

The dishes served won't be found in Japan.  
Instead, on the plate you will meet with  
ingredients that Miki relies on:  
from the farmer's hands  
that work the fertile soil.  
borne by the salt cloaked sea breeze and natural minerals.  
Combined with a rich array of local produce.  
and technique of using shallow copper pots.  
Our dynamic vibe is reflected in the tailor-made degustation.  
An eclectically curated range of Japanese sake  
and local wines complete the culinary experience.

いらっしゃいませ

### **MIKI'S COMPLETE**

In Miki's Hands. A range of nourishing, handpicked WA ingredients of Miki's choice.

In a journey of up to 23 unique elements. Highly recommended as the ultimate experience or your first time with us.

\$107 per person.

### **+ OTSUKURI**

Otsukuri is an additional plate served individually alongside your cold entrée that imitates traditional Japanese sashimi and tataki style, prepared from the freshest cuts of raw premium ingredients.

+ \$19 per person.

### **MIKI'S TRUST**

A selection of WA ingredients of the day, comprised of 14 elements, with your a choice of one main course option.

\$88 per person.

+\$19 with otsukuri, +\$15 additional main, +6 Pre dessert

Available only for booking from 1 to 4 people.

### **MIKI'S FOR KIDS**

An introductory degustation, In perfect portions, featuring fun and intriguing elements.

For ages 10 and under

\$54 per person.

+\$15 additional main, +6 Pre dessert

Please inform us of any dietary requirements and we will do our best to accommodate your request.

Degustation offered as a group only.

*\*A surcharge amount applies to all card payments, which is not greater than our cost of acceptance*

## PAIRINGS

### MIKI'S PAIRING

A handpicked selection of cocktail, sake, wine, and whisky / \$79 per person

Kyotopolitan (Sochu, Cranberry juice, Cointreau, yuzu) - Amuse

2023 WA Karridale Glenarty Road 'Kinfolk' Semillon – Cold Entree

Morinokura Junmai Daiginjo, from Fukuoka – Warm Entree

2022 Skigh Wines 'Home' Syrah - Mains

Yamazaki Single Malt - Dessert

### SAKE PAIRING

Individually curated authentic Japanese sake

\$66 per person with sweet sake to finish or + \$14 with whiskey 30cl. to finish

Koikawa Junami Nigori, from Tohoku - Amuse

Taka Junami Ginjo Kimoto, from Fukuoka – Cold Entree

Bentamusume Junmai, from Tottori – Warm Entree

Suiryu Junmai Kimoto Vintage, from Nara - Mains

Uzenshiraume Junmai Umeshu, from Yamagata or Yamazaki Single Malt - Dessert

### WINE PAIRING

A mixture of varietals from Miki's favourite Western Australian winemakers / \$63 per person

2022 Stormflower 'Silverlining' Sparkling Chenin Blanc - Amuse

2024 Stella Bella 'Otro Vino' Tempranillo, Sangiovese, Shiraz Rose – Cold Entree

NV WA Swan Valley Bella Ridge Kyoho– Warm Entree

2023 MR South by southwest Pinot Noir- Mains

2024 Fraser Gallop Iced pressed Chardonnay – Dessert

### NON - ALCOHOLIC PAIRING

A selection homemade alcohol-free drinks carefully designed for each course

\$46 per person / +\$11 with a glass of white or red wine

Elderflower, Matcha green tea, Yuzu - Amuse

Pineapple, white peony white tea, cardamom – Cold Entree

Peach, turmeric chai, blue cornflower – Warm Entree

Raspberry, Blackcurrant, lemon myrtle, peppercorn - Mains

Mango, Oolong, spicy ginger beer – Dessert

## MIKI'S DRINKS SELECTION

### NON-ALCOHOLIC DRINKS

Capi sparkling water or still	750ml	\$9
Yuzu & Soda	250ml	\$8
Yuzu Lemon & Bitters	250ml	\$8.5
Manjimup organic sparkling apple juice	330ml	\$12
Elderflower, matcha, yuzu mocktail	150 ml	\$13
Peach, tumeric chai, blue cornflower mocktail	150 ml	\$13

TEA SERVICE Please choose one of the following teas: \$7.5 p/guest

Sencha, first harvest green tea

Houji, roasted green tea

Genmai, roasted rice green tea

Oolong, semi oxidised tea

Mugicha, roasted barley tea (caffeine free)

