SHIKI JAPANESE CUISINE

SET MENU

5 courses (without dishes with*) 142
7 courses 192

TATAKI OF BLACK ANGUS BEEF FILLET
with Daikon-tsuma and Goma-soja-dare
AFNO

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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
ABCDFHMNOR

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SAKE-STEAMED TURBOT* (only 7-course menu)
with matcha powder, shiso salt,
Ohitashi spinach und jasmine tea dashi
DFO

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PREMIUM OF MISO-MARINATED BLACK COD
served with myoga ginger, Saikyo miso sauce and
Koshihikari rice with homemade anchovy-furikake
ADFNO

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DUO OF SALT MEADOW LAMB
pink-roasted saddle and soy-braised leg of lamb
with Marchfeld artichoke tempura and
ponzu-marinated tomatoes
AFO

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PHYSALIS & SESAME
physalis-sake sorbet from locally grown physalis fruit
with sesame chip, floral green tea gel and
vegan cream cheese mousse
VEGAN - FHN - lactose and gluten free

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

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