



SHIKI FINE DINING TASTING MENU

ATLANTIC LOBSTER & EGG YOLK

Lobster ragout bowl
with Wagyu - egg yolk foam and Kizami-nori
ABCDGMO - with lactose free milk products

TURBOT & ARTICHOKE

Flamed turbot sashimi with home-pickled artichokes,
onion-cream filled shallots, Shiso sphere,
lemongrass-ginger Beurre blanc and Tonburi (field caviar)
ADFGO - with lactose free milk products

WILD CONGER EEL

grilled in Japanese fashion, with Daikon radish apple salad,
pink pepper-apple gel and pickled onion
ADFO

CHIRASHI SUSHI

with Austrian freshwater fish, two different caviars,
home-pickled ginger, crispy nori flakes
and freshly grated Hon-wasabi
ACDFNO

GRILLED RED MULLET

with water spinach, black garlic miso cream,
onion dashi and Wasabi flower
ADFO

VENISON VARIATIONS

Medium-rare grilled saddle of venison with chervil root,
blueberries and Gyoza filled with shoulder meat
AFO

BANANA & MISO

Banana-miso ice cream on a banana-almond sponge
with quark-lime cream, Shiso and Sake Koshu stock
VEGAN - AHO

MENU 7 COURSES 235

with wine pairing +110

6 glasses of wine and one glass of super premium sake

with sake pairing +125

7 glasses of different premium sake