



SHIKI



At Shiki, the four seasons are more than a passing of time — they are the *soul* of our culinary philosophy.

四季, *Shiki* — meaning “*Four Seasons*” in Japanese — reflects an enduring reverence for nature’s rhythms. Each season brings its own palette of flavours, textures, and aromas, inspiring our chefs to create dishes that honour both the moment and the timeless traditions of Japanese cuisine.

Our commitment begins with the finest seasonal produce, sourced from dedicated purveyors across Australia, Japan, and beyond. Just as the seasons evolve, so too does our menu — celebrating the vibrant awakening of 春, *Haru* (Spring), the sun-drenched abundance of 夏, *Natsu* (Summer), the layered richness of 秋, *Aki* (Autumn), and the quiet elegance of 冬, *Fuyu* (Winter).

At the heart of your dining experience is the artistry of authentic Japanese Teppanyaki. In this refined culinary theatre, precision meets creativity. Every movement, every ingredient, every plate is a tribute to craftsmanship — and to the beauty of impermanence that lies at the heart of Japanese culture.

Tonight, we invite you to experience *Shiki* — a journey through the four seasons, where every dish tells a story of nature, mastery, and true hospitality.

All prices in AUD and inclusive of GST.

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.

Set Menu

Mikado

御門

\$260

Zensai
Edamame

Mukouzu
Assorted Sashimi
Salmon, Kingfish, Akami, Chutoro and Otoro

Mushi-mono
Blue Swimmer Crab Chawanmushi

Age-mono
Tempura Coffin Bay Oysters

Yaki-mono
Green Lip Abalone with Ginger & Spring Onion

Atsu-mono
Muse Pure Wagyu (9+) Sirloin* and Oyster Mushroom

Gohan & Tome-wan
Wagyu Beef and Garlic Fried Rice & Miso Soup

Mizu-mono
Yuzu Sorbet and Seasonal Fruit

O-Cha
Green Tea & Cookie

*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.

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.

Set Menu

Kuge

公家

\$175

Zensai
Edamame

Saki-zuke
Tobiko and Wakame Salad with Blue Swimmer Crab

Mukouzuke
Assorted Sashimi
Salmon, Kingfish, Akami Tuna

Ko-suimono
Shiitake and Tofu Clear Soup

Yaki-mono
Seared Scallop and Wakame with Roe

Atsu-mono
King Prawns
or
Angus Beef Tenderloin

Gohan & Tome-wan
Prawn Fried Rice with Miso Soup

Mizu-mono
Aquafava Matcha Mousse

O-Cha
Green Tea & Cookie

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.

Set Menu

Shogun

將軍

\$150

Zensai
Edamame

Age-mono
Assorted Tempura
Prawn, King Oyster Mushroom, Eggplant, Pumpkin

Mushi-mono
Chicken Chawanmushi

Yaki-mono
King George Whiting

Atsu-mono
Angus Beef Tenderloin
Upgrade to Muse Pure Wagyu 9+ Sirloin for an additional \$20

Gohan & Tome-wan
Garlic Fried Rice & Miso Soup

Mizu-mono
Red Bean Mochi

O-Cha
Green Tea & Cookie

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Daimyo

大名

\$99

Zensai
Edamame

Mukouzuke
Salmon Sashimi

Age-mono
Age Dashi Tofu

Atsu-mono
Chicken Thigh with Seasonal Vegetables
or
King George Whiting

Gohan & Tome-wan
Garlic Fried Rice & Miso Soup

Mizu-mono
Black Sesame Cheesecake

O-Cha
Green Tea & Cookie

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Gluten-free options are available across our entire menu.

Set Menu

Samurai (Vegetarian)

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\$99

Zensai
Edamame

Sake-zuni
Mixed Green Salad & Avocado with Sesame Dressing

Age-mono
Assorted Seasonal Vegetable Tempura

Atsu-mono
South Australian Tofu Steak
and
Teppanyaki Eggplant with Miso sauce

Gohan & Tome-wan
Vegetable Fried Rice with Shiitake and Tofu Clear Soup

Mizu-mono
Red Bean Mochi

O-Cha
Green Tea & Cookie

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.

