

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.

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MIKI'S COMPLETE

In Miki's Hands. A range of nourishing, handpicked WA ingredients of Miki's choice.

In a journey of up to 23 unique elements. Highly recommended as the ultimate experience or your first time with us.

\$109 per person.

+ OTSUKURI

Otsukuri is an additional plate served individually alongside your cold entrée that imitates traditional Japanese sashimi and tataki style, prepared from the freshest cuts of raw premium ingredients.

+ \$20 per person.

MIKI'S TRUST

A selection of WA ingredients of the day, comprised of 14 elements, with your a choice of one main course option.

\$89 per person.

+\$20 with otsukuri, +\$19 additional main, +\$6 Pre dessert

Available only for booking from 1 to 4 people.

MIKI'S FOR KIDS

An introductory degustation, In perfect portions, featuring fun and intriguing elements.

For ages 10 and under

\$58 per person.

+\$19 additional main, +\$6 Pre dessert

Please inform us of any dietary requirements and we will do our best to accommodate your request.

Degustation offered as a group only.

**A surcharge amount applies to all card payments, which is not greater than our cost of acceptance*

PAIRINGS

MIKI'S PAIRING

A handpicked selection of cocktail, sake, wine, and whisky / \$84 per person

Momo Kiss Cocktail ("Dassai" Hoppo Nigorizake, Shochu, peach purée) – Amuse and Cold Entrée

2023 MR The Next Hundred Years Semillon – Warm Entrée

Bentenmusume Tokubetsu Junmai, from Tottori – Mains

2022 MR Cape Grace Cabernet Franc – Soup and Rice Dish

Yamazaki Single Malt – Dessert

SAKE PAIRING

Individually curated authentic Japanese sake

\$71 per person with sweet sake to finish or + \$14 with whiskey 30ml. to finish

"Dassai" Hoppo Nigorizake (Sparkling Sake) – Amuse and Cold Entrée

Morinokura Junmai Daiginjo, from Fukuoka – Warm Entrée

Komagura Tokubetsu Junmai, from Fukuoka – Mains

Tamagawa Junmai Yamahai Vintage, from Kyoto – Soup and Rice Dish

Uzenshiraume Junmai Umeshu, from Yamagata or Yamazaki Single Malt – Dessert

WINE PAIRING

A mixture of varietals from Miki's favourite Western Australian winemakers / \$68 per person

2024 MR McHenry Hohnen Apiary Block Chardonnay – Amuse and Cold Entrée

2023 MR Windows Estate Semillon – Warm Entrée

2019 WA Swan Valley Red Kyoho – Mains

2023 WA Great Southern The Next Hundred Years Syrah – Soup and Rice Dish

2024 MR House of Cards Queen of Diamonds Blanc de Blanc – Dessert

NON - ALCOHOLIC PAIRING

A selection homemade alcohol-free drinks carefully designed for each course

\$49 per person / +\$12 with a glass of white or red wine

Elderflower, Matcha green tea, Yuzu – Amuse and Cold Entrée

Pineapple, white peony white tea, cardamom – Warm Entrée

Peach, turmeric chai, blue cornflower – Mains

Raspberry, Blackcurrant, lemon myrtle, peppercorn – Soup and Rice Dish

Mango, Oolong, spicy ginger beer – Dessert

MIKI'S DRINKS SELECTION

NON-ALCOHOLIC DRINKS

Capi sparkling water or still	750ml	\$9
Yuzu & Soda	250ml	\$8
Yuzu Lemon & Bitters	250ml	\$8.5
Manjimup organic sparkling apple juice	330ml	\$12
Elderflower, matcha, yuzu mocktail	150 ml	\$13
Peach, turmeric chai, blue cornflower mocktail	150 ml	\$13

TEA SERVICE Please choose one of the following teas: \$7.5 p/guest

Sencha, first harvest green tea

Houji, roasted green tea

Genmai, roasted rice green tea

Oolong, semi oxidised tea

Mugicha, roasted barley tea (caffeine free)

BEER, GINGER BEER, CIDER

WA Colonial Small Pale Ale mid-strength	375ml	\$10
WA Lightning Minds Pale Ale 'Non-Alcoholic'	330ml	\$10
JP Asahi Super Dry	330ml	\$10.5
WA Beer Farm Pale Ale	375ml	\$11
WA Rocky Ridge Jindong Juicy	375ml	\$11
WA Eagle Bay Kolsch	375ml	\$12
WA Bridgetown Sweet Rosie Cider	375ml	\$12
JP Kirin Ichiban Import	330ml	\$12
WA The Brewhouse Red IPA	375ml	\$13
WA Cheeky Monkey Ginger beer	330ml	\$13
JP Yebisu Black Beer Premium Import	334ml	\$14
JP Koshihikari Rice Beer Import	500ml	\$17

