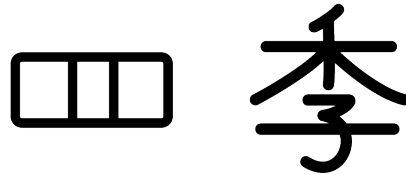


SHIKI



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
@ShikiADL

*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 K1 Grüner Veltliner

MAIN FROM THE TEPPANYAKI

South Australian crayfish with truffle butter

2023 K1 Sauvignon Blanc

Smoky Bay oysters with shredded ginger and spring onions

Icon Wagyu striploin (Marble Score 9, 100g)

2016 Edilillie Reserve Cabernet/Shiraz

Japanese shiitake mushroom and broccolini

Prawn and garlic fried rice served with miso soup

DESSERT

Mirror glaze strawberry cheesecake

2021 David Franz Pink Bits Sweet Rose

LMDT tea

\$265 PER PERSON | +\$90 FOR WINE PAIRING

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 Edilillie Reserve Cabernet/Shiraz

Bok choy with mushroom

Chicken fried rice served with miso soup

DESSERT

Seasonal sorbet with fresh fruits

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

2023 K1 Sauvignon Blanc

Humpty Doo Barramundi and Japanese scallops served with butter soy sauce

Icon Wagyu striploin (Marble Score 5, 100g)

2016 Edilillie Reserve Cabernet/Shiraz

Bok choy and snow peas

Vegetable fried rice served with miso soup

DESSERT

Belgian Chocolate mousse cake

LMDT tea

\$175 PER PERSON | +\$55 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

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

À LA CARTE

Sake Flight

35

Curated tasting flight with 4 Sake (30ml portions each) including a small chef's sampler

BEVERAGE MENU

SAKE COCKTAILS

Haru (Spring)

24

A light and floral celebration of Suishin Sake, St. Germain, and rose syrup, balanced with a hint of lime. Finished with a pink edible flower, it's the essence of spring in a glass.

Natsu (Summer)

24

A tropical escape of Suishin Sake, Midori, pineapple juice, and passionfruit syrup, bursting with vibrant flavors and finished with a dehydrated pineapple garnish.

Aki (Autumn)

24

Rich and fruity, this autumn-inspired blend of Suishin Sake, Chambord, cranberry juice, and peach syrup delivers a luscious balance of tart and sweet, garnished with a dehydrated strawberry.

Fuyu (Winter)

24

A velvety fusion of Daku Nigori Sake, Baileys, and Cointreau, softened with full cream milk. This indulgent winter delight is topped with a delicate chocolate meringue for the perfect sweet finish.

Saketini

24

A refined twist on the classic martini, blending Bombay Sapphire Gin and Suishin Sake for a crisp and elegant cocktail, garnished with skewered olives.

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

DIGESTIF

Penfolds Grandfather Tawny	25
Seppeltsfield Para Grand Tawny	19

NON-ALCOHOLIC COCKTAILS

Tropical Mocktail	14
Peach and Pineapple Cooler	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	
	Lemonade 6	Tomato 6	
		Cranberry 6	

BEVERAGE MENU

JAPANESE BEER

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

REDUCED BEER

Coopers Light	11
---------------	----

LOCAL BEER

Crown Lager	11
James Boag's Lager	12
Coopers Original Pale Ale	12
Coopers Sparkling Ale	12

CRAFT BEER

Pikes Pilsener	13
Pikes IPA	15
Gage Road 'Single Fin'	12
Gage Road 'Side Track'	12

IMPORTED BEER

Heineken	12
Corona	13

CIDER / GINGER BEER

Kizakura Yuzu High-ball Sake Cider	24
Matso's Alcoholic Ginger Beer	14

BEVERAGE MENU

WHISKY

Chivas Regal 12 YO	12
Johnnie Walker Black Label	13
Suntory Toki Blended	14
Suntory Chita Single Grain	16
Hakushu Distillers Reserve	21
Hibiki Harmony	24
Yamazaki Single Malt	30
Yamazaki 12 YO	52

