

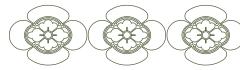
## SHIKI OMAKASE

### OMAKASE - THE ART OF THE MOMENT

„お任せ“ - OMAKASE - LITERALLY MEANS  
“I LEAVE IT TO YOU.” IT IS A CULINARY APPROACH THAT  
ORIGINATED IN TOKYO’S SUSHI BARS,  
WHERE GUESTS DELIBERATELY PLACED THEIR CHOICE  
IN THE HANDS OF THE MASTER.

THE CHEF DECIDES WHICH INGREDIENTS ARE SERVED AND IN  
WHAT ORDER - GUIDED BY INTUITION, THE BEST INGREDIENTS  
OF THE DAY AND THE INSPIRATION OF THE MOMENT.

IN JAPANESE SHIKI MEANS  
“FOUR SEASONS” OR “CONDUCTING”.  
THE PROPRIETOR OF  
**SHIKI OMAKASE**  
IS A JAPANESE CONDUCTOR.



## Welcome to SHIKI Omakase!



I am delighted that you have found your way to us today.

Here, you can experience the authentic Japanese **Omakase tradition** (お任せ) for the first time in Vienna, with its uncompromising '**à la minute**' **sushi culture**.

Every cut, every composition is created right in front of the guests' eyes – fresh, pure and authentic. This is made possible by having a maximum of eight guests served by two chefs who are dedicated exclusively to them.

To ensure the best possible experience, all guests are requested to start the menu at the same time – not only for the harmonious workflow of the kitchen, but also because the perfect sushi rice must be served lukewarm: in Japan, this is referred to as 'Hito-hada-no-shari' (人肌のシャリ), meaning sushi rice at skin temperature', achieved solely through natural cooling.

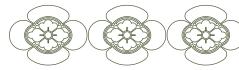
I have only one small request:  
whatever sushi gets prepared for you,  
**may I suggest to eat it immediately  
without waiting for the other guests?**

With sushi, the ideal taste experience can only unfold if it is consumed within a few seconds of preparation.

We wish you a wonderful, typical Japanese meal!

**Yours sincerely,**  
**Joji Hattori**

Founder and Owner  
SHIKI



## OMAKASE - SET MENU

In Japan, our menus would be described as **SUSHI KAISEKI** (寿司懐石).

Although our restaurant remains faithful to Japanese tradition in all its recipes, our Omakase set menu has been designed without following the strict traditional rules. For example, conventional Japanese sushi restaurants would never serve any meat dishes or chocolate-based desserts.

先付け  
SAKIZUKE (Amuse)

お造り  
OTSUKURI (Sashimi selection)

向付け  
MUKOUZUKE (further starter)

酢の物  
SUNOMONO (vinegared dish)

蒸し物  
MUSHIMONO (steamed fish)

茶碗蒸し  
CHAWANMUSHI (egg custard with dashi)

握り寿司  
SUSHI PART 1 (Nigiri)

焼き物  
YAKIMONO (grilled on Binchotan coal)

寿司  
SUSHI PART 2

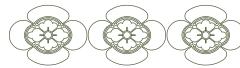
お椀  
MISOSHIRU or OSUIMONO (soup)

デザート  
SWEET FINISH

SET MENU "GINZA" 298

SET MENU "AKASAKA" 448

**Sake pairing** 125  
with 5 different kinds of sake (0.1 l each)  
served cold as Rei-shu



## DRINKS

### SPARKLING SAKE BY THE GLASS

**SHICHIKEN** Sparkling Dry Junmai (naturally cloudy)  
Shichiken brewery / Yamanashi prefecture  
0.1 l 18

### CHAMPAGNE BY THE GLASS

**LOUIS ROEDERER** Blanc de Blanc 2017  
0.1 l 29  
available exclusively at SHIKI

### CHAMPAGNE Btl. 0.75 l

**LOUIS ROEDERER** Blanc de Blanc 2017 185

**DOM PÉRIGNON** 2013 435

**LOUIS ROEDERER** Cristal 2015 480

### SAKE BY THE GLASS SERVED COLD (AS REI-SHU)

Please ask our sake sommelier about sake by the glass  
which we offer in the following 3 categories:

**JUNMAI** (pure rice sake)

**JUNMAI GINJO** (premium pure rice sake)

**JUNMAI DAI��INJO** (super premium pure rice sake - Grand cru)

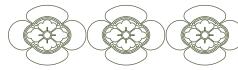
### JAPANESE BEER Btl. 0.33 l

**ASAHI SUPER DRY (Lager)** 8,50

### NON-ALCOHOLIC RECOMMENDATION Btl. 0.2 l

**SAICHO HOJICHA** Sparkling Tea 17

Hojicha is a roasted green tea from Japan.  
It has a deep umami character and notes of  
nori seaweed, roasted hazelnut and delicate smoke,  
with dry and woody tannins.



