



**SHIKI**

**JAPANESE BRASSERIE**

SHIKI MEANS “FOUR SEASONS” OR “CONDUCTING” IN JAPANESE.

THE PROPRIETOR OF  
SHIKI JAPANESE FINE DINING | BRASSERIE | BAR  
IS A JAPANESE CONDUCTOR.  
THE CUISINE OF SHIKI IS BASED ON REGIONAL  
AND SEASONAL FRESH INGREDIENTS.

PRICES IN EURO - ALL TAXES INCLUDED



## APERITIF SUGGESTIONS

食前ドリンク・サジェスチョン

### CHAMPAGNE AND SPARKLING WINE

シャンペンとスパークリングワイン

#### GOBILLARD

Champagne Cuvée Prestige Millésime 0,1 l 13,50  
Champagne Cuvée Prestige **Rosé** Millésime 0,1 l 16,50

#### PRESTIGE CHAMPAGNE

##### DAME DE CARREAU

Cuvée Batarde 2015 0,1 l 19,50

#### VITTEAUT-ALBERTI

Blanc de Blanc, Crémant de Bourgogne 0,1 l 11,50

#### A NON-ALCOHOLIC "CHAMPAGNE"

##### COPENHAGEN COMPANY SPARKLING TEA

Cuvée Jasmin - White Tea - Darjeeling 0,1 l 10,50

### SHIKI SPECIAL COCKTAILS オリジナル・カクテル

#### SAKE REVIVER 15

Junmai sake, Japanese ROKU gin, Cointreau, fresh lemon juice

#### CHAMPAGNE COCKTAIL "ORIGAMI" 17

Champagne, Maraschino, Beerenauslese, grapefruit juice, oregano

#### „A5“ CHERRY 18

Wagyu-washed Legent Bourbon, cherry liqueur,  
coconut water, pomegranate syrup, Yuzu juice

#### EDELWEISS MEETS SAKURA 16

Edelweiss Vodka, Japanese cherry blossom syrup, lime juice,  
Sakura salt, lemon thyme salt rim

#### J.T. & T<sup>NEW</sup> 18

Juniper Tree Gin, pomegranate syrup, Dry Tonic Water

#### OKINAWA BREEZE 19

Roku Gin, Junmai sake, Dry Curacao, sudachi cordial, lime juice,  
Sansho-pepper Bitter, sugar syrup, salt, Mother-of-pearl plant

### NON-ALCOHOLIC DRINKS AND NATURAL JUICES

ノンアルコール・ドリンク

#### HOMEMADE LEMONADE OF THE SEASON 6,50

##### YUZU SPRITZ 9

yuzu juice, soda water, lactose free homemade Calpis G

##### RED VELVET<sup>NEW</sup> 11

red beet juice, buckwheat tea, ginger, lemongrass,  
lactose free homemade Calpis G

##### SOYOKAZE 10,50

cucumber juice, ginger, lemon juice, wasabi, soda water, homemade Calpis G

##### MOAHOF JUICES bottled for SHIKI 0,25 l 6

Organic apple / Organic apple-black currant / Apricot nectar



## SHIKI BRASSERIE - SIGNATURE DISHES シグネチャーディッシュ

### OYSTERS & CAVIAR オイスターとキャビア

**FOUR OYSTERS SHIKI-STYLE 36**  
with ponzu and nori-vinaigrette FR  
オイスター4個 SHIKI-スタイル、ポン酢・のりビネグレット

**CHOICE OF CALVISIUS STURGEON CAVIAR**  
with dwarf lime-crème fraîche and seaweed salad  
チョウザメキャビア DF - G (crème fraîche)

**SIBERIAN CLASSIC MALOSSOL - ACIPENSER BAERII (SIBERIA)**  
10g 46 30g 126

**OSCIETRA ROYAL MALOSSOL - ACIPENSER GULDENSTAEDTII (RUSSIA)**  
10g 68 30g 188

### COLD STARTERS 冷たい前菜

**SASHIMI OF AUSTRIAN SALMON TROUT 37**  
sashimi, tartare and caviar of salmon trout from Austrian lakes  
with kombu-yuzu-ponzu, momiji-oroshi, shiso and chives ADF  
オーストリア産サーモントラウトの刺身、タルタルトキャビア、昆布柚ポンズ

