

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.

いらっしやいませ

MIKI'S TRUST FOR GROUPS (7 guests or more)

In Miki's hands | Miki's classic

The classic degustation showing Miki's own style through seven courses, suitable for all appetites.

Includes one choice of main, Miki's Creation dish and additional dessert.

Vegetarian / Vegan / Gluten free option available.

\$75 per person

+\$39 with wine pairing (310ml total) / +\$45 with sake pairing (230ml total)

MIKI'S TRUST

In Miki's hands | Miki's classic

The classic degustation showing Miki's own style through six courses, suitable for all appetites.

Make it your own with a choice of main course.

Vegetarian / Vegan / Gluten free option available.

\$60 per person, +\$9.5 additional main / +\$9 Miki's Creation

+\$39 with wine pairing (310ml total) / +\$45 with sake pairing (230ml total)

MIKI'S COMPLETE

Taste everything | Miki's recommendation

Experience Miki's unique and creative modern Japanese cuisine through a seven course menu changing daily.

Gluten free option available.

\$85 per person, +\$42 with wine pairing (310ml total) / +\$49 with sake pairing (230ml total)

MIKI'S HANAMI

Sake journey | Miki's discovery

Introduction to sake through a five course degustation changing daily.

This menu is similar to the *trust* except, the first two courses are replaced by a Hanami sake tasting basket,

composed of four amuse and their sake pairing, 100ml in total. Vegetarian / Vegan / Gluten free option available.

\$74 per person, +\$9.5 additional main / +\$9 Miki's Creation

+\$25 with wine pairing (170ml total) / +\$33 with sake pairing (170ml total)

MIKI'S FOR KIDS

Kid's degustation | for ages 12 and under

Experience Miki's as a family with an introduction to the degustation, the perfect size for young ones to enjoy Miki's.

\$45 per person, +\$9.5 additional main / +\$9 Miki's Creation

Please inform us of any dietary requirements and we will do our best to accommodate your request. Degustation offered as a group only.



MIKI'S TRUST SAMPLE

Amuse

tempura mango, wasabi yoghurt
sheep's milk haloumi, nuta miso
shiitake broth, wakame, shirataki

2019 Rosily Semillon Sauvignon Blanc or Furei from Tottori

Cold entrée

Shark Bay crab, radish, avocado, tomato gel
umami cured cape gooseberry
Geraldton kingfish sashimi zuke
soy braised kabu, sake kasu

2019 La Kooki Carbonic Blanc or Gunmaizumi from Gunma

Warm entrée

Abrolhos Island scallop, ajishio
whiting nori roll tempura, ume
Albany asparagus, katsuo mayō

2010 Blue Poles Viognier or Fusouzuru from Shimane

Main

Please choose one of the following

Point Samson rankin cod, surinagashi, iceplant
soy braised pork croquette, daikon tsukemono
niyaki beef rib, charred sweet corn, vanilla cured shallot

2018 Amato Vino Cabernet-Nebbiolo or warm Suiryu from Nara

Rice

umami rice, dashi, dancing bonito

Dessert

ao ringo & sancho pepper soup, yuzu ricotta, gyoza crisp

2010 Bella Ridge Estate Kyoho or Umeshu from Wakayama

*\$60 per person, one menu per group
+\$9.5 additional main / +\$9 Miki's Creation*

+\$39 with wine / +\$45 with sake





MIKI'S COMPLETE SAMPLE

Amuse

tempura mango, wasabi yoghurt
sheep's milk haloumi, nuta miso
nori tempura, mentaiko
local sugar snap pea, mentsuyu gel
shiitake broth, wakame, shirataki

2018 Voyager Estate Sparkling Chenin Blanc or Chikusen from Hyougo

Cold entrée

Shark Bay crab, radish, avocado, tomato gel
umami cured cape gooseberry
Geraldton kingfish sashimi zuke
soy braised kabu, sake kasu
Arkady lamb tataki, negi miso
miso cured hinona

2019 Rosily Semillon Sauvignon Blanc or Shichihonyari 'Wataribune' from Shiga

Warm entrée

Abrolhos Island scallop, ajishio
whiting nori roll tempura, ume
Albany asparagus, katsuo mayo
Okinawa sweet potato, haccho miso
amakara duck, yuzu kosho slaw

2017 Cape Grace Chardonnay or Tamagawa from Kyoto

Main

Point Samson rankin cod, surinagashi, iceplant
soy braised pork croquette, daikon tsukemono
niyaki beef rib, charred sweet corn, vanilla cured shallot

2017 Fraser Gallop 'Misceo' or warm Izumibashi from Kanagawa

Miki's Creation

Rice

umami rice, dashi, dancing bonito

Dessert

miso raspberry sorbet, toasted white chocolate, black sesame custard
ao ringo & sancho pepper sou, yuzu ricotta, gyoza crisp