A La Carte menu

Light Meals

*Not available at Teppanyaki counter
unless as an addition to a set menu*

Teppan Chicken Don	\$35.00	Chirashi Don	\$45.00
		<i>Salmon, Kingfish, Akami, Tobiko</i>	
Teppan Beef & Onion Don	\$45.00	Golden Bowl	\$65.00
Teppan Eggplant Don	\$35.00	<i>Otoro, Chutoro, Salmon, Crab, Ikura</i>	

Tempura

Served as individual dishes

Prawns	\$37.00	Lotus	\$14.00
Pumpkin	\$15.00	Assorted	\$37.00
King George Whiting	\$35.00	Assorted Vegetables	\$28.00
King Oyster Mushroom	\$14.00	Eggplant	\$14.00

Sashimi

3 pieces

Salmon	\$22.00	Otoro	\$30.00
Akami	\$20.00	Kingfish	\$20.00
Chutoro	\$25.00	Assorted (10 pcs)	\$45.00

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A La Carte menu

Teppanyaki Mains

Green Lip Abalone (2 pcs) <i>Flinders Island</i>	\$42.00	Angus Tenderloin 200gm	\$55.00
Scallops <i>Tasmania</i>	\$52.00	Free Range Chicken Thigh <i>South Australia</i>	\$38.00
Tiger Prawns <i>Spencer's Gulf</i>	\$52.00	King George Whiting <i>South Australia</i>	\$55.00
Wagyu Grade 9 Sirloin 100gm	\$75.00	Tofu Steak <i>South Australia</i>	\$35.00

Add Steamed Rice and Miso Soup for \$12

Side Dishes

Miso Soup	\$9.00	Tosaka & Wakame Salad <i>With Edamame</i>	\$14.00
Chawanmushi <i>Crab, or Chicken Thigh</i>	\$15.00	Tosaka & Wakame Salad <i>With Crab</i>	\$18.00
Age Dashi Tofu	\$22.00	Steamed Rice	\$8.00

Dessert

Matcha Mousse (Vegan)	\$22.00	Red Bean Mochi	\$18.00
Yuzu Sorbet	\$18.00	Fruit Platter	\$20.00
Black Sesame Cheesecake	\$22.00	Vanilla Ice Cream	\$15.00

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SHIKI

Sake & Beverages

Sake

Sake Flight

A curated tasting of four premium Sakes, selected to highlight the elegance and depth of Japan's most iconic beverage. Perfect for both curious beginners and seasoned connoisseurs.

\$35

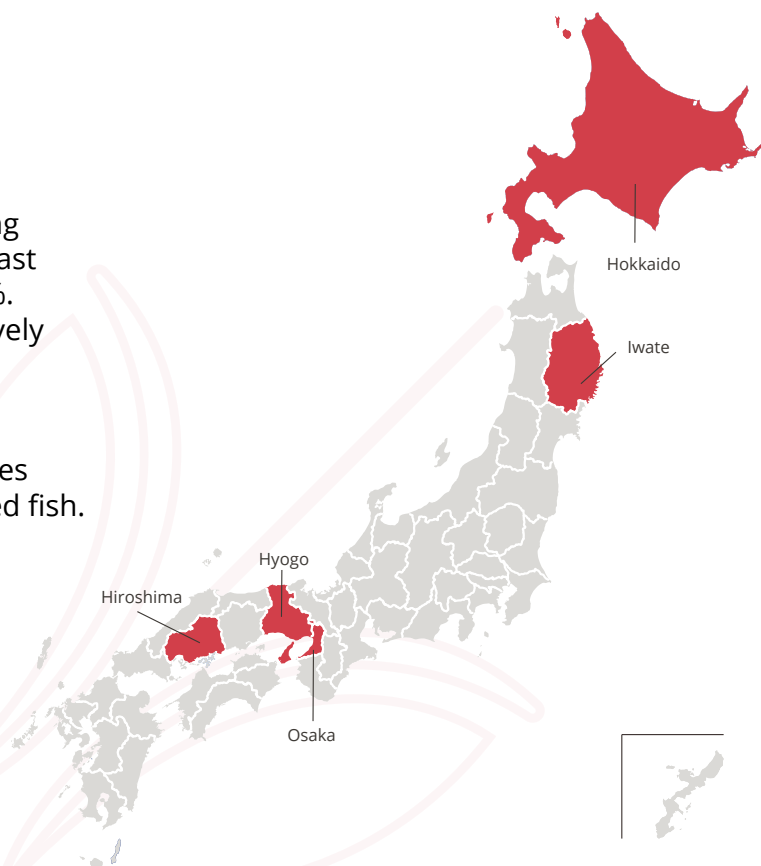
Curated tasting flight with 4 Sake (30ml portions each)
Paired with a small chef's sampler



