



Unfortunately, due to the lack of international visitors in Vienna, our Fine Dining Restaurant is currently closed. However, our guests have the possibility to enjoy the following summer menus in our Brasserie.

SHIKI SUMMER MENU 128 (6 COURSES)

SEA BASS CEVICHE

with sweet red pepper drops, miso, yuzu-kosho, lime, myoga, jalapeño and coriander ADF

CANADIAN LOBSTER

with fennel, ponzu, kombu and chawanmushi cream, served with king prawn Sui-gyoza and dashi BFO

CONTEMPORARY SUSHI SHIKI-STYLE ABCDFNR

GRILLED AUSTRIAN ARCTIC CHAR

with edamame, green pea cream, cabbage turnip and citrus beurre blanc, served with char tartare and caviar on a dashi macaron

CDFGNO - with lactose free dairy products

FILLET OF AUSTRIAN GRASS-FED BEEF

with Nasu aubergine, Satoimo chips, miso tomato, dashi-tsuyu, shiso and basil AFNO

MELON AND MOCHI

marinated cantaloupes and honeydew melons with melon liquor jelly, rice cream, lemon mochi and soy yoghurt sorbet FO

THE VEGAN SUMMER MENU 108 (6 COURSES)

VEGETABLE CEVICHE WITH TSUKEMONO

Pickled and freshly marinated selection of garden vegetables with miso, yuzu-kosho, lime, myoga, jalapeño and coriander AF

CHILLED CUCUMBER AND MELON SOUP

with grilled melon, miso, nori seaweed and Hon-wasabi F

VEGAN CONTEMPORARY SUSHI SHIKI-STYLE AFLN

A "ZEN GARDEN" WITH BEANS AND PEAS

different bean and pea plants with seaweed, almonds and green bean stock on a bed of "rice gravel" AFH

SHIITAKE AND DAIKON

Shiitake mushroom on sous vide Daikon radish and mushroom macaron on Okonomiyaki with miso crumble and wasabi dashi AFNO

ALMOND QUARK CAKE

with Japanese medlar fruit, kumquat orange gel and soy-almond milk ice cream

VEGAN - FH - lactose and gluten free

WITH LARGE WINE PAIRING +75
(including a glass of premium sake)

WITH LARGE SAKE PAIRING +90
(with 6 different kinds of premium sake)