



**DRINKS  
&  
AFTERNOON MENU**

**SUMMER 2019**

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



## SHIKI SIGNATURE DRINKS

オリジナル・カクテル

### MUSKATELLER SOUR 12,50

Gelber Muskateller (white wine), Japanese ROKU gin, verjus, fresh lemon juice

### UMESHU SPRITZ 10,50

plum wine, Crémant de Bourgogne, soda water, lime, fresh mint

### CUCUMBER MATCHA GRANITA 13,50

Russian Standard Vodka, matcha, cucumber water, fresh ginger juice, fresh lemon juice, sugar syrup

### QUINCE-ELDER GIN FIZZ 14,50

Ferdinand's quince gin, homemade elder-syrup, fresh lemon juice, soda water

### FLORAISON DE SHIKI 14,50

Floraison gin, fresh grapes, sage leaves, fresh lime juice, ginger ale, agave syrup

## SHIKI SEASONAL DRINKS

季節のカクテル

### KYOTO DRIFT 14,50

Japanese KI-NO-BI gin from Kyoto, homemade turmeric liqueur, yuzu juice, fresh orange juice, caramel sirup

### SPARKLING ISLAND 12,50

homemade Rosé-Vermouth, elderberries, rose and hibiscus petals, Fever-Tree Tonic Water

### HAKUNA MATATA 15,50

Suntory HAKU Vodka, homemade wild berry syrup, fresh lime juice, shiso cress

### MELON KANPAI 15,50

Russian Standard Vodka, homemade melon liqueur, Ugo-no-Tsuki Junmai sake, yuzu juice, sugar syrup

## DRINKING STRAWS

For environmental reasons, we avoid the usage of any plastic straws and offer our patrons drinking straws made from real **organic straw** instead.



