



SHIKI

## 秋, Aki (Autumn) 2026



物の哀れ, *Mono no aware*

Classical Japanese Idiom, loosely translating to “the pathos of things”, “the beauty of things passing”, “an awareness of the fleeting nature of life” and “the transience of the world”.

In autumn, “mono no aware” is expressed through the fleeting beauty of the season: the vivid reds and golds of falling maple and ginkgo leaves, the crisp air, and the soft fading light. These seasonal changes evoke a gentle awareness of impermanence, creating a bittersweet appreciation for the moment — a quiet reflection on the passage of time and the transient beauty of autumn itself.

As the days start growing shorter, 秋の味覚, *Aki no Mikaku* (Taste of Autumn) evokes deep and comforting flavours. It is also an appreciation of harvest season that holds a deep meaning in Japanese culture.

Warm, earthy notes mingle with subtle sweetness and rich umami, creating a sense of depth and intimacy.



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 *Emperor*

\$270 pp

**Zensai** *Small Starter*  
Chef's selection of the day

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**Sakizuke** *Appetiser*  
Assorted Sashimi  
*Salmon, Kingfish, Akami, Chutoro and Otoro*

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**Sakizuke** *Appetiser*  
Beef Tataki served with Ponzu Sauce

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**Agemono** *Deep-Fried Dish*  
Tempura Murray Cod with Fermented Soybean Sauce

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**Yakimono** *Grilled Dish*  
Moreton Bay Bug with Truffle Butter

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**Yakimono** *Grilled Dish*  
Muse Pure Wagyu (9+) Sirloin\* and Abalone Mushroom

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**Gohan & Tomewan** *Rice and Final Soup*  
Wagyu Beef and Garlic Fried Rice & Miso Soup

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**Mizumono** *Dessert*  
Chestnut with White Chocolate Mousse

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**Ocha** *Tea*  
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 *Aristocrats*

\$175 pp

**Zensai** *Small Starter*

Chef's selection of the day

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**Sakizuke** *Appetiser*

Assorted Sashimi

*Salmon, Kingfish, Akami Tuna*

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**Yakimono** *Grilled Dish*

Seared Scallop and Wakame with Roe

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**Yakimono** *Grilled Dish*

Margra Lamb Back Strap with Mint Sauce

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**Yakimono** *Grilled Dish*

King Prawns

or

Angus Beef Tenderloin with Seasonal Vegetables

*Upgrade to Muse Pure Wagyu 9+ Sirloin for an additional \$20*

*Upgrade to Moreton Bay Bugs for an additional \$15*

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**Gohan & Tomewan** *Rice and Final Soup*

Prawn Fried Rice with Miso Soup

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**Mizumono** *Dessert*

Apple Cheesecake

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**Ocha** *Tea*

Green Tea & Cookie

## Set Menu

# Shogun

將軍 *General*

\$150 pp

**Zensai** *Small Starter*  
Chef's selection of the day

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**Sakizuke** *Appetiser*  
Assorted Sashimi  
*Salmon, Kingfish, Akami Tuna*

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**Agemono** *Deep-Fried Dish*  
Tempura Prawn and Seasonal Vegetables

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**Yakimono** *Grilled Dish*  
King George Whiting

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**Yakimono** *Grilled Dish*  
Angus Beef Tenderloin  
or  
Margra Lamb Back Strap with Mint Sauce and Seasonal Vegetables

*Upgrade to Muse Pure Wagyu 9+ Sirloin for an additional \$20*  
*Upgrade to Moreton Bay Bugs for an additional \$15*

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**Gohan & Tomewan** *Rice and Final Soup*  
Garlic Fried Rice & Miso Soup

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**Mizumono** *Dessert*  
Japanese Mochi

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**Ocha** *Tea*  
Green Tea & Cookie

## Set Menu

# Daimyo

大名 *Feudal Lord*

\$99 pp

**Zensai** *Small Starter*

Chef's selection of the day

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**Sakizuke** *Appetiser*

Salmon Sashimi

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**Agemono** *Deep-Fried Dish*

Assorted Seasonal Vegetable Tempura

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**Yakimono** *Grilled Dish*

Chicken Thigh with Seasonal Vegetables

or

King George Whiting

*Upgrade to Moreton Bay Bugs for an additional \$20*

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**Gohan & Tomewan** *Rice and Final Soup*