2010 Bella Ridge Estate Kyoho or Umeshu 'Yamada Jyuro' from Wakayama

\$85 per person, +\$42 with wine / +\$49 with sake, one menu per group

MIKI'S DRINKS SELECTION

BEER

JP Koshihikari Rice Beer Import	500ml	\$16
JP Yebisu Black Beer Premium Import	334ml	\$13
JP Kirin Ichiban Import	330ml	\$11
JP Asahi Super Dry	330ml	\$8.5
AU Coopers XPA	330ml	\$8.5
AU Colonial Kolsh	375ml	\$9
AU Beer Farm Calm Ya Farm mid-strength	375ml	\$9
AU The Sophisticated Beast 'Richard' Farmhouse Noir	330ml	\$9.5

CIDER

AU George The Fox Apple Cider	375ml	\$11.5
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WHISKY

JP Hibiki Japanese Harmony	35ml	\$14.5
JP Yamazaki Distiller's Reserve	35ml	\$14.5
JP Komagatake Voyager Estate Limited Edition	35ml	\$32.5

NON-ALCOHOLIC DRINKS

Yuzu & Soda		\$6
Lemon Lime & Bitters		\$6
Manjimup Newleaf Orchard organic sparkling apple juice	330ml	\$8.5
Margaret River ROK Kombucha	365ml	\$7.8

TEA

Genmai, roasted rice green tea		\$5.5
Houji, roasted green tea		\$5.5
Sencha, green tea		\$5.5

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.

VINTAGE

glass (100ml) / carafe (350ml)

Chikusen Junmai Ginjo 'Awa-Yamadanishiki', from Hyougo, 40% polished, served warm.	\$14/\$48
Suiryu Junmai Kimoto, from Nara, 35% polished, served warm.	\$14/\$48

TRADITIONAL

Umetsu Junmai Kimoto 'Furei', from Tottori, 20% polished, served warm.	\$13/\$45
Hakuin-masamune Junmai Kimoto 'Homare-Fuji', from Shizuoka, 35% polished, served warm.	\$12/\$41
Suiryu Junmai Kimoto Nigori 'Kimoto No Dobu', from Nara, 35% polished, served warm.	\$14/\$48
Taketsuru Junmai Nigori, from Hiroshima, 35% polished, served warm.	\$13/\$45
Fusouzuru Junmai Nigori, from Shimane, 30% polished, served chilled.	\$12/\$41
Gunmaizumi Junmai Yamahai, from Gunma, 40% polished, served chilled.	\$11/\$38
Komagura Tokubetsu-Junmai 'Munoyaku Yamadanishiki', from Fukuoka, 40% polished, served chilled.	\$13/\$45
Izumibashi Junmai 'Ebinagouchi', from Kanagawa, 20% polished, served warm.	\$13/\$45
Tamagawa Junmai-Ginjo 'Omachi', from Kyoto, 40% polished, served chilled.	\$15/\$52
Takaisami Junmai-Ginjo 'Nakadare', from Tottori, 50% polished, served warm.	\$14/\$48
Ten-on Junmai-Ginjo 'Gohyaku-mangoku', from Shimane, 40% polished, served warm.	\$13/\$45
Bentenmusume Junmai-Daiginjo, from Tottori, 55% polished, served chilled.	\$23/\$79
Shichihonyari Junmai-Daiginjo 'Wataribune', from Shiga, 50% polished, served chilled.	\$19/\$67

UMESHU & DESSERT STYLE SAKE

Umeshu, from Wakayama, served chilled.	\$12/\$41
Yuzu Umeshu, from Wakayama, served chilled.	\$12/\$41
Izumibashi Junmai Umeshu 'Yamada Jyuro', from Kanagawa, served chilled.	\$14/\$48
Uzenshiraume Junmai Umeshu 'Umeyusui', from Yamagata, served chilled.	\$14/\$48
Umetsu Junmai Umeshu 'Nokyou', from Tottori, served chilled.	\$23/\$79

