

WELCOME AT

SHIKI



SHIKI SIGNATURE DISH MENU 98
(5 COURSES)

SASHIMI OF AUSTRIAN SALMON TROUT
OR CARPACCIO OF WAGYU BEEF SHIKI-STYLE

SHIKI'S ASPARAGUS SURPRISE

CONTEMPORARY SUSHI SHIKI-STYLE
OR VEGAN CONTEMPORARY SUSHI SHIKI-STYLE

TWO MINI DONBURIS
BLACK COD & SUKIYAKI

MOLTEN CHOCOLATE CAKE
OR SEASONAL BERRIES ON SESAME

VEGAN SHIKI SIGNATURE DISH MENU 78
(5 COURSES)

CUCUMBER SALAD AND AVOCADO MOUSSE

SHIKI'S ASPARAGUS SURPRISE

VEGAN CONTEMPORARY SUSHI SHIKI-STYLE

ZEN-GARDEN OF JAPANESE GOURMET MUSHROOMS

MOLTEN CHOCOLATE CAKE (VEGETARIAN)
OR SEASONAL BERRIES ON SESAME

SHIKI GIFT VOUCHERS

€50 – €100 – €150 – €200 or any amount of your choice

PRICES IN EURO - ALL TAXES INCLUDED

APERITIF SUGGESTIONS

CHAMPAGNE AND SPARKLING WINE

BOLL & CIE Blanc de Blancs Extra Brut 0,1 l 16,50

GOBILLARD Cuvée Prestige Millésimée 0,1 l 12,50

GOBILLARD Prestige Rosé Millésimée 0,1 l 13,00

VITTEAUT-ALBERTI Crémant de Bourgogne 0,1 l 6,20

SHIKI SPECIAL COCKTAILS

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 leaves

APRI-COSMOPOLITAN 12,50

Russian Standard vodka, homemade apricot-Earl Grey-syrup, fresh lime juice

QUINCE-ELDER GIN FIZZ 14,50

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

KYOTO DRIFT 14,50

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

YUZU-TINI 15,50

Nikka Coffey Gin, yuzu sake

RHUBARB-BASIL-FUSION 13,50

Basil infused vodka, homemade rhubarb syrup, buttermilk g

NON-ALCOHOLIC DRINKS AND NATURAL JUICES

HOMEMADE LEMONADE OF THE SEASON 5,50

YUZU SPRITZ 7

yuzu juice, soda water, Calpis g

SOYOKAZE 8,50

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

MOAHOF JUICES bottled for SHIKI 0,25 l

Organic apple 4,20 / Organic apple-black current 4,90 / Apricot nectar 5,20

OYSTERS & CAVIAR

FOUR OYSTERS SHIKI-STYLE 24
with ponzu and nori-vinaigrette FR

CHOICE OF CALVISIUS STURGEON CAVIAR
with dwarf lime-crème fraîche and seaweed salad
DF - G (crème fraîche)

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

COLD STARTERS

SASHIMI OF AUSTRIAN SALMON TROUT 24
sashimi, tartare and caviar of salmon trout from Austrian lakes
with kombu-yuzu-ponzu, daikon radish tsuma,
shiso, chives and freshly grated Hon-wasabi
ADF

CARPACCIO OF WAGYU BEEF SHIKI-STYLE 29
with sesame cream and fresh basil
ACFN

SALADS

CUCUMBER SALAD AND AVOCADO MOUSSE 14
with pak choi, lotus roots, sesame and nori seaweed
VEGAN - FN

MIXED LEAF SALADS AND SHISO LEAVES 16
with citrus fruits, red shiso dressing and
organic virgin sesame oil
VEGAN - AFN

SEAWEED SALAD 14
with wakame, nori, salicornia, salty fingers and ponzu-nori-vinaigrette
VEGAN - F

WARM STARTERS

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

- sustainable aquaculture from the Mangrove forests -
served with tentsuyu, momiji-oroshi and lemon juice
ABDF

SHIKI'S ASPARAGUS SURPRISE 24

fried in a light chervil-rice crust, with a sesame sauce
VEGAN - AFLN

SOUPS

AKADASHI MISO SOUP 8

with Japanese nameko, shimeji and enoki mushrooms ADFO

VEGAN SAIKYO- AND SHIRO-MISO SOUP 8

with nagaimo (Chinese yam) and wakame seaweed
VEGAN - AFO

MAIN DISHES

PREMIUM OF MISO-MARINATED BLACK COD* 62

with myoga ginger and home-made and Saikyo miso sauce
served with a bowl of Koshihikari rice and anchovy-furikake
ADFNO

