

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 seven courses, suitable for all appetites.

Make it your own with a choice of main course.

Vegetarian / Vegan / Gluten free option available.

\$67 per person, +\$9.5 additional main / +\$39 with wine / +\$49 with sake / +65 with Miki's pairing.

MIKI'S COMPLETE

Taste everything | Miki's recommendation

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

Vegetarian / Gluten free option available.

+\$42 with wine / +\$49 with sake / +65 with Miki's pairing.

MIKI'S HANAMI

Sake journey | Miki's discovery

Introduction to sake through a six-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 / +\$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, amazake
tempura mango, wasabi yoghurt
nori tempura, ikura
okura with okaka
kinoko ocha suimono, fermented mushroom tapenade
Ten Year Vintage Suiryu Junmai Kimoto Cocktail

Cold entrée

Burnside organic miso braised pompeii onion
yude cuttlefish, ume
local radish, edamame puree
sashimi zuke
umami cured cherry tomato, shira ae
wanil smoked kangaroo tartare, gyoza crisp, crème fraîche
2019 L.A.S Vino 'Wildberry Springs' Chardonnay

Warm entrée

Abrolhos Island scallop, ajishio
Farm House pork nori roll, spring onion purée
paprika, squid ink shoyu mayo
kipfler potato, hacchou miso
quandong & sanshou cured duck breast
Bentenmusume Junmai-Daiginjo from Tottori

Main

Point Samson rankin cod, hakusai surinagashi, wakame
free range pork fillet katsu, mizuna, date & hacchou miso
amiyaki lamb loin, yuzu kosho, kailan
2018 Cullen 'Mangan Vineyard' PF Malbec

Miki's Creation

Shime

tomato ramen noodle, sugarsnap pea, tonyu goma dare

Pre Dessert

watermelon, sake & rivermint soup

Dessert

Nannup peach, white chocolate, miso, Geraldton wax, umeshu
Izumibashi 'Yamada Jyuro' Junmai Umeshu from Kanagawa

\$85 per person, with wine +\$42, sake +\$49 or +\$65 miki's pairing

Please note this is a sample menu only.

MIKI'S TRUST

Amuse

kurozu strawberry, amazake
nori tempura, ikura
kinoko ocha suimono, fermented mushroom tapenade
Ten Year Vintage Suiryu Junmai Kimoto Cocktail

Cold entrée

Burnside organic miso braised pompeii onion
sashimi zuke
umami cured cherry tomato, shira ae
wanil smoked kangaroo tartare, gyoza crisp, crème fraîche
2019 L.A.S Vino 'Wildberry Springs' Chardonnay

Warm entrée

Abrolhos Island scallop, ajishio
Farm House pork nori roll tempura, spring onion purée
paprika, squid ink shoyu mayo
Bentemusume Junmai Daiginjo from Tottori

Main

Please choose one of the following
Point Samson rankin cod, hakusai surinagashi, wakame
free range pork fillet katsu, mizuna, date & hacchou miso
amiyaki lamb loin, yuzu kosho, kailan
2018 Cullen 'Mangan Vineyard' PF Malbec

Miki's Creation

Shime

tomato ramen noodle, sugarsnap pea, toniyu goma dare

Dessert

Nannup peach, white chocolate, miso, Geraldton wax, umeshu
Izumibashi 'Yamada Jyuro' Junmai Umeshu from Kanagawa

\$67 per person, one menu per group, \$9.50 additional main

+\$39 wine pairing

+\$49 sake pairing

+\$65 miki's 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

Suiryu Junmai Kimoto, from Nara, 40% polished, served warm. \$18/\$58

Taketsuru Seisyu Junmai Ginjo, from Hiroshima, served chilled. \$21/\$68

TRADITIONAL

Umetsu Junmai Kimoto 'Furei', from Tottori, 20% polished, served warm. \$14/\$46

Suiryu Junmai Kimoto Nigori 'Kimoto No Dobu', from Nara, 45% polished, served warm. \$17/\$56

Taketsuru Junmai Nigori, from Hiroshima, 35% polished, served chilled \$14/\$46

Fusouzuru Junmai Nigori, from Shimane, 30% polished, served chilled. \$13/\$44

Chikusen Junmai Nigori, from Hyogo, 35% polished, served warm. \$14/\$46

Gunmaizumi Junmai Yamahai, from Gunma, 40% polished, served warm/chilled. \$12/\$41

Okuharima Junmai Yamahai, from Hyogo, 45% polished, served chilled. \$15/\$50

Komagura Tokubetsu Junmai 'Munoyaku Yamadanishiki', from Fukuoka, served chilled. \$15/\$50

Hakuin-masamune Junmai Homare-Fuji Kimoto, from Shizuoka, 35% polished, served warm/chilled. \$15/\$50

Izumibashi Junmai Ebinagouchi, from Kanagawa, 20% polished, served warm. \$15/\$50

Izumibashi Junmai-Ginjo 'Megumi Ao label', from Kanagawa, 42% polished, served chilled. \$17/\$56

Chikusen Junmai-Ginjo Omachi, from Hyogo, 45% polished, served warm/chilled. \$16/\$53

Koikawa Junmai Daiginjo 'Dewasansan', from Yamagata, 60% polished, served chilled. \$22/\$74

Hiokizakura Junmai Daiginjo, from Tottori, 60% polished, served chilled. \$29/\$99

