

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

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 / +\$49 with sake

## MIKI'S COMPLETE

Taste everything | Miki's recommendation

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

Gluten free option available.

\$85 per person

+\$42 with wine / +\$49 with sake

## 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 / +\$33 with sake

## 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.

Vegetarian / Vegan / Gluten free option available

\$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 within a group only.

MIKI'S COMPLETE

Amuse

kurozu strawberry, wasabi yoghurt  
sheep's milk haloumi, sesame romesco  
nori tempura, local black garlic  
baby capsicum, squid ink shoyu mayo  
carrot & yuzu soup

2019 Voyager Estate Sparkling Chenin Blanc or Kimoto No Dobu

Cold entrée

golden beetroot, yuzu miso  
Albany sardine nanban  
youlk, edamame purée

Gracetown nannygai sashimi zuke  
umami cured local shitake, shira ae  
wanil smoked kangaroo

2020 Fraser Gallop rosé or Komagura Junmai Tokubetsu

Warm entrée

Abrolhos Island scallop, ajishio  
Farm House pork nori roll, spring onion purée  
Albany asparagus, katsuo mayo  
kipfler potato, hacchou miso  
quandong & sanshou cured duck breast

2018 Cape Grace Chardonnay or Gunmaizumi Junmai Yamahai

Main

Point Samson rankin cod, hakusai surinagashi, wakame  
local grass fed lamb katsu, saltbush, date & hacchou miso  
amiyaki Black Point beef sirloin, daikon oroshi, ponzu  
2018 Somos Carignan Cinsaut or warm Fuzozuru Junmai Nigori

Miki's Creation

Shime

tomato noodle, chicken ume soup

Pre Dessert

grapefruit, shochu & peppermint blossom sorbet

Dessert

ocha steamed pudding, adzuki bean, wattleseed, umeshu, soba no mi  
2010 Bella Ridge Estate Kyoho or Uzenshiraume Junmai 'Umeyusui'

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

Please note this is a sample menu only.

## MIKI'S TRUST

### Amuse

kurozu strawberry, wasabi yoghurt  
sheep's milk haloumi, sesame romesco  
carrot & yuzu soup  
2019 Voyager Estate Sparkling Chenin Blanc or Chikusen Junmai Nigori

### Cold entrée

golden beetroot, yuzu miso  
Gracetown nannygai sashimi zuke  
miso braised cauliflower, sake kasu  
wanil smoked kangaroo  
2020 South by South West Sauvignon Blanc or Komagura Junmai Tokubetsu

### Warm entrée

Abrolhos Island scallop, ajishio  
Farm House pork nori roll tempura, spring onion purée  
Albany asparagus, katsuo mayo  
2020 Amato Vino Bianco or Gunmaizumi Junmai Yamahai

### Main

Please choose one of the following  
Point Samson rankin cod, hakusai surinagashi, wakame  
local grass fed lamb katsu, saltbush, date & hacchou miso  
amiyaki Black Point beef sirloin, daikon oroshi, ponzu  
2019 Flowstone 'Moonmilk' Shiraz Grenache or warm Fuzozuru Junmai Nigori

### Shime

tomato noodle, chicken ume soup

### Dessert

ocha steamed pudding, adzuki bean, wattleseed, umeshu, soba no mi  
2010 Bella Ridge Estate Kyoho or Izumibashi Yamada Jyuro

\$60 per person, one menu per group  
\$9.50 additional main, \$9 Miki's Creation  
+\$39 wine pairing  
+\$49 sake pairing

Please note this is a sample menu only.

## 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 (100ml) / carafe (350ml)

### VINTAGE

Chikusen Junmai-Ginjo 'Awa-Yamadanishiki', from Hyougo, 40% polished, served warm	\$13/\$45
Suiryu Junmai Kimoto, from Nara, 40% polished, served warm.	\$14/\$48

### TRADITIONAL

Suiryu Junmai Kimoto Nigori 'Kimoto No Dobu', from Nara, 45% polished, served warm.	\$14/\$48
Fusouzuru Junmai Nigori, from Shimane, 30% polished, served chilled.	\$12/\$41
Chikusen Junmai Nigori, from Hyogo, 35% polished, served chilled.	\$13/\$45
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-Ginjo 'Megumi Ao label', from Kanagawa, 42% polished, served chilled.	\$16/\$52
Bentenmusume Junmai-Daiginjo, from Tottori, 55% polished, served chilled.	\$23/\$79

### 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/warm.	\$14/\$48
Uzenshiraume Junmai Umeshu 'Umeyusui', from Yamagata, served chilled/warm.	\$14/\$48
Uzenshiraume Junmai Umeshu 'Umeyusui' with soda	\$15

## 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 Beer Farm Pale Ale	375ml	\$9.5
AU Beer Farm Calm Ya Farm mid-strength	375ml	\$9

### CIDER

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

JP Hakushu 12 Years Single Malt	30ml	\$32.5
JP Yamazaki 12 Years Single Malt	30ml	\$32.5
JP Toki Whisky Blend	30ml	\$10