**CARPACCIO OF WAGYU BEEF SHIKI-STYLE 39**  
with sesame cream and fresh basil ACFN  
和牛カルパッチョ SHIKI-スタイル

**SASHIMI OF HAMACHI 39**  
with barrel-aged Japanese organic soy sauce,  
sudachi marinade, myoga ginger bud and Hon-wasabi ADFO  
ハマチの刺身、スダチ・ソース、ミョウガ、本ワサビ

### SALADS サラダ

**MIXED LEAF SALADS AND SHISO LEAVES 18**  
with citrus fruits, red shiso dressing and organic virgin sesame oil  
VEGAN - AFN  
彩りサラダ、青じそドレッシング、高級オーガニック胡麻油

**SEAWEED SALAD 18**  
with Wakame, Nori, salicornia, salty fingers and  
Ponzu-Nori-vinaigrette  
VEGAN - F  
海藻サラダ、ポン酢・のりビネグレット

**CUCUMBER SALAD AND AVOCADO MOUSSE 18**  
with pak choi, lotus roots, sesame and nori seaweed  
VEGAN - FN  
きゅうりサラダとアボカドムース、パクチョイとれんこん



## WARM STARTERS

暖かい前菜

### BLACK TIGER PRAWNS (NATURAL FEED) IN LIGHT TEMPURA BATTER 40

(sustainable aquaculture from the Mangrove forests)

ナチュラル・フィード・ブラックタイガー・エビの天ぷら

served with tentsuyu, momiji-oroshi and lemon juice ABDF

### VEGETABLES IN LIGHT TEMPURA BATTER 36

young seasonal vegetables, shiitake mushroom and shiso leave

served with tentsuyu, momiji-oroshi and sesame-miso-dressing

VEGAN - AFHNO

野菜の天ぷら

## SOUPS

スープ

### AKADASHI MISO SOUP 12

with Japanese nameko, shimeji and enoki mushrooms ADFO

ナメコ、シメジとエノキ入りの赤だし

### VEGAN SAIKYO- AND SHIRO-MISO SOUP 12

with nagaimo (Chinese yam) and wakame seaweed

VEGAN - AFO

昆布だし白味噌汁、長イモとわかめ入り

## MAIN DISHES

メイン

### PREMIUM OF MISO-MARINATED BLACK COD\* 78

with myoga ginger and home-made anchovy-furikake

served with Saikyo miso sauce and a bowl of Koshihikari rice ADFNO

ギンダラの味噌庵焼、ミョウガ、白いご飯に自家製ふりかけ付き

### GRILLED SEA BREEM FILLET 44

from the **Robata grill**, with grilled Bimi stem broccoli, Negi-scallions,

Shiitake mushroom and aubergine-miso cream,

served with ponzu sauce, daikon-oroshi and shiso pesto ADFO

- with a bowl of Koshihikari rice at your request -

地中海鯛のグリル、ステムブロッコリー、アサツキ、シイタケ、

ポン酢と大根おろし、シソ・ペスト

ご希望の場合は白いご飯付き

### SUKIYAKI DONBURI 42

thinly sliced mirin-soy-braised rib-eye

(of organic Austrian grass-fed beef),

with tofu, shiitake mushroom, leek, pak choi

and organic Onsen egg, served on a bed of rice CFO

オーストリア産有機牛肉(リブアイ)のすき焼きどんぶり

\***Black cod** can be found in very different qualities. We have decided to offer the highest possible grade to our patrons, regardless of its high purchase price.