Junmai

純米, *Junmai* are made using just rice, water, koji and yeast - and the rice milled to 70%. This means it can be relatively rustic—but also a pure expression of sake.

Pair with more robust dishes such as red meat and grilled fish.



HOKKAIDO

Otokoayama Tokubetsu Junmai	150ml \$23	300ml \$43
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■ Light & Dry

Full-bodied taste with hints of dark plum or black cherry. Expect sweetness and velvety texture with an aromatic nose of ripe fruit. It has a clean viscosity and a mouthful of dried fruit flavours and unmistakable dryness.

RP: 70%
SMV: +10.0
ACD: 1.3
ALC%: 15.5%

HIROSHIMA

Suishin Kome no Kiwami Junmai	150ml \$28	300ml \$55
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■ Light & Dry

Deep umami well as light acidity and rich earthiness. Fruit fragrances of like strawberry and vanilla. Dry with a long umami finish.

RP: 65%
SMV: +3.0
ACD: 1.5
ALC%: 15.0%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol Content

Sake

HYOGO

Hakushika *Extra Dry* Junmai

300ml \$25

■ Light & Dry

Created to compliment richer foods. There is a delightful lightness and umami to this sake which shows flavours of dry herbs, mint and sage with a pleasant star anise aftertaste.

RP: 60%
SMV: +12.0
ACD: 1.5
ALC%: 15.0%

Honda Shoten Tatsuriki *Himejijo* Sakura Kobo

300ml \$89

■ Light & Dry

Produced from rare Sakura sourced wild yeast found surrounding Himeji Castle. This sake delivers floral and citrus notes, smooth palette. It is aromatic, sweet and high in acidity.

RP: 65%
SMV: N/A
ACD: N/A
ALC%: 15.0%

IWATE

Asabiraki *Suijin* Junmai

300ml \$44

■ Light & Dry

Using maximum fermentation that results in a slightly higher alcohol level. The soft texture is enhanced when warmed, and it's full of refreshing dryness when chilled. Request to split the serve if you are curious to try both.

RP: 65%
SMV: +10.0
ACD: 1.5
ALC%: 15.0%

OSAKA

Akishika Shuzo *Kobo #7* Junmai Koshu

150ml \$55

300ml \$100

■ Light & Dry

A limited edition, aged at the brewery for 7 years before its release in 2022. This shows a honeyed aroma and a complex palate with initial sweetness that is followed by a spicy, savoury mid-palate and a long dry finish - we encourage you to enjoy this sake at room temperature.

RP: 70%
SMV: N/A
ACD: N/A
ALC%: 18.0%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

