

## Vegetarian Menu

### Entrees

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<b>Green Salad</b> グリーンサラダ 和風四季ドレッシング	\$9.00
Fresh mix green salad served with famous Shiki dressing	
<b>Seaweed Salad</b> 海草サラダ 和風四季ドレッシング	\$12.00
Mix seaweed on fresh mix green salad with famous Shiki dressing	
<b>Tofu Salad</b> 豆腐サラダ 白胡麻ドレッシング	\$12.00
Chilled silken tofu on fresh mix green salad served with white sesame dressing	
<b>Avocado Sashimi</b> 完熟アボカドのお刺身 (VEGAN)	\$14.00
Delicious slices of ripened avocado with wasabi	
<b>Tofu skin ( YUBA ) Sashimi</b> 湯葉のお刺身 (VEGAN)	\$16.00
Delicious slices of tofu skin ( yuba ) with wasabi	
<b>Agedashi Tofu</b> 揚げ出し豆腐	\$16.00
Deep-fried tofu served in soy broth with grated radish & ginger, shallots and dried seaweed	
<b>Vegetable Tempura (entrée size)</b> 季節野菜の天婦羅 (VEGAN)	\$22.00
Selection of seasonal vegetables deep-fried in light tempura batter	

### Manis

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<b>Tofu Teriyaki</b> 豆腐の照り焼き	\$28.00
Delicate Tofu marinated & cooked in the best teriyaki sauce in Sydney, served with seasonal vegetables.	
<b>Su udon (hot or cold)</b> すうどん	\$14.50
White thick wheat noodle served in hot bonito broth soup (or served chilled)	
<b>Vegetable Sukiyaki Hot Pot</b> お野菜のすき焼き (うどん付き) min. 2 orders	\$33.00 p.p.
Selection of seasonal vegetables, tofu and udon noodle cooked in warishita sauce (sweet soy base)	

### Sushi (small size)

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<b>Kappa maki</b> かっぱ巻き (VEGAN)	\$6.00
Traditional Sushi roll with cucumber, with nori on outside	
<b>Shinko maki</b> お新香巻き	\$6.00
Traditional sushi roll with pickled white radish, with nori on outside	
<b>Avocado maki</b> アボカド巻き (VEGAN)	\$8.00
Sushi roll with ripped avocado, with nori on outside	
<b>Tamago sushi</b> たまご寿司	\$6.00
2 pieces of Shiki's original egg omelette Nigiri Sushi	

### Side Dishes

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<b>Edamame</b> 枝豆 (VEGAN)	\$7.00
Salted green soy beans	
<b>Yakko</b> 冷奴 (VEGAN)	\$7.00
Chilled silken tofu sashimi served with shallots, grated ginger and dried seaweed	
<b>Rice</b> ご飯 (VEGAN)	\$3.00
Steamed white rice	
<b>Miso Soup</b> お味噌汁	\$4.00
Traditional Japanese soup flavoured with fermented soy beans served with tofu, shallots and seaweed	
<b>Japanese Pickles</b> 香の物	\$6.00
Assorted Japanese pickles including takuan radishes and a umeboshi plum	