



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

VINTAGE CHAMPAGNE (available exclusively at SHIKI)

ROEDERER Blanc de Blanc 2017 O,1 l 29

VITTEAUT-ALBERTI

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

A NON-ALCOHOLIC "CHAMPAGNE"

COPENHAGEN COMPANY SPARKLING TEA

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

SHIKI SPECIAL COCKTAILS オリジナル・カクテル

CHAMPAGNE COCKTAIL "ORIGAMI" 18

Champagne, Maraschino, Beerenauslese, grapefruit juice, oregano

TOKYO MARTINI 16

Axberg Vodka, Burschik Dry Vermouth, Umeshu, Umeboshi plum

„NIPPONI“^{NEW} 16

Junmai Sake, homemade Rosé Vermouth, Campari

GYOKURO SOUR 17,50

HAKU Vodka, Gyokuro green tea with honey sirup,
lemon juice, peach, egg white c

SUBARASHII 19

Two kinds of sugar cane shochu, Guyana rum 15Y,
Yuzu orgeat, cherry blossom syrup

OKINAWA BREEZE 19

ROKU Gin, Junmai sake, Dry Curaçao, 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 11

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

SOYOKAZE 10,50

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

WETTER NATURAL JUICES O,25 l 6.50

Apple (Cox's Orange Pippin) / Apricot nectar (Hungarian Best)



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

OYSTERS & CAVIAR オイスターとキャヴィア

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 STURGEON CAVIAR FROM IMPERIAL CAVIAR BERLIN
served with dwarf lime-crème fraîche and seaweed salad
チョウザメキャヴィア DF - G (crème fraîche)

IMPERIAL BAERII (MALOSSOL)
small-grained, but very creamy and intense in flavour
10g 46 30g 126

IMPERIAL SELECTION (MALOSSOL)
large-grained, lighter in colour, creamy, buttery and nutty on the palate,
from an exclusive cross-breeding with **Beluga**
10g 68 30g 188

COLD STARTERS 冷たい前菜

SASHIMI OF AUSTRIAN SALMON TROUT 38
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、タルタルキャヴィア、昆布柚ポンズ

CARPACCIO OF WAGYU BEEF SHIKI-STYLE 42
with sesame cream and fresh basil ACFN
和牛カルパッチョ SHIKI-スタイル

SASHIMI OF HAMACHI 40
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 19
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 19
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 19
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 42

(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 38

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* 79

with myoga ginger and homemade anchovy-furikake

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

GINGDRA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

GRILLED SEA BREAM FILLET 46

from the **Robata grill**

with grilled Negi-scallions and Shiitake mushroom,

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、アサツキ、シイタケ、

ポン酢と大根おろし、しそ・ペスト

ご希望の場合は白いご飯付き

SUKIYAKI DONBURI 45

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 52

from the sustainable Styrian meat farm "Zotter"

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 MIYAZAKI 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(宮崎牛、グレードA5)のサーロイン

PER 100g (100gにつき) 147

Each steak with grilled Negi-scallions and Shiitake mushroom,

served with two Japanese sauces

(sesame Gomadare & Dashi-tsuyu with Japanese Whisky)

各ステーキのサイドとしてアサツキとシイタケ、

ごまだれとウISKY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-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 46 SMALL 小 36

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 48

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 38

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 42

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 34

CHIRASHI SUSHI ちらし寿司 43

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

TAMAGO たまご 5 / 4,50

VEGETARIAN - ACF



CONTEMPORARY NIGIRI SUSHI PER PIECE

コンテンポラリー・にぎり寿司

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 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

VEGAN NIGIRI SUSHI PER PIECE

ヴィーガン・にぎり寿司(精進料理)

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

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

TOFU^{NEW} 6,50

cooked and fried tofu with Saikyo miso, grated ginger and chives

揚げ出し豆腐・西京味噌・生姜・アサツキ **VEGAN** - AF

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

PAK CHOI soy-braised and smoked, with sake and sesame oil 6

パクチョイ・味噌・ごま油 **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 18
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 ocean shrimp meat and avocado
カリフォルニア ABCFN

SHRIMP TEMPURA MAKI (5 pieces) 29
with green beans, avocado, salad, Shiso and sesame
海老天 ABCDFN