COCKTAILS

Wasabi Margarita (Sochu, yuzu, Wasabi syrup, spicy shichimi)		\$23
Negroni with a twist (Giniversity Gin, Vermouth Rosso, Umeshu)		\$23
Tokyo Mule (Nigori sake, Sochu, spicy ginger beer, finger lime)		\$23
The Geisha (Elderflower, Gin, matcha, yuzu)		\$24
Japanese Tatsumi Distillery Gin Tonic		\$24
Kyotopolitan (Cranberry juice, Sochu, Cointreau, yuzu)		\$23
Kurumi Silent Forest (Whisky infused with Walnut Oil and Oolong, spicy ginger beer, yuzu)		\$25

WHISKY

JP Toki Blended Whisky	30ml	\$12
JP Hibiki Harmony Blended Malt	30ml	\$24
JP Yamazaki Single Malt	30ml	\$24
JP Komagatake Voyager Estate Limited Edition S Malt	30ml	\$35
JP Yamazaki 12 Years Single Malt	30ml	\$42

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	Carafe
<u>TRADITIONAL STYLE</u>	(100ml)	(360ml)
Hiokizakura Junmai Daiginjo 'Goriki', from Tottori, 60% rice polished, served chilled <i>Delicate sake. It shows red fruit notes such as raspberries. Medium bodied and smooth aftertaste.</i>	\$30	\$99
Koikawa Junmai Daiginjo Beppin, from Yamagata, 60% rice polished served chilled <i>Beppin meaning 'beautiful woman'. It is delicate and elegant sake with a hint of floral notes and fresh finish.</i>	\$28	\$92
Bentenmusume Junmai Daiginjo, from Tottori, 55% rice polished, served chilled. <i>Fruity aroma with a strong rice taste. Underlying rice/malt with hints of melon and cumin.</i>	\$28	\$92
Morinokura Junmai Daiginjo 'Kaze', from Fukuoka, 60% rice polished, served chilled <i>Gentle red fruit aromas, weight on the palate, slight umami. Very clean and fresh dry sake.</i>	\$25	\$81
Izumibashi Junmai Kimoto, from Kanagawa, 35% rice polished, served room temperature <i>Pleasant fruity aroma. Smooth, dry, and spicy. Strong but not overpowering acidity.</i>	\$25	\$81
Jujiasahi Junmai Ginjo "Izumo-dayori", from Izumo, 40% polished, served chilled <i>It is soft and smooth sake with a pleasant toasty and smoky aftertaste.</i>	\$19	\$60
Izumibashi Junmai Ginjo 'Megumi Ao Label', from Kanagawa, 42% rice polished, served room T <i>Pronounced banana and caramel aromas. Full of flavours and layers. Dry sake.</i>	\$19	\$60
Taka Junmai Ginjo Kimoto from Yamaguchi, 45% rice polished, served chilled <i>Light, sweet, fruity flavour. Candy-like sweetness aromas with a gentle dose of acidity. Dry sake.</i>	\$19	\$60
Tenon Junmai Kimoto, from Shimane, 45% rice polished, served room temperature. <i>Pleasant fruity aroma. Smooth, dry, and spicy. Strong but not overpowering acidity.</i>	\$17	\$54
Bentenmusume Tokubetsu Junmai, from Tottori, 35% rice polished, served room temperature <i>Strong flavours and aromas, long finish. Very dry sake. Something different.</i>	\$17	\$54
Komagura Tokubetsu Junmai, from Fukuoka, 40% rice polished, served room temperature <i>Best for first-time drinkers. Soft gentle aroma, rich umami and a lovely freshness. Organically farmed.</i>	\$17	\$54
Hakuin Masamune Junmai Kimoto, from Shizuoka, 35% rice polished, served chilled or warm <i>Notes of lychee and guayava. Full body, well balanced dry sake.</i>	\$16	\$50