## STEAKS

### ステーキ

#### RIB EYE OF ORGANIC AUSTRIAN GRASS-FED BEEF 49

オーストリア産有機グラスフェッドビーフのリブアイ

#### FILLET OF AUSTRALIAN BLACK ANGUS BEEF 76

the award winning natural long-fed Angus "Stockyard Gold"

オーストラリア産ブラックアンガスビーフのヒレ

#### SIRLOIN OF HIDA WAGYU (IMPORTED FROM JAPAN)

the same quality as the best Kobe beef,

with the highest Japanese classification **Grade A5**

日本から輸入した高級和牛(飛騨牛、グレードA5)のサーロイン

**PER 100g** (100gにつき) 145

Each steak with grilled Bimi stem broccoli, Negi-scallions,  
Shiitake mushroom and aubergine-miso cream,  
served with two Japanese sauces

(sesame Gomadare & Dashi-tsuyu with Japanese Whisky)

各ステーキのサイドとしてステムブロッコリー、アサツキとシイタケ、  
ごまだれとウイスキーソース

- with a bowl of Koshihikari rice at your request -

ご希望の場合は白いご飯付き

AFNO

## BURGER

### バーガー

#### SHIKI'S WAGYU BURGER 39

with cheddar cheese and tamarillo-wagarashi mustard-teriyaki sauce

in a sesame bun, served with potato wedges ACFGMNO

オーストリア産の和牛バーガー、ポテトウェッジ添え

## THE VEGAN MAIN DISH

### ヴィーガン・メインディッシュ

#### NASU-EGGPLANT 35

Saikyo miso-gratinated nasu-eggplant on tomato coulis  
with tofu, lotus root chips and negi scallions