SOFTSHELL CRAB TEMPURA MAKI (5 pieces) 31
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

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 19,50

warm and chocolate-marbled, with chestnut cream
orange fillets and orange-ginger sorbet

ACGH - with lactose free dairy products

抹茶モルテン・ラヴァケーキ、
栗クリーム、オレンジ・カルチェ、オレンジ・生姜・シャーベット

HOKKAIDO PUMPKIN TARTELETTE 19,50

with Piedmont hazelnut praliné,
hazelnuts-nougat mochi and Nashi pear sorbet

VEGAN - AFH

カボチャ・タートレット、ヘーゼルナッツ・プラリネ、
ヌガー入り大福、梨・シャーベット

AZUKI-CINNAMON ROLL 18,50

freshly baked with Azuki bean filling, walnut crumble,
vegan butter caramel and vanilla-silken tofu ice cream

VEGAN - AFH

小豆入りシナモンロール、クルミ・クランブル、
バター・キャラメル、バニラ・豆腐・アイスクリーム

MOZART MEETS SHIKI 19

chocolate mochi with pistachio mousse,
kumquats, nougat cream and vanilla-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、バニラ・マルチパン・アイスクリーム

AFTER DINNER COCKTAIL OF THE SEASON

季節のアフターディナー・カクテル

„OYASUMI“ 19

Japanese HAKU Vodka, Yuzu-Curaçao, Kracher Auslese sweet wine,
lactose free homemade Calpis, Matcha powder G



WHITE WINE BY THE GLASS グラスワイン(白)

2024 GRÜNER VELTLINER URKRISTALL O,125 l 6,90
Gschweicher / Weinviertel

2023 RIESLING GAISBERG IÖTW DAC RESERVE O,125 l 8,50
Weixelbaum / Kamptal

2024 GELBER MUSKATELLER DAC O,125 l 7,50
Erwin Sabathi / South Styria

2023 SAUVIGNON BLANC O,125 l 7
Kroiss / Vienna

2023 ROTGIPFLER O,125 l 8
Gebeshuber / Thermenregion

2023 CHOREY-LES-BEAUNE BLANC O,125 l 12,50
Domaine Maillard / Burgundy (France)

2019 GRÜNER VELTLINER RIED WACHTBERG IÖTW O,125 l 12,50
Salomon Undhof / Kremstal

ROSÉ WINE BY THE GLASS グラスワイン(ロゼ)

2024 BY.OTT O,125 l 8,50
Domaines Ott / Côte de Provence (France)

RED WINE BY THE GLASS グラスワイン(赤)

2022 BLAUFRÄNKISCH GÖTTLESBRUNN (ORGANIC) O,125 l 7,50
Glatzer / Carnuntum

2021 PINOT NOIR SELECT O,125 l 9,50
Wieninger / Vienna

2018 CHÂTEAU HAUT-VIGNOBLE SEGUIN O,125 l 10,50
Saint-Estèphe / Bordeaux (France)

2019 VECCHIE VITI CHIANTI RÚFINA RISERVA O,125 l 9,20
Nipozzano / Tuscany (Italy)

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

2016 CHÂTEAU SIMON CUVÉE EXCEPTIONNELLE 6 cl 10,50
Sauternes AOC / Bordeaux (France)

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



SAKE BY THE GLASS (COLD)

冷酒

JUNMAI CHO-KARAKUCHI 0,1 l 11,50

(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

„SOUTHERN BEAUTY“ JUNMAI GINJO 0,1 l 17

(premium pure rice sake)

Nambu Bijin brewery / Iwate prefecture

"KEN" JUNMAI GINJO 0,1 l 22

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

Katsuyama brewery / Miyagi prefecture

„HAGI-NO-TSURU“ JUNMAI DAIGINJO 0,1 l 28

(Super Premium Purer Reis Sake - Grand Cru)

Brauerei Hagino / Miyagi prefecture

SAKE (WARM)

熱燗

DAIJIRO YAMAHAI JUNMAI 0,1 l 14

Hata 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

JAKOBSGOLD ORGANIC 0,5 l 6,50

Brauhaus Gusswerk



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