## SPARKLING SAKE & SAKE BY THE BOTTLE

Please enjoy **one of the largest SAKE LISTS in Europe** - with over 60 positions. Also, we are in the unique situation of being able to **store sake bottles at minus 2° Celsius**.

This is the only way we can guarantee that our sake will stay in the perfect condition for a long time. An interesting information: Many types of sake only keep for a few months at room temperature. Even when stored in a regular refrigerator, sake often cannot retain its fresh taste for much longer than a year!

Our sake list has been divided into the following categories:

### SPARKLING SAKE

**HONJOZO** (polishing degree under 70%)

**JUNMAI & TOKUBETSU JUNMAI** (Tokubetsu polishing degree under 60%)

**JUNMAI GINJO** (polishing degree under 60%)

**GINJO** (polishing degree under 60%)

**JUNMAI DAIGINJO** (polishing degree under 50%)

**DAIGINJO** (polishing degree under 50%)

### MISCELLANEOUS SAKE

### FRUIT-INFUSED SAKE (LIQUEUR)

For high-quality sake, the rice gets polished before processing in order to obtain the highest possible proportion of starch concentrated in the center of each grain.

The degree/ratio of polishing indicates what percentage of the rice grain remains after polishing for the production of sake.

This means that the more of the rice grain gets polished away, the finer and more aromatic the sake becomes.

‘Junmai’ (純米) literally translates as ‘pure rice’ and describes a category of sake that is made exclusively from rice, water, koji (edible mould) and yeast, without the addition of any alcohol.

### SPARKLING SAKE

Btl. 0.33/0.36 l (Half bottle)

**UGO NO TSUKI „BIKO“ Sparkling Asia Rosé** 0.33 l 49  
Aihara brewery / Hiroshima prefecture

**NANBU BIJIN „AWA SAKE Sparkling“** 0.36 l 98  
Nanbu Bijin brewery / Iwate prefecture

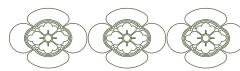
### SPARKLING SAKE

Btl. 0.72 l

**HOOUOU BIDEN SPARKLING Junmai Ginjo „Wine Cell“** 98  
Kobayashi brewery / Tochigi prefecture

**MIWATARI Junmai Ginjo „Petillant“** 101  
Toshimaya brewery / Nagano prefecture

**NANBU BIJIN „AWA SAKE Sparkling“** 165  
Nanbu Bijin brewery / Iwate prefecture



**HONJOZO**  
Btl. 1.8 l (Magnum)

**ATAGO-NO-MATSU SPECIAL Honjozo** 142  
**Niizawa** brewery / Miyagi prefecture

**JUNMAI & SPECIAL JUNMAI**  
Btl. 0.18 l (Miniature bottle)

**KATSUYAMA Tokubetsu (Special) Junmai „En“** 31  
**Katsuyama** brewery / Miyagi prefecture

**JUNMAI & SPECIAL JUNMAI**  
Btl. 0.3 l (Half bottle)

**BUNKAJIN Tokubetsu (Special) Junmai „Liseur“** 42  
**Arisawa** brewery / Kochi prefecture

**„SOUTHERN BEAUTY“ Tokubetsu (Special) Junmai** 45  
**Nanbu Bijin** brewery / Iwate prefecture

**DAIJIRO Junmai** 48  
**Hata** brewery / Shiga prefecture

**JUNMAI & SPECIAL JUNMAI**  
Btl. 0.72 l

**HOUOU BIDEN Junmai Dry „Tsurugi“** 87  
**Kobayashi** brewery / Tochigi prefecture

**SHICHIDA Junmai 75, Yamada Nishiki** 93  
**Tenzan** brewery / Saga prefecture

**SHICHIDA Junmai 75, Shunyo** 93  
**Tenzan** brewery / Saga prefecture

**SHICHIHONYARI Junmai Kioke „Kinowa“** 96  
**Tomita** brewery / Shiga prefecture

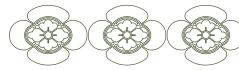
**DAIJIRO YAMAHAI JUNMAI** 98  
**Hata** brewery / Shiga prefecture