	Glass (100ml)	Carafe (360ml)
<u>NIGORI STYLE</u>		
Suiryu Junmai Kimoto Nigori 'Kimoto No Dobu', from Nara, 45% rice polished, served warm <i>Cloudy sake. The aroma is faintly sweet, but textural and smooth flavours. Driest nigori sake on the list</i>	\$19	\$60
Koikawa Junmai Ginjo Nigori, from Yamagata, 35% rice polished, served chilled or warm <i>Cloudy and dry sake. It has a clean, sweet flavour with a well-balanced acidity with a pleasant nutty aftertaste.</i>	\$16	\$50
Fusouzuru Junmai Nigori, from Shimane, 30% rice polished, served chilled <i>Most cloudy sake on the list. Rich, creamy and milky. Very dry sake.</i>	\$15	\$48
"Dassai" Happo Nigorizake, from Yamaguchi, 55% rice polished, served chilled <i>Sparkling sake, fruity notes, creamy and easy to drink.</i>		\$19.5 \$63
<u>VINTAGE STYLE</u>		
Suiryu Junmai Kimoto, from Nara, 35% rice polished, served warm (+10-year vintage) <i>Pronounced malty, honey, toffee aromas. It's powerful, rich, and mid-sweet.</i>	\$20	\$62
Tamagawa Junmai Yamahai, from Kyoto, 45% rice polished, served chilled or warm (4-year vintage) <i>Strong and complex umami flavors. Relatively high alcohol percentage.</i>	\$16	\$50
<u>UMESHU & DESSERT STYLE</u>		
Uzenshiraume Junmai Umeshu 'Umeyusui', from Yamagata, served chilled/warm (off dry) <i>50% sake, 50% Umeshu plum liqueur. Fruity plum aroma with sweet bitter aftertaste - reminiscent of Campari</i>	\$16	\$52
Umeshu, from Wakayama, served chilled (very sweet) <i>Traditional Japanese liqueur made with ume plums. Sweet and sour taste, and relatively low alcohol.</i>	\$14	\$44
Yuzu Umeshu, from Wakayama, served chilled (sweet) <i>Yuzu (Japanese citrus) Ume (Japanese plum) Refreshing sweet, sour & bitter flavour.</i>	\$14	\$44
Umetsu Junmai Umeshu 'Nokyou', from Tottori, served chilled (10 years vintage, sweet) <i>Intense red fruit notes, refreshing, and good complexity. Long aftertaste.</i>		\$30 \$99

MIKI'S WINE SELECTION BY THE GLASS (150 ml)

Sparkling wines

House of Cards	2024	MR Queen of Diamonds Blanc de Blanc	\$16
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White wines

The Next Hundred Years	2023	MR Semillon	\$15
Windows Estate	2022	MR Semillon	\$15.5
Rowe Wines	2024	MR Karridale Chardonnay*	\$20
Graci	2023	Italy Sicily Etna Bianco*	\$21
McHenry Hohnen	2024	MR Apiary Block Chardonnay	\$15
Leeuwin Estate	2022	MR 'Art Series' Chardonnay*	\$41

Rose wines

Victory Point	2024	MR Pinot Noir Rosé*	\$16
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Red wines

The Next Hundred Years	2023	WA Great Southern Syrah	\$16
Bella Ridge Estate	2019	WA Swan Valley red Kyoho	\$14.5
Cape Grace	2022	MR Cabernet Franc	\$16
Marcarini	2023	Italy Langhe Nebbiolo DOC*	\$21
Southern light Ghostgum	2022	VIC Mornington Peninsula Pinot Noir*	\$25
Mosswood	2021	MR Cabernet Sauvignon*	\$39

*Coravin pouring system

MIKI'S WINE SELECTION BY THE BOTTLE

<u>Sparkling wines</u>			Bottle
Franck Bonville	NV	France Champagne Grand Cru – Blanc de Blancs	\$120
Vasse Felix	2023	MR 'Idée Fixe' Premier Brut Chardonnay	\$91
Wills Domain	NV	WA Yallingup 'Cuve d'elevage' Pinot noir, Chardonnay	\$72
Voyager Estate	2021	MR Sparkling Merlot Shiraz Rose	\$67
Frazer Woods	2015	MR Frazer Woods 'La Cache' Chardonnay	\$60
Stormflower	2022	MR Crémant 'Silver Lining' 100% Chenin Blanc	\$58
House of Cards	2024	MR Queen of Diamonds Blanc de Blanc	\$60
<u>White wines</u>			
Sybille Kuntz	2022	Germany Mosel Kabinett Riesling Trocken (dry style)	\$98
Frankland Estate	2024	WA Frankland River 'Isolation Ridge' Riesling	\$79
Duke's Vineyard	2023	WA Frankland River Riesling	\$65
Ministry of clouds	2023	SA Clare Valley Riesling	\$62
Franz Haas	2023	Italy Alto Adige Pinot Grigio	\$87
Bella Ridge	NV	WA Swan Valley Kyoho (off dry style)	\$54
Seehof	2022	Germany Rheinhessen Weisserburgunder Pinot Blanc	\$60
Willispie	2022	MR Verdelho	\$49
Fervor	2024	WA Pemberton Gruner Veltliner	\$56
Scintilla Wines	2022	SA Ashton 'Noontide Maceration' (skin contact)	\$68
Vasse Felix	2023	MR Sauvignon Blanc	\$58
Grace Farm	2024	MR 68% Sauvignon Blanc and 32% Semillon	\$52
Stella Bella	2023	MR 'Suckfizzle' 68% Sauvignon Blanc 32% Semillon	\$83
Gant and Co.	2023	WA Karridale 'Sur Lie' 70% Semillon 30% Sauvignon Blanc	\$59
Lillian	2024	WA Pemberton Marsanne Rousanne	\$65
Mr. Barval	2024	MR 'Mistral' 73% Viognier 27% Marsanne	\$70
Graci	2023	Italy Sicily Etna Bianco DOC	\$85

