



SHIKI

JAPANESE CUISINE

SHIKI MEANS “FOUR SEASONS” OR “CONDUCTING” IN JAPANESE.

THE PROPRIETOR OF SHIKI JAPANESE CUISINE
IS A JAPANESE CONDUCTOR.
THE CUISINE OF SHIKI IS BASED ON REGIONAL
AND SEASONAL FRESH INGREDIENTS.

PRICES IN EURO - ALL TAXES INCLUDED



APERITIF SUGGESTIONS

食前酒のおすすめ

CHAMPAGNE AND SPARKLING WINE

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)

LOUIS ROEDERER Blanc de Blanc 2019 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

CHAMPAGNE COCKTAIL "ORIGAMI" 18

Champagne, Maraschino, Beerenauslese, grapefruit juice, oregano

YON-SHU TONIC^{NEW} 16

Tanqueray Flor de Sevilla Orange Gin, grapefruit juice, lemon juice, Yuzu juice, lemongrass syrup, Dry Tonic Water

SUDACHI GIMLET^{NEW} 16

ROKU Gin, Sudachi-Cordial

TOKYO MARTINI 16

Axberg Vodka, Burschik Dry Vermouth, Umeshu, Umeboshi plum

„NIPPONI“ 16

Junmai Sake, homemade Rosé Vermouth, Campari

YUZU BRAMBLE^{NEW} 17

Yuzu infused ROKU Gin, blackberry puree, lemon juice, sugar

NON-ALCOHOLIC DRINKS AND NATURAL JUICES

HOMEMADE LEMONADE OF THE SEASON 6,50

VIRGIN YON-SHU TONIC^{NEW} 13

Tanqueray Flor de Sevilla Orange Gin (0,0%), grapefruit juice, lemon juice, Yuzu juice, lemongrass syrup, Dry Tonic Water

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)



CAVIAR

キャヴィア

STURGEON CAVIAR

CALVISIUS SIBERIAN CLASSIC (Mallosol)

with a salt content of less than 4 per cent,
fresh and fruity in taste

シベリアチョウザメのキャヴィア(塩分4%以下)

served with crème fraîche and seaweed salad

DF - G (crème fraîche)

クレーム・フレッシュと海藻サラダ添え

30g 98

50g 162

OYSTERS

生ガキ

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

CONTEMPORARY SASHIMI

コンテンポラリー刺身

SEABASS SASHIMI 38

with pickled Myoga bud, grated Daikon radish,
Yuzu-soy sauce and roasted buckwheat seeds ADFO

スズキの刺身、柚子醤油、ソバの実ロースト

SASHIMI OF HAMACHI 40

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

ハマチの刺身、スダチ・シソ出汁、樽仕込み醤油、本山葵

SASHIMI & TARTARE OF AUSTRIAN GOLDEN TROUT^{NEW} 38

with onion-sake-soy emulsion, salicornia,

Umeboshi and soy oil ADFO

オーストリア産ゴールドントラウトの刺身とタルタル、玉ねぎ醤油

TUNA TORO SASHIMI WITH SUMMER TRUFFLE 68

the sought-after Bluefin tuna belly with
fresh shaved summer truffle and Tsukuri-soy emulsion ADFO

夏トリュフ・シェイブをのせた本鮪大トロの刺身

CARPACCIO

カルパッチョ

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

COURGETTE CARPACCIO 28

marinated courgette and kohlrabi slices with Shiso salt,
Akazu vingegar-soy-dashi and organic soy oil

VEGAN - FO

ズッキーニとコールラビのカルパッチョ、赤酢、だし醤油とシソ塩



WARM ENTRÉES

暖かい前菜

BLACK TIGER PRAWNS IN LIGHT TEMPURA BATTER 42

- sustainable aquaculture from the Mangrove forests -
served with tentsuyu, momiji-oroshi and lemon juice ABDF
ナチュラル・フィード・ブラックタイガー・エビの天ぷら

WAGYU MEATBALLS IN A BAMBOO BASKET^{NEW}

5 pieces 38 9 pieces 68

Panko crusted minced Japanese Wagyu beef
with jalapeño and Teriyaki cream ACFMO
宮崎牛を使ったパン粉クラスト・ミートボール、ハラペーニョと照り焼きクリーム