## NON-ALCOHOLIC DRINKS ノンアルコール・カクテル

### YUZU SPRITZ 7

yuzu juice, soda water, Calpis G

### SPIRITUAL ICED TEA 6,50

bamboo tea, yuzu juice, lemon grass, yuzu,  
agave syrup, fresh ginger

### WATERMELON ALE 7,50

fresh watermelon juice, fresh ginger and lemon juice,  
Calpis, Ginger Ale G

### GRAPE MATCHA DETOX 7,50

natural red grape juice, matcha,  
sea-buckthorn with acerola, honey

### SOYOKAZE 8,50

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

### HOMEMADE LEMONADE OF THE SEASON 5,50

## CHAMPAGNE AND SPARKLING WINE シャンペンとスパークリングワイン

**BOLL & CIE** Blanc de Blancs Extra Brut 0,1l 16,50  
BOLL & CIE ブラン・デ・ブラン エクストラ・ブリュット

**GOBILLARD** Cuvée Prestige Millésimée 0,1l 12,50  
ゴビヤール・キュヴェ・プレスティージュ・ミレジメ・シャンペン

**GOBILLARD** Prestige Rosé Millésimée 0,1l 13,00  
ゴビヤール・プレスティージュ・ロゼ・ミレジメ・シャンペン

**VITTEAUT-ALBERTI** Crémant de Bourgogne 0,1l 6,20  
ヴィットーアルベルティ・ブルゴーニュ産クレマン



## WHITE WINE BY THE GLASS グラスワイン(白)

**2018 GRÜNER VELTLINER DAC** 0,125 l 5,50  
Ebner-Ebenauer / Weinviertel

**2018 RIESLING NUSSBERG GROSSLAGE** 0,125 l 5,70  
Fuhrgassl-Huber / Vienna

**2018 GELBER MUSKATELLER KLASSIK** 0,125 l 6,40  
Tement / South Styria

**2018 SAUVIGNON BLANC** 0,125 l 6,20  
Piribauer / Burgenland

**2017 CHOREY-LES-BEAUNE BLANC** 0,125 l 9,00  
Domaine Maillard / Burgundy (France)

**2016 CHENIN BLANC SAUMUR** 0,125 l 8,70  
Domaine Langlois-Chateau / Loire (France)

## ROSÉ WINE BY THE GLASS グラスワイン(ロゼ)

**2018 GRAIN DE GLACE CÔTES DE PROVENCE** 0,125 l 7,70  
Maîtres Vignerons / Provence (France)

## RED WINE BY THE GLASS グラスワイン(赤)

**2015 BLAUFRÄNKISCH RESERVE** 0,125 l 6,50  
Glatzer / Carnuntum

**2015 PINOT NOIR** 0,125 l 7,50  
Ebner-Ebenauer / Weinviertel

**2011 CABERNET SAUVIGNON** 0,125 l 11,50  
Krug / Thermenregion

**JOJI'S MATURE RED WINE OF THE DAY** 0,125 l 11,50 - 14,50  
Proprietor Joji Hattori, who cannot tolerate young red wines, offers his guests the opportunity to enjoy very mature red wines by the glass.

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

**SEEWINKEL BEERENAUSLESE** 6 cl 7,80  
Velich, Apetlon / Burgenland

**KISHU UME-SHU PLUM WINE** 6 cl 5,20  
Wakayama Prefecture (Japan)



## SAKE BY THE GLASS (COLD)

冷酒

**HARUSHIKA 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 12,50

(pure rice sake)

Aihara brewery / Hiroshima prefecture

**HARUSHIKA JUNMAI GINJO "FU-IN"** 0,1 l 13,50

(premium pure rice sake - Special Seal)

Harushika brewery / Nara prefecture

**HARUSHIKA JUNMAI DAI-GINJO** 0,1 l 18,50

(super-premium pure rice sake - Grand Cru)

Harushika brewery / Nara prefecture

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

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

Katsuyama brewery / Miyagi prefecture

## SAKE (WARM)

熱燗

**HARUSHIKA FUTSU SHU "KINMON"** 0,1 l 8,50

Harushika brewery / Nara prefecture

## DRAFT BEER

生ビール (オーストリア産)

**OTTAKRINGER Gold Fassl PUR**

organic

0,2 l 2,70

0,33 l 3,90

**OTTAKRINGER Gold Fassl ZWICKL ROT**

unfiltered

0,2 l 2,70

0,33 l 3,90

## BEER (BOTTLES) FROM JAPAN

瓶ビール

**ASAHI SUPER DRY** 0,33 l 6,50

**KIRIN ICHIBAN** 0,33 l 6,00

**SAPPORO** 0,33 l 6,00

## NON-ALCOHOLIC BEER

ノンアルコールビール

**NULL KOMMA JOSEF** 0,33 l 4,00



## SOFT DRINKS ソフトドリンク

**VÖSLAUER** mineral water 0,25 l 3,50  
sparkling / mild / non-carbonated

**VÖSLAUER** mineral water 0,75 l 6,80  
sparkling / non-carbonated

**SAN PELLEGRINO** 0,75 l 7,90

**FENTIMANS** 0,125 l 5,50  
Tonic Water

**SCHWEPPE** 0,2 l 3,80  
Dry Tonic Water

**SCHWEPPE** 0,2 l 5,50  
Premium Tonic Original

**FEVER-TREE** 0,2 l 4,80  
Tonic Water / Bitter Lemon / Ginger Ale / Ginger Beer

**ALMDUDLER** 0,33 l 4,00  
Austrian „ginger ale“

**COCA COLA** 0,2 l 4,00  
classic / light

**RED BULL** 0,25 l 4,90  
classic / sugar-free

## NATURAL JUICES ナチュラルジュース

**MOAHOF JUICE** bottled for SHIKI  
ORGANIC APPLE アップルジュース 0,25 l 4,20  
ORGANIC APPLE-BLACK CURRANT アップル-カシスジュース 0,25 l 4,90  
APRICOT NECTAR アプリコット・ネクター 5,20