Moss Wood	2023	MR Semillon	\$71
Leeuwin Estate	2022	MR 'Art Series' Chardonnay	\$180
William Fevre	2022	France Chablis Chardonnay	\$108
L.A.S Vino	2024	MR Single Vineyard 'Wildberry Springs' Chardonnay	\$105
Vasse Felix	2024	MR Single Plot Chardonnay	\$101
Woodlands	2023	MR Woodlands Brook Valley Chardonnay	\$80
Rowe Wines	2024	MR Karridale Chardonnay	\$85
Passel Estate	2022	MR Chardonnay	\$79
Cha Cha	2023	MR Chardonnay	\$65
McHenry Hohnen	2024	MR Apiary Block Chardonnay	\$65
Subsea Estate	2024	MR Semillon	\$89
The Next Hundred Years	2023	MR Semillon	\$58
Windows Estate	2022	MR Semillon	\$67

Rose wines

			Bottle
Yume	2021	WA Albany Djaril-Marri Merlot Rosé	\$65
Chateau De L'escarelle	2023	FR Provence 'Cuvee Palm Rose' Grenache, Syrah, Cinsault	\$58
Victory Point	2024	MR Pinot Noir Rosé	\$57
Fraser Gallop	2024	MR Shiraz Rosé	\$55
Stella Bella	2024	MR 'Otro Vino' Tempranillo, Sangiovese, Shiraz	\$53
Fermoy	2023	MR 67% Shiraz; 14% Semillon; 9% CS; 10% P Noir	\$53

<u>Red wines</u>			Bottle
Picardy	2022	WA Pemberton Pinot Noir	\$91
Southern light Ghostgum	2022	VIC Mornington Peninsula Pinot Noir	\$97
Victory Point	2022	MR Pinot Noir	\$80
Marchand & Burch	2023	WA Mount Barker Pinot Noir	\$79
South By Southwest	2023	WA Pemberton Pinot Noir	\$60
Bella Ridge Estate	2019	WA Swan Valley red Kyoho	\$57
Scagliola	2023	Italy Piedmont 'Mati' Barbera D'Asti	\$77
By Farr	2024	VIC Geelong Farr Rising Gamay	\$89
Marcarini	2023	Italy Langhe Nebbiolo DOC	\$91
Cape Mentelle	2022	MR Zinfandel 91%, Shiraz 9%	\$93
Xanadu	2018	MR 'Stevens Road' Graciano	\$97
McHenry Hohnen	2022	MR Tempranillo	\$71
Hay Shed hills	2023	MR 'World Series' Tempranillo	\$59
Wines of Merritt	2023	MR Wilyabrup Cabernet Franc	\$69
Frankland Estate	2023	WA Frankland River 'Isolation Ridge' Syrah	\$76
Windows Estate	2021	MR Petit lot Syrah	\$69
Skigh Wines	2022	WA Yallingup 'Home' Syrah	\$62
Cape Grace	2020	MR Shiraz	\$65
Terrazas de los Andes	2022	Argentina Mendoza Reserve Malbec	\$64
Cape Grace	2022	MR Malbec	\$71
Cullen	2023	MR Mangan East Block 59% malbec, 41% Petit Verdot	\$75
Glenmore	2021	MR 'Isabella' 40% Cabernet, 30% Merlot, 30% Malbec	\$61
Mosswood	2021	MR Cabernet Sauvignon	\$180
Leeuwin Estate	2022	MR 'Art Series' Cabernet Sauvignon	\$110
Victory Point	2020	MR Cabernet Sauvignon	\$81
Arlewood	2023	MR Cabernet Sauvignon	\$71
Duke's Vineyard	2022	WA Porongurup Cabernet Sauvignon	\$62
Flowstone	2020	MR Cabernet Sauvignon	\$60
Cape Grace	2022	MR Cabernet Franc	\$71
The Next Hundred Years	2023	WA Great Southern Syrah	\$61

Dessert Wines

			Bottle
Fraser Gallop	2025	MR MR Wilyabrup Iced pressed Chardonnay	\$54
Vasse Felix	2023	MR Cane cut Semillon	\$49
Singlefile	2021	WA Denmark Riesling	\$47

MIