



## SHIKI FINE DINING TASTING MENU

### ATLANTIC LOBSTER & EGG YOLK

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

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### MOUNTAIN CHAR & BUCKWHEAT

lightly steamed Austrian char with pak choi,  
buckwheat salicornia salsa and  
Katsuobushi-buckwheat dashi  
DFO

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### WILD CONGER EEL

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

ADFO

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### CHIRASHI SUSHI

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

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### GRILLED RED MULLET

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

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### VARIATIONS OF DEER

Medium-rare grilled saddle of young Austrian red deer  
with chervil root, blueberries and Gyoza filled with shoulder meat  
AFO

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### 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