**CARAIBOS TOMATO JUICE** トマトジュース 0,25 l 4,50

## COFFEE コーヒー

**ALT WIEN COFFEE**  
Espresso / Espresso with milk 2,80  
Double Espresso / Double Espresso with milk 4,80  
Viennese Melange 4,40  
Cappuccino 4,40  
Caffè Latte 4,90

## TEAS ティー

**HAAS & HAAS DELUXE TEA** pot 5,90  
King of Jasmine / Milky Oolong / Assam Mangalam

**HAAS & HAAS HERBAL TEA** pot 4,50  
Moringa Lemon-Verbena / Camomile Flower / Oase der Ruhe



## JAPANESE TEAS 日本茶

**TOKUSEN SENCHA** pot 4,90  
Japanese premium green tea 特選煎茶

**GENMAICHA** pot 4,90  
green tea with roasted rice 玄米茶

**HOJICHA** pot 4,50  
roasted green tea ほうじ茶

**SOBACHA** pot 4,90  
roasted buckwheat tea そば茶

**MATCHA LATTE** 6,20  
with organic soy milk 抹茶ラッテ F

**TRADITIONAL MATCHA "HORAI"** 7,40  
organic premium matcha from Japan  
"the Japanese espresso"  
薄茶(お薄)

## SHOCHU (JAPANESE SCHNAPS) 焼酎

**KURO KIRISHIMA** 4cl 6,40  
sweet potato schnaps

**WAKA MURASAKI NO KIMI** 4cl 6,50  
perilla schnaps

**KAN-NO-KO** 4cl 7,10  
wheat schnaps

**KUMA SHOCHU** 4cl 7,10  
rice schnaps

## VODKA ウオッカ

**RUSSIAN STANDARD PLATINIUM** 4cl 8,00  
(Russia)

**GREY GOOSE VODKA** 4cl 9,80  
(France)

**SUNTORY HAKU VODKA** 4cl 12,50  
(Japan)

**STOLICHNAYA ELIT** 4cl 15,00  
(Russia)

**BELUGA GOLD LINE VODKA** 4cl 25,00  
(Russia)



## GIN ジン

**TANQUERAY GIN No 10** 4cl 8,50  
(England)

**G'VINE GIN DE FRANCE FLORAISON** 4cl 9,50  
(France)

**HENDRICK'S GIN** 4cl 10,00  
(Scotland)

**SUNTORY ROKU GIN** 4cl 11,50  
(Japan)

**KECKEIS GIN** 4cl 12,00  
(Austria)

**BERLINER BRANDSTIFTER** 4cl 12,50  
(Germany)

**KI-NO-BI KYOTO DRY GIN** 4cl 12,50  
(Japan)

**MONKEY 47 SCHWARZWALD DRY GIN** 4cl 12,50  
(Germany)

**FERDINAND'S SAAR DRY GIN** 4cl 12,50  
(Germany)

**KI-NO-BI KYOTO DRY GIN „SEI“ LIMITED EDITION** 4cl 15,50  
(Japan - Vol. 54,5%)

## TEQUILA テキーラ / MEZCAL メスカル

**TEQUILA DON JULIO Blanco** 2cl 7,60

**TEQUILA DON JULIO Reposado** 2cl 7,60

## RUM ラム

**BACARDI 8Y** 4cl 9,00  
(Cuba)

**PAMPERO Aniversario** 4cl 11,00  
(Venezuela)

**EL DORADO Finest Demerara Rum 15Y** 4cl 14,00  
(Guyana)

**RYOMA 7Y** 4cl 15,50  
(Japan)

**ZACAPA Centenario Negra 23Y** 4cl 15,50  
(Guatemala)

**ZACAPA XO** 4cl 27,50  
(Guatemala)





## COGNAC コニャック

**MARTELL** Cordon Bleu 4cl 17,50

**REMY MARTIN XO** Fine Champagne 4cl 24,00

## GRAPPA グラッパ

**SARPA BARRIQUE DI POLI** Grappa Riserva 2cl 7,50

**JACOPO POLI** Grappa Moscato 2cl 8,50

**BERTA** Tre Soli 2007 2cl 13,50

## AUSTRIAN WHISKY

オーストリアのウイスキー

**DA JOHANN** „Austrian Highland“ Single Malt 4cl 16,00

## JAPANESE WHISKY

日本のウイスキー

**NIKKA** from the Barrel 4cl 14,00

**NIKKA** Coffey Grain 4cl 14,50

**NIKKA** Single Malt „Yoichi“ 4cl 19,50

**NIKKA** Premium Blended Whisky 12Y 4cl 27,00

**TAKETSURU (Nikka)** Pure Malt 17Y 4cl 35,00

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**HIBIKI (Suntory)** Japanese Harmony 4cl 19,50

**HIBIKI** Blended Whisky 21Y 4cl 110,00

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**THE CHITA (Suntory)** Single Grain Whisky 4cl 15,00

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**HAKUSHU (Suntory)** Single Malt Reserve 4cl 19,50

**HAKUSHU** Single Malt 12Y 4cl 55,00

**HAKUSHU** Single Malt 18Y 4cl 95,00

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**YAMAZAKI (Suntory)** Distiller's Reserve Single Malt 4cl 19,50

**YAMAZAKI** Single Malt 12Y 4cl 30,00

## JAPANESE "KOJI"-WHISKY

日本の麦焼酎

**ASAKURA** Barley Shochu (Oak Barrel) 4cl 12,50



## SCOTCH & BOURBON WHISKY スコッチとバーボンウイスキー

### SCOTCH BLENDS

**JOHNNIE WALKER** Blue Label 4cl 29,50

### SCOTCH SINGLE MALTS

**LAPHROAIG** Quarter Cask (Islay) 4cl 8,60

**ARBEG** Ten 10Y (Islay) 4cl 12,50

**MORTLACH** Rare Old (Speyside) 4cl 22,50

### TENNESSEE & BOURBON

**BULLEIT** Rye / Bourbon 4cl 7,10

**MAKER'S MARK** Bourbon 4cl 8,60

## AUSTRIAN SCHNAPS オーストリアのシュナップス

### GEBHARD HÄMMERLE

Himbeere (raspberry) 2cl 7,00

Traubenkirsch Herzstück (bird cherry) 2cl 15,50

Elsbeere Herzstück (wild service tree) 2cl 25,50

### BRENNEREI GUGLHOF, ANTON VOGL

Marille (apricot) 2cl 8,70

Vogelbeere (rowanberry) 2cl 9,00

### GÖLLES

Alter Apfel (old apple) 2cl 7,50

Alte Zwetschke (old plum) 2cl 8,00

### HANS REISETBAUER

Rote Williams (pear) 2cl 11,00

Marille (apricot) 2cl 11,00

Ingwer (ginger) 2cl 16,00



## PORT ポート

**GRAHAM'S** The Tawny Reserve Port 5cl 9,00

## SHERRY シェリー

**LUSTAU** Manzanilla "Papurusa" 5cl 4,50

**LUSTAU** Olorosso Sherry 5cl 4,50

**ANDREAS GESELLMANN** Sherry 5cl 6,00

**HIDALGO** Pedro Ximenez 5cl 6,50

**BODEGAS IGLESIAS** Par (Vino naranja) 5cl 8,40

## VERMOUTH ベルモット

**BURSCHIK'S** Vermouth Dry 5cl 6,00

**FERDINAND'S** Riesling Vermouth 5cl 8,00

**CARPANO** Antica Formula 5cl 8,00

**MANCINO** Sakura Sumire Limited Edition 2019 5cl 12,00  
**Cherry Blossom flavour**  
(a Japanese-Italian co-production)