GIN

Beefeater London Dry	13
Roku Japanese Gin	14
Hendrick's Gin	16
Ki No Bi Kyoto Dry Gin	20

COGNAC

Martell VSOP	19
Martell XO	41

VODKA

Haku Japanese Vodka	12
---------------------	----

JAPANESE PLUM LIQUEUR/WINE

Choya Black Sugar Plum 60ml	14
Choya Original Plum Liqueur 50ml	14
Choya Yume (glass)	14
Choya Yume (bottle)	60

SHOCHU

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

CLOUDY SAKE

Kizakura Daku Nigori (150ml)(glass)	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 (300ml)	38
<i>Super dry, grain-like aroma with a hint of fruity note. Hokkaido, warm or cold.</i>	
Suishin Junmai Komeno Kiwami (300ml)	39
<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 Sujin Junmai (300ml)	44
<i>Super dry, full body. Iwate, cold.</i>	

JUNMAI GINJO & DAIGINJO SAKE

Kizakura Junmai Daiginjo 'S' (300ml)	48
<i>Semi dry, fruity notes, flavour of the original rice. Kyoto, cold.</i>	
Gasanyu Junmai Daiginjo (300ml)	57
<i>Semi sweet, fruity notes. Yamagata, room temperature.</i>	
Ippin Junmai Daiginjo (300ml)	39
<i>Smooth sweetness. Ibaraki, 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>	

CHAMPAGNE

G.H. Mumm Grand Cordon

Reims

Perrier-Jouet Grand Brut

Eperney

NV Bollinger Special Cuvee

France

Perrier-Jouet Blason Rosé

Eperney

Penfolds x Thienot Champagne Rosé

Eperney

BOTTLE

GLASS

99

25

160

240

190

210

SPARKLING

Daosa Natural Reserve

Piccadilly Valley

2018 Daosa Blanc de Blancs

Piccadilly Valley

2020 Deviation Road Loftia Vintage Brut

Adelaide Hills

K1 by Geoff Hardy

Adelaide Hills

MV Deviation Road Altair Brut Rosé

Adelaide Hills

Josef Chromy Sparkling Rosé

Tasmania

Rockford Sparkling Black Shiraz (disgorged 2022)

Barossa Valley

BOTTLE

GLASS

90

21

120

90

72

16

85

79

190

ROSÉ

2023 Calabria Bros

Grenache / Barossa Valley

2023 David Franz Pink Bits Sweet Rosé

Multi Varietal / Barossa Valley

2022 Rogers & Rufus Rosé

Grenache / Barossa Valley

2024 Willunga 100

Grenache / McLaren Vale

BOTTLE

GLASS

49

68

14

65

70

16

WHITE WINE	BOTTLE	GLASS
2024 KI By Geoff Hardy	65	16
<i>Sauvignon Blanc / Adelaide Hills</i>		
2024 Shaw & Smith	79	
<i>Sauvignon Blanc / Adelaide Hills</i>		
2022 Terre à Terre Crayeres Vineyard	85	
<i>Sauvignon Blanc / Wrattenbully</i>		
2022 Harrison Le Sol, Rousanne	80	
<i>Grenache Blanc / McLaren Vale</i>		
2021 David Franz Madiera Clone	70	
<i>Semillon / Barossa</i>		
2024 Pikes Merle	105	
<i>Riesling / Clare Valley</i>		
2023 Gibson Burkes Hill	70	
<i>Riesling / Eden Valley</i>		
2023 Jim Barry Florita	110	
<i>Riesling / Clare Valley</i>		
2024 Max & Me Mirooloo Road	65	15
<i>Riesling / Eden Valley</i>		
2023 Pewsey Vale 1961 Block	68	
<i>Riesling / Eden Valley</i>		
2021 Yangarra	82	
<i>Rousanne / McLaren Vale</i>		
2022 Yalumba Virgilius	110	
<i>Viognier / Eden Valley</i>		
2023 Corryton Burge	59	
<i>Pinot Gris / Adelaide Hills</i>		
2024 Pike & Joyce 'Beurre Bosc'	68	
<i>Pinot Gris / Lenswood</i>		
2024 Artis Jacopin	60	15
<i>Pinot Gris / Adelaide Hills</i>		
2023 Henschke Innes	70	
<i>Pinot Gris / Adelaide Hills</i>		
2023 Pike & Joyce 'Sirocco'	70	16
<i>Chardonnay / Adelaide Hills</i>		
2022 Corryton Burge Patroness	90	
<i>Chardonnay / Adelaide Hills</i>		
2022 Pike & Joyce Kay	135	
<i>Chardonnay / Adelaide Hills</i>		
2023 Shaw + Smith M 3	140	
<i>Chardonnay / Adelaide Hills</i>		
2022 KI By Geoff Hardy	70	
<i>Chardonnay / Adelaide Hills</i>		
2024 Tapanappa Tiers	160	
<i>Chardonnay / Piccadilly Valley</i>		
2023 Ashton Hills Piccadilly Valley	100	
<i>Chardonnay / Piccadilly Valley</i>		