VEGETABLES AND TOFU IN LIGHT TEMPURA BATTER 38

tofu, 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

CHAWAN MUSHI WITH ATLANTIC LOBSTER^{NEW} 38

Traditional Japanese steamed egg custard with lobster meat,
Gin-an (Dashi glaze) and chives ABCFO
大西洋ロブスター入り茶碗蒸し

SOUPS

スープ

PRAWN UMAMI MISO SOUP^{NEW} 18

with black tiger prawn, wakame seaweed and Negi scallion ABDFO
ブラックタイガー・エビ入り味噌汁

VEGAN SHIRO-MISO SOUP 12

with Shimeji mushrooms, tofu, wakame seaweed and Negi scallion

VEGAN - AFO

昆布だし白味噌汁、しめじと豆腐入り

SALADS

サラダ

MIXED LETTUCE HEARTS AND SALAD LEAVES 19

with 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

JAPANESE SEAWEED SALAD^{NEW} 19

wide selection of seaweeds with Japanese sesame dressing

VEGAN - F

海藻サラダ、ゴマ・ドレッシング

THE VEGAN MAIN DISH

ヴィーガン・メインディッシュ

NASU-DENGAKE 38

Traditional Japanese Saikyo miso-gratinated nasu-eggplant

VEGAN - AFNO

茄子田楽



MAIN DISHES (FISH) 魚料理

PREMIUM OF MISO-MARINATED BLACK COD* 79

served with myoga ginger, Saikyo miso sauce and
Koshihikari rice with homemade anchovy-furikake ADFNO
ギンダラの西京焼き、ミョウガ、白いご飯と自家製ふりかけ付き

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.

SEA BREAM FILLET 42

ROBATAYAKI (GRILLED) or **SAKE-STEAMED** at your choice
served with homemade ponzu, daikon-oroshi and chives ADFO
地中海の鯛のグリル、又は酒蒸し、ポン酢と大根おろし、チャイブ

MAIN DISHES (MEAT) 肉料理

MISO-MARINATED POUSSIN 46

grilled entire boneless corn-fed poussin (France)
served with Saikyo miso sauce AFO
オーストラリア産プーサン(ひな鶏)の味噌漬けグリル

GRILLED ORGANIC PORC NECK 38

marinated with a special Japanese recipe of the Proprietor
served with apple ginger relish AFO - contains garlic
オーガニックポーク(首肉)のグリル、りんご・生姜・レリッシュ添え

STEAK OF AUSTRALIAN BLACK ANGUS BEEF

RIB EYE 58 FILLET 78

the award winning natural long-fed Angus "Stockyard Gold"
served with Dashi-shoyu (with Japanese whisky) AFO
オーストラリア産ブラックアンガス牛のリブアイステーキ、又はヒレステーキ

SIRLOIN OF "MIYAZAKI" WAGYU (IMPORTED FROM JAPAN)

with the highest Japanese classification **Grade A5**
served with Dashi-shoyu and freshly grated Hon-wasabi AFO
日本から輸入した宮崎牛(グレードA5)のサーロイン
PER 100g (100gにつき) 147

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

SIDE DISHES ^{NEW} サイドディッシュ

grilled **LADY'S FINGERS (OKRA)** オクラ 9

soy braised **SHIITAKE MUSHROOMS** シイタケ AFO 12

grilled **BROCCOLINI** with Goma-dare スティックセニョール AFNO 8

CARROTS ^{NEW} soy-braised and with white sesame ニンジン AFNO 8

grilled **SATSUMA-IMO (JAPANESE SWEET POTATO)** 10
with organic sesame oil soy marinade サツマイモ AFNO

JAPANESE "KOSHIHIKARI" RICE 6

a bowl of boiled white premium rice コシヒカリの白いご飯



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 44

traditional sushi in a bowl ABCDFNR

TRADITIONAL SASHIMI

刺身

MIXED TRADITIONAL SASHIMI PLATTER

刺身盛り合わせ ABCDFNR

LARGE 大 46 SMALL 小 36

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 7,50
with kombu and truffle marinade
サーモン・昆布つくだ煮とトリュフマリネ ADF

FLAMED SALMON 7,50
with Teriyaki sauce and pepper-tapioca chip
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^{NEW} 9
with yuzu shoyu and grated Daikon radish, ponzu and jalapeño
ハマチ・ゆず醤油と大根おろし 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 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 ADF