## BITTER ビターズ

**APEROL** 4cl 4,50

**CAMPARI** 4cl 5,00

**CYNAR** 4cl 5,00

**AVERNA** 4cl 5,00

**FERNET BRANCA** 4cl 5,50

**APERO ENZO** 4cl 6,00

**PERNOD PASTIS** 4cl 6,00

**EDELBITTER GÖLLES** 4cl 7,00

## LIQUEURS リキュール

**AMARETTO GOZIO** 4cl 6,00

**DRAMBUIE** 4cl 8,00



## AFTERNOON MENU

午後のメニュー

### OYSTERS & CAVIAR

オイスターとキャビア

#### FOUR OYSTERS SHIKI-STYLE 24

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

DF - G (crème fraîche)

チョウザメキャビア

#### SIBERIAN CLASSIC MALOSSOL - ACIPENSER BAERII (SIBERIA)

10g 38

30g 110

#### OSCIETRA ROYAL MALOSSOL - ACIPENSER GULDENSTAEDTII (RUSSIA)

10g 58

30g 164

#### CAVIAR TASTER & VINTAGE CHAMPAGNE 53

10g Siberian Classic with a glass of Boll & Cie Blanc de Blancs Extra Brut

チョウザメキャビアとBoll & Cieブラン・デ・ブラン エクストラ・ブリュット

### SALADS

サラダ

#### CUCUMBER SALAD AND AVOCADO MOUSSE 14

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

#### FENNEL SALAD 12

with slices of citrus fruits, anise, chervil and yuzu ponzu

VEGAN - F

フェンネル・サラダ、シトラスフルーツ・スライス、アニスとチャービル

#### MIXED LEAF SALADS AND SHISO LEAVES 16

with citrus fruits, aoshiso dressing and 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 14

with wakame, nori, salicornia and salty fingers, ponzu-nori-vinaigrette

海藻サラダ、ポン酢・のりビネグレット

VEGAN - F



## COLD STARTERS

冷たい前菜

### AUSTRIAN CHAR (SAIBLING) 24

sashimi and tartare of char with yuzu-ponzu, momiji-oroshi, chives, shiso and salmon caviar ADF  
オーストリア産チャーの刺身とタルタル、ボン酢ともみじおろし、いくら添え

### CARPACCIO OF WAGYU BEEF SHIKI-STYLE 29

with sesame cream and fresh basil ACFN  
和牛カルパッチョ **SHIKI**-スタイル

## WARM STARTERS

暖かい前菜

### BLACK TIGER PRAWNS (NATURAL FEED) IN LIGHT TEMPURA BATTER 29

(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

### VEGETABLE TEMPURA 27

shiitake, shiso leave, courgette flower, young carrot, shishito pepper and sweetcorn, served with tentsuyu, momiji-oroshi and sesame-miso-dressing  
野菜多種類の天ぷら **VEGETARIAN** - AFN

## SOUPS

スープ

### CHILLED CUCUMBER WASABI SOUP 12

with freshly grated wasabi, wakame seaweed, nori and kombu **VEGAN** - AFO  
きゅうりの冷たいスープ、本山葵、ワカメ、海苔と昆布入り

### AKADASHI MISO SOUP 8

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 8

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

### RAMEN-NOODLE SOUP

homemade egg noodles after an original Japanese recipe, with pork belly, Tantan, vegetables and poached egg ACDFLOR  
小さな自家製ラーメン**SHIKI**-スタイル、豚の腹肉、タンタン、野菜と半熟卵入り  
**LARGE** 大 19 **SMALL** 小 14

### VEGETARIAN RAMEN-NOODLE SOUP

homemade egg noodles after an original Japanese recipe, with soybean sprouts, shiitake, vegetables and poached egg in a miso-kombu-stock  
**VEGETARIAN** - ACFLO  
小さな自家製野菜白味噌入りラーメン、モヤシ、椎茸、野菜と半熟卵入り  
**LARGE** 大 17 **SMALL** 小 12



## MAIN DISHES

メイン

### PREMIUM OF MISO-MARINATED BLACK COD\* 62

with myoga ginger and home-made anchovy-furikake  
served with Saikyo miso sauce and a bowl of Koshihikari rice ADFNO  
ギンダラの味噌幽庵焼き、ミョウガ、白いご飯に自家製ふりかけ付き

\***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.