Vegetable Fried Rice & Miso Soup

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**Mizumono** *Dessert*

Aquafaba Matcha Mousse

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**Ocha** *Tea*

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

# Samurai (V, VGO)

侍 *Warrior*

\$99 pp

**Zensai** *Small Starter*  
Chef's selection of the day

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**Sunomono** *Seasonal Salad*  
Wakame, Cucumber, Radish and Edamame Salad

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**Agemono** *Deep-Fried Dish*  
Assorted Seasonal Vegetable Tempura

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**Yakimono** *Grilled Dish*  
South Australian Tofu Steak  
*and*  
Teppanyaki Eggplant with Miso Sauce

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**Gohan & Tomewan** *Rice and Final Soup*  
Vegetable Fried Rice and Miso Soup

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**Mizumono** *Dessert*  
Seasonal Sorbet

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**Ocha** *Tea*  
Green Tea & Cookie

V - Vegetarian | VGO - Vegan Option

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## A La Carte menu

# Sashimi

*3 pieces*

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

# Tempura

*Served as individual dishes*

Prawns (4pcs)	\$37.00	Age Dashi Tofu	\$22.00
Assorted (8pcs)	\$37.00	Pumpkin (4pcs)	\$15.00
King George Whiting (4pcs)	\$35.00	Eggplant (4pcs)	\$14.00
Assorted Vegetables (8pcs)	\$28.00	Sweet Potato (4pcs)	\$14.00

# Side Dishes

Golden Bowl <i>Otoro, Chutoro, Salmon, Tobiko (Served with Miso soup)</i>	\$65.00	Fried Rice <i>(Served with Miso soup)</i> <i>Add Pine Nuts</i>	\$5.00
Beef Tataki <i>Served with Ponzu Sauce</i>	\$25.00	Prawn Fried Rice	\$29.00
Tosaka & Wakame Salad <i>With Edamame</i>	\$14.00	Chicken Fried Rice	\$27.00
		Garlic Fried Rice	\$18.00
		Vegetable Fried Rice	\$18.00
		Steamed Rice	\$12.00
		Miso Soup	\$9.00

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## A La Carte menu

# Teppanyaki Mains

Wagyu Grade 9 Sirloin 100gm	\$75.00	Crayfish <i>South Australia</i>	Market Price
Angus Tenderloin 200gm	\$55.00	Moreton Bay Bugs	\$62.00
Margra Lamb Back Strap	\$55.00	King George Whiting (4pcs) <i>South Australia</i>	\$55.00
Herb-Rolled Sirloin (2 rolls) <i>With Mushroom</i>	\$45.00	Scallops (6pcs) <i>Tasmania</i>	\$52.00
Free Range Chicken Thigh <i>South Australia</i>	\$38.00	King Prawns (4pcs) <i>South Australia</i>	\$52.00
Tofu Steak (4 pcs) <i>South Australia</i>	\$35.00	Atlantic Salmon <i>Tasmania</i> <i>Add Teriyaki Sauce</i>	\$50.00 \$5.00
Vegetable of the Day		Green Lip Abalone (2pcs) <i>Flinders Island</i>	\$42.00
<i>Bok choy</i>	\$18.00		
<i>Beansprouts</i>	\$18.00		
<i>Mushrooms</i>	\$18.00		
<i>Eggplants</i>	\$18.00		
<i>Snowpeas</i>	\$18.00		

# Dessert

Aquafaba Matcha Mousse <i>Vegan</i>	\$22.00	Black Sesame Ice Cream	\$18.00
Apple Cheesecake	\$22.00	Japanese Green Tea Ice Cream	\$18.00
Chestnut with White Chocolate Mousse	\$22.00	Japanese Mochi	\$15.00
Yuzu Sorbet	\$18.00	Vanilla Ice Cream	\$15.00
Assorted Selection of Sorbets	\$18.00		

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## 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.

