



SHIKI JAPANESE CUISINE

SET MENU

5 courses (without dishes with*) 142

7 courses 192

SASHIMI OF HAMACHI

with barrel-aged Japanese organic soy sauce,
Daikon Tsuma, sudachi-shiso-dashi and Hon-wasabi

ADFO

WILD CONGER EEL* (only 7-course menu)

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

ADFO

CONTEMPORARY SUSHI SHIKI-STYLE

ABCD FHM NOR

TURBOT & ASPARAGUS* (only 7-course menu)

grilled fillet of turbot and Marchfelder asparagus mosaic
with Nori seaweed, orange Beurre Blanc and grated soy salt

ADFGO- with lactose free dairy products

PREMIUM OF MISO-MARINATED BLACK COD

served with myoga ginger, Saikyo miso sauce and
Koshihikari rice with homemade anchovy-furikake

ADFNO

FILLET OF BLACK ANGUS BEEF

Natural Long-Fed Angus „Stockyard Gold“ from Australia

with Japanese mushrooms variations,
red algae, Negi scallion, sesame and soy jus

AFNO

SAKURA MOCHI

filled with Anko and aromatic cherry leaves,
marinated oxheart cherries, sour cherry granita,
raspberry Ganache, lemon thyme and cherry petals

C - lactose und gluten free

WITH WINE PAIRING +75 / +110 (7 courses)
(including a glass of premium sake)

WITH SAKE PAIRING +88 / +125 (7 courses)