Umetsu Junmai Umeshu 'Nokyou' on ice/with soda \$12

Umetsu Junmai Umeshu 'Nokyou' Oyuwari (warm) \$10

MIKI'S WINE LIST

Vasse Felix	2017	MR Blanc de Blancs	\$52
House of Cards	2015	MR Blanc de Blancs	\$52
Voyager Estate	2018	MR Project Sparkling Chenin Blanc	\$12.5/\$48
Powell & Son	2018	S.A. Eden Valley Riesling	\$49
Frankland Estate	2018	Frankland River 'Isolation Ridge' Riesling	\$58
Joseph Cattin	2016	France Pinot Gris Alsace AOC	\$47
Latta	2017	VIC Pinot Gris	\$50
Les Lys	2014	France Val de Loire Vouvray AOC	\$48
Corymbia	2018	Swan Valley Chenin Blanc	\$46
L.A.S. Vino	2017	MR 'Chenin Blanc on Chardonnay' (500ml)	\$52
Lenton Brae	2017	MR Pinot Blanc	\$43
Rosily	2019	MR Semillon Sauvignon Blanc	\$10.5/\$41
Amato Vino	2017	MR 'Mantra' Sauvignon Blanc	\$48
Abacus by Skigh	2017	MR Fumé Blanc	\$47
Cape Mentelle	2015	MR 'Wallcliffe' Sauvignon Blanc Semillon	\$69
Suckfizzle	2016	MR Sauvignon Blanc Semillon	\$59
Leeuwin Estate	2014	MR 'Art Series' Sauvignon Blanc Semillon	\$55
Fraser Gallop	2018	MR 'Parterre' Semillon Sauvignon Blanc	\$53
Cullen	2014	MR 'Mangan Vineyard' Semillon	\$47
Moss Wood	2017	MR Wilyabrup Semillon	\$45
Blue Poles	2010	MR Viognier	\$10/\$39
Mr Barval	2018	MR 'Mistral' Viognier Marsanne	\$49
Flowstone	2018	MR 'Moonmilk' Savagnin Viognier	\$41
Blue Poles & Amato Vino	2018	MR 'Lost on Mars' Marsanne	\$48
Lillian John Brocksopp	2017	Pemberton Marsanne Roussanne	\$49
Faber	2013	Swan Valley Verdelho	\$66
La Kooki	2019	MR Carbonic Blanc Verdelho	\$10.5/\$41
Amato Vino	2019	MR Skinny Dip! Chardonnay	\$48
Pierro	2017	MR Chardonnay	\$115
Pierro	2018	MR Chardonnay	\$100
Leeuwin Estate	2016	MR 'Art Series' Chardonnay	\$120
Heydon Estate	2015	MR 'The Willow' Chardonnay	\$69
Cape Grace	2017	MR Chardonnay	\$12/\$47
Amato Vino	2018	MR 'Mantra' Chardonnay	\$48
Lillian John Brocksopp	2017	Pemberton Chardonnay	\$55
Willow Bridge Estate	2018	Geographe 'Rosa de...' Tempranillo Grenache Rosé	\$40
Si	2018	MR 'Babayaga' Sauvignon Blanc Cabernet Rosé	\$48

Snake & Herring	2017	Great Southern 'Wide Open Road' Pinot Noir	\$41
Abbey Creek	2016	Porongurup Pinot Noir	\$47
Marchand & Burch	2017	Mount Barrow Pinot Noir	\$62
Eastern Peake	2013	VIC Ballarat 'OB Terroir' Pinot Noir	\$98
Farr Rising	2018	VIC Geelong Gamay	\$56
Somos	2017	S.A. Mazuelo-Cinsault	\$47
Amato Vino	2015	MR Nebbiolo	\$62
Marcarini	2017	Italy Langhe Nebbiolo DOC	\$52
Amato Vino	2017	S.A. Riverland Nero d'Avola	\$44
Oates Ends	2017	MR Tempranillo	\$42
Mr Barval	2018	MR Grenache	\$50
Jauma	2017	McLaren Vale Grenache 'Like Raindrops...'	\$49
Cape Grace	2016	MR Basket Press Shiraz	\$55
Torbreck	2017	S.A. Barossa 'The Struie' Shiraz	\$78
Brown Hill	2015	MR 'Fimiston' Shiraz	\$46
Abacus by Skigh	2017	MR Wilyabrup Shiraz	\$47
Voyager Estate	2016	MR Shiraz	\$48
La Violetta	2017	Denmark Shiraz-Grenache	\$49
Grace Farm	2015	MR Cabernet Sauvignon	\$49
Victory Point	2014	MR Cabernet Sauvignon	\$57
Leeuwin Estate	2016	MR 'Art Series' Cabernet Sauvignon	\$87
Xanadu	2016	MR 'Premium' Cabernet Sauvignon	\$50
Amato Vino	2018	MR Cabernet-Nebbiolo	\$11/\$46
Woodlands	2016	MR 'Margaret' Cabernet Merlot	\$71
Rosily	2013	MR 'The Cartographer' Cabernet Sauvignon	\$44
Cape Mentelle	2017	MR Zinfandel	\$79
Silverstream	2011	Denmark 'Reserve' Cabernet Franc	\$52
Fraser Gallop	2017	MR 'Misceo' Cabernet Franc	\$11/\$46
Forester	2015	MR 'Jack Out The Box' Fer	\$54
South By South West	2016	MR 'Blackbird' Merlot	\$45
Moss Wood	2015	MR 'Ribbon Vale' Vineyard Merlot	\$78
Marusan	2015	Japan Katsunuma Muscat Bailey A	\$51
Bella Ridge Estate	2010	Swan Valley Kyoho	\$13/\$53