\$45

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

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Nigori

Ginjo



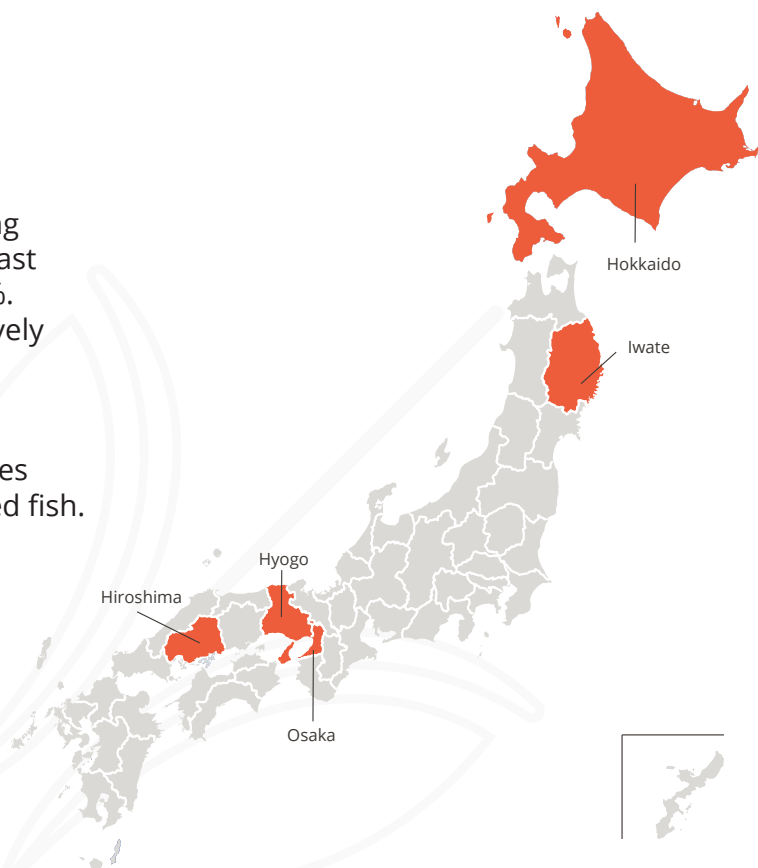
Junmai

Daiginjo

# 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 \$25 300ml \$48

■ Light & Dry RP: 70%  
 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. SMV: +10.0  
 ACD: 1.3  
 ALC%: 15.5%

## HIROSHIMA

Suishin *Kome no Kiwami Junmai* 150ml \$30 300ml \$58

■ Light & Dry RP: 65%  
 Deep umami well as light acidity and rich earthiness. Fruit fragrances of like strawberry and vanilla. Dry with a long umami finish. 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 \$30

■ 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 Taturiki *Himejjo* Sakura Kobo

300ml \$99

■ Light & Dry

Produced from rare Sakura sourced wild yeast found surrounding from 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 \$49

■ 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 \$65

300ml \$125

■ 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

# 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 *Winter Shikoritate* Honjozo Namazake      150ml \$42      300ml \$80

■ Light & Sweet

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

RP: 65%  
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

# 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 \$75

■ 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

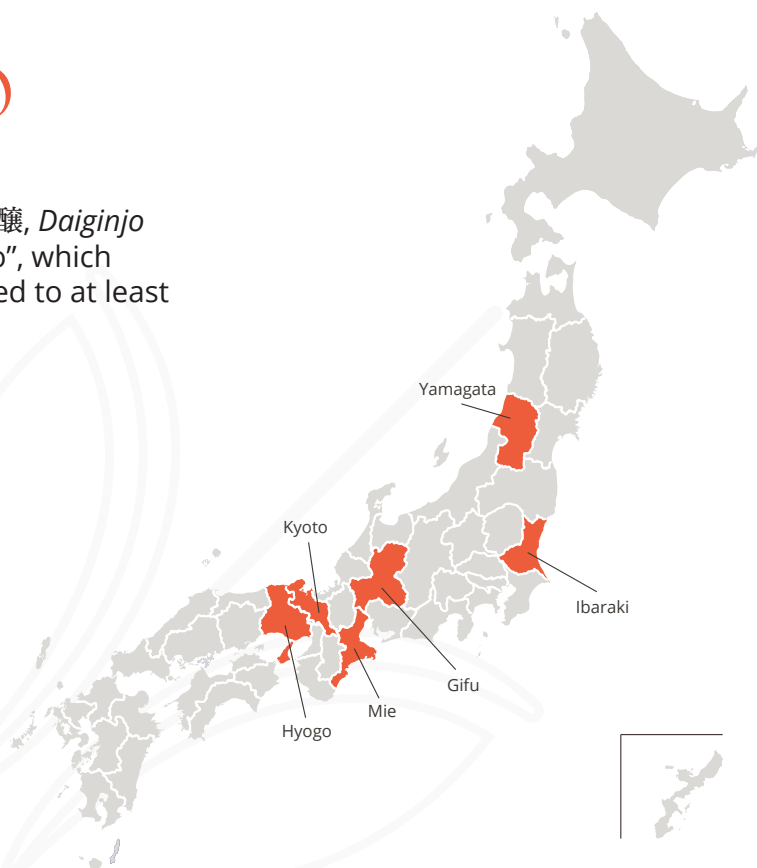
Acid (ACD)  
Higher = drier sake  
Lower = sweeter sake

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 Daijingsos 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 \$79

■ Light & Sweet

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.