GRILLED OMAKASE FISH 33

please ask our service staff for
daily fish recommendations

SUKIYAKI DONBURI 28

with thinly sliced mirin-soy-braised beef (rib-eye), tofu,
shiitake mushroom, leek, soy bean sprouts, pak choi
and organic Onsen egg, served on a bed of rice
CFO

***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.

STEAK

FILLET OF AUSTRIAN GRASS-FED BEEF 45

SIRLOIN OF HIDA WAGYU (IMPORTED FROM JAPAN)

the same quality as the best of Kobe beefs,
with the highest Japanese classification **Grade A5**
PER 100 GRAMS 110

both served with white and green asparagus from Marchfeld,
yuzu-dressing, Saikyo miso, Kanzuri-soy-jus, glasswort und chervil
AFGLO - with lactose free dairy products

BURGER

SHIKI'S WAGYU BURGER 26

in a sesame bun with cheddar cheese and
tamarillo-wagarashi mustard-teriyaki sauce
served with potato wedges
ACFGMNO

THE VEGAN MAIN DISH

ZEN-GARDEN OF JAPANESE GOURMET MUSHROOMS 28

Shiitake, Enoki and Shimeji mushrooms
with variations of onions, seaweeds and miso
VEGAN - FON

SIDE DISH

JAPANESE "KOSHIHIKARI" RICE 4,50

a bowl of boiled white premium rice

SASHIMI

TRADITIONAL MIXED SASHIMI PLATTER

BCDFR

LARGE 32 SMALL 22

SUSHI

CONTEMPORARY SUSHI SHIKI-STYLE

ABCDENR

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 30

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 20

CONTEMPORARY VEGAN SUSHI SHIKI-STYLE

VEGAN - AFLN

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 26

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 18

CHIRASHI SUSHI 28

traditional sushi in a bowl

ABCDENR

TRADITIONAL NIGIRI SUSHI / SASHIMI PER PIECE

RED TUNA 4,50 / 4

ADF

"LABEL ROUGE" SALMON 4 / 3,50

ADF

SUZUKI (SEA BASS) 4 / 3,50

ADF

HAMACHI (YELLOWTAIL) 5 / 4,50

ADF

IKURA-CAVIAR (GUNKAN) 5

ADF

SCALLOP 5,50 / 5

AFR

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

ABF

TIGER PRAWN cooked 4 / 3,50

ABF

TAMAGO 3,50 / 3

VEGETARIAN - ACF

CONTEMPORARY NIGIRI SUSHI PER PIECE

- RED TUNA** with nori-vinaigrette 5
ADF
- "LABEL ROUGE" SALMON** with kombu and truffle marinade 4,50
ADF
- FLAMED SALMON** with teriyaki sauce and pepper-tapioca chip 4,50
ADF
- SUZUKI (SEA BASS)** with ume-wasabi and shiso 4,50
ADF
- HAMACHI** with yuzu shoyu and grated lime 5,50
ADF
- AUSTRIAN SALMON TROUT** with kombu-ponzu sauce, chives and wasabi 4
ADF
- FLAMED SCALLOP** with soy butter, Japanese mustard and scallions 6
AFGR- with lactose free dairy products
- SEAWATER EEL** grilled with unagi-sauce and sansho pepper 5,50
ADF
- ARCTIC OCEAN SHRIMP raw** with yuzu ginger, sea salt and basil 6,50
ABF
- TIGER PRAWN** cooked with homemade kanzuri mayonnaise 4,50
ABCF

VEGAN CONTEMPORARY NIGIRI PER PIECE

- AVOCADO** with sesame-tamari-sauce and grated ginger 3,50
VEGAN - AFN
- "SAKURA STYLE" CHERRY BELLE RADISH** 4
yuzu marinated, with wasabi, mizuna and grated lemon zest
VEGAN - AF
- SHIITAKE MUSHROOM** with yuzu honey 3,50
VEGAN - AF
- GREEN ASPARAGUS** with yuzu-mustard su-miso 4
VEGAN - AF
- NATTO-BEANS** with basil, hazelnut, avocado and tempura flakes 4
VEGAN - AFH
- BRAISED SHALLOT** with truffle miso marinade 3,50
VEGAN - AFO
- MYOGA (JAPANESE GINGER)** with ginger sauce, wasabi and sesame 4
VEGAN - AFN

EXCLUSIVELY AT SHIKI

WAGYU BEEF NIGIRI 12
with yuzu pepper and scallions A F

TORO* (FATTY TUNA) NIGIRI 12
raw or flamed 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