**HANABUSA Tokubetsu (Special) Junmai** 104  
**Moriki** brewery / Mie prefecture

**KID Junmai „Muryozan“** 106  
**Heiwa** brewery / Wakayama prefecture

**SHICHIHONYARI Junmai Kimoto Kioke „Kinowa“** 109  
**Tomita** brewery / Shiga prefecture

**SHICHIHONYARI Junmai „Mu-u“** 111  
**Tomita** brewery / Shiga prefecture



**DAIJIRO Kimoto Junmai, Shiga Wataribune No.6** 112  
**Hata** brewery / Shiga prefecture

**„SOUTHERN BEAUTY“ Tokubetsu (Special) Junmai** 115  
**Nanbu Bijin** brewery / Iwate prefecture

**HANABUSA Kimoto Tokubetsu (Special) Junmai** 122  
**Moriki** brewery / Mie prefecture

**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2019** 124  
**Tomita** brewery / Shiga prefecture

**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2018** 124  
**Tomita** brewery / Shiga prefecture

**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2017** 124  
**Tomita** brewery / Shiga prefecture

**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2016** 168  
**Tomita** brewery / Shiga prefecture

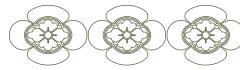
**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2015** 168  
**Tomita** brewery / Shiga prefecture

**SHICHIHONYARI Yamahai Junmai „Kokoku“ 2014** 168  
**Tomita** brewery / Shiga prefecture

### **JUNMAI & SPECIAL JUNMAI** **Btl. 1.8 l (Magnum)**

**BUNKAJIN Junmai** 160  
**Arisawa** brewery / Kochi prefecture

**ZAKU Junmai „Gen no Tomo“** 171  
**Shimizu Seizaburo Shoten** brewery / Mie prefecture



**JUNMAI GINJO**  
**Btl. 0.3 l (Half bottle)**

**SANRAN Junmai Ginjo** 52  
**Tonoike** brewery / Tochigi prefecture

**JUNMAI GINJO**  
**Btl. 0.72 l**

**SAWA NO HANA Junmai Ginjo Dry „Sasara“** 85  
**Tomono** brewery / Nagano prefecture

**ZAKU Junmai Ginjo „Megumi no Tomo“ (0.75l)** 96  
**Shimizu Seizaburo Shoten** brewery / Mie prefecture

**KANKOUBAI Junmai Ginjo „Torece“** 98  
**Kankoubai** brewery / Mie prefecture

**KANKOUBAI Junmai Ginjo „Aki“ Owl Label** 98  
**Kankoubai** brewery / Mie prefecture

**MATSU NO TSUKASA Junmai Ginjo „Mizuki“** 101  
**Matsuse** brewery / Shiga prefecture

**HOOUOU BIDEN Junmai Ginjo „Wine Cell“** 106  
**Kobayashi** brewery / Tochigi prefecture

**„HAKURAKUSEI“ Junmai Ginjo** 115  
**Niizawa** brewery / Miyagi prefecture

**HOOUOU BIDEN Junmai Ginjo „Black Phoenix“** 119  
**Kobayashi** brewery / Tochigi prefecture

**KID Junmai Ginjo „Muryozan“** 122  
**Heiwa** brewery / Wakayama prefecture

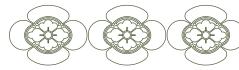
**KATSUYAMA Junmai Ginjo „Ken“** 145  
**Katsuyama** brewery / Miyagi prefecture

**KATSUYAMA Junmai Ginjo „Lei Sapphire“** 179  
**Katsuyama** brewery / Miyagi prefecture

**JUNMAI GINJO**  
**Btl. 1.8 l (Magnum)**

**KANKOUBAI Junmai Ginjo „Haru“ Rabbit Label** 189  
**Kankoubai** brewery / Mie prefecture

**KANKOUBAI Junmai Ginjo „Aki“ Owl Label** 189  
**Kankoubai** brewery / Mie prefecture



**GINJO**  
Btl. 0.72 l

**NOGUCHI NAOHIKO SAKE INSTITUTE**  
Yamahai, Miyama-Nishiki 2018 Nama 285  
Noguchi Naohiko Sake Institute / Ishikawa prefecture

