERNET SAUVIGNON

2019 Wynns 'The Gabbles' <i>Coonawara</i>	14	59
2018 Majella 'The Composer' <i>Coonawara</i>	16	69
2019 The Schild Estate <i>Barossa Valley</i>		72
2018 Rockford Rifle Range <i>Barossa Valley</i>		169
2015 Chateau Mouton Rothschild <i>France</i>		3000

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## SHIRAZ



2020 St Hallet 'Garden of Eden' <i>Eden Valley</i>	15	64
2019 Saltram 1859 <i>Barossa Valley</i>		59
2020 Mollydooker 'The Boxer' <i>McLaren Vale</i>	16	69
2020 Hentley Farm 'Villain & Vixen' <i>Barossa Valley</i>		69
2021 Seppeltsfield Barossa <i>Barossa Valley</i>		71
2019 Mitolo 'Jester' <i>McLaren Vale</i>		79
2019 Farmer's Leap 'The Brave' Padthaway		69
2018 St Hugo <i>Barossa Valley</i>	24	109
2020 Mollydooker 'Blue Eyed Boy' <i>McLaren Vale</i>		120
2019 Grant Burge 'Filsell' Old Vine <i>Barossa Valley</i>		129
2019 Hentley Farm 'The Beauty' <i>Barossa Valley</i>		149
2015 Orlando 'Centenary Hill' <i>Barossa Valley</i>	35	169
2018 Rockford Basket Press <i>Barossa Valley</i>		249
2016 Penfolds St Henri Barossa Valley		349

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## SHIRAZ



2015 Henschke 'Mount Edelstone' <i>Eden Valley</i>	559
2016 Hentley Farm 'Clos Otto' <i>Barossa Valley</i>	559
2015 Torbreck 'RunRig' <i>Barossa Valley</i>	699
2015 Penfolds Grange <i>Barossa Valley</i>	2799
2005 Henschke 'Hill of Grace' <i>Eden Valley</i>	2799

## MERLOT

2020 Grant Burge Hillcot <i>Barossa Valley</i>	14	59
2019 Mollydooker 'The Scooter' <i>McLaren Vale</i>		74

## FORTIFIED WINE

Penfolds Grandfather Rare Tawny	25
Seppeltsfield Para 10 YO Grand Tawny	19

## DESSERT WINE

Calabria Three Bridges Botrytis Semillon	16	72
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## SOFT DRINKS AND JUICES

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