

Gluten Free Menu

和

“Wa”= “Japan, Japanese”

Enjoy & experience real“Wa” @ Shiki



Japanese with a peace of mind

安心できる和

Japanese with healthy choices

健康的な和

Japanese with great tastes

美味しい和

Japanese with surprises & impressions

驚きと感動のある和

Japanese Hospitality

和のおもてなし

## Entrees

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<b>Aburi Wagyu Beef Tataki Carpaccio</b> (特選霜降り和牛のたたき カルパッチョ仕立て) Thinly sliced Super Premium Wagyu beef, seared and sprinkled with salt.	<b>28</b>
<b>Sashimi Plate (お刺身三点盛り)</b> 12 pieces of tuna, kingfish and ocean trout Sashimi. (No wasabi with Tamari soy sauce)	<b>33</b>
<b>Tuna &amp; Salmon Sashimi (鮪、サーモンのお刺身盛り合わせ)</b> 12 pieces of tuna and salmon Sashimi. (No wasabi with Tamari soy sauce)	<b>33</b>
<b>Nigiri Plate</b> (特選握り寿司五種盛り合わせ) Chef's selection of 5 pieces assorted Nigiri Sushi. (With Tamari)	<b>25</b>
<b>Crunchy Softshell Crab ※</b> (ソフトシェルクラブの唐揚げ) Deep-fried softshell crab served with chili pepper.	<b>24</b>
<b>Chicken Karaage ※ (若鶏の唐揚げ)</b> 5 pc of deep-fried soy-marinated tender chicken. Served with mayo	<b>18</b>

※ May contain some flower in oil

## **Mains**

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<b>Tasmanian Salmon Teriyaki</b> (タスマニア産サーモンの照り焼き) Tasmanian Salmon fillets marinated & cooked in the best teriyaki sauce in Sydney, served with seasonal vegetables. (With Gluten free Teriyaki sauce)	<b>36</b>
<b>Chicken Teriyaki</b> (若鶏の照り焼き) Tender Maryland Chicken marinated & cooked in the best teriyaki sauce in Sydney, served with seasonal vegetables. (With Gluten free Teriyaki sauce)	<b>34</b>
<b>Tofu Teriyaki</b> (豆腐の照り焼き) Delicate Tofu marinated & cooked in the best teriyaki sauce in Sydney, served with seasonal vegetables. (With Gluten free Teriyaki sauce)	<b>34</b>
<b>Deluxe Sashimi Plate</b> (本日のお刺身五点盛り合わせ) Chef's selection of 5 kinds of the finest raw fish. (No wasabi with Tamari soy sauce)	<b>47</b>
<b>Sashimi Tuna &amp; Salmon</b> (鮪、鮭のお刺身盛り合わせ) Total 20 pieces of tuna and salmon sashimi (No wasabi with Tamari soy sauce)	<b>47</b>
<b>Wagyu Beef BBQ on Pink Salt</b> (特選和牛のヒマラヤ産天然岩塩焼き) Premium WAGYU Short Rib (100g) grilled on Natural pink-salt plate @ your table.	<b>49.5</b>
<b>Shabu Shabu</b> (しゃぶしゃぶ) 150gm of thinly sliced grass-fed sirloin beef boiled with seasonal vegetables. (With Tamari soy sauce)	<b>58 p.p</b>
<b>Wagyu Beef Shabu Shabu</b> (特選霜降り和牛しゃぶしゃぶ) 125gm of thinly sliced Prem. Wagyu sirloin boiled with seasonal vegetables. (With Tamari soy sauce)	<b>75 p.p</b>

**Okonomi Nigiri (Remember each Single order has 2 peices)**

(No wasabi with Tamari soy sauce).

Sake (サーモン)	Salmon	9	Hotate (ほたて)	Scallop	9
Maguro (まぐろ)	Tuna	9.5	Ebi (海老)	Cooked Prawn	9
Hamachi (はまち)	Kingfish	9	Tai (鯛)	Snapper	9

※ Please note rice vinegar is used for sushi rice

**Temaki Hand Rolls**

Tuna Hand-Roll (鉄火手巻き)	9.5
Salmon Hand-Roll (サーモン手巻き)	10
Avocado Hand-Roll (アヴォカド手巻き)	9
Cucumber Hand-Roll (カッパ手巻き)	8.5

(No wasabi with Tamari soy sauce)



※\*please note rice vinegar is used for sushi rice

**Side Dishes & Salads**

Edamame (枝豆)	7
Rice (ご飯)	3
Ohitashi shimeji mushrooms & fried tofu in dashi & Tamari soy (お浸し)	8