### 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 WINE LIST

			glass/bottle
Vasse Felix	2017	MR Blanc de Blancs	\$52
Voyager Estate	2019	MR Sparkling Chenin Blanc	\$12.5/\$48
Carpe Diem	2019	MR Vermentino Sparkling	\$50
Powell & Son	2018	S.A. Eden Valley Riesling	\$49
Frankland Estate	2018	Frankland River 'Isolation Ridge' Riesling*	\$58
Strange Brew by Skigh	2019	Frankland River Riesling*	\$47
Joseph Cattin	2016	France Pinot Gris Alsace AOC	\$47
Latta	2019	VIC Tarrington Pinot Gris	\$50
Amato Vino	2020	Chenin Verdehlo 'Bianco'	\$11.5/\$46
Les Lys	2014	France Val de Loire Vouvray AOC	\$48
Corymbia	2018	Swan Valley Chenin Blanc	\$46
South By South West	2020	MR Sauvignon Blanc	\$10.5/\$41
Flor Marché	2019	MR Sauvignon Blanc	\$41
Abacus by Skigh	2018	MR Fumé Blanc	\$49
Leeuwin Estate	2014	MR 'Art Series' Sauvignon Blanc Semillon	\$55
Fraser Gallop	2018	MR 'Parterre' Semillon Sauvignon Blanc	\$53
Walsh & Sons	2017	MR 'Little Poppet'	\$45
Cullen	2014	MR 'Mangan Vineyard' Semillon*	\$47
Blue Poles	2010	MR Viognier	\$39
Mr. Barval	2019	MR 'Mistral' Viognier Marsanne	\$49
Blue Poles & Amato Vino	2018	MR 'Lost on Mars' Marsanne	\$48
Lillian John Brocksopp	2017	Pemberton Marsanne Roussanne	\$60
Lillian John Brocksopp	2018	Pemberton Marsanne Roussanne	\$49
Faber	2013	Swan Valley Verdelho	\$66
La Kooki	2019	MR Carbonic Blanc Verdelho	\$41
Amato Vino	2019	MR Skinny Dip! Chardonnay	\$48
Glenarty Road	2019	Karridale Chardonnay	\$46
Passel Estate	2017	MR Chardonnay	\$56
Vasse Felix	2016	MR KAG1 Chardonnay	\$67
Leeuwin Estate	2017	MR 'Art Series' Chardonnay	\$120
Pierro	2018	MR Chardonnay	\$100
Heydon Estate	2015	MR 'The Willow' Chardonnay	\$69
Cape Grace	2018	MR Chardonnay	\$12/\$47
L.A.S. Vino	2018	MR 'Albino PNO' Pinot Noir Chardonnay Rosé	\$62
Fraser Gallop	2020	MR Shiraz Rosé	\$10.5/\$41

Eastern Peake	2013	VIC Ballarat 'OB Terroir' Pinot Noir	\$98
Abby Creek	2016	Porongurup Pinot Noir	\$47
Amato Vino	2016	MR Nebbiolo	\$67
Mr. Barval	2019	MR 'Nebbia' Nebbiolo	\$62
Marcarini	2018	Italy Langhe Nebbiolo DOC	\$52
Somos	2018	S.A. McLaren Vale Carignan Cinsaut	\$11/\$46
Mr Barval	2018	MR Grenache	\$50
Jauma	2018	S.A. McLaren Vale Grenache 'Danby'	\$52
Vine Collective	2019	Frankland River Karridale Grenache Pinot	\$52
Cape Grace	2016	MR Basket Press Shiraz	\$56
Torbreck	2017	S.A. Barossa 'The Struie' Shiraz	\$78
Abacus by Skigh	2017	MR Wilyabrup Shiraz	\$47
Flowstone	2019	MR 'Moonmilk' Shiraz Grenache	\$10/\$43
Grace Farm	2018	MR Malbec	\$63
Cullen	2018	Mangan Vineyard 'Red Moon'	\$49
Victory Point	2016	MR Cabernet Sauvignon	\$57
Leeuwin Estate	2016	MR 'Art Series' Cabernet Sauvignon	\$87
Xanadu	2018	MR 'Premium' Cabernet Sauvignon	\$54
Woodlands	2016	MR 'Margaret' Cabernet Merlot	\$71
Cape Mentelle	2017	MR Zinfandel	\$79
Silverstream	2011	Denmark 'Reserve' Cabernet Franc	\$52
Fraser Gallop	2017	MR 'Misceo' Cabernet Franc	\$46
Forester	2015	MR 'Jack Out The Box' Fer	\$54
Moss Wood	2015	MR 'Ribbon Vale' Vineyard Merlot	\$85
Marusan	2015	Japan Katsunuma Muscat Bailey A	\$51
Bella Ridge Estate	2010	Swan Valley Kyoho	\$13/\$53

\*Wine produced from Organic or Biodynamic vineyard