- served with a bowl of Koshihikari rice at your request -

**VEGAN** - AFNO

茄子の西京味噌グラタン、

トマト・クーリ、豆腐、レンコン・チップスとネギ

ご希望の場合は白いご飯付き

## SIDE DISH

### ライス

#### JAPANESE "KOSHIHIKARI" RICE 6

a bowl of boiled white premium rice

コシヒカリの白いご飯



## SASHIMI 刺身

### TRADITIONAL MIXED SASHIMI PLATTER

刺身盛り合わせ ABCDFNR

LARGE 大 44      SMALL 小 32

## SUSHI すし

### CONTEMPORARY SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー寿司 ABCDFHMNOR

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 46

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 35

### VEGAN CONTEMPORARY SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー精進寿司 VEGAN - AFHLMNO

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 38

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 30

CHIRASHI SUSHI ちらし寿司 39

traditional sushi in a bowl ABCDFNR

## TRADITIONAL NIGIRI SUSHI / SASHIMI PER PIECE

にぎり寿司 / 刺身

RED TUNA 鮪(赤身) 7,50 / 7

ADF

"LABEL ROUGE" SALMON サーモン 6,50 / 6

ADF

SUZUKI (SEA BASS) スズキ 6,50 / 6

ADF

HAMACHI (YELLOWTAIL) ハマチ 8 / 7,50

ADF

IKURA-CAVIAR (GUNKAN) イクラの軍艦 7,50

ADF

SCALLOP 帆立 9 / 8,50

AFR

ARCTIC OCEAN SHRIMP (AMAEBI) raw 甘海老 9 / 8,50

ABF

TIGER PRAWN cooked 海老 7 / 6,50

ABF

TAMAGO たまご 5 / 4,50

VEGETARIAN - ACF



## CONTEMPORARY NIGIRI SUSHI PER PIECE

**RED TUNA** with nori-vinaigrette 8,50  
鮪赤身・のりビネグレット ADF

**"LABEL ROUGE" SALMON** with kombu and truffle marinade 7,50  
サーモン・昆布つくだ煮とトリュフマリネ ADF

**FLAMED SALMON** with teriyaki sauce and pepper-tapioca chip 7,50  
あぶりサーモン・照り焼きソースとピーマン・タピオカチップス ADF

**SUZUKI (SEA BASS)** with ume-wasabi and shiso 7,50  
鱸・梅ワサビ・シソ ADF

**HAMACHI** with yuzu shoyu and grated lime 9  
ハマチ・ゆず醤油とライム ADF

**FLAMED GILTHEAD SEABREAM „KAWAME-ABURI“** 9  
with ponzu, shiso-miso and chili threads  
鯛の皮目あぶり・ポン酢・しそ味噌・糸唐辛子 ADF

**FLAMED OCTOPUS<sup>NEW</sup>** 8,50  
with Teriyaki sauce, scallion, Shichimi and tempura flakes  
あぶりタコ・チャイブと天かす AFR

**FLAMED SCALLOP** with truffle-onion miso and shiitake 9,50  
あぶり帆立・トリュフオニオン味噌、シイタケ AFOR

**ARCTIC OCEAN SHRIMP raw** with yuzu soy sauce, sea salt and basil 9,50  
甘海老・柚子醤油・バジル ABF

**SEAWATER EEL** grilled with unagi-sauce and sansho pepper 8,50  
うなぎ・蒲焼きソースと山椒 ADF

**TIGER PRAWN** cooked with homemade kanzuri mayonnaise 8  
海老・かんずりマヨネーズ ABCF

## CONTEMPORARY VEGAN NIGIRI PER PIECE

**SHIITAKE MUSHROOM** with yuzu honey and grated lime zest 5,50  
シイタケ・ゆずハニー・ライムの皮 VEGAN - AF

**CAULIFLOWER** marinated with parsley su-miso and lemon zest 5,50  
カリフラワー・パセリ・酢味噌・レモンの皮 VEGAN - AFO

**PEELED TOMATO<sup>NEW</sup>** with Shiso vinaigrette and white onion 6  
皮むきトマト・紫蘇ヴィネグレット・白玉ねぎ VEGAN - AF

**AUBERGINE NANBANZUKE** with scallions and fresh ginger 6,50  
ナス南蛮漬け・アサツキ・生姜 VEGAN - AFN

**BABY CORN** with soy-sesame paste and fried leek 7  
ベビーコーン・醤油ごまペースト・ネギのフライ VEGAN - AFN

**BRAISED SHALLOT** with truffle miso marinade 6,50  
エシャロット・トリュフ味噌マリネード VEGAN - AFO

**NATTO-BEANS (GUNKAN)** with basil, hazelnut, avocado, tempura flakes 6,50  
納豆、バジル、ヘーゼルナッツとアボカド入りの軍艦 VEGAN - AFH

**SPINACH LEAVES<sup>NEW</sup>** soy-braised, with sake, sesame oil and grated ginger 6  
ほうれん草・味噌・ごま油・生姜 VEGAN - AFNO



## EXCLUSIVELY AT SHIKI

**WAGYU BEEF NIGIRI** with yuzu pepper and scallions 17  
和牛・ゆずこしょうと春玉ねぎ AF

**TORO\* (FATTY TUNA) NIGIRI** raw or flamed 17  
クロアチアの本鮪のトロ・生、又はあぶり ADF

\*Occasionally we can offer toro of bluefin tuna, caught in Croatia according to the guidelines of the ICCAT (International Commission for the Conservation of Atlantic Tunas).

## CONTEMPORARY MAKI SUSHI コンテンポラリー巻き寿司

**EEL AND AVOCADO MAKI** (8 pieces) 20  
うなぎとアボカド ADFN

**"LABEL ROUGE" SALMON AVOCADO MAKI** (8 pieces) 20  
サーモンとアボカド ADF

**SPICY TUNA MAKI** (5 pieces) 21  
スパイシーツナ ACDNF

**SPICY SALMON MAKI** (8 pieces) 21  
スパイシーサーモン ACDNF

**CALIFORNIA MAKI** (8 pieces) 23  
with shrimp, crab meat and avocado  
カリフォルニア ABCFN

**SHRIMP TEMPURA MAKI** (8 pieces) 26  
with green beans, matcha powder and ponzu jelly  
海老天 ABF

**SOFTSHELL CRAB TEMPURA MAKI** (5 pieces) 30  
with cucumber, lettuce and kanzuri mayonnaise  
ソフトシェルクラブ天ぷら ABCFN

**AVOCADO CUCUMBER MAKI** (8 pieces) 13  
アボカドきゅうり VEGAN - AFN

**FUTOMAKI** (5 pieces) 18  
large maki with tamago, gourd, avocado, lettuce and cucumber  
太巻き VEGETARIAN - ACF

**ROYAL KAISEN FUTOMAKI** (5 pieces) 34  
large maki with yellowtail, salmon, amaebi (raw shrimp), ikura-caviar,  
tamago, daikon cress and shiso leaf  
ロイヤル海鮮太巻き ABCDF