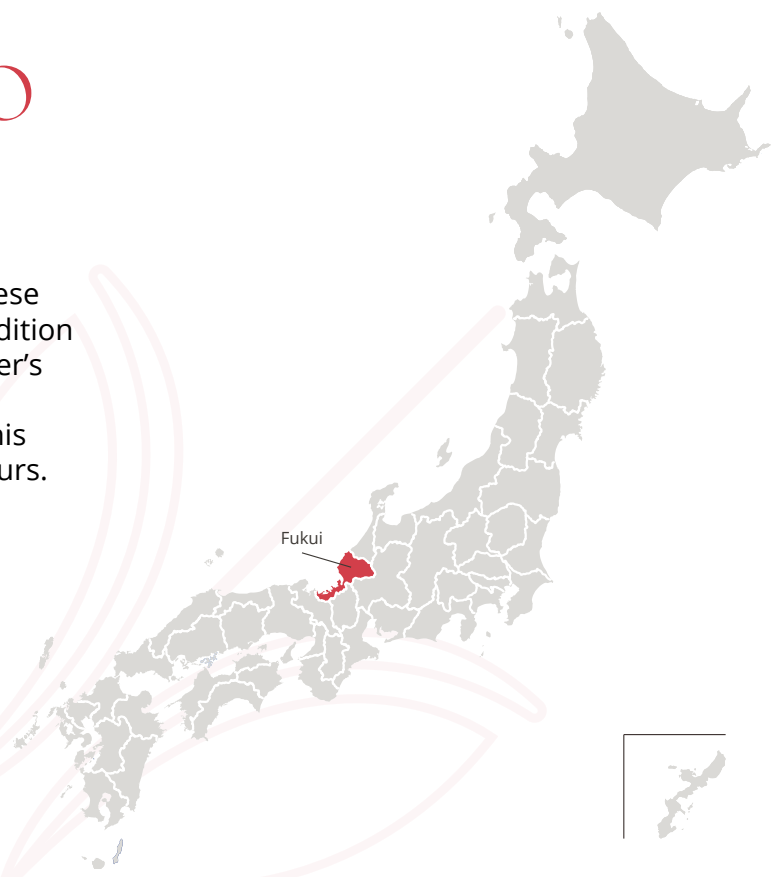
Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol Content

Sake

Honjozo

本醸造, *Honjozo* requires a rice polish of 70% - but the most defining aspect of these designated sakes is the addition of a small amount of brewer's alcohol. Far from being an indication of low quality, this highlights its delicate flavours.



FUKUI

Ippongi Denshin <i>Winter Shiboritate</i> Honjozo Namazake	150ml \$38	300ml \$70
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■ Light & Sweet	RP: 65%
This is the first batch produced at the start of the new brewing season, bottled and shipped unpasteurised immediately after pressing retaining its freshness and just-brewed aromas of orange and muscat. There is a sweetness on the tongue before the freshly-pressed sake cleanses the palate	SMV: N/A
	ACD: N/A
	ALC%: 18.0%

	Rice Polish (RP) Higher = deeper umami Lower = softer, fruitier	Sake Meter Value (SMV) Negative = sweeter sake Positive = drier sake	Acid (ACD) Higher = drier sake Lower = sweeter sake	ALC% Alcohol Content
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Sake

Ginjo

吟醸, *Ginjo* roughly translates to “carefully selected brew” and require a higher amount of milling, which means higher costs and a (theoretically) better quality. These also have the addition of brewer’s alcohol.



NIIGATA

Hakkaisan Ginjo

300ml \$59

■ Light & Sweet

Produced at a brewery covered by deep snow in the winter - this sake embodies the spirit of the clean, cold air during the winter season with its smooth and clean palate with low acidity. The added alcohol in this sake gives a more floral character to the nose and a touch of added richness to the body.

RP: 50%
SMV: +5.0
ACD: 1.0
ALC%: 15.5%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