RP: 50%  
SMV: +1.0  
ACD: 1.4  
ALC%: 16.0%

## YAMAGATA

Gasanyu *Gokugetsu* Junmai Daiginjo 150ml \$42    300ml \$80

■ Light & Sweet

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

RP: 40%  
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

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Seishu Michisakari Junmai Daiginjo 300ml \$70 720ml \$149

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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

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Yoshikubo *Ippin* Junmai Daiginjo 300ml \$52

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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%

## MIE

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Moriki Shuzo Hanabusa Jungin 150ml \$65 300ml \$125

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■ Light & Sweet

Elegant and refined with aromas of fresh apple and a touch of anise. On the palate, smooth and balanced with notes of blanched almond and light fruit. Finishes clean and long with a gentle warmth.

RP: 50%  
SMV: +3.5  
ACD: 2.0  
ALC%: 17.8%

## HYOGO

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Honda Shoten Taturiki *Komeno Sasayaki* Daiginjo 300ml \$145

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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 Nigori Sake

300ml \$39

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 \$85

720ml \$155

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 \$90

720ml \$175

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

## Sake

# 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 \$125

■ 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 \$49

■ 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/Mocktails

### Sake Cocktails

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Haru (Spring)	\$28
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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.

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Natsu (Summer)	\$28
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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.

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Aki (Autumn)	\$28
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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.

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Fuyu (Winter)	\$28
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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.

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Saketini (Recipe supplied by ANA InterContinental Tokyo)	\$28
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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

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Espresso Martini	\$26
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Negroni	\$25
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Cosmopolitan	\$24
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Mojito	\$24
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Margarita	\$24
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Piña Colada	\$22
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Aperol Spritz	\$22
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Sex on the Beach	\$22
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Japanese Slipper	\$21
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### Non-Alcoholic/Mocktails

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Peach and Pineapple Cooler	\$15
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Lychee and Rose Fizz	\$15
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## Beer, Cider & Ginger Beer

### Japanese Beer

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

### Local Beer

James Boag's Lager	4.6% ABV	\$12
Cooper's Original Pale Ale	4.5% ABV	\$12
Mismatch's Session Ale	4.0% ABV	\$12
Crowne Lager	4.5% ABV	\$12
Cooper's Light	2.9% ABV	\$12

### Craft Beer

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

### Imported Beer

Corona	4.5% ABV	\$14
Heineken	5.0% ABV	\$12

### Cider/Ginger Beer

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

## Spirits

### Whisky

Yamazaki 12 YO	\$55
Yamazaki Single Malt	\$30
Hibiki Harmony	\$28
Hakushu Distillers Reserve	\$21
Suntory Chita Single Grain	\$16
Johnnie Walker Black Label	\$16
Suntory Toki Blended	\$14
Chivas Regal 12 YO	\$14

### Gin

Ki No Bi Kyoto Dry Gin	\$20
Hendrick's Gin	\$18
Roku Japanese Gin	\$16
Beefeater London Dry	\$14

### Vodka

Haku Japanese Vodka	\$12
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### Cognac

Martell XO	\$44
Martell VSOP	\$20

### Shochu

Koyomi Shochu	\$10
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### Japanese Plum Liqueur/Wine

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

## Wines

# Wine by the Glass

All wines are served as 150ml pours unless otherwise stated

### Sparkling Wine

				Glass	Bottle
N.V.	K1 by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	\$18	\$72
N.V.	Devaux "Cuvee D" Brut	Côte des Bar, FRA	55% Pinot Noir, 45% Chardonnay	\$30	\$120

*Devaux ages their wines for 5-years - well beyond the 18-month requirement. A rich, creamy and well-balanced expression of champagne from a lesser known, but exceptional producer.*

### White Wine

				Glass	Bottle
2025	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	\$15	\$60
2025	Stonehorse by Kaesler	Barossa Valley, SA	100% Chardonnay	\$17	\$68
2025	Rieslingfreak No. 3	Clare Valley, SA	100% Riesling	\$18	\$70
2024	Terre à Terre	Wrattonbury, SA	100% Sauvignon Blanc	\$21	\$85
2024	Tapanappa "Tiers"	Piccadilly Valley, SA	100% Chardonnay	\$40	\$175
2025	Bremerton	Langhorne Creek, SA	100% Fiano	\$15	\$60

