

MIKI'S TRUST

AMUSE

NASHI PEAR, YUZU, ANISEED MYRTLE ZUKE
NORI TEMPURA, LOCAL BLACK GARLIC
SWEET POTATO & KIMCHI SOUP

WINE PAIRING : WILLS DOMAIN BLANC DE BLANC
SAKE PAIRING : CHIKUSEN JUNMAI NIGORI
MIKI'S PAIRING : UMETSU NOKYOU UMESHU & SODA

COLD ENTRÉE

AUGUSTA HAPUKA SASHIMI ZUKE, WASABI OIL
MISO BRAISED SWEDE, SAKE KASU
SHIO KOJI CURED DUCK, NEGI MISO
GOLDEN BEETROOT, WALNUT MISO

WINE PAIRING : FRASER GALLOP 2021 ROSÉ
SAKE PAIRING : TAMAZAKURA JUNMAI GINJO
MIKI'S PAIRING : 2016 CAPE MENTELLE SAUVIGNON BLANC
SEMILLON

WARM ENTRÉE

ABROLHOS ISLAND SCALLOP, AJISHIO
BLACK POINT BEEF NORI ROLL, NERIGOMA
ALBANY ASPERAGUS, KATSUOBUSHI GOAT CHEESE

WINE PAIRING : CAPE GRACE 2019 CHARDONNAY
SAKE PAIRING : UMETSU JUNMAI KIMOTO FUREI "HURRAH"
MIKI'S PAIRING : KOIKAWA JUNMAI DAIGINJO

MAIN

Please choose one of the following

POINT SAMSON RANKIN COD, KINOKO GOMAZU, SHIRA AE
AMIYAKI KANGAROO SAIKYO ZUKE, YUZU MISO, SALT BUSH
SESAME CRUSTED LAMB SCOTCH, MIZUNA SALSA VERDE

WINE PAIRING : 2020 HAREWOOD ESTATE PINOT NOIR
SAKE PAIRING : BENTEN-MUSUME JUNMAI
MIKI'S PAIRING : 2019 PICARDY PINOT NOIR

MIKI'S CREATION

SHIME

CHARCOAL RAMEN NOODLE, PORK MISO BROTH, SPRING ONION

DESSERT

SESAME OHAGI, LOCAL CITRUS,
SOBA NO MI

WINE PAIRING : 2018 STORMFLOWER BOTRYTIS
SAKE PAIRING : UZENSHIRAUME 'UMEYUSUI' JUMAI UMESHU
MIKI'S PAIRING : HIBIKI JAPANESE HARMONY WHISKY

\$67 PER PERSON, ONE MENU PER GROUP, \$9.50 ADDITIONAL MAIN
+\$48 WINE PAIRING
+\$57 SAKE PAIRING
+\$68 MIKI'S PAIRING

Please note this is a sample menu only.

MIKI'S COMPLETE

AMUSE

NASHI PEAR, YUZU, ANISEED MYRTLE ZUKE
TEMPURA MEDJOOOL DATE, WASABI YOGHURT
NORI TEMPURA, LOCAL BLACK GARLIC
SHITAKE MUSHROOM, SQUID INK SHOYU MAYO
SWEET POTATO & KIMCHI SOUP

WINE PAIRING : WILLS DOMAIN BLANC DE BLANC
SAKE PAIRING : CHIKUSEN JUNMAI NIGORI
MIKI'S PAIRING : UMETSU NOKYOU UMESHU & SODA

COLD ENTRÉE

YUDE OCTOPUS, KATSOU UME
MISO BRAISED SWEDE, SAKE KASU
AUGUSTA HAPUKA SASHIMI ZUKE, WASABI OIL
KINPIRA KABU, SHICHIMI MAYO
SHIO KOJI CURED DUCK, NEGI MISO
GOLDEN BEETROOT, WALNUT MISO

WINE PAIRING : FRASER GALLOP 2021 ROSÉ
SAKE PAIRING : TAMAZAKURA JUNMAI GINJO
MIKI'S PAIRING : 2016 CAPE MENTELLE SAUVIGNON BLANC SEMILLON

WARM ENTRÉE

ABROLHOS ISLAND SCALLOP, AJISHIO
BLACK POINT BEEF NORI ROLL, NERIGOMA
ALBANY ASPERAGUS, KATSUOBUSHI GOAT CHEESE
SWEET POTATO, YUZU KOSHO MAYO
MUSSEL TOSAZUKE

WINE PAIRING : CAPE GRACE 2019 CHARDONNAY
SAKE PAIRING : UMETSU JUNMAI KIMOTO FUREI "HURRAH"
MIKI'S PAIRING : KOIKAWA JUNMAI DAIGINJO

MAIN

POINT SAMSON RANKIN COD, KINOKO GOMAZU, SHIRA AE
AMIYAKI KANGAROO SAIKYO ZUKE, YUZU MISO, SALT BUSH
SESAME CRUSTED LAMB SCOTCH, MIZUNA SALSA VERDE

WINE PAIRING : 2020 HAREWOOD ESTATE PINOT NOIR
SAKE PAIRING : BENTEN-MUSUME JUNMAI
MIKI'S PAIRING : 2019 PICARDY PINOT NOIR

MIKI'S CREATION

SHIME

CHARCOAL RAMEN NOODLE, PORK MISO BROTH, SPRING ONION

PRE DESSERT

HOT CHOCOLATE, SAKE KASU, TOGARASHI

DESSERT

SESAME OHAGI, LOCAL CITRUS, SOBA NO MI

WINE PAIRING : 2018 STORMFLOWER BOTRYTIS
SAKE PAIRING : UZENSHIRAUME 'UMEYUSUI' JUNMAI UMESHU
MIKI'S PAIRING : HIBIKI JAPANESE HARMONY WHISKY
\$85 PER PERSON, WITH WINE +\$48, WITH SAKE +\$57 OR +\$68 MIKI'S PAIRING

Please note this is a sample menu only.

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 / +\$42 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 10 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 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

Bentenmusume Junmai Nakadare Gohyakumangoku, 35% polished, served warm.	\$18/\$60
Taketsuru Junmai Ginjo Kimoto, from Hiroshima, 50% polished, served warm/ chilled.	\$32/\$108

TRADITIONAL

Fusouzuru Junmai Nigori, from Shimane, 30% polished, served chilled.	\$14/\$48
Umetsu Junmai Kimoto 'Furei', from Tottori, 20% polished, served warm.	\$15/\$50
Chikusen Junmai Nigori, from Hyogo, 35% polished, served warm.	\$15/\$50
Okuharima Junmai Yamahai, from Hyogo, 45% polished, served chilled.	\$15/\$50
Tenon Junmai Kimoto Kairyo Omachi, from Shimane, polished 30%, served chilled.	\$15/\$50
Hakuin-masamune Junmai Homare-Fuji Kimoto, from Shizuoka, 35% polished, served warm/chilled.	\$15/\$50
Komagura Tokubetsu Junmai 'Munoyaku Yamadanishiki', from Fukuoka, served chilled.	\$16/\$54
Suiryu Junmai Kimoto Nigori 'Kimoto No Dobu', from Nara, 45% polished, served warm.	\$18/\$60
Izumibashi Junmai Ginjo 'Megumi Ao Label', from Kanagawa, 42% polished, served chilled.	\$18/\$60
Gunmaizumi Junmai Ginjo Yamahai 'usumidori', from Gunma, 50% polished, served chilled.	\$19/\$62
Fusozuru Junmai Ginjo Yamadanishiki, from Shimane, 50% polished, served chilled.	\$19/\$62
Tamazakura Junmai Ginjo Yamadanishiki, from Shimane, polished 50%, served chilled.	\$20/\$65
Hiokizakura Junmai Daiginjo, from Tottori, 60% polished, served chilled.	\$29/\$99
Shinkame Junmai Daiginjo 'Hikomago', from Saitama, served chilled.	\$59/\$199

UMESHU & DESSERT STYLE SAKE

Umeshu, from Wakayama, served chilled.	\$13/\$44
Yuzu Umeshu, from Wakayama, served chilled.	\$13/\$44
Uzenshiraume Junmai Umeshu 'Umeyusui', from Yamagata, served chilled/warm.	\$15/\$50
Izumibashi Junmai Umeshu 'Yamada Jyuro', from Kanagawa, served chilled/warm.	\$17/\$58
Umetsu Junmai Umeshu 'Nokyou', from Tottori, served chilled.	\$25/\$83
Umetsu Nokyou with Soda.	\$25

MIKI'S DRINKS SELECTION

BEER & CIDER

AU Coopers XPA	330ml	\$9.5
JP Asahi Super Dry	330ml	\$10
AU Beer Farm Pale Ale	375ml	\$10
AU Beer Farm Calm Ya Farm mid-strength	375ml	\$10
AU Heaps Normal Quiet XPA 'Non-Alcoholic' (Less than 0.5 ABV)	355ml	\$10
AU George The Fox Apple Cider	375ml	\$12
JP Kirin Ichiban Import	330ml	\$12
JP Yebisu Black Beer Premium Import	334ml	\$14
AU 3 Ravens Juicy IPA	375ml	\$14
JP Koshihikari Rice Beer Import	500ml	\$17

WHISKY

JP Toki Whisky Blend	30ml	\$10
JP Hibiki Japanese Harmony	30ml	\$21
JP Hakushu Single Malt	30ml	\$21
JP Yamazaki Single Malt	30ml	\$21
JP Hakushu 12 Years Single Malt	30ml	\$35
JP Yamazaki 12 Years Single Malt	30ml	\$35

NON-ALCOHOLIC DRINKS

Yuzu & Soda		\$6
Lemon Lime & Bitters		\$6
Margaret River ROK Kombucha	365ml	\$8
Manjimup organic sparkling apple juice	330ml	\$8.5

TEA

Genmai, roasted rice green tea		\$6.5
Houji, roasted green tea		\$6.5
Sencha, first harvest green tea		\$6.5
Oolong, semi oxidised tea, aiding digestion		\$6.5