### BEER, GINGER BEER, CIDER

AU Colonial Small Pale Ale mid-strength	375ml	\$10
AU Heaps Normal Quiet XPA 'Non-Alcoholic'	375ml	\$10
JP Asahi Super Dry	330ml	\$10.5
AU Beer Farm Pale Ale	375ml	\$11
AU Rocky Ridge Jindong Juicy	375ml	\$11
AU Eagle Bay Kolsch	375ml	\$12
AU Bridgetown Sweet Rosie Cider	375ml	\$12
JP Kirin Ichiban Import	330ml	\$12
AU The Brewhouse Red IPA	375ml	\$13
AU Cheeky Monkey Ginger beer	330ml	\$13
JP Yebisu Black Beer Premium Import	334ml	\$14
JP Koshihikari Rice Beer Import	500ml	\$17

### COCKTAILS

Wasabi Margarita (Sochu, Wasabi syrup, yuzu, spicy shichimi)		\$21
Negroni with a twist (Giniversity Gin, Umeshu, Vermouth Rosso)		\$21
Tokyo Mule (Sochu, Nigori sake, spicy ginger beer, finger lime)		\$21
The Geisha (Gin, Elderflower, matcha, yuzu)		\$23
Japanese Tatsumi Distillery Gin Tonic		\$23
Kyotopolitan (Sochu, Cranberry juice, Cointreau, yuzu)		\$25

### WHISKY

JP Toki Blended Whisky	30ml	\$12
JP Hibiki Harmony Blended Malt	30ml	\$24
JP Yamazaki Single Malt	30ml	\$24
JP Komagatake Voyager Estate Limited Edition S Malt	30ml	\$35
JP Yamazaki 12 Years Single Malt	30ml	\$42

## MIKI'S SAKE SELECTION

Miki's sake is all JUNMAI style which comes from only pure & high-quality sake rice. Each one has been carefully selected to invite you to discover the world of sake and its spectrum of textures & flavours.

The recommended serving temperature highlights the distinctive qualities of the sakes.

	Glass	Carafe
<u>TRADITIONAL STYLE</u>	(100ml)	(350ml)
<b>Hiokizakura Junmai Daiginjo</b> 'Goriki', from Tottori, 60% rice polished, served chilled <i>Delicate sake. It shows red fruit notes such as raspberries. Medium bodied and smooth aftertaste.</i>	\$30	\$99
<b>Koikawa Junmai Daiginjo</b> Beppin, from Yamagata, 60% rice polished served chilled <i>Beppin meaning 'beautiful woman'. It is delicate and elegant sake with a hint of floral notes and fresh finish.</i>	\$28	\$92
<b>Bentamusume Junmai Daiginjo</b> , from Tottori, 55% rice polished, served chilled. <i>Fruity aroma with a strong rice taste. Underlying rice/malt with hints of melon and cumin.</i>	\$28	\$92
<b>Morinokura Junmai Daiginjo</b> 'Kaze', from Fukuoka, 60% rice polished, served chilled <i>Gentle red fruit aromas, weight on the palate, slight umami. Very clean and fresh dry sake.</i>	\$25	\$81
<b>Izumibashi Junmai Kimoto</b> , from Kanagawa, 35% rice polished, served room temperature <i>Pleasant fruity aroma. Smooth, dry, and spicy. Strong but not overpowering acidity.</i>	\$25	\$81
<b>Jujiasahi Junmai Ginjo</b> "Izumo-dayori", from Izumo, 40% polished, served chilled <i>It is soft and smooth sake with a pleasant toasty and smoky aftertaste.</i>	\$19	\$60
<b>Izumibashi Junmai Ginjo</b> 'Megumi Ao Label', from Kanagawa, 42% rice polished, served room T <i>Pronounced banana and caramel aromas. Full of flavours and layers. Dry sake.</i>	\$19	\$60
<b>Taka Junmai Ginjo Kimoto</b> from Yamaguchi, 45% rice polished, served chilled <i>Light, sweet, fruity flavour. Candy-like sweetness aromas with a gentle dose of acidity. Dry sake.</i>	\$19	\$60
<b>Tenon Junmai Kimoto</b> , from Shimane, 45% rice polished, served room temperature. <i>Pleasant fruity aroma. Smooth, dry, and spicy. Strong but not overpowering acidity.</i>	\$17	\$54
<b>Bentamusume Tokubetsu Junmai</b> , from Tottori, 35% rice polished, served room temperature <i>Strong flavours and aromas, long finish. Very dry sake. Something different.</i>	\$17	\$54
<b>Komagura Tokubetsu Junmai</b> , from Fukuoka, 40% rice polished, served room temperature <i>Best for first-time drinkers. Soft gentle aroma, rich umami and a lovely freshness. Organically farmed.</i>	\$17	\$54
<b>Hakuin Masamune Junmai Kimoto</b> , from Hara, 35% rice polished, served chilled or warm <i>Notes of lychee and guayava. Full body, well balanced dry sake.</i>	\$16	\$50