### Red Wine

				Glass	Bottle
2024	Seppeltsfield	McLaren Vale, SA	100% Grenache	\$17	\$65
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	\$19	\$75
2021	Brockenack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	\$19	\$78
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	\$21	\$85
2024	Henschke "Henry's Seven"	Barossa Valley, SA	76% Shiraz 16% Grenache 7% Mataro 1% Viognier	\$21	\$85
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	\$26	\$105

### Rosé Wine

				Glass	Bottle
2025	Willunga 100	McLaren Vale, SA	100% Grenache	\$15	\$60

### Dessert Wine

Glasses served as 75ml pours

				Glass	Bottle
2023	Yalumba FSW Botrytis	Adelaide Hills, SA	100% Viognier	\$17	\$70

*375ml bottle*

### Fortified Wines

Served as 60ml pours unless otherwise stated

				Glass
	Seppeltsfield 10-year-old "Para Grand Tawny"	Barossa Valley, SA	Shiraz Dominant <i>Percentages undefined</i>	\$14
	Penfolds "Grandfather" 20-year-old Rare Tawny	Multi-regional, SA	Shiraz, Grenache, Mataro and Cabernet plus nine minor others. <i>Percentages undefined</i>	\$60
1925	Seppeltsfield 100-year-old Para Vintage Tawny	Barossa Valley, SA	Shiraz, Grenache and Mourvèdre <i>Percentages not recorded at vintage</i>	\$850

*30ml pour*

# Champagne and Sparkling Wine

Champagne may be the most famous and revered of all the wines. Chardonnay, Pinot Noir and Pinot Meunier are the only grape varieties permitted in wines that carry the Champagne name and must have undergone secondary fermentation in bottle.

While Champagne may be the king of sparkling wines, there are still many producers the world over that produce outstanding wines that provide great value. This also opens up many more exciting flavour profiles as winemakers are not restricted by law as to what grapes can be used in the production of these wines.

While in South Australia, trying a Sparkling Shiraz is always an interesting experience for the uninitiated.

General food matches: *Fresh Seafood, Fried Foods, Caviar*

## Classic Blends - Chardonnay, Pinot Meunier & Pinot Noir

N.V.	K1 by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	750ml	\$72
2019	Corryton Burge "Martha Mae"	Multi-regional, TAS	Pinot Noir, Chardonnay	750ml	\$75
N.V.	Daosa "Natural Reserve"	Piccadilly Valley, SA	57% Pinot Noir, 35% Chardonnay, 8% Pinot Meunier	750ml	\$105
N.V.	Devaux "Cuvee D" Brut	Champagne, FRA	55% Pinot Noir, 45% Chardonnay	750ml	\$120
N.V.	Mumm Grand Cordon	Reims, FRA	45% Pinot Noir, 30% Chardonnay, 25% Pinot Meunier	750ml	\$175
N.V.	Perrier-Jouet Grand Brut	Épernay, FRA	20% Chardonnay, 40% Pinot Noir and 40% Pinot Meunier	750ml	\$195
2016	Louis Roederer "Cristal"	Aÿ, FRA	60% Pinot Noir, 40% Chardonnay	750ml	\$980

## Rosé

N.V.	Deviation Road "Altair" brut Rose	Adelaide Hills, SA	40 % Pinot Noir, 35% Chardonnay, 25% Pinot Meunier	750ml	\$88
N.V.	Penfolds X Thienot	Champagne, FRA	30% Chardonnay, 20% Pinot Noir, 50% Pinot Meunier	750ml	\$210
2014	Perrier-Jouet "Belle Epoque"	Épernay, FRA	90% Chardonnay, 10% Pinot Noir	750ml	\$780

## Blanc-de-Blancs - 100% Chardonnay

N.V.	Devaux "Blanc-de-Blanc"	Côte des Bar, FRA	100% Chardonnay	750ml	\$220
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## Other Sparkling

2025	Hentley Farm "Blanc de Noir"	Barossa Valley, SA	100% Pinot Noir	750ml	\$82
2022	Majella "Sparkling Shiraz"	Coonawarra, SA	100% Shiraz	750ml	\$99
2025	Rockford "Black Shiraz"	Barossa Valley, SA	100% Shiraz	750ml	\$205

# White Wine

## Aromatic Whites

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These wines tend to exhibit, as the classification will hint towards, outstanding aromatic qualities. While not a definitive list Riesling, Gewürztraminer, Pinot Gris (or Grigio) and Müller-Thurgau are widely regarded to fall into this category. These wines tend to be somewhat ignored in favour of the more well-known varieties, but prove to be excellent when pairing with Asian foods.