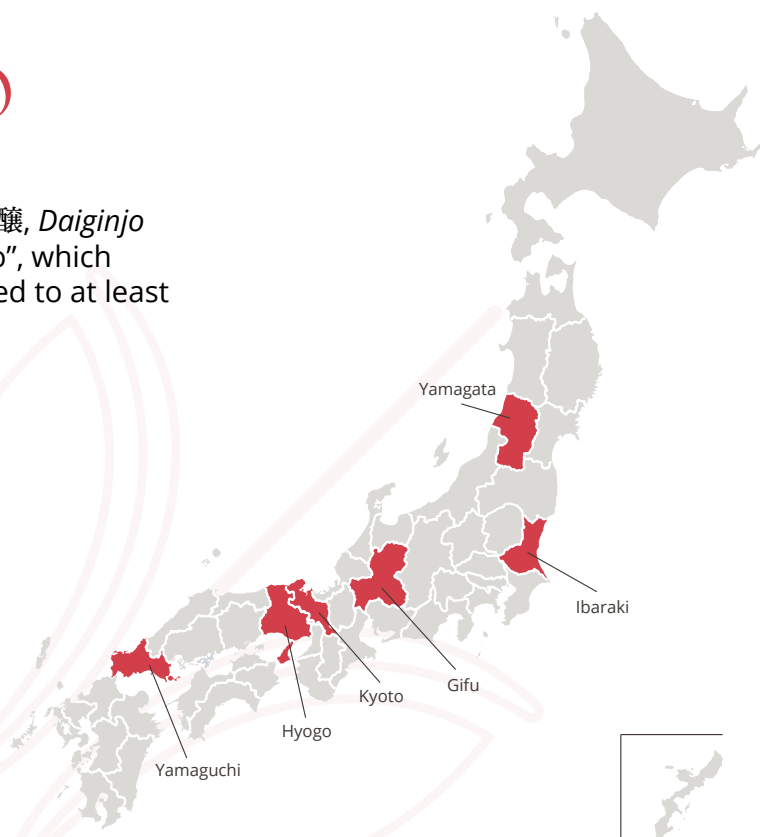
Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol
Content

Daiginjo

Dai means “Great”, so 大吟醸, *Daiginjo* literally means “Great Ginjo”, which requires the rice to be milled to at least 50% of their original size.

Junmai Daijings are often considered the “best quality” sakes, and while from a technical standpoint that maybe true—it may be more beneficial to recognise them simply as a different expression of sake that is softer and more elegant than some more umami driven and rustic alternatives.



KYOTO

Kizakura 'S' Junmai Daiginjo

500ml \$69

■ Light & Sweet

RP: 50%

According to the producer, the ‘S’ represents “special sake to enjoy slowly on Saturday and Sunday”. Medium-dry with a light palate of apples and bananas—this has been crafted to highlight the flavour of the Yamadanishiki rice.

SMV: +1.0

ACD: 1.4

ALC%: 16.0%

YAMAGATA

Gasanyu Gokugetsu Junmai Daiginjo

150ml \$38

300ml \$70

■ Light & Sweet

RP: 40%

Offering a light and dry taste profile, perfect for those who appreciate refined and elegant sake—with a hint of fruitiness.

SMV: +1.0

ACD: 1.4

ALC%: 15.5%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol Content

Sake

GIFU

Seishu Michisakari Junmai Daiginjo	300ml \$70	720ml \$135
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■ Light & Dry

With its great balance of umami and acidity, this is a perfect mid-meal sake. Full-bodied, with refreshing acidity which does not leave a lingering taste.

RP: 45%
SMV: +12.0
ACD: 10.4
ALC%: 15.5%

IBARAKI

Yoshikubo <i>Ippin</i> Junmai Daiginjo	300ml \$45
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■ Light & Dry

Pineapple aromas moving to the rich note which spread across your palette with a lovely rounded mouthfeel. A clean, dry texture when served cool.

RP: 45%
SMV: +4.0
ACD: 1.5
ALC%: 16.0%

YAMAGUCHI

Dassai 45 Junmai Daiginjo	300ml \$55
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■ Light & Dry

With a flavour and aroma characterised by elegant melon and apple notes with a smooth, soft slightly floral taste. This sake shows a sweeter, richer style that is enjoyed by aficionados—but very accessible to those beginning their sake journey.

RP: 50%
SMV: +6.0
ACD: N/A
ALC%: 16.0%

HYOGO

Honda Shoten Tatsuriki <i>Komeno Sasayaki</i> Daiginjo	300ml \$109
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■ Light & Sweet

This sake, from rice harvested in the 'Special A' district of Hyogo, has a full-bodied flavour of a ripe melon with a palate accented by subtle sweetness from the rice, with a vibrantly acidic finish.

RP: 40-50%
SMV: +3.5
ACD: 1.4
ALC%: 17.0%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol
Content

Nigori

濁り酒, *Nigori* is unfiltered sake - meaning some rice particles are present in the final bottling giving it a wheat beer feel—it is cloudy to the eye and sweeter and creamier on the palette. Pairing aficionados should look towards Sushi, grilled seafoods and tempura during the meal, but the sweetness adds a nice compliment to desserts.



KYOTO

Kizakura 'S' Junmai Daiginjo 300ml \$32

■ Rich & Sweet

This cloudy sake is accentuated by the renowned softness of Kyoto's "Fushimizu" water, offering a mild semi-sweet flavour with a fruit-forward aroma. To be served cold or even over ice.

RP: 70%
SMV: -7.0
ACD: 1.5
ALC%: 15.0%

Mukui Shuzo *Kiyo no Haru* Nigori Nigori Junmai Muroka Nama Genshu 300ml \$80 720ml \$150

■ Rich & Sweet

A dry, complex, and earthy nigori that is intriguing and sophisticated - a result of the brewer's dedication to finding the perfect balance of umami, acidity and fruit. It's punchy, acidic, and highly structured but less sweet than typical *Nigoris*.

RP: 67%
SMV: N/A
ACD: N/A
ALC%: 17.5%

Chiyo Shozu *Momori* Nigori 300ml \$80 720ml \$150

■ Rich & Dry

A more acid-driven sake that has fragrant notes of fresh ferment. Bottled from the tank and only given a very coarse filter, it therefore contains fermentation sediment —Dry and textural with a hint of effervesce.

RP: 50%
SMV: N/A
ACD: N/A
ALC%: 17.0%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol Content

Sparkling Sake

泡酒, *Sparkling Sake* is a relatively new addition to sake making creates new experiences and potential for opening the world of sake to many, wrapped in a familiar champagne-esque package.

Using double fermentation for carbonation, they are great as an aperitif, or when paired light seafood or tempura, where the bubbles cleanse the palate. The lower alcohol and sweeter profile also pair well with for spicy dishes.



WAKAYAMA

Heiwa Shuzo *KID* Sparkling Junmai Daiginjo Nama Genshu 360ml \$120

■ Light & Dry

A fresh and textural style with a fine mousse and lingering palate. On the nose you get an aroma of young melon and a taste of sweet rice, strawberry and bitter ginger. Brilliant as an aperitif, however also works well lighter dishes.

RP: 50%

SMV: 0

ACD: 1.7

ALC%: 15.0%

NARA

Harushika *Tokimeki* Sparkling Junmai 300ml \$32

■ Rich & Sweet

Looking at the SMV rating of -80, you may think this will be cloyingly sweet - but on the contrary this drinks more bright and light due to its high acidity. This sake is creamy, rich and very refreshing. Look for flavours of pear, mango, and lemon with a hint of raisin. A wonderful aperitif for your evening meal which is also low in alcohol.

RP: 70%

SMV: -80

ACD: 5.5

ALC%: 6.5%



Rice Polish (RP)
Higher = deeper umami
Lower = softer, fruitier

Sake Meter Value (SMV)
Negative = sweeter sake
Positive = drier sake

Acid (ACD)
Higher = drier sake
Lower = sweeter sake

ALC%
Alcohol
Content

Cocktails

Sake Cocktails

Haru (Spring)	\$24
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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
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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
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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
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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 (Recipe supplied by ANA InterContinental Tokyo)	\$24
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A refined twist on the classic martini, blending Bombay Sapphire Gin and Suishin Sake for a crisp and elegant cocktail, garnished with skewered olives.