### SUKIYAKI DONBURI 28

with thinly sliced beef (rib-eye), tofu, Chinese cabbage,  
pak choi and poached egg, served on a bed of rice CFO  
米国産牛(リブアイ)のすき焼きどんぶり

## BURGER

バーガー

### SHIKI'S WAGYU BURGER 26

with cheddar cheese and tamarillo-wagarashi mustard-teriyaki sauce  
in a sesame bun, served with potato wedges ACFGMNO  
オーストラリア産の和牛バーガー、ポテトウェッジ添え

## DESSERTS

デザート

### MOLTEN CHOCOLATE CAKE 15

with nougat mousse, strawberry wasabi salad and strawberry sorbet  
ACG - with lactose free dairy products  
フォンダンショコラ、ヌガームース、いちご・山葵・サラダ、いちごシャーベット

### ICED MELON SOUP 14

chilled watermelon soup with marinated honeydew melon and  
cantaloupe, white tomato mousse, basil cress and basil sorbet  
VEGAN - O - lactose and gluten free  
冷たいスイカのスープ、メロンのマリネ、白いトマト・ムースとバジル・シャーベット

### THREE SEASONAL HOMEMADE SORBETS 9

VEGAN - lactose and gluten free  
季節の3類自家製シャーベット

## 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.



## SASHIMI 刺身

### TRADITIONAL MIXED SASHIMI PLATTER

刺身盛り合わせ BCDNR

LARGE 大 32      SMALL 小 22

## SUSHI すし

### CONTEMPORARY SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー寿司 ABCDFNR

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 30

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 20

### CONTEMPORARY VEGAN SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー精進寿司 VEGAN - AFLN

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 26

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 18

**CHIRASHI SUSHI** ちらし寿司 28

traditional sushi in a bowl ABCDFNR

## TRADITIONAL NIGIRI SUSHI / SASHIMI PER PIECE

にぎり寿司 / 刺身

**RED TUNA** 鮪(赤身) 4,50 / 4

ADF

**"LABEL ROUGE" SALMON** サーモン 4 / 3,50

ADF

**SUZUKI (SEA BASS)** スズキ 4 / 3,50

ADF

**HAMACHI (YELLOWTAIL)** ハマチ 5 / 4,50

ADF

**IKURA-CAVIAR (GUNKAN)** イクラの軍艦 5

ADF

**SCALLOP** 帆立 5,50 / 5

AFR

**HOME-CURED MACKEREL** しめサバ 3,50 / 3

ADF

**ARCTIC OCEAN SHRIMP (AMAEBI) raw** 甘海老 6 / 5,50

ABF

**TIGER PRAWN cooked** 海老 4 / 3,50

ABF

**TAMAGO** たまご 3,50 / 3

VEGETARIAN - ACF

## TRADITIONAL OSHIZUSHI (PRESSED SUSHI)

押し寿司

**BATTERA** with home-cured mackerel and kombu seaweed (3 pieces) 10

鯖寿司(バッテリー) ADFN



## CONTEMPORARY NIGIRI SUSHI PER PIECE

- RED TUNA** with nori-vinaigrette 5  
鮪赤身・のりビネグレット ADF
- "LABEL ROUGE" SALMON** with kombu and truffle marinade 4,50  
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 4,50  
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 4,50  
鱸・梅、しそ ADF
- HAMACHI** with yuzu shoyu and grated lime 5,50  
ハマチ・ゆず醤油とライム ADF
- AUSTRIAN CHAR** with ponzu sauce, momiji-oroshi and chives 4  
オーストリア産チャー・ポン酢、もみじおろしとチャイブ ADF
- FLAMED MACKEREL** with white sesame, scallions and ginger 3,50  
あぶりサバ・白ごま、スカリオン、ショウガ ADFN
- AJI (JAPANESE HORSE MACKEREL)** with myoga, shiso and chives 4  