	<b>Glass</b>	<b>Carafe</b>
<u>NIGORI STYLE</u>	(100ml)	(350ml)
<b>Suiryu Junmai Kimoto Nigori</b> 'Kimoto No Dobu', from Nara, 45% rice polished, served warm <i>Cloudy sake. The aroma is faintly sweet, but textural and smooth flavours. Driest nigori sake on the list</i>	\$19	\$60
<b>Koikawa Junmai Ginjo Nigori</b> , from Tohoku, 35% rice polished, served chilled or warm <i>Cloudy and dry sake. It has a clean, sweet flavour with a well-balanced acidity with a pleasant nutty aftertaste.</i>	\$16	\$50
<b>Fusouzuru Junmai Nigori</b> , from Shimane, 30% rice polished, served chilled <i>Most cloudy sake on the list. Rich, creamy and milky. Very dry sake.</i>	\$15	\$48
 <u>VINTAGE STYLE</u>		
<b>Suiryu Junmai Kimoto</b> , from Nara, 35% rice polished, served warm (+10-year vintage) <i>Pronounced malty, honey, toffee aromas. It's powerful, rich, and mid-sweet.</i>	\$20	\$62
<b>Tamagawa Junmai Yamahai</b> , from Kyoto, 45% rice polished, served chilled or warm (4-year vintage) <i>Strong and complex umami flavors. Relatively high alcohol percentage.</i>	\$16	\$50
 <u>UMESHU &amp; DESSERT STYLE</u>		
<b>Uzenshiraume Junmai Umeshu 'Umeyusui'</b> , from Yamagata, served chilled/warm (off dry) <i>50% sake, 50% Umeshu plum liqueur. Fruity plum aroma with sweet bitter aftertaste - reminiscent of Campari</i>	\$16	\$52
<b>Umeshu</b> , from Wakayama, served chilled (very sweet) <i>Traditional Japanese liqueur made with ume plums. Sweet and sour taste, and relatively low alcohol.</i>	\$14	\$44
<b>Yuzu Umeshu</b> , from Wakayama, served chilled (sweet) <i>Yuzu (Japanese citrus) Ume (Japanese plum) Refreshing sweet, sour &amp; bitter flavour.</i>	\$14	\$44

### MIKI'S WINE SELECTION BY THE GLASS (150 ml)

#### Sparkling wines

Stormflower	2022	MR 'Silverlining' Chenin Blanc	\$14.5
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#### White wines

Bella Ridge	NV	WA Swan Valley Kyoho (off dry style)	\$13.5
Glenarty Road	2023	WA Karridale 'Kinfolk' Semillon	\$14
Cha Cha	2023	WA Geographe Chardonnay	\$15
Graci	2022	Italy Sicily Etna Bianco*	\$20
LAS Vino	2023	MR Chardonnay*	\$20
Sybillie Kuntz	2022	Germany Mosel Kabinett Riesling Trocken (dry style)*	\$25
Leeuwin Estate	2021	MR 'Art Series' Chardonnay*	\$40

#### Rose wines

Stella Bella	2024	MR 'Otro Vino' Tempranillo, Sangiovese, Shiraz	\$13.5
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#### Red wines

South by southwest	2023	MR Pinot Noir	\$14.5
Flowstone	2019	MR Cabernet Sauvignon	\$15
Skigh Wines	2022	MR Syrah	\$15
Marcarini	2021	Italy Langhe Nebbiolo DOC*	\$20
Xanadu	2018	MR 'Stevens Road' Graciano*	\$25
Ghostgum Vineyard	2022	VIC Mornington Peninsula Pinot Noir*	\$25
Mosswood	2021	MR Cabernet Sauvignon*	\$39

#### Dessert Wines

Fraser Gallop	2024	MR Wilyabrup Iced pressed Chardonnay	\$13.5
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\* Coravin pouring system