## SOY SAUCE YES OR NO ?

We pre-season contemporary sushi at SHIKI and intentionally do not serve soy sauce with it. Soy sauce (F) will be served with traditional sushi and sashimi.

## FRESHLY GRATED HON-WASABI

per serving (approx. 4g) 6

SHIKI is proud to serve genuine, fresh Hon-wasabi from Japan.  
ヨーロッパに本山葵を輸入すると日本の倍以上の値段がついてしまいます。  
無料でお出しできないことは大変申し訳ございません。





## DESSERTS

### デザート

#### **MATCHA MOLTEN LAVA CAKE 18.50**

warm and marbled, with white chocolate mousse,  
marinated strawberries and strawberry sorbet

ACGO - with lactose free dairy products

抹茶モルテン・ラヴァケーキ、  
ホワイトチョコレート・ムース、いちごのマリネ、  
いちご・シャーベット添え

#### **SHIRATAMA-DANGO & CHERRY 18**

with Sake-marinated cherry ragout,  
Kinako cream and chocolate ice cream

**VEGAN** - FOH

白玉団子、チェリー・ラグー、  
きな粉クリーム、チョコレート・アイスクリーム

#### **YUZU-COCONUT CREAM & RASPBERRY 18**

with fresh raspberries, raspberry gel,  
lemon-raspberry sorbet, Shiso cress and crumble

**VEGAN** - A

柚子・ココナッツ・クリーム、ラズベリー・ジェル、  
レモン・ラズベリー・シャーベット、クランブル

#### **MOZART MEETS SHIKI 18**

chocolate mochi with pistachio mousse,  
kumquats, nougat cream and marzipan ice cream

ACGHO - with lactose free dairy products

チョコレート入り大福、金柑、  
ヌガー・クリーム、マルチパン・アイスクリーム

## SHIKI CHOP STICKS

Japanese people prefer light weight chopsticks.  
Our exclusive chop sticks, which can be found in various  
luxury restaurants in Tokyo, are made of fresh wood  
without any chemical treatment.

Most wooden chopsticks world-wide are made of chemically washed  
wood waste. While the usage of wood waste might serve the  
conservation of the environment, the chemicals on the surface  
can have negative health effects as proven by many studies.

For environmental reasons, we kindly request our guests to  
keep their chop sticks between courses.



