

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.

Vegan 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 eight-course menu changing daily.

Vegetarian / gluten free option available.

\$85 per person

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

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 as a group only.

MIKI'S COMPLETE

AMUSE

MANGO, YUZU, ANISEED MYRTLE ZUKE
TEMPURA MEDJOL DATE, WASABI YOGHURT
NORI TEMPURA, IKURA
BURNSIDE ORGANIC SUGAR SNAP, NERIGOMA
UME AO GASPACHO

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

COLD ENTRÉE

ALBANY AKOYA KIMIZU
MISO BRAISED KABU, SAKE KASU

FREMANTLE BIG EYE TUNA SASHIMI ZUKE, WASABI OIL

UMAMI CURED TOMATO, SHICHIMI MAYO
PORK NIKOGORI, CORNICHON
GOLDEN BEETROOT, WALNUT MISO

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

WARM ENTRÉE

ABROLHOS ISLAND SCALLOP, AJISHIO
BLACK POINT BEEF NORI ROLL, PONZU
ALBANY ASPARAGUS, WASABI GOAT'S CHEESE
SWEET POTATO, YUZU KOSHO MAYO
MUSSEL TOSAZUKE

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

MAIN

SHARKBAY GOLDBAND SNAPPER, KOHLRABI GOMAZU, KURO 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 : SUIRYU JUNMAI KIMOTO
MIKI'S PAIRING : 2018 MARCHAND & BURCH PINOT NOIR

MIKI'S CREATION

SHIME

HIYASHI CHARCOAL RAMEN NOODLE, GOMADARE, WATERMELON RADISH, WASABI PEA

PRE DESSERT

SAKE KASU, TOGARASHI CHOC MILK

DESSERT

GERALDTON WAX ICHIGO MILK, SESAME OHAGI, KUROZU

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

MIKI'S TRUST

AMUSE

MANGO, YUZU, ANISEED MYRTLE ZUKE

NORI TEMPURA, IKURA

UME AO GASPACHO

WINE PAIRING : WILLS DOMAIN BLANC DE BLANC

SAKE PAIRING : CHIKUSEN JUNMAI NIGORI

MIKI'S PAIRING : NOKYOU UMESHU COCKTAIL

COLD ENTRÉE

FREMANTLE BIG EYE TUNA SASHIMI ZUKE, WASABI OIL

UMAMI CURED TOMATO, SICHIMI MAYO

PORK NIKOGORI, CORNICHON

GOLDEN BEETROOT, WALNUT MISO

WINE PAIRING : FRASER GALLOP 2021 ROSÉ

SAKE PAIRING : GUNMAIZUMI JUNMAI GINJO

MIKI'S PAIRING : 2016 CAPE MENTELLE SAUVIGNON BLANC
SEMILLON

WARM ENTRÉE.

ABROLHOS ISLAND SCALLOP, AJISHIO

BLACK POINT BEEF NORI ROLL, PONZU

ALBANY ASPARAGUS, WASABI GOAT'S CHEESE

WINE PAIRING : CAPE GRACE 2019 CHARDONNAY

SAKE PAIRING : UMETSU FUREI JUNMAI KIMOTO

MIKI'S PAIRING : KOIKAWA JUNMAI DAIGINJO

MAIN

Please choose one of the following

SHARBAY GOLDBAND SNAPPER, KOHLRABI GOMAZU, KURO 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 : SUIRYU JUNMAIN KIMOTO

MIKI'S PAIRING : 2018 MARCHAND & BURCH PINOT NOIR

MIKI'S CREATION

SHIME

HIYASHI CHARCOAL RAMEN NOODLE, GOMADARE, WATERMELON RADISH, WASABI PEA

DESSERT

GERALDTON WAX ICHIGO MILK, SESAME OHAGI, KORUZO

WINE PAIRING : 2018 STORMFLOWER BOTRYTIS

SAKE PAIRING : UMEYUSUI UMESHU

MIKI'S PAIRING : HIBIKI JAPANESE HARMONY WHISKY

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, 35% polished, served warm.	\$19/\$62
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
Chikusen Junmai Nigori, from Hyogo, 35% polished, served warm.	\$15/\$50
Tamagawa Junmai Yamahai, from Uonuma, 45% polished, served chilled/warm	\$15/\$50
Tenon Junmai Kimoto Kairyō 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
Tamazakura Junmai Ginjo Yamadanishiki, from Shimane, polished 50%, served chilled.	\$20/\$65
Morinokura Junmai Daiginjo, from Fukuoka, 60% polished, served chilled.	\$20/\$65
Koikawa Junmai Daiginjo Dewasansan, from Yamagata, polished 60%, served chilled.	\$27/\$92
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 'Nokyō', from Tottori, served chilled.	\$25/\$83
Umetsu Nokyō with Soda.	\$25

MIKI'S DRINKS SELECTION

BEER & CIDER

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 Rocky Ridge Jindong Juicy	375ml	\$10
AU Eagle Bay Kolsch	330ml	\$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 Yamazaki Single Malt	30ml	\$21
JP Komagatake Voyager Estate Limited Edition	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	NV	Yallingup Cuvée d'Élevage Blanc de Blanc	\$12/\$50
Voyager Estate	NV	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
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	2020	MR Chardonnay	\$120
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
Amato Vino	2021	SkinnyDip! Skin Contact Sauvignon Blanc	\$53
Si Vintners	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
Xanadu	2014	MR Graciano 'Stevens Road'	\$72
Voyager Estate	2018	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
Xanadu	2020	MR 'Black Label' Cabernet Sauvignon	\$60
Leeuwin Estate	2017	MR 'Art Series' Cabernet Sauvignon	\$92
Woodlands	2017	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