## MIKI'S WINE SELECTION BY THE BOTTLE

			<b>Bottle</b>
<u>Sparkling wines</u>			
Franck Bonville	NV	France Champagne Grand Cru – Blanc de Blancs	\$120
Vasse Felix	2022	MR 'Idée Fixe' Premier Brut Chardonnay	\$91
Wills Domain	NV	WA Yallingup 'Cuve d'elevage' Pinot noir, Chardonnay	\$72
Voyager Estate	2022	MR Sparkling Merlot Shiraz Rose	\$67
Frazer Woods	2015	MR Frazer Woods 'La Cache' Chardonnay	\$60
Stormflower	2022	MR Crémant 'Silver Lining' 100% Chenin Blanc	\$58
Break Free	2023	WA Swan Valley PET NAT 'Blis Bomb' Chenin Blanc	\$52
 <u>White wines</u>			
Sybille Kuntz	2022	Germany Mosel Kabinett Riesling Trocken (dry style)	\$98
Frankland Estate	2023	WA Frankland River 'Isolation Ridge' Riesling	\$77
Ministry of clouds	2023	SA Clare Valley Riesling	\$62
Franz Haas	2021	Italy Alto Adige Pinot Grigio	\$85
Bella Ridge	NV	WA Swan Valley Kyoho (off dry style)	\$54
Corymbia	2023	WA Swan Valley 'Rocket's Vineyard' Chenin Blanc	\$69
Seehof	2022	Germany Rheinhessen Weisserburgunder Pinot Blanc	\$60
Willispie	2019	MR Verdelho	\$49
Scintilla Wines	2022	SA Ashton 'Noontide Maceration' (skin contact)	\$68
Amato Vino	2022	MR 'Mantra' Barrel Fermented Sauvignon Blanc	\$65
Vasse Felix	2022	MR Sauvignon Blanc	\$58
Grace Farm	2023	MR 68% Sauvignon Blanc and 32% Semillon	\$52
Stella Bella	2022	MR 'Suckfizzle' 68% Sauvignon Blanc 32% Semillon	\$83
Gant and Co.	2023	WA Karridale 'Sur Lie' 70% Semillon 30% Sauvignon Blanc	\$59
Skigh Wines	2023	MR 'Blanco' Semillon, Sauvignon Blanc, Chenin Blanc	\$52
Lillian	2022	WA Pemberton Marsanne Rousanne	\$65
Mr. Barval	2023	MR 'Mistral' 73% Viognier 27% Marsanne	\$70
Graci	2022	Italy Sicily Etna Bianco DOC	\$85

Moss Wood	2023	MR Semillon	\$71
Glenarty Road	2023	WA Karridale 'Kinfolk' Semillon	\$54
Leeuwin Estate	2021	MR 'Art Series' Chardonnay	\$180
Pierro	2023	MR Chardonnay	\$150
William Fevre	2020	France Chablis Chardonnay	\$108
L.A.S Vino	2023	MR Single Vineyard 'Wildberry Springs' Chardonnay	\$105
Vasse Felix	2022	MR Single Plot Chardonnay	\$99
L.A.S Vino	2023	MR Chardonnay	\$81
Woodlands	2023	MR Woodlands Brook Valley Chardonnay	\$80
Passel Estate	2021	MR Chardonnay	\$79
Cha Cha	2023	WA Geographe Chardonnay	\$65

Rose wines

			<b>Bottle</b>
Yume	2021	WA Albany Djaril-Marri Merlot Rosé	\$65
Chateau De L'escarelle	2023	FR Provence 'Cuvee Palm Rose' Grenache, Syrah, Cinsault	\$58
Victory Point	2022	MR 36% PN, 34% Cab franc, 30% Malbec Rosé	\$57
Fraser Gallop	2023	MR Shiraz Rosé	\$55
Stella Bella	2024	MR 'Otro Vino' Tempranillo, Sangiovese, Shiraz	\$53
Fermoy	2023	MR 67% Shiraz; 14% Semillon; 9% CS; 10% P Noir	\$53

