

SHIO

Welcome to Shio Modern Japanese.

We use authentic Japanese ingredients prepared and presented in a modern style.

Our menu has been designed as a sharing experience.

Enjoy the journey.

Arigato

Team Shio

3 DISH IZAKAYA R240 per head

SURCHARGES APPLY (*)

KAISEKI TRAY

80

SALMON TORO TOKYO TACO

SHIMEJI TEMPURA

FRIED RICE CAKE, CAVIAR, NORI DUST

PICKLED DAIKON

SMALL BOWLS

(SIDES)

60

EDAMAME, YAKANIKU, SMOKED WASABI
SALT

AUBERGINE TEMPURA, LIME EMULSION

PICKLED WAKAME, TOASTED SESAME

CHILLED SOBA NOODLES, KAESHI
BROTH, KATSUOBUSHI

NORI TRUFFLE FRIES, GOCHUJANG MAYO

SHIITAKE PAN FRIED, LEMON & GINGER
BUTTER, HOUSE FURIKAKE

CUCUMBER AND TOFU KIMCHI

UMI

(OCEAN)

SOFT SHELL CRAB, CORN, CUMIN, TOM 150
YUM AND LIME SAUCE

*
R70 SURCHARGE APPLIES TO 3 DISH SPECIAL

SALMON DEN MISO, SMOKED AUBERGINE 110
PUREE

*
R30 SURCHARGE APPLIES TO 3 DISH SPECIAL

LUCKY PIZZA, TUNA TATAKI, WAKAME, 95
DAIKON, CAVIAR

LINEFISH SASHIMI, SHOYU, SESAME, GREEN 95
CHILLI, COCONUT AND CORIANDER

BABY SHRIMP TEMPURA, CHIVE KEWPIE, 80
SWEET MISO

CHILLI SALT SQUID, GREEN CHILLI 80
CARMEL, MISO AIOLI

FORBIDDEN BLACK RICE RISOTTO, HOT 90
AND SOUR DASHI CREAM, PANKO PRAWN

TOCHI

(LAND)

BEEF KUSHIYAKI, SHIMEJI PEPPER CREAM	100
CHICKEN YAKITORI, TOGARASHI PINEAPPLE GEL	80
BABY BACK RIBS, SWEET TONGKATSU, FRIED LOTUS ROOT	85
DUCK DUCK EGG, DUCK BROTH, SMOKED DUCK, SOBA NOODLES, QUAIL EGG	95
PORK BELLY, RENDANG SAUCE, LIME LEAF, SHAVED COCONUT AND PUFFED BLACK RICE	90
GYOZA LAMB, 3 CUP SAUCE	95
HOT WINGS KARAAGE, HONEY AND GOCHUJANG	85
BEEF TATAKI, CRISP TORTILLA, AIOLI, PEA PUREE, TOGARASHI, CAVIAR	85

AMAI

(SWEET)

POACHED PEAR, LIQUID WHITE CHOC 85
CHEESECAKE, OAT AND COCONUT COOKIE

BANANA CREAM PIE, MISO 85
BUTTERSCOTCH, BRÛLÉE BANANA, SUGARED
WONTON

DING DONG SUNDAE, BLACK SESAME 85
DARK CHOCOLATE, WHITE SESAME ICE
CREAM, STRAWBERRIES, TOASTED NUTS

LEMON POSSET, GINGER SYRUP, SWEET 85
POTATO CRISPS

KYOTO COFFEE 100
DOUBLE ESPRESSO, NIKKA WHISKEY,
COCONUT CREAM, CINNAMON DONUTS

* R20 SURCHARGE APPLIES TO 3 DISH SPECIAL

ROUND OF BEERS FOR THE CHEFS 90