Shinkame Junmai Daiginjo 'Hikomago', from Saitama, served chilled. \$59/\$190

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. \$17/\$56

Uzenshiraume Junmai Umeshu 'Umeyusui', from Yamagata, served chilled/warm. \$15/\$50

Umetsu Junmai Umeshu 'Nokyou', from Tottori, served chilled. \$25/\$83

Umetsu Nokyou with Soda. \$25

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
JP Hibiki Japanese Harmony	30ml	\$14.5

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, first harvest green tea		\$5.5
Oolong, semi oxidised tea, aiding digestion		\$5.5

MIKI'S WINE LIST

			glass/bottle
Voyager Estate	2019	MR Sparkling Chenin Blanc	\$48
Wills Domain	2018	Yallingup d' Élevage Blanc de Blanc	\$12/\$48
Leeuwin Estate	2018	MR Sparkling Pinot Noir Chardonnay	\$52
Frankland Estate	2018	Frankland River 'Isolation Ridge' Riesling	\$58
Amato Vino	2020	Chenin Verdehlo 'Bianco'	\$11.5/\$46
Corymbia	2019	Swan Valley Chenin Blanc	\$46
Les Lys	2014	France Val de Loire Vouvray AOC	\$48
Abacus by Skigh	2019	MR Fumé Blanc	\$49
Flor Marché	2019	MR Sauvignon Blanc	\$41
Leeuwin Estate	2015	MR 'Art Series' Sauvignon Blanc Semillon	\$55
Cape Mentelle	2016	MR Sauvignon Blanc Semillon	\$68
Fraser Gallop	2019	MR 'Parterre' Semillon Sauvignon Blanc	\$53
Moss Wood	2020	MR Semillon	\$16.5/\$65
Blue Poles	2010	MR Viognier	\$39
Blue Poles & Amato Vino	2018	MR 'Lost on Mars' Marsanne	\$48
Lillian John Brocksopp	2018	Pemberton Marsanne Roussanne	\$49
La Kooki	2019	MR Carbonic Blanc Verdelho	\$41
Faber	2013	Swan Valley Verdelho	\$66
Glenarty Road	2019	Karridale Chardonnay	\$46
Cape Grace	2019	MR Chardonnay	\$12/\$47
Woodlands	2019	MR 'Wilyabrup Valley' Chardonnay	\$55
Passel Estate	2017	MR Chardonnay	\$56
L.A.S Vino	2019	MR 'Wildberry Springs' Chardonnay	\$97
Pierro	2019	MR Chardonnay	\$100
Leeuwin Estate	2018	MR 'Art Series' Chardonnay	\$140
Fraser Gallop	2020	MR Shiraz Rosé	\$41
Victory Point	2020	MR Rosé	\$12/\$48
Something Different			
Walsh & Sons	2017	MR 'Little Poppet'	\$45
Strange Brew by Skigh	2019	Frankland River Riesling	\$47
Joseph Cattin	2018	France Pinot Gris Alsace AOC	\$47
Amato Vino	2020	MR Skinny Dip! Sauvignon Blanc	\$48
Mr. Barval	2019	MR 'Mistral' Viognier Marsanne	\$49
Latta	2019	VIC Tarrington Pinot Gris	\$50
Si Vinters	2020	MR Baba Yaga	\$55

Harewood Estate	2020	Denmark Pinot Noir	\$9.5/\$39
Abbey Creek	2017	Porongurup Pinot Noir	\$47
Bress	2019	VIC Pinot Noir	\$51
BK Wines	2019	Adelaide Hills 'Skin n' Bone' Pinot Noir	\$54
Marchand & Burch	2018	Mount Barrow Pinot Noir	\$74
Yering Station	2013	VIC Reserve Pinot Noir	\$134
Marcarini	2018	Italy Langhe Nebbiolo DOC	\$52
Mr. Barval	2020	MR 'Nebbia' Nebbiolo	\$62
Amato Vino	2016	MR Nebbiolo	\$67
McHenry Hohnen	2019	MR 'Hazel's Vineyard' Zinfandel	\$66
Voyager Estate	2017	MR Shiraz	\$48
Cape Grace	2017	MR Basket Press Shiraz	\$56
Torbreck	2018	S.A. Barossa 'The Struie' Shiraz	\$78
Abacus by Skigh	2018	MR Wilyabrup Shiraz	\$47
Flowstone	2019	MR 'Moonmilk' Shiraz Grenache	\$10/\$43
Amato Vino	2020	MR Trousseau	\$59
Cullen	2018	MR Mangan Vineyard 'Red Moon'	\$49
Cullen	2019	MR Mangan Vineyard Malbec	\$15/\$60
Grace Farm	2018	MR Malbec	\$63
Xanadu	2019	MR 'Premium' Cabernet Sauvignon	\$54
Victory Point	2016	MR Cabernet Sauvignon	\$57
Leeuwin Estate	2016	MR 'Art Series' Cabernet Sauvignon	\$87
Woodlands	2016	MR 'Margaret' Cabernet Merlot Malbec	\$71
Fraser Gallop	2017	MR 'Misceo' Cabernet Franc	\$46
Silverstream	2011	Denmark 'Reserve' Cabernet Franc	\$62
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	\$53
Stormflower	2018	MR Botrytis	\$11/\$44
Something Different			
Somos	2018	S.A McLaren Vale Carignan Cinsaut	\$46
Jauma	2018	S.A McLaren Vale Grenache 'Danby'	\$52
Vine Collective	2019	Frankland River Karridale Grenache Pinot	\$52

*Wine produced from Organic or Biodynamic vineyard