



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.

PRICES IN EURO - ALL TAXES INCLUDED



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 menu would be described
as **SUSHI KAISEKI** (寿司懐石).

Although our restaurant remains faithful to
the Japanese tradition in all its recipes,
the sequence of our Omakase set menu has been
designed without following strict traditional rules.

For example, conventional Japanese
sushi restaurants would not serve any meat or
chocolate-based desserts.

先付け

SAKIZUKE (Amuse)

お造り

OTSUKURI

(Sashimi selection)

酢の物

SUNOMONO (vinegared dish)

蒸し物

MUSHIMONO (steamed fish)*

茶碗蒸し

CHAWANMUSHI (egg custard with dashi)

寿司

OMAKASE SUSHI

(with 9 Nigiris and 1 Temaki)

お椀

MISOSHIRU or OSUIMONO (soup)

焼き物

YAKIMONO

(A5 Miyazaki Wagyu grilled on Binchotan coal)*

デザート

SWEET FINISH

OMAKASE DINNER SET MENU 298

Lunch set menu (without dishes with *) 198

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
0.1l 18

CHAMPAGNE BY THE GLASS

LOUIS ROEDERER Blanc de Blanc 2017
0.1l 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 DAIGINJO (super premium pure rice sake - Grand cru)

JAPANESE BEER Btl. 0.33 l

ASAHI SUPER DRY (Lager) 8,60

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

HOUOU 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 Rabel 98
Kankoubai brewery / Mie prefecture

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

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

„HAKURAKUSEI“ Junmai Ginjo 115
Niizawa brewery / Miyagi prefecture

HOUOU 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“ (O.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 Perignon** 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

Nondo 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

2023 Grüner Veltliner „Primary Rocks“ 54
Gschweicher / Weinviertel (Austria)

2017 Grauer Burgunder 72
Nössing / Vienna (Austria)

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

2022 Rotgipfler Ried Laim 98
Gebeshuber / Gumpoldskirchen (Austria)

2023 Chablis 1er Cru Montmains Vieilles Vignes 135
Domaine Raoul Gautherin & Fils / Burgundy (France)

**2019 Riesling Großes Gewächs
Ürziger Würzgarten „Unterst Pichter“** 170
Doktor Loosen / Mosel (Germany)

**2019 Pinot Gris
Rangen de Thann Clos-Saint-Urbain Grand Cru** 185
Zind-Humbrecht / Alsace (France)

2023 Riesling Ried Kellerberg 210
F.X. Pichler / 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

2020 Merlot Reserve 58
Glatzer / Carnuntum (Austria)

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)

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

1982 Château Mouton-Rothschild 2400
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

ACQUA PANNA mineral water 0.75 l 9
non-carbonated

SAN PELLEGRINO mineral water 0.75 l 9
sparkling

NATURAL JUICE

WETTER Apple juice (Cox's Orange Pippin) 0,25 l 6,50



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).