**JUNMAI DAIGINJO**  
Btl. 0.3 l (Half bottle)

**TATENOKAWA Seiryu „Stream“** 45  
Tatenokawa brewery / Yamagata prefecture

**JUNMAI DAIGINJO**  
Btl. 0.72 l

**KAMOSHIBITO KUHEIJI „Eau du Désir“ Yamadanishiki** 90  
Banjo brewery / Aichi prefecture

**KAMOSHIBITO KUHEIJI „Sauvage“ Omachi** 90  
Banjo brewery / Aichi prefecture

**KID Junmai Daiginjo** 93  
Heiwa brewery / Wakayama prefecture

**TATENOKAWA Seiryu „Stream“** 96  
Tatenokawa brewery / Yamagata prefecture

**KID Junmai Daiginjo 40** 122  
Heiwa brewery / Wakayama prefecture

**ZAKU Junmai Daiginjo „Nakadori“ (0.75l)** 135  
Shimizu Seizaburo Shoten brewery / Mie prefecture

**MATSU NO TSUKASA Junmai Daiginjo,  
Ryuou Yamadanishiki, Yamanaka 2022** 142  
Matsuse brewery / Shiga prefecture

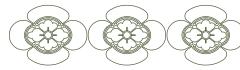
**MATSU NO TSUKASA Junmai Daiginjo,  
Ryuou Yamadanishiki, Yuge 2022** 142  
Matsuse brewery / Shiga prefecture

**MATSU NO TSUKASA Junmai Daiginjo,  
Ryuou Yamadanishiki, Kayochou 2022** 142  
Matsuse brewery / Shiga prefecture

**KAMOSHIBITO KUHEIJI „Ka no Chi“** 145  
Banjo brewery / Aichi prefecture

**SENSHO MASAMUNE Junmai Daiginjo  
„Bamboo & Sparrows“** 148  
Katsuyama brewery / Miyagi prefecture

**KAMOSHIBITO KUHEIJI „Betsu Atsurae“** 181  
Banjo brewery / Aichi prefecture



„HAGI-NO-TSURU“ Junmai Daiginjo 190  
**Hagino** brewery / Miyagi prefecture

ZAKU Junmai Daiginjo „Kaizan Itteki-sui“ (0.75l) 195  
**Shimizu Seizaburo Shoten** brewery / Mie prefecture

TATENOKAWA Kyuryu „Stream Red“ 212  
**Tatenokawa** brewery / Yamagata prefecture

KATSUYAMA Junmai Daiginjo „Den“ 255  
**Katsuyama** brewery / Miyagi prefecture

MATSU NO TSUKASA Junmai Daiginjo „Black“ 265  
**Matsuse** brewery / Shiga prefecture

HAKURAKUSEI Junmai Daiginjo „Tojo Akitsu“ 321  
**Niizawa** brewery / Miyagi prefecture

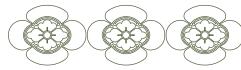
NOGUCHI NAOHIKO SAKE INSTITUTE  
Junmai Daiginjo 2018 375  
**Noguchi Naohiko Sake Institute** / Ishikawa prefecture

CUVÉE „IWA 5“ Junmai Daiginjo 395  
collaboration between **Dom Pérignon** and  
**Shiraiwa** brewery / Toyama prefecture

KATSUYAMA Junmai Daiginjo „Akatsuki“ 450  
(the ultimate Junmai Daiginjo)  
**Katsuyama** brewery / Miyagi prefecture

## DAIGINJO Btl. 0.72 l

„KOBE GOLD“ Daiginjo 180  
**Fukuju** brewery / Hyogo prefecture



## MISCELLANEOUS SAKE Btl. 0.5 l

**BEAU MICHELLE** 72  
**Tomono** brewery / Nagano prefecture

**BEAU MICHELLE „Snow Fantasy“, Limited Edition** 85  
**Tomono** brewery / Nagano prefecture

**TONO DOBUROKU Kimoto** 124  
**Nendo** brewery / Iwate prefecture

**Doburoku** is milky-cloudy and is considered to be the oldest form of sake. Unlike regular sake, the mash does not get pressed and filtered after fermentation, so that rice grains remain visible.

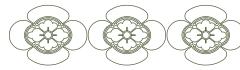
**HANATOMOE NATURExNATURE** 130  
**Miyoshino** brewery / Nara prefecture  
This **naturally fermented sake** is brewed using the Kijoshu method.