アジの一瞬漬け、みょうが、しそとチャイブ ADFO
- FLAMED SCALLOP** with soy butter, Japanese mustard and scallions 6  
あぶり帆立・醤油バター、和芥子、スカリオン AFGR- with lactose free dairy products
- FLAMED SQUID** cross cut with unagi-sauce and shichimi pepper 4,50  
あぶりイカ・松笠切り、蒲焼きソースと七味唐辛子 AFR
- SEAWATER EEL** grilled with unagi-sauce and sansho pepper 5,50  
うなぎ・蒲焼きソースと山椒 ADF
- ARCTIC OCEAN SHRIMP raw** with yuzu ginger, sea salt and basil 6,50  
甘海老・柚子生姜・バジル ABF
- TIGER PRAWN** cooked with homemade kanzuri mayonnaise 4,50  
海老・かんずりマヨネーズ ABCF
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- AVOCADO** with sesame-tamari-sauce and grated ginger 3,50  
アボカド・ゴマ・たまりソース、生姜 VEGAN - AFN
- "SAKURA STYLE" CHERRY BELLE RADISH** 4  
yuzu marinated, with wasabi, mizuna and grated lemon zest  
ラディッシュ「サクラ切り」・わさび、水菜、レモンの皮 VEGAN - AF
- SHIITAKE MUSHROOM** with yuzu honey 3,50  
シイタケ・ゆずハニー VEGAN - AF
- MUSTARD-SEARED CUCUMBER** with wakame and sesame 3,50  
きゅうりの辛子漬け、ワカメ、胡麻 VEGAN - AF
- NATTO-BEANS** with basil, hazelnut, avocado and tempura flakes 4  
納豆、バジル、ヘーゼルナッツとアボカド入りの軍艦 VEGAN - AFH
- BRAISED SHALLOT** with truffle miso marinade 3,50  
エシャロット・トリュフ味噌マリネード VEGAN - AFO
- MYOGA (JAPANESE GINGER)** with ginger sauce, wasabi and sesame 4  
みょうが・ジンジャーソース VEGAN - AFN





## EXCLUSIVELY AT SHIKI

**WAGYU BEEF NIGIRI** with yuzu pepper and scallions 12  
和牛・ゆずこしょうとワケギ A/F

**TORO\* (FATTY TUNA) NIGIRI** raw or flamed 12  
クロアチアの本鮪のトロ・生、又はあぶり A/D/F

\*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) 12  
うなぎとアボカド A/D/F/N

**"LABEL ROUGE" SALMON AVOCADO MAKI** (8 pieces) 10  
サーモンとアボカド A/D/F

**SPICY TUNA MAKI** (5 pieces) 12  
スパイシーツナ A/C/D/F/N

**SPICY SALMON MAKI** (8 pieces) 12  
スパイシーサーモン A/C/D/F/N

**CALIFORNIA MAKI** (8 pieces) 14  
with shrimp, crab meat and avocado  
カリフォルニア A/B/C/F/N

**SHRIMP TEMPURA MAKI** (8 pieces) 18  
with green beans, matcha powder and ponzu jelly  
海老天 A/B/F

**SOFTSHELL CRAB TEMPURA MAKI** (5 pieces) 22  
with cucumber, lettuce and kanzuri mayonnaise  
ソフトシェルクラブ天ぷら A/B/C/F/N

**AVOCADO CUCUMBER MAKI** (8 pieces) 8  
アボカドきゅうり **VEGAN** - A/F/N

**FUTOMAKI** (5 pieces) 10  
large maki with shiitake mushrooms, tamago, gourd, avocado and cucumber  
太巻き **VEGETARIAN** - A/C/F

**ROYAL KAISEN FUTOMAKI** (5 pieces) 26  
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 A/B/C/D/F

## 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) 3,50

SHIKI is proud to serve genuine, fresh Hon-wasabi from Japan.  
ヨーロッパに本わさび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。



## 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

We would like to inform you that in our Brasserie  
there will be a cover charge of 2 Euros per person  
(which includes Edamame).

カバーチャージ (枝豆込み) お一人様2ユーロ