Classic Cocktails

Aperol Spritz	\$22
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Espresso Martini	\$24
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Negroni	\$23
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Japanese Slipper	\$21
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Sex on the Beach	\$22
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Margarita	\$24
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Cosmopolitan	\$22
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Mojito	\$22
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Piña Colada	\$22
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Wine List

Wine by the Glass

CHAMPAGNE

	Bottle	Glass
G.H. Mumm Grand Cordon Reims	\$99	\$25

SPARKLING

Daosa Natural Reserve 7th Release Piccadilly Valley	\$90	\$21
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ROSÉ

2024 Willunga 100 Grenache McLaren Vale	\$70	\$16
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WHITE WINE

2024 K1 By Geoff Hardy Sauvignon Blanc Adelaide Hills	\$65	\$16
2024 Max & Me Mirooloo Road Riesling Eden Valley	\$65	\$15
2024 Artis Jacopin Pinot Gris Adelaide Hills	\$60	\$15
2023 Pike & Joyce 'Sirocco' Chardonnay Adelaide Hills	\$70	\$16
2024 Tapanappa Tiers Chardonnay Piccadilly Valley	\$160	\$32

RED WINE

2023 Michael Hall 'Sang De Pigeon' Pinot Noir Adelaide Hills	\$75	\$17
2021 Terre à Terre Crayeres Vineyard Cabernet Franc Wrattenbully	\$70	\$16
2022 Gibson The Dirtman Shiraz Barossa Valley	\$80	\$18

Wine by the Bottle

CHAMPAGNE

Bottle

Perrier-Jouet Grand Brut Eperney	\$160
NV Bollinger Special Cuvee France	\$240
Perrier-Jouet Blason Rosé Eperney	\$190
Penfolds x Thienot Champagne Rosé Eperney	\$210

SPARKLING

2018 Daosa Blanc de Blancs Piccadilly Valley	\$120
2020 Deviation Road Loftia Vintage Brut Adelaide Hills	\$90
2020 Cobb Hill Southern Cross Methode Adelaide Hills	\$88
MV Deviation Road Altair Brut Rosé Adelaide Hills	\$85
Josef Chromy Sparkling Rosé Tasmania	\$79
Rockford Sparkling Black Shiraz (disgorged 2022) Barossa Valley	\$190
Corryton Burge "Martha Mae" Tasmania	\$78

ROSÉ

2023 Calabria Bros Grenache Barossa Valley	\$49
2022 Rogers & Rufus Rosé Grenache Barossa Valley	\$65

Wine List

Wine by the Bottle

WHITE WINE

Bottle

2024 Shaw & Smith Sauvignon Blanc Adelaide Hills	\$79
2022 Terre à Terre Crayeres Vineyard Sauvignon Blanc Wrattenbully	\$85
2022 Harrison Le Sol, Rousanne Grenache Blanc McLaren Vale	\$80
2021 David Franz Madiera Clone Semillon Barossa	\$70
2024 Pikes Merle Riesling Clare Valley	\$105
2023 Gibson Burkes Hill Riesling Eden Valley	\$70
2023 Tapanappa Riesling Eden Valley	\$72
2022 Jim Barry Florita Riesling Clare Valley	\$110
2023 Pewsey Vale 1961 Block Riesling Eden Valley	\$68
2021 Yangarra Rousanne McLaren Vale	\$82
2024 Hentley Farm Garganega Mount Cranford	\$75
2024 Inkwell Tangerie Viognier McLaren Vale	\$70
2022 Yalumba Virgilius Viognier Eden Valley	\$110
2023 Corryton Burge Pinot Gris Adelaide Hills	\$59
2024 Pike & Joyce 'Beurre Bosc' Pinot Gris Lenswood	\$68

Wine by the Bottle

WHITE WINE

Bottle

2023 Henschke Innes Pinot Gris Adelaide Hills	\$70
2021 Paracombe Pinot Blanc Adelaide Hills	\$60
2021 Corryton Burge Patroness Chardonnay Adelaide Hills	\$90
2022 Pike & Joyce Kay Chardonnay Adelaide Hills	\$135
2023 Shaw + Smith M 3 Chardonnay Adelaide Hills	\$140
2022 K1 By Geoff Hardy Chardonnay Adelaide Hills	\$70
2023 Ashton Hills Piccadilly Valley Chardonnay Piccadilly Valley	\$100