## WHITE WINE BY THE GLASS グラスワイン(白)

**2023 GRÜNER VELTLINER URKRISTALL** 0,125 l | 6,90  
Gschweicher / Weinviertel

**2021 RIESLING GAISBERG IÖTW DAC RESERVE** 0,125 l | 8,50  
Weixelbaum / Kamptal

**2023 GELBER MUSKATELLER DAC** 0,125 l | 7,50  
Erwin Sabathi / South Styria

**2023 SAUVIGNON BLANC** 0,125 l | 7  
Kroiss / Vienna

**2022 ROTGIPFLER** 0,125 l | 8  
Gebeshuber / Thermenregion

**2022 CHOREY-LES-BEAUNE BLANC** 0,125 l | 12,50  
Domaine Maillard / Burgundy (France)

**2018 GRÜNER VELTLINER SMARAGD SPITZER POINT** 0,125 l | 13,50  
Johann Donabaum / Wachau

## ROSÉ WINE BY THE GLASS グラスワイン(ロゼ)

**2022 BY.OTT** 0,125 l | 8,50  
Domaines Ott / Côte de Provence (France)

## RED WINE BY THE GLASS グラスワイン(赤)

**2020 BLAUFRÄNKISCH GÖTTLESBRUNN (ORGANIC)** 0,125 l | 7,50  
Glatzer / Carnuntum

**2021 PINOT NOIR SELECT** 0,125 l | 9  
Wieninger / Vienna

**2015 CHÂTEAU DE PEZ** 0,125 l | 15,50  
Saint-Estèphe / Bordeaux (France)

**2019 BARBERA SUPERIORE (ORGANIC)** 0,125 l | 9,20  
Oltretorrente Colli Tortonesi / Piedmont (Italy)

## DESSERT WINE & PLUM WINE BY THE GLASS デザートワイン・梅酒

**2018 CARMES DE RIEUSSEC** 6 cl | 10,50  
Sauternes 2ème Cru Classé / Bordeaux (France)

**„UMEMAN“ UME-SHU PLUM WINE** 6 cl | 9  
Fujii distillery / Oita Prefecture (Japan)

## AFTER DINNER COCKTAIL OF THE SEASON 季節のアフターディナー・カクテル

**PERFECT HARMONY** 22  
Suntory HIBIKI Japanese Harmony Whisky  
infused with grilled pineapple,  
lactose free homemade Calpis, pomegranate juice G



## SAKE BY THE GLASS (COLD)

冷酒

**JUNMAI CHO-KARAKUCHI** 0,1 l 9,50

(pure rice sake - extra dry)

**Harushika brewery** / Nara prefecture

**"UGO-NO-TSUKI" SPECIAL JUNMAI** 0,1 l 14,50

(special pure rice sake)

**Aihara brewery** / Hiroshima prefecture

**"FU-IN" JUNMAI GINJO** 0,1 l 16

(premium pure rice sake - Special Seal)

**Harushika brewery** / Nara prefecture

**JUNMAI NAMAGENSHU** 0,1 l 16,50

(premium pure rice sake - Special Seal)

**Sake Wien brewery** / **produced in Austria**

**"KEN" JUNMAI GINJO** 0,1 l 19,50

(the award-winning "Grand Cru" among the Junmai Ginjo)

**Katsuyama brewery** / Miyagi prefecture

**JUNMAI DAI-GINJO** 0,1 l 20

(super-premium pure rice sake - Grand Cru)

**Harushika brewery** / Nara prefecture

## SAKE (WARM)

熱燗

**MATSU-NO-TSUKASA KIMOTO JUNMAI** 0,1 l 12

**Matsuse brewery** / Shiga prefecture

## DRAFT BEER

生ビール (オーストリア産)

**KIRIN ICHIBAN SHIBORI**

Japanese draft beer

0,2 l 4,20

0,33 l 5,90

## BEER (BOTTLES) FROM JAPAN

瓶ビール

**ASAHI SUPER DRY** 0,33 l 7,50

## NON-ALCOHOLIC BEER

ノンアルコールビール

**NULL KOMMA JOSEF** 0,33 l 4,80



## ALLERGENS

A

Gluten containing cereals and all other products containing gluten

B

Products containing crustaceans

C

Products containing eggs

D

Products containing fish

E

Products containing peanuts

F

Products containing soy beans

G

Products containing milk (including lactose)

H

Products containing tree nuts  
(such as walnut, hazelnut, almond etc.)

L

Products containing celery

M

Products containing mustard

N

Products containing sesame

O

Products containing sulphur dioxide

P

Products containing lupine

R

Products containing molluscs

All alcoholic beverages can contain sulfites (O) and gluten (A).

We would like to inform you that  
there will be a cover charge (which includes Edamame) of  
€5,00 Euros per person in the Brasserie & Bar area or on the terrace and  
€6,00 per person at the Chef's Table or in the separees (private rooms).

ブラスリーとテラスのカバーチャージ (枝豆含めて) お一人様5,00ユーロ  
シェフス・テーブル又は個室カバーチャージ (枝豆含めて) お一人様6,00ユーロ