General food matches: *Seafood, Green Salads, Thai Spices, Chèvre Cheese*

2025	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	750ml	\$60
2025	Artis "Jacopin"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$60
2024	Max & Me "Morooloo"	Eden Valley, SA	100% Riesling	750ml	\$68
2024	Pewsey Vale "1961 Block"	Eden Valley, SA	100% Riesling	750ml	\$72
2024	Henschke "Innes Vineyard"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$75
2025	Pikes & Joyce	Lenswood, SA	100% Pinot Gris	750ml	\$78
2025	Rieslingfreak "No.3"	Clare Valley, SA	100% Riesling	750ml	\$70
2023	Quartz Reef	Central Otago, NZ	100% Pinot Gris	750ml	\$82
2015	Kanta "Museum Release"	Adelaide Hills, SA	100% Riesling	750ml	\$99
2024	MMAD	Blewitt Springs, SA	100% Chenin Blanc	750ml	\$95
2025	Jim Barry "Florita"	Clare Valley, SA	100% Riesling	750ml	\$110

## Sauvignon Blanc, Semillon & Blends

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Crisp, elegant and fresh with flavours that vary from grassy to sweet tropical fruits depending on the region. Adding the Sémillon helps to add softness and richness to the sometimes-acidic Sauvignon Blanc.

Food Matches: *Scallops and fresh fish, Caesar Salad, Poultry*

2025	Bec Hardy "Pertaringa Scarecrow"	McLaren Vale, SA	100% Sauvignon Blanc	750ml	\$60
2024	K1 by Geoff Hardy	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$65
2024	Cullen "Dancing in the Sun"	Margaret River, WA	53% Sauvignon Blanc, 28% Semillon, 14% Chenin, 4% Chardonnay, 1% Verdelho	750ml	\$69
2024	Freycinet Vineyards	Freycinet, TAS	100% Sauvignon Blanc	750ml	\$72
2025	Shaw & Smith	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$79
2024	Terre à Terre	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$85
2023	Moss Wood	Margaret River, WA	100% Semillon	750ml	\$95
2020	Dog Point "Section 94"	Marlborough, NZ	100% Sauvignon Blanc	750ml	\$99

## Chardonnay

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Originating in Burgundy, Chardonnay is now grown in almost all wine producing countries. By itself the Chardonnay has relatively neutral flavours, though it gains many of its trademark aromas from the terroir in which it is grown, and (most influentially) the use of oak in its production.

To experience Chardonnay in a truly terroir driven style, look to the unoaked “gunflint” examples from Chablis in France. To enjoy your Chardonnay to its fullest, we recommend drinking at 10 degrees centigrade, slightly warmer than you would most other white wines.

Unoaked and Chablis Food matches: *Oysters, Scallops, Pork, Brie Cheese*

Oaked Food matches: *Poultry or Seafood with rich creamy sauces*

2025	Stonehorse by Kaesler	Clare Valley, SA	100% Chardonnay	750ml	\$68
2024	Pikes & Joyce “Sirocco”	Adelaide Hills, SA	100% Chardonnay	750ml	\$70
2024	Bremerton “Bâtonnage”	Langhorne Creek, SA	100% Chardonnay	750ml	\$100
2023	Ashton Hills	Piccadilly Valley, SA	100% Chardonnay	750ml	\$100
2023	Domaine William Fèvre “Petit Chablis”	Burgundy, FRA	100% Chardonnay	750ml	\$120
2024	Shaw & Smith “M3”	Adelaide Hills, SA	100% Chardonnay	750ml	\$130
2024	Tapanappa “Tiers”	Piccadilly Valley, SA	100% Chardonnay	750ml	\$160
2022	Leeuwin Estate “Art Series”	Margaret River, WA	100% Chardonnay	750ml	\$330
2023	Penfolds “Bin 144 Yattarna”	Multi-regional, AUS	100% Chardonnay	750ml	\$420

## Other White Varietals

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The world of wine provides many opportunities for experimentation. The white varietals contained in this section are not as widely represented on wines lists but offer some wonderful surprises for those wanting to expand their understanding of the world of wine.

2025	Bremerton	Langhorne Creek, SA	100% Fiano	750ml	\$60
2023	John Duval “Plexus”	Barossa Valley, SA	41% Marsanne, 34% Roussanne, 25% Viognier	750ml	\$69

# Red Wine

## Pinot Noir

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Considered by many to be the connoisseurs' varietal of choice due to its complexity and subtle nuances. Generally, one can expect a light to medium bodied wine with cherry and raspberry aromas, combined with other fresh red berries. This can be complimented by farmyard aromas, especially from Burgundian and aged examples.

General food matches: *Duck, Lamb, Mushrooms, Parmesan or Brie Cheeses*

2023	Corryton Burge "Cornelian Bay"	Cornelian Bay, SA	100% Pinot Noir	750ml	\$78
2021	Brockenchack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	750ml	\$78
2024	Josef Chromy "Estate"	Tamar Valley, TAS	100% Pinot Noir	750ml	\$92
2023	Tappanappa "Foggy Hill"	Fleurieu Peninsula, SA	100% Pinot Noir	750ml	\$112
2024	Felton Road "Bannockburn"	Central Otago, NZ	100% Pinot Noir	750ml	\$165
2023	Ashton Hills "Estate"	Adelaide Hills, SA	100% Pinot Noir	750ml	\$168
2022	Ata Rangi	Martinborough, NZ	100% Pinot Noir	750ml	\$240

## Cabernet Sauvignon, Merlot and Bordeaux Varieties

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One of the most well-known wine blends made famous by the wines of Bordeaux. In France, Cabernet Sauvignon and Merlot are often blended with Cabernet Franc to create some of the world's most famous, expensive and best wines. Each varietal is used the world over either as single varietal wines or blended to different degrees with styles varying between country, appellation and winemaker.

General food matches: *Beef, Coq au Vin, Gruyère or Morbier Cheese*

2023	Bowen Estate	Coonawarra, SA	100% Cabernet Sauvignon	750ml	\$78
2022	Terre à Terre	Wrattonbully, SA	100% Cabernet Franc	750ml	\$75
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	750ml	\$75
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$85
2021	K1 by Geoff Hardy	Adelaide Hills, SA	100% Cabernet Sauvignon	750ml	\$90
2021	Pertaringa by Bec Hardy "Topsy Hill Single Vineyard"	McLaren Vale, SA	100% Cabernet Sauvignon	750ml	\$150
2023	Primo Estate "Joseph Moda"	Joseph Range, SA	80% Cabernet Sauvignon, 20% Merlot	750ml	\$185
2021	Brockenchack "DEN Reserve"	Eden Valley, SA	100% Cabernet Sauvignon	750ml	\$199
2021	Elderton "Ashmead"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$210
2019	Irvines "The Grand"	Eden Valley, SA	100% Merlot	750ml	\$210
2015	Château Mouton Rothschild 1 <sup>er</sup> Cru Classé	Pauillac, FRA	82% Cabernet Sauvignon, 16% Merlot, 2% Cabernet Franc	750ml	\$2,700

## Shiraz and Rhône Varietals

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If you ask those residing a stone's throw from here, South Australia is the Shiraz capital of the world – Local examples are known the world over to pack a punch as they do not hold back... one could say they are unapologetically in your face. Shiraz (or Syrah) is a powerful and full-bodied varietal that generally exhibits black pepper, violet and dark berry notes. Aged examples of this varietal often start to take on more earthy flavours of truffle and leather. While stunning as a single varietal wine, Shiraz is particularly effective when used as a blending grape, as most notably seen in France's Rhône Valley where (in Chateâuneuf-du-Pape) up to 13 grapes can be used in the blend.