RAW OCEAN PRAWN 9,50
with yuzu soy sauce, sea salt and basil
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

CARROT^{NEW} with Tsukuri und ginger Sumiso 6
ニンジン・つくり醤油・生姜酢味噌 **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

SHIRA-AE TOFU^{NEW} 7
Mashed tofu with sesame paste, edamame, spinach and pea shoots
白和え、ごまペースト **VEGAN** - AFN



EXCLUSIVE SUSHI SPECIALITIES PER PIECE

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
with cucumber and homemade Kanzuri mayonnaise
スパイシーツナ ACDFN

SPICY SALMON MAKI (8 pieces) 21
with cucumber and homemade Kanzuri mayonnaise
スパイシーサーモン ACDFN

CALIFORNIA MAKI (8 pieces) 23
with ocean prawn meat and avocado
カリフォルニア ABCFN

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

SOFTSHELL CRAB TEMPURA MAKI (5 pieces) 31
with cucumber, lettuce and homemade 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

WARM MATCHA MOLTEN LAVA CAKE 21,50

with Umeboshi plum sorbet, blue poppy seeds Chantilly,
marinated plums and blueberry gel

ACG - with lactose free dairy products

抹茶モルテン・ラヴァケーキ、
梅干し・シャーベット、ケシの実・シャンティ、梅干し・シャーベット

PHYSALIS & SESAME^{NEW} 22,50

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

フィサリス（食用ほうずき）
胡麻チップス、緑茶ジェル、ヴィーガンクリームチーズ

"TIRA-MISO" & KAKI FRUIT^{NEW} 21,50

Mascarpone cream enriched with Saikyo miso,
salted caramel Ganache, Moromi cocoa, Koshu sake and
espresso coffee dipped sponge fingers with Kaki fruit puree

ACGN - with lactose free dairy products

西京味噌を使ったティラミス、柿のピューレ

AZUKI CINNAMON ROLL 20,50

freshly baked with Azuki bean filling,
walnuts, cinnamon crumble,
warm soy caramel and vanilla-silken tofu ice cream

VEGAN - FH - lactose free

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

MOZART MEETS SHIKI 21

chocolate marzipan mochi with pistachio mousse,
nougat cream, pistachio and chocolate chips,
kumquats and vanilla-marzipan ice cream

VEGAN - FH - lactose and gluten free

チョコレートとマジパン入り大福、ヌガー・クリーム、
ピスタチオムース、金柑、バニラ・マジパン・アイスクリーム

AFTER DINNER COCKTAILS 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

SUBARASHII 19

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



WHITE WINE BY THE GLASS グラスワイン(白)

2025 GRÜNER VELTLINER URKRISTALL O,125 l 6,90
Gschweicher / Weinviertel

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

2025 GELBER MUSKATELLER DAC O,125 l 7,50
Erwin Sabathi / South Styria

2025 SAUVIGNON BLANC RIED HOHEN GIESER O,125 l 7
Pribauer / Mittelburgenland-Rosalia

2025 ROTGIPFLER O,125 l 8
Gebeshuber / Thermenregion

2024 CHOREY-LES-BEAUNE BLANC O,125 l 14
Domaine Maillard / Burgundy (France)

**2019 GRÜNER VELTLINER SMARAGD
RIED KELLERBERG** O,125 l 12,50
Domäne Wachau / Wachau

ROSÉ WINE BY THE GLASS グラスワイン(ロゼ)

2025 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)

2018 BLAUFRÄNKISCH BÄRNREISER IÖTW (ORGANIC) O,125 l 14
Glatzer / Carnuntum

2022 PINOT NOIR SELECT O,125 l 9,50
Wieninger / Vienna

2019 CHÂTEAU DE PEZ O,125 l 15
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

"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 pure rice sake - Grand Cru)

Hagino brewery / 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

TRUMER PILS FREISPIEL 0,33 l 5,50

(alcohol < 0,5%)



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
€5,50 Euros per person in the restaurant or on the terrace and
€6,50 per person at the Chef's Table or in the separees (private rooms).

レストランとテラスのカバーチャージ (枝豆含めて) お一人様5,50ユーロ
シェフス・テーブル又は個室のカバーチャージ (枝豆含めて) お一人様6,50ユーロ