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

RED WINE

	BOTTLE	GLASS
2023 Pike & Joyce Vue Du Nord <i>Pinot Noir / Adelaide Hills</i>	90	
2023 Corryton Burge Cornelian <i>Pinot Noir / Adelaide Hills</i>	87	
2021 Ashton Hills Estate <i>Pinot Noir / Adelaide Hills</i>	160	
2023 Tapanappa Foggy Hill <i>Pinot Noir / Fleurieu Peninsula</i>	115	
2023 Michael Hall 'Sang De Pigeon' <i>Pinot Noir / Adelaide Hills</i>	75	17
2023 Yalumba Vine Vale <i>Grenache / Barossa Valley</i>	75	
2023 Yangarra Old Vine <i>Grenache / McLaren Vale</i>	90	
2023 Harrison Fleur de la Lune <i>Grenache / Barossa Valley</i>	78	18
2023 Hey Diddle Wines <i>Montepulciano / Barossa Valley</i>	85	
2023 Henschke Stone Jar <i>Tempranillo / Eden Valley</i>	95	
2022 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga / Barossa Valley</i>	105	
2020 Mollydooker 'Scooter' <i>Merlot / McLaren Vale</i>	75	
2019 Haan Estate <i>Merlot Cabernet Franc / Barossa Valley</i>	59	14
2021 Terre à Terre Crayeres Vineyard <i>Cabernet Franc / Wrattenbully</i>	70	16
2022 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz / Wrattenbully</i>	140	
2022 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo / Barossa Valley</i>	95	
2019 Rockford 'Moppa Springs' <i>Grenache/ Mataro/Shiraz / Barossa Valley</i>	95	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon / Adelaide Hills</i>	90	
2017 Edillie Reserve <i>Cabernet Sauvignon, Shiraz / Clare Valley</i>	90	18
2016 KI Tzimmukin <i>Cabernet Sauvignon / Shiraz / Adelaide Hills</i>	450	
2019 Yalumba The Signature <i>Cabernet Sauvignon / Shiraz / Barossa Valley</i>	175	
2015 Chateau Mouton Rothschild <i>Cabernet Sauvignon / France</i>	3000	
2018 Penfolds St. Henri <i>Shiraz / Barossa Valley</i>	349	
2018 KI By Geoff Hardy <i>Shiraz / Adelaide Hills</i>	78	
2017 Edillie Reserve <i>Shiraz / Clare Valley</i>	82	
2022 Gibson The Dirtman <i>Shiraz / Barossa Valley</i>	80	18
2019 Brockenshack Jack Harrison <i>Shiraz / Eden Valley</i>	115	
2021 John Duval Entity <i>Shiraz / Barossa Valley</i>	115	
2020 Rockford Basket Press <i>Shiraz / Barossa Valley</i>	214	
2015 Orlando Centenary Hill <i>Shiraz / Barossa Valley</i>	130	
2019 Elderton Command <i>Shiraz / Barossa Valley</i>	210	
2022 Mollydooker 'Blue Eyed Boy' <i>Shiraz / McLaren Vale</i>	120	
2016 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.