

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

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

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

Umetsu Junmai Kimoto Genshu Yamadanishiki, 20% polished, from Tottori, served warm. \$16/\$53

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 chilled. \$12/\$41

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

Komagura Junmai-Ginjo 'Gen', from Fukuoka, 45% polished, served chilled. \$14/\$46

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

Bentenmusume Junmai-Ginjo, from Tottori, 45% polished, served chilled. \$17/\$56

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

Bentenmusume Junmai-Daiginjo, from Tottori, 55% polished, served chilled. \$26/\$87

Shichihonyari Junmai-Daiginjo 'Wataribune', from Shiga, 50% polished, served chilled. \$21/\$72

UMESHU & DESSERT STYLE SAKE

Umeshu, from Wakayama, served chilled.

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
Amato Vino	2020	MR Skinny Dip! Sauvignon Blanc	\$48
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	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
L.A.S Vino	2019	MR 'Wildberry Springs' Chardonnay	\$19.5/\$87
Passel Estate	2017	MR Chardonnay	\$56
Leeuwin Estate	2017	MR 'Art Series' Chardonnay	\$120
Pierro	2019	MR Chardonnay	\$100
Heydon Estate	2015	MR 'The Willow' Chardonnay	\$69
Cape Grace	2018	MR Chardonnay	\$12/\$47
Woodlands	2019	MR 'Brook Vineyard' Chardonnay	\$55
Fraser Gallop	2020	MR Shiraz Rosé	\$10.5/\$41

Abbey Creek	2016	Porongurup Pinot Noir	\$47
Yering Station	2013	VIC Reserve Pinot Noir	\$134
Bress	2019	VIC Pinot Noir	\$51
BK Wines	2019	Adelaide Hills 'Skin n' Bone' Pinot Noir	\$54
Harewood Estate	2020	Denmark Pinot Noir	\$9.5/\$39
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	\$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
Voyager Estate	2017	MR Shiraz	\$48
Abacus by Skigh	2017	MR Wilyabrup Shiraz	\$47
Flowstone	2019	MR 'Moonmilk' Shiraz Grenache	\$10/\$43
Amato Vino	2020	MR Trousseau	\$59
Cullen	2018	Mangan Vineyard Malbec	\$13/\$50
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	\$53
Stormflower	2018	Botrytis	\$11/\$44

*Wine produced from Organic or Biodynamic vineyard