RED WINE

2022 Pike & Joyce Vue Du Nord Pinot Noir Adelaide Hills	\$90
2023 Corryton Burge Cornelian Pinot Noir Adelaide Hills	\$87
2021 Ashton Hills Estate Pinot Noir Adelaide Hills	\$160
2023 Tapanappa Foggy Hill Pinot Noir Fleurieu Peninsula	\$115
2023 Artis 'Jacopin' Nero D' Avola Adelaide Hills	\$60
2023 Hey Diddle Wines Montepulciano Barossa Valley	\$85
2023 Henschke Stone Jar Tempranillo Eden Valley	\$95

Wine List

Wine by the Bottle

RED WINE

Bottle

2022 Seppeltsfield Ec3 Tinta Cao/ Tinta Amarela/ Touriga Barossa Valley	\$105
2020 Mollydooker Scooter Merlot McLaren Vale	\$75
2022 Terre à Terre Crayeres Vineyard Cabernet Sauvignon, Shiraz Wrattenbully	\$140
2021 Hey Diddle Wines Super T Cab Sauv/ Montepulciano/ Bonverdo Barossa Valley	\$95
2019 Rockford 'Moppa Springs' Grenache/ Mataro/Shiraz Barossa Valley	\$95
2019 K1 By Geoff Hardy Cabernet Sauvignon Adelaide Hills	\$90
2016 KI Tzimmukin Cabernet Sauvignon / Shiraz Adelaide Hills	\$450
2019 Yalumba The Signature Cabernet Sauvignon / Shiraz Barossa Valley	\$175
2015 Chateau Mouton Rothschild Cabernet Sauvignon France	\$3000
2023 Yalumba Vine Vale Grenache Barossa Valley	\$75
2023 Yangarra Old Vine Grenache McLaren Vale	\$90
2018 K1 By Geoff Hardy Shiraz Adelaide Hills	\$78
2017 Edilillie Reserve Shiraz Clare Valley	\$82
2022 Mollydooker 'Blue Eyed Boy' Shiraz McLaren Vale	\$120
2015 Henschke 'Mount Edelstone' Shiraz Eden Valley	\$559

Wine by the Bottle

RED WINE

Bottle

2021 John Duval Entity
Shiraz | Barossa Valley

\$115

2016 Hentley Farm 'Clos Otto'
Shiraz | Barossa Valley

\$559

2015 Torbreck 'RunRig'
Shiraz | Barossa Valley

\$699

2015 Orlando Centenary Hill
Shiraz | Barossa Valley

\$130

2005 Henschke 'Hill of Grace'
Shiraz | Eden Valley

\$2799

Beer, Cider & Ginger Beer

Japanese Beer

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

Local Beer

Cooper's Light	2.9% ABV	\$11
Crowne Lager	4.5% ABV	\$11
James Boag's Lager	4.6% ABV	\$12
Cooper's Original Pale Ale	4.5% ABV	\$12
Cooper's Sparkling Ale	5.8% ABV	\$12

Craft Beer

Pikes Pilsner	4.5% ABV	\$13
Pikes IPA	6.2% ABV	\$15
Gage Road 'Single Fin'	4.5% ABV	\$12
Gage Road 'Side Track'	3.5% ABV	\$12

Imported Beer

Heineken	5.0% ABV	\$12
Corona	4.5% ABV	\$13

Cider/Ginger Beer

Kizkura Yuzu High-Ball Sake Cider	7.0% ABV	\$24
Matso's Alcoholic Ginger Beer	3.5% ABV	\$14

Spirits

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

Japanese Plum Liqueur/Wine

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

Vodka

Haku Japanese Vodka	\$12
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Shochu

Koyomi Shochu	\$10
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Others

Digestif

Penfolds Grandfather Tawny	\$25
Seppeltsfield Para Grand Tawny	\$19

Non-Alcoholic Cocktails

Peach and Pineapple Cooler	\$14
Lychee and Rose Fizz	\$14

Soft Drinks and Juices

Soft Drinks: Pepsi / Pepsi Max / Solo	\$6
Schweppes: Tonic Water / Soda Water / Ginger Ale / Lemonade	\$6
Juices: Apple / Orange / Pineapple / Cranberry	\$6



Shiki Japanese Restaurant

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