MIKI'S WINE LIST

			glass/bottle
Wills Domain	2018	Yallingup Cuvée d'Élevage Blanc de Blanc	\$12/\$50
Voyager Estate	2020	MR Sparkling Chenin Blanc	\$54
Leeuwin Estate	2018	MR Sparkling Pinot Noir Chardonnay	\$54
Frank Bonville	2020	FR Grand Cru – Blanc de Blancs	\$95
Frankland Estate	2018	Frankland River 'Isolation Ridge' Riesling	\$66
Grosset Polish Hill	2021	SA Clare Valley Riesling	\$90
Amato Vino	2020	Chenin Verdehlo 'Bianco'	\$9/\$42
Corymbia	2019	Swan Valley Chenin Blanc	\$49
Les Lys	2014	FR Val de Loire Vouvray AOC	\$58
Abacus by Skigh	2019	MR Fumé Blanc	\$54
Flor Marché	2019	MR Sauvignon Blanc	\$44
Leeuwin Estate	2015	MR 'Art Series' Sauvignon Blanc Semillon	\$59
Cape Mentelle	2016	MR 'Wallcliffe' Sauvignon Blanc Semillon	\$17.5/\$69
Fraser Gallop	2019	MR 'Parterre' Semillon Sauvignon Blanc	\$56
Moss Wood	2021	MR Semillon	\$65
Blue Poles	2010	MR Viognier	\$43
Blue Poles & Amato Vino	2018	MR 'Lost on Mars' Marsanne	\$49
Lillian John Brocksopp	2018	Pemberton Marsanne Roussanne	\$53
La Kooki	2019	MR Carbonic Blanc Verdelho	\$47
Glenarty Road	2019	Karridale Chardonnay	\$51
Rosily	2020	MR Chardonnay	\$47
Cape Grace	2019	MR Chardonnay	\$12/\$49
Woodlands	2020	MR 'Woodlands Brook Valley' Chardonnay	\$59
Passel Estate	2017	MR Chardonnay	\$64
Flametree	2020	MR S.R.S Chardonnay	\$69
Moss Wood	2020	MR Wilyabrup Chardonnay	\$95
L.A.S Vino	2019	MR 'Wildberry Springs' Chardonnay	\$97
Pierro	2019	MR Chardonnay	\$115
Leeuwin Estate	2018	MR 'Art Series' Chardonnay	\$140
Fraser Gallop	2021	MR Shiraz Rosé	\$10.5/\$41
Victory Point	2020	MR Rosé	\$48
Something Different			
Walsh & Sons	2017	MR 'Little Poppet'	\$49
Joseph Cattin	2018	France Pinot Gris Alsace AOC	\$49
Mr. Barval	2019	MR 'Mistral' Viognier Marsanne	\$52
Si Vintners	2020	MR Baba Yaga	\$55
Si Vinters	2020	MR Baba Yaga	\$55

Harewood Estate	2020	Denmark Pinot Noir	\$10/\$44
Abbey Creek	2017	Porongurup Pinot Noir	\$52
BK Wines	2019	Adelaide Hills 'Skin n' Bone' Pinot Noir	\$59
Picardy	2019	Pemberton Pinot Noir	\$65
Marchand & Burch	2018	Mount Barrow Pinot Noir	\$17.50/\$69
Yering Station	2013	VIC Reserve Pinot Noir	\$134
Trait	2021	Ferguson Valley Grenache	\$55
Marcarini	2018	Italy Langhe Nebbiolo DOC	\$59
Mr. Barval	2020	MR 'Nebbia' Nebbiolo	\$62
Amato Vino	2016	MR Nebbiolo	\$69
McHenry Hohnen	2019	MR 'Hazel's Vineyard' Zinfandel	\$66
Voyager Estate	2017	MR Shiraz	\$58
Glenarty Road	2020	Karridale Syrah	\$54
Cape Grace	2018	MR Basket Press Shiraz	\$56
Abacus by Skigh	2018	MR Wilyabrup Shiraz	\$56
Flowstone	2019	MR 'Moonmilk' Shiraz Grenache	\$11/\$49
Amato Vino	2020	MR Trousseau	\$59
Cullen	2018	MR Mangan Vineyard 'Red Moon'	\$53
Victory Point	2017	MR Cabernet Sauvignon	\$63
Leeuwin Estate	2016	MR 'Art Series' Cabernet Sauvignon	\$92
Woodlands	2016	MR 'Margaret' Cabernet Merlot Malbec	\$82
Silverstream	2011	Denmark 'Reserve' Cabernet Franc	\$62
Marusan	2015	Japan Katsunuma Muscat Bailey A	\$51
Something Different			
Somos	2018	S.A McLaren Vale Carignan Cinsaut	\$51
Vine Collective	2019	Frankland River Karridale Grenache Pinot	\$52
Dessert Wine			
Bella Ridge Estate	2010	Swan Valley Kyoho	\$53
Stormflower	2018	MR Botrytis	\$11/\$44