

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 taste

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



Healthy Choice

“Carefully chosen Optimum Himalayan Pink and Sea salt and Organic raw sugar
are a strict part of Shiki’s ingredients.
Originated from the healthiest extracts”

Gluten Free Menu

Entrees

Aburi Wagyu Beef Tataki Carpaccio \$28.00

特選霜降り和牛のたたき カルパッチョ仕立て

Seared thinly sliced Super Premium Wagyu beef dressed in gluten free dressing.

Sashimi Plate お刺身三点盛り \$34.00

12 pieces of tuna, kingfish and ocean trout Sashimi.

(Gluten free soy sauce)

Scampi Sashimi スキャンピーお刺身 \$39.00

3 pc of succulent Scampi Sashimi.

(Gluten free soy sauce)

White Fish Sashimi 本日の白身魚 薄造り \$25.00

Super thin slices of today's white fish Sashimi.

(Gluten free soy sauce)

Salmon & Kingfish Carpaccio \$22.00

サーモン&ハマチカルパッチョ トリュフ塩

Thinly sliced salmon sashimi dressed with truffle salt. Total 8 pc.

Nigiri Plate 特選握り寿司五種盛り合わせ \$25.00

Chef's selection of 5 pieces assorted Nigiri Sushi.

(Gluten free soy sauce)

Crunchy Softshell Crab ソフトシェルクラブの唐揚げ ※ \$24.00

Deep-fried softshell crab served with chili pepper.

Chicken Karaage 若鶏の唐揚げ ※ \$18.00

5 pc of deep-fried soy-marinated tender chicken. Served with mayo

Avocado Sashimi 完熟アヴォカドのお刺身 \$14.00

Delicious slices of ripened avocado.

(Gluten free soy sauce)

Salads

Green Salad \$9.00

グリーンサラダ 和風グルテンフリードレッシング

Fresh mix green vegetables served with Gluten free dressing

Seaweed Salad \$12.00

海草サラダ 和風グルテンフリードレッシング

Mix seaweed on fresh mix green vegetables with Gluten free dressing

Tofu Salad \$13.00

豆腐サラダ 和風グルテンフリードレッシング

Chilled silken tofu on fresh mix green vegetables

served with Gluten free dressing

※ **May contain some flour in oil**

Mains

Tofu Teriyaki* 豆腐の照り焼き ※ Fried tofu stir-fried in shiki's original teriyaki sauce	\$28.00
Tasmanian Salmon Teriyaki タスマニア産サーモンの照り焼き ※ Tasmanian Salmon fillets marinated & cooked in the Gluten free teriyaki sauce, served with seasonal vegetables.	\$36.00
Chicken Teriyaki 若鶏の照り焼き ※ Tender Maryland Chicken marinated & cooked in the Gluten free teriyaki sauce, served with seasonal vegetables.	\$34.00
Deluxe Sashimi Plate 本日のお刺身六点盛り合わせ 6 kinds of our finest sashimi, chef selected with sweet prawns. Served on a boat (Gluten free soy sauce)	\$47.00

Pink Salt Plate Cooking at the Table

Wagyu BBQ on Pink Salt 特選和牛カルビのヒマラヤ産天然岩塩焼き 100g of premium Wagyu beef grilled on natural pink salt plate.	\$49.50
Wagyu tongue BBQ on Pink Salt 特選和牛タンのヒマラヤ産天然岩塩焼き 100g of premium Wagyu tongue grilled on natural pink salt plate.	\$49.50

Japanese Toban Yaki (Tile Plate Cooking at the Table)

All served with Shiki's original dipping sauces!

> **Salted truffle oil** トリュフオイル&ピンクソルト

> **Pureed shallots & Shio-Koji** ネギ塩麴

> **Citrus-pepper & Honey Soy** 柚子こしょう&ハニーソイ

Wagyu Karubi BBQ on <u>Toban</u> tile 特選和牛カルビの陶板焼き 100g of premium Wagyu short-rib grilled on Japanese tile grill plate.	\$45.50
Wagyu Sirloin BBQ on <u>Toban</u> tile 特選和牛サーロインの陶板焼き 100g of premium Wagyu sirloin grilled on Japanese tile grill plate.	\$48.50
Wagyu Tongue BBQ on <u>Toban</u> tile 特選和牛タンの陶板焼き 100g of premium Wagyu tongue grilled on Japanese tile grill plate.	\$45.50
Wagyu Skirt BBQ on <u>Toban</u> tile 特選和牛ハラミの陶板焼き 100g of premium Wagyu outside skirt grilled on Japanese tile grill plate.	\$45.50
Deluxe Wagyu BBQ on <u>Toban</u> tile 特選和牛四種 船盛 All 4 kinds of premium Wagyu above grilled on Japanese tile grill plate.	\$75.00

※ **May contain some flour in oil**

Hot-pot Cooking at the Table (Minimum 2 orders)

Shabu Shabu しゃぶしゃぶ

\$62.00 p.p

150gm of thinly sliced grass-fed sirloin beef boiled with seasonal vegetables.

(With Gluten free Ponzu)

Wagyu Beef Shabu Shabu 特選霜降り和牛しゃぶしゃぶ

\$75.00 p.p

125gm of thinly sliced Prem. Wagyu sirloin boiled with seasonal vegetables.

(With Gluten free Ponzu)



Paper Hot-pot Cooking at the Table

Wagyu Kami-Shabu 特選和牛の紙しゃぶ

\$45.00

75g of thinly sliced Wagyu beef & seasonal vegetables with paper hot-pot.

(With Gluten free Ponzu)

Kingfish Kami-Shabu ハマチの紙しゃぶ

\$32.00

75g of thinly sliced kingfish & seasonal vegetables with paper hot-pot.

(With Gluten free Ponzu)

White FOD Kami-Shabu 本日の白身魚の紙しゃぶ

\$32.00

75g of thinly sliced white fish of the day & seasonal vegetables with paper hot-pot.

(With Gluten free Ponzu)



Sushi

Okonomi Nigiri (Remember each Single order has 2 pieces)

(Gluten free 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

Sushi Rolls (6 pc per serving)

(Gluten free soy sauce)

Geisha Roll ゲイシャロール \$26.50
Seared salmon, cream cheese, avocado and cucumber and micro herbs.

Spider Roll スパイダーロール ※ \$28.00
Deep-fried soft shell crab and cucumber.

California Roll カリフォルニアロール \$26.00
Cooked prawn, cucumber, avocado.

Kappa maki かっぱ巻き \$6.00
Traditional baby sushi roll with cucumber

Shinko maki お新香巻き \$6.00
Traditional baby sushi roll with pickled white radish

Avocado maki アヴォカド巻き \$8.00
Baby sushi roll with ripened avocado

Temaki Hand Rolls

(Gluten free soy sauce)

Tuna Hand-Roll (鉄火手巻き) \$8.00

Salmon Hand-Roll (サーモン手巻き) \$7.00

Avocado Hand-Roll (アヴォカド手巻き) \$6.00

Cucumber Hand-Roll (カッパ手巻き) \$6.00

(No wasabi with Tamari soy sauce)

*please note rice vinegar is used for sushi rice

※May contain some flour in oil

Side Dishes

Edamame 枝豆 \$7.00
Salted green soy beans

Yakko 冷奴 \$7.00
Chilled silken tofu sashimi served with shallots, grated ginger and dried seaweed

Goma-ae 胡麻和え \$8.00
Horenso spinach with white sesame

Premium Japanese Rice ご飯 \$3.00
Steamed white rice

Miso Soup お味噌汁 \$4.00