

Shiki est.2004

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all prices are inclusive of VAT

Our New Concept is.... "IZAKAYA"

Dear Customers,

For the last few years I have been thinking about changing our menu and I thought the best way for our customers to enjoy their experience at Shiki is to do "OTSUMAMI" (not too substantial but sharable dishes) in which everyone can have a bit of everything from Sushi to Yakitori.

When I think back to my time in Japan, I often went to Izakaya with my friends. We enjoyed sharing dishes, talking about the future and drinking beer and sake. But Shiki is not just for a group of friends. We indeed welcome families, couples and solo dinners. And I believe that our new menu is for everyone.

I added a range of Vegetarian dishes as well as updated some of our best sellers: Sushi Lovers and Bento Boxes.

Under our new Izakaya concept, we tend to bring food as it comes. But if you like things to come in a certain way, please let us know.

Thank you and hope you enjoy your experience at the new Shiki!

Shun
Head Chef



otsumami

to Start with... とりあえず

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| 101 | V | Edamame 枝豆 | 3 |
| | | steamed green soy beans with Maldon rock salt | |
| 37 | V | Tsukemono Moriawase お漬け物 | 4 |
| | | assorted Japanese pickles, white sesame | |
| 38 | V | Ohitashi 本日のおひたし | 3 |
| | | branched green leafs with sesame, Konbu based seaweed broth | |
| 40 | V | Pote-Sala ポテサラ | 3 |
| | | potato, boiled egg, mayo, cucumber, onion | |

otsumami おつまみ

V = suitable for vegetarian (may contain egg)

VO = may contain non vegetarian ingredients but vegetarian option also available

Please Note: our miso soup contains soup stock made from seaweed and dried fish

Food Allergies and Intolerance:

Please ask a member of staff if you require information on the ingredients in the food we serve

otsumami

	Salad サラダ	🍷
403 VO	Avocado Tofu Salad 豆腐とアボカドのサラダ avocado, tofu, leaf salad, tomato, sesame mayo dressing	7
41	Buta Shabu Salad 豚しゃぶサラダ blanched pork belly, leaf salad, sliced onion, sesame and plum dressing	8
402 VO	Wakame and Cucumber Salad ワカメと胡瓜のサラダ仕立て wakame, cucumber, ginger, tomato with house dressing and sesame oil	6

* salad house dressing may contains fish stock

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	Deep Fried あげもん	🍷
103 V	Nasu Dengaku 茄子の田楽 crispy aubergine with sweet sticky miso	6
106 V	Yasai Age Gyoza 野菜の揚げ餃子 deep-fried vegetable dumpling (3pc)	5
102 VO	Sanshoku Agedashi-Tofu 三色揚げだし豆腐 deep-fried tofu in three flavours (Plain, Paprika, Seaweed) in broth	6
104 V	Rekishu Chips 和風フライドポテト hand cut spiced potato and lotus roots with aonori, wasabi mayonnaise	6
503	Tori Kara 鶏から deep fried marinated chicken thighs with sweet vinegar	8
502	Chicken Katsu チキンカツ breaded deep fried chicken fillet with katsu sauce	8
504	Ton Katsu トンカツ breaded deep fried pork loin with katsu sauce and colman's mustard	9
43	Ika Ring イカリリング squid ring with smokey ketchup	5
510	Ebi Frya えびふりゃー breaded deep fried xl king prawn with shiki's wasabi tar tar	10

	Tempura	てんぷら	Ⓔ		Grilled/Panfried/Plancha	やきもん	Ⓔ
44	Prawn Tempura	エビ天ぷら	6	108	Yakitori	焼き鳥	5
	tiger prawn tempura (3pcs)				char-grilled skewered chicken with leek (2skeweres)		
511	Seafood Tempura	海鮮の天ぷら	7	105	THE Gyoza	焼き餃子	5
	a tiger prawn with seasonal seafood tempura (5pcs)				pork dumpling a la plancha (3pc)		
513 VO	Vegetable Tempura	野菜の天ぷら	6	107	Ebi Chili Mayo	エビチリマヨ	7
	assorted seasonal vegetable tempura (5pc)				king tiger prawns with chili mayo sauce		
514 VO	Kakiage	かきあげ	7	505	Shogayaki	生姜焼き	8
	mixed julienne of seasonal vegetable with prawn tempura				pan-fried sliced pork with sweet ginger sauce		
45	Soft Shell Crab	ワタリガニの天ぷら	8	501	Chicken Teriyaki	鶏の照り焼き	8
	whole giant soft shell crab tempura				pan fried chicken thighs in teriyaki sauce		
				508	Salmon Teriyaki	鮭の照り焼き	9
					pan fried salmon in teriyaki sauce		
				516	Char-Grilled Tofu Steak	網焼き豆腐ステーキ	9
					with teriyaki sauce and cooked veggie		
				506 V	Beef Teri	牛薄切りの照り焼き風	10
					pan-fried sliced beef with teriyaki sauce		
				47	Yakiniku	焼肉	13
					marinated sirloin steak on char grill		

to Finish with... ✂

After enjoying all the small dishes, now is the time to finish up good time with something substantial. We often eat rice or noodles.

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519	V	Gohan ごはん a bowl of rice	2	
46	VO	Onigiri x 2 おにぎり x 2 grilled salmon / japanese sour plum / konbu / grilled eel	5	
410		Miso Soup お味噌汁 soy bean paste soup with Japanese Broth	2	
520	V	Curry Rice カレーライス our signiture curry & rice add: Chiken Katsu, Tonkatsu, Slow Cooked Beef, Tofu steak	7 +5	
601	VO	Yakisoba 焼きそば fried noodle with soba sauce. veggie, seafood, beef or pork & seafood	10	
610	VO	Sukiyaki Udon 焼きうどん sukiyaki style udon noodle with soy sauce. veggie, beef or seafood	10	
49		Mini Udon うどん udon with broth served with wakame, tenkasu and spring onion	6	

Bento is a traditional set meal served in a Japanese lacquered bento box.
Tsukidashi (starter), miso soup and a bowl of rice included

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801		Shiki Sushi Bento お寿司弁当 today's tsukidashi tempura bento box / assorted nigiri, maki & sashimi and today's side		26
802	V	Vegetable Shiki Sushi Bento 野菜お寿司弁当 today's tsukidashi tempura bento box / assorted nigiri, maki & age tofu and today's side		23
803	VO	Dinner Time Bento 夜のお弁当 Standard Evening Bento with a choice of main:		22
		Tonkatsu / breaded deep fried pork Chicken Katsu / breaded deep fried chicken Chicken Teriyaki / chicken in teriyaki sauce Salmon Teriyaki / salmon in teriyaki sauce Tori-Kara / fried marinated chicken thigh Yaki-niku / japanese style beef steak Tofu Steak / char-grilled tofu steak		

All bento box comes with a tsukidashi, today's side dish, sushi and miso soup.