<u>Red wines</u>			<b>Bottle</b>
Picardy	2021	WA Pemberton Pinot Noir	\$90
Yering Station	2021	VIC Yarra Valley Reserve Pinot Noir	\$145
Southern light Ghostgum	2022	VIC Mornington Peninsula Pinot Noir	\$92
Merchand & Burch	2023	Mount Barker Pinot Noir	\$79
South By Southwest	2023	WA Pemberton Pinot Noir	\$60
By Faar	2023	VIC Geelong Faar Racing Gamay	\$81
Marcarini	2022	Italy Langhe Nebbiolo DOC	\$85
Trait	2022	WA Ferguson Valley Grenache	\$61
Scagliola	2021	Italy Piedmont 'Mati' Barbera D'Asti	\$72
Cape Mantelle	2018	MR Zinfandel 91%, Shiraz 9%	\$82
Xanadu	2018	MR 'Stevens Road' Graciano	\$97
Hay Shed hills	2022	MR 'World Series' Tempranillo	\$59
Wines of Merritt	2023	MR Wilyabrup Cabernet Franc	\$69
Frankland Estate	2020	WA Frankland River 'Isolation Ridge' Syrah	\$75
Sam Vinciullo	2020	WA Cowaramup Red/White Shiraz (Chilled red)	\$68
Windows Estate	2020	MR Petit lot Syrah	\$69
Skigh Wines	2022	WA Yallingup 'Home' Syrah	\$62
Cape Grace	2020	MR Shiraz	\$65
Terrazas de los Andes	2021	Argentina Mendoza Reserve Malbec	\$61
Cullen	2023	MR Mangan East Block 59% malbec, 41% Petit Verdot	\$75
Woodlands	2019	MR 'Margaret' 80% Cabernet 10% Merlot 10% Malbec	\$98
Glenmore	2020	MR 'Isabella' 40% Cabernet, 30% Merlot, 30% Malbec	\$61
Mosswood	2021	MR Cabernet Sauvignon	\$180
Leeuwin Estate	2021	MR 'Art Series' Cabernet Sauvignon	\$110
Victory Point	2019	MR Cabernet Sauvignon	\$81
Arlewood	2019	MR Cabernet Sauvignon	\$71
Duke's Vineyard	2022	WA Porongurup Cabernet Sauvignon	\$62
Flowstone	2019	MR Cabernet Sauvignon	\$60

Dessert Wines

			<b>Bottle</b>
Fraser Gallop	2024	MR MR Wilyabrup Iced pressed Chardonnay	\$54
Vasse Felix	2023	MR Cane cut Semillon	\$49
Singlefile	2021	WA Denmark Riesling	\$47

## MIKI'S COMPLETE

### AMUSE

SANSHO PEPPERED BRAVO APPLE, YUZU GEL  
TEMPURA MEDJOOOL DATE, WASABI YOGHURT  
NORI TEMPURA, GOLDEN ENOKI  
PURPLE CARROT, HACHO MISO  
CHILLED CARROT AND YUZU SOUP

### COLD ENTRÉE

HIRAMASA KINGFISH YUUAN YAKI, SAMPHIRE SALSA  
RAKKASEI TOFU, BABY CUCUMBER, WASABI  
VENISON TATAKI, RED WITLOF  
IBURIGAKKO, YUZU STRIACCIATELLA, SANSHO  
OSHIZUSHI SHARK BAY CRAB, MENTSUYU GEL  
IMO YOUKAN, SAKE KASU  
+ OTSUKURI

### WARM ENTRÉE

SHARK BAY SCALLOP, MATCHA SALT  
WAGYU OBORO NORI ROLL, PUMPKIN DARE  
COURGETTE, TENTSUYU GEL  
KIPLER POTATO, YUZU KOSHO MAYO  
PICKLED SQUID, WATERMELON RADISH, SUMISO

### MAIN

STEAMED SHARK BAY GOLDBAND SNAPPER, YUZU DASHI, MENTAIKO KIMIZU, FINGERLIME  
AMİYAKI BLACKWOOD VALLEY BEEF, SWEET CORN, LOCAL BLACK GARLIC, MISO BACON  
MASAGO KALBARRI PINK SNAPPER, UME AIOLI, KHOLRABI, ICEPLANT