## FRUIT-INFUSED SAKE (LIQUEUR) Btl. 0.72 l

**TSURU-UME Natsu-Mikan (Sommer Mandarin Sake)** 83  
**Heiwa** brewery / Wakayama prefecture

**TSURU-UME Suppai (Pflaumen Sake)** 85  
**Heiwa** brewery / Wakayama prefecture

**TSURU-UME Yuzu (Yuzu-Zitrus Sake)** 96  
**Heiwa** brewery / Wakayama prefecture



## WHITE WINE Btl. 0.75 l

**2024 Grüner Veltliner Ried Axpoint** 49  
FJ Gritsch / Wachau (Austria)

**2021 Grüner Veltliner Anno Dazumal** 98  
Weixelbaum / Kamptal (Austria)

**2022 Rotgipfler Ried Laim** 98  
Gebeshuber / Gumpoldskirchen (Austria)

**2020 Pouilly-Fumé, Haute Densité 2020** 150  
Château Tracy / Loire (France)

**2018 Riesling Großes Gewächs  
Ürziger Würzgarten „Unterst Pichter“** 162  
Doktor Loosen / Mosel (Germany)

**2019 Pinot Gris  
Rangen de Thann Clos-Saint-Urbain Grand Cru** 175  
Zind-Humbrecht / Alsace (France)

**2022 Meursault Les Chevalières 2022** 185  
Domaine Fabien Coche / Burgundy (France)

**2019 Riesling Smaragd Singerriedel** 290  
Hirtzberger / Wachau (Austria)

**2023 Corton-Charlemagne Grand Cru** 520  
Domaine Jean Jacques Girard / Burgundy (France)

**2019 Bâtard-Montrachet Grand Cru** 750  
Domaine Jean-Marc Boillot / Burgundy (France)

## RED WINE Btl. 0.75 l

**2019 Pinot Noir Ried Käfertal** 135  
Christoph Edelbauer / Kamptal (Austria)

**2011 Blaufränkisch Spitzerberg** 185  
Dorli Muhr / Carnuntum (Austria)

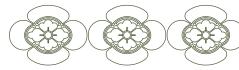
**2018 Corton Grand Cru Les Renardes** 210  
Domaine Maillard, Côte de Beaune / Burgundy (France)

**2021 Clos de Vougeot Grand Cru Vieilles Vignes** 720  
Domaine du Château de la Tour, Côte de Nuits / Burgundy (France)

**2008 Château Palmer** 780  
Margaux, 3ème Grand Cru Classé / Bordeaux (France)

**2006 Château Cheval Blanc** 1065  
Saint-Émilion, 1er Grand Cru Classé A / Bordeaux (France)

**1982 Château Mouton-Rothschild** 3200  
Pauillac, 1er Grand Cru Classé / Bordeaux (France)  
- the most legendary Robert Parker 100 points wine -



## JAPANESE WHISKY

**HIBIKI JAPANESE HARMONY (Suntory)** Blended Whisky 4cl 24

**YAMAZAKI 12Y (Suntory)** Single Malt 4cl 39

**HAKUSHU 18Y (Suntory)** Single Malt 4cl 195

**HIBIKI 21Y (Suntory)** Premium Blended Whisky 4cl 290

## SHOCHU (JAPANESE SCHNAPS)

**NOGUCHI NAOHIKO SAKEKASU** 2cl 11  
Schnaps made from rice wine lees

## JAPANESE TEE SPECIALITIES OF THE SEASON

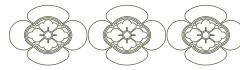
**GYOKURO OF THE DAY**  
cup 12  
Japanese super premium green tea

**TRADITIONAL MATCHA**  
bowl 18  
the „Japanese espresso“

## WATER

**PANA AQUA** mineral water 0.75 l 9  
non-carbonated

**SAN PELLEGRINO** mineral water 0.75 l 9  
sparkling



## ALLERGENS

Due to the nature of an Omakase menu, we unfortunately are unable to accommodate individual allergies of our valued guests.

However, you can rest assured that our menus are always LACTOSE-FREE. Even when dairy products are used (for example in some desserts), we exclusively use lactose-free ingredients.

Traditional Japanese food usually is also relatively LOW IN GLUTEN, but never completely gluten-free. Ingredients such as Japanese soy sauce or miso always contain a small amount of gluten.

Alcoholic beverages can contain sulfites (O) and/or gluten (A).