General food matches: *Grilled and Braised Beef or Wild Game, Peppered Sauces, Cheddar or Blue Cheeses*

2024	Seppeltsfield	Barossa Valley, SA	100% Grenache	750ml	\$65
2018	K1 by Geoff Hardy	Adelaide Hills, SA	100% Shiraz	750ml	\$79
2024	Henschke "Henry's Seven"	Eden Valley, SA	100% Shiraz	750ml	\$85
2022	Rockford "Moppa Springs"	Barossa Valley, SA	46% Grenache, 44% Mataro, 10% Shiraz	750ml	\$95
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	750ml	\$98
2018	Willunga 100 "The Tithing"	McLaren Vale, SA	100% Grenache	750ml	\$105
2022	Mollydooker "Blue Eyed Boy"	McLaren Vale, SA	100% Shiraz	750ml	\$120
2021	Poonawatta "The Cuttings"	Eden Valley, SA	100% Shiraz	750ml	\$120
2021	Seppeltsfield "The Great Terraced Single Vineyard"	Barossa Valley, SA	100% Grenache	750ml	\$135
2023	Hentley Farm "The Beauty"	Barossa Valley, SA	100% Shiraz	750ml	\$142
2020	E. Guigal Chateâuneuf-du-Pape	Chateâuneuf-du-Pape, FRA	70% Grenache, 15% Mourvèdre, 10% Syrah, 5% miscellaneous Rhône varietals	750ml	\$225
2021	Rockford "Basket Press"	Barossa Valley, SA	100% Shiraz	750ml	\$240
2022	Yarra Yering "Dry Red No. 2"	Yarra Valley, VIC	98.5% Shiraz, 0.5% Marsanne, 0.5% Mataro, 0.5% Viognier	750ml	\$225
2020	Elderton "Command"	Barossa Valley, SA	100% Shiraz	750ml	\$255
2022	Wirra Wirra "Chook Block"	McLaren Vale, SA	100% Shiraz	750ml	\$275
2017	Penfolds "St. Henri"	Multi-regional, SA	100% Shiraz	750ml	\$290
2016	K1 "Tzimmukin"	Adelaide Hills, SA	76% Shiraz, 24% Cabernet Sauvignon	750ml	\$380
2022	Hentley Farm "Clos Otto"	Barossa Valley, SA	100% Shiraz	750ml	\$495
2016	Torbeck "Run Rig"	Barossa Valley, SA	100% Shiraz	750ml	\$595
2022	Kaesler "Old Bastard"	Barossa Valley, SA	100% Shiraz	750ml	\$620
2022	Jim Barry "Aramah"	Clare Valley, SA	100% Shiraz	750ml	\$850
2021	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$1,750
2005	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$2,250
2021	Penfolds "Grange"	Multi-regional, SA	100% Shiraz	750ml	\$1,880

## The Best of the Rest

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The red varietals contained in this section are not as widely represented on wines lists though offer some wonderful surprises for those wanting to expand their understanding of wine.

2024	Seppeltsfield	Barossa Valley, SA	100% Nero d'Avola	750ml	\$65
2024	Artis "Jacopin"	Adelaide Hills, SA	96% Nero d'Avola, 4% Pinot Noir	750ml	\$68
2024	Mitolo "Cinquecento"	McLaren Vale, SA	100% Sangiovese	750ml	\$72
2021	Irvine "Altitude"	Eden Valley, SA	100% Primitivo ( <i>Zinfandel</i> )	750ml	\$75
2024	Bec Hardy "Lot 94 BSR"	McLaren Vale, SA	100% Tempranillo	750ml	\$75

## Rose Wine

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Rosé, or “blush wines” as they are sometimes known, come a wide range of styles and can be produced from almost any grape varietal. Generally light and fruity, with flavours imparted from the black skinned grapes from which they derive their colour.

*General food matches: Light salads, Salmon, Lobster, Young Cheddar Cheese*

2025	Hentley Farm “Villain and Vixen”	Barossa Valley, SA	100% Grenache	750ml	\$69
2025	Willunga 100	McLaren Vale, SA	100% Grenache	750ml	\$60
2022	FROMM vineyards	Marlborough, NZ	90% Pinot Noir, 4.5% Syrah, 4% Malbec and 1.5% Viognier	750ml	\$88

## Dessert Wines

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Sweet wines come in a variety of different forms, made in a variety of different fashions and tend to be a work of passion on behalf of the winemaker.

*General food matches: Sweets, desserts, blue cheese*

2023	Yalumba FSW Botrytis 375ml bottle	Adelaide Hills, SA	100% Viognier	375ml	\$70
2024	Frogmore Creek Iced Riesling	Coal River, TAS	100% Riesling	375ml	\$75
2024	Terre à Terre “Late Harvest”	Wrattonbury, SA	100% Sauvignon Blanc	750ml	\$85

## Soft Drinks and Juices

### Soft Drinks

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Pepsi	6
Pepsi Max	6
Solo	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6

### Juices

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Orange / Apple / Pineapple / Cranberry / Tomato	6
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## Shiki Japanese Restaurant

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