PRAWN, AVOCADO, TEMAKI ROLL

KANGAROO TAIL, MISO SOUP, SHIRATAKI YAM NOODLES, TONBURI, SPRING ONION

### PRE DESSERT

SOY SAUCE SALTY CARAMEL CHAI, SAKE KASU

### DESSERT

NANUUP PEACH, AMASAKE AND YOGHURT CREAM, ALMOND, LYCHEE

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL

SAKE PAIRING: KOIKAWA JUNMAI NIGORI

WINE PAIRING: 2022 STORMFLOWER 'SILVERLNING' CHENIN BLANC

NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

MIKI'S PAIRING: 2022 GLENARTY ROAD KINFOLK SEMILLON

SAKE PAIRING: TAKA JUNMAI GINJO

WINE PAIRING: 2024 'OTRO VINO' TEMPRANILLO, SANGIOVESE, SHIRAZ ROSE

NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

MIKI'S PAIRING: MORINOKURA JUNMAI DAIGINJO

SAKE PAIRING: BENTAMUSUME TOKUBETSU JUNMAI

WINE PAIRING: NV BELLA RIDGE KYOHO

NON-ALCOHOLIC PAIRING: PEACH, CHAMOMILE, CINNAMON

MIKI'S PAIRING: 2022 SKIGH WINES CODA SYRAH

SAKE PAIRING: SUIRYU JUNMAI KIMOTO

WINE PAIRING: 2023 SOUTH BY SOUTHWEST PINOT NOIR

NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

MIKI'S PAIRING: YAMAZAKI SINGLE MALT JAPANESE WHISKY

SAKE PAIRING: UZENSHIRAUME UMEYUSUI OR YAMAZAKI SINGLE MALT JAPANESE WHISKY

WINE PAIRING: 2023 VASSE FELIX CANE CUT SEMILLON

NON-ALCOHOLIC PAIRING: MANGO, OOLONG, SPICY GINGER BEER

\$107 COMPLETE OR \$126 COMPLETE + OTSUKURI.

+\$79 MIKI'S PAIRING; +\$66 WITH SAKE PAIRING; +\$63 WITH WINE PAIRING; +\$46 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only".

## MIKI'S TRUST

### AMUSE

SANSHO PEPPERED BRAVO APPLE, YUZU GEL  
TEMPURA MEDJOL DATE, WASABI YOGHURT  
CHILLED CARROT AND YUZU SOUP

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL

SAKE PAIRING: KOIKAWA JUNMAI NIGORI

WINE PAIRING: : 2022 STORMFLOWER SILVERLINING CHENIN BLANC

NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

### COLD ENTRÉE

HIRAMASA KINGFISH YUUAN YAKI, SAMPHIRE SALSA  
IBURIGAKKO, YUZU STRIACCIATELLA, SANSHO  
VENISON TATAKI, RED WITLOF  
RAKKASEI TOFU, BABY CUCUMBER, WASABI

MIKI'S PAIRING: 2022 GLENARTY ROAD KINFOLK SEMILLON

SAKE PAIRING: TAKA JUNMAI GINJO

WINE PAIRING: 2024 'OTRO VINO' TEMPRANILLO, SANGIOVESE, SHIRAZ ROSE

NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

### WARM ENTRÉE

SHARK BAY SCALLOP, MATCHA SALT  
WAGYU OBORO NORI ROLL, PUMPKIN DARE  
COURGETTE, TENTSUYU GEL

MIKI'S PAIRING: MORINOKURA JUNMAI DAIGINJO

SAKE PAIRING: BENTAMUSUME TOKUBETSU JUNMAI

WINE PAIRING: NV BELLA RIDGE KYOHO

NON-ALCOHOLIC PAIRING: PEACH, CHAMOMILE, CINNAMON

**MAIN**, please choose one of the following:

STEAMED SHARK BAY GOLDBAND SNAPPER, YUZU DASHI, MENTAICO KIMIZU, FINGERLIME  
AMIYAKI BLACKWOOD VALLEY BEEF, SWEET CORN, LOCAL BLACK GARLIC, MISO BACON  
MASAGO KALBARRI PINK SNAPPER, UME AIOLI, KHOLRABI, ICEPLANT

MIKI'S PAIRING: 2022 SKIGH WINES CODA SYRAH

SAKE PAIRING: SUIRYU JUMANI KIMOTO VINTAGE

WINE PAIRING: 2023 SOUTH BY SOUTHWEST PINOT NOIR

NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

PRAWN, AVOCADO, TEMAKI ROLL

KANGAROO TAIL, MISO SOUP, SHIRATAKI YAM NOODLES, TONBURI, SPRING ONION

### DESSERT

NANNUP PEACH, AMAZAKE AND YOGHURT CREAM, ALMOND, LYCHEE

MIKI'S PAIRING: YAMAZAKI SINGLE MALT JAPANESE WHISKY

SAKE PAIRING: UZENSHIRAU MEYUSUI OR YAMAZAKI SINGLE MALT JAPANESE WHISKY

WINE PAIRING: 2023 VASSE FELIX CANE CUT SEMILLON

NON-ALCOHOLIC PAIRING: MANGO, OOLONG, SPICY GINGER BEER

**\$88 PER PERSON**, + 15 ADDITIONAL MAIN, +6 PRE DESSERT

+\$79 MIKI'S PAIRING; +\$66 WITH SAKE PAIRING; +\$63 WITH WINE PAIRING; +\$46 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only"