EEL AND AVOCADO MAKI (8 pieces) 12
ADFN

"LABEL ROUGE" SALMON AVOCADO MAKI (8 pieces) 10
ADF

SPICY TUNA MAKI (5 pieces) 12
ACDFN

SPICY SALMON MAKI (8 pieces) 12
ACDFN

CALIFORNIA MAKI (8 pieces) 14
with shrimp, crab meat and avocado
ABCFN

SHRIMP TEMPURA MAKI (8 pieces) 18
with green beans, matcha powder and ponzu jelly
ABF

SOFTSHELL CRAB TEMPURA MAKI (5 pieces) 22
with cucumber, lettuce and kanzuri mayonnaise
ABCFN

AVOCADO CUCUMBER MAKI (8 pieces) 8
VEGAN - AFN

FUTOMAKI (5 pieces) 10
large maki with shiitake mushrooms, tamago, gourd, avocado and cucumber
VEGETARIAN - ACF

ROYAL KAISEN FUTOMAKI (5 pieces) 26
large maki with yellowtail, salmon, amaebi (raw shrimp), ikura-caviar, tamago, daikon cress and shiso leaf ABCDF

DESSERTS

MOLTEN CHOCOLATE CAKE 15

with baked white chocolate,
nougat mousse and peppermint sorbet
ACGH - with lactose free dairy products

SEASONAL BERRIES ON SESAME 14

a selection of seasonal berries on sesame crumbs,
with vegan curd icecream, yuzu gel and sesame cracker
VEGAN - AFN - lactose free

CITRUS SHISO SORBET 11

Sorbet made from raw and cooked citrus fruits,
different kinds of perilla (shiso) and Saikyo miso
VEGAN - F - lactose and gluten free

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.

SOY SAUCE WITH SUSHI 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.

HON-WASABI

FRESHLY GRATED REAL WASABI ROOT

per serving (approx. 4g) 3,50

SHIKI is proud to serve genuine, fresh Hon-wasabi from Japan.

WHITE WINE BY THE GLASS

2019 GRÜNER VELTLINER DAC 0,125 l | 5,50
Ebner-Ebenauer / Weinviertel

2018 RIESLING NUSSBERG 0,125 l | 5,90
Mayer am Pfarrplatz / Vienna

2018 GELBER MUSKATELLER KLASSIK 0,125 l | 6,40
Zweytick / South Styria

2019 SAUVIGNON BLANC 0,125 l | 6,20
Piribauer / Burgenland

2018 ROTER VELTLINER RIED KREIMELBERG 0,125 l | 6,40
Setzer / Weinviertel

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

ROSÉ WINE BY THE GLASS

2019 CLAIR DE ROSE 0,125 l | 7,10
Les Jamelles / Languedoc-Roussillon (France)

RED WINE BY THE GLASS

2016 BLAUFRÄNKISCH RESERVE 0,125 l | 6,50
Glatzer / Carnuntum

2005 PINOT NOIR 0,125 l | 10,70
Hans Igler / Mittelburgenland

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

2016 RIOJA CRIANZA DOC 0,125 l | 7,20
Bodegas Izadi / Rioja (Spain)

DESSERT / PLUM WINE BY THE GLASS

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)

HARUSHIKA JUNMAI "CHO-KARAKUCHI" 0,1l 9,50
(pure rice sake - extra dry)
Harushika brewery / Nara prefecture

UGO-NO-TSUKI SPECIAL JUNMAI 0,1l 12,50
(pure rice sake)
Aihara brewery / Hiroshima prefecture

HARUSHIKA JUNMAI GINJO "FU-IN" 0,1l 13,50
(premium pure rice sake - Special Seal)
Harushika brewery / Nara prefecture

HARUSHIKA JUNMAI DAI-GINJO 0,1l 18,50
(super-premium pure rice sake - Grand Cru)
Harushika brewery / Nara prefecture

KATSUYAMA JUNMAI GINJO "KEN" 0,1l 19
(the award-winning "Grand Cru" among the Junmai Ginjo)
Katsuyama brewery / Miyagi prefecture

SAKE (WARM)

HARUSHIKA FUTSU SHU "KINMON" 0,1l 8,50
Harushika brewery / Nara prefecture

DRAFT BEER

SCHREMSEBIO-NATURTRÜB
organic unfiltered cloudy beer
0,2l 2,90 0,33l 4,10

SCHREMSEBIO-ROGGEN
organic rye beer
0,2l 2,90 0,33l 4,10

BEER (BOTTLES) FROM JAPAN

ASAHI SUPER DRY (LAGER) 0,33l 6,50

KIRIN ICHIBAN (LAGER) 0,33l 6,00

SAPPORO (LAGER) 0,33l 6,00

NON-ALCOHOLIC BEER

NULL KOMMA JOSEF 0,33l 4,00

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 2 Euros per person in the Brasserie & Bar area or on the Terrace and 4 Euros per person in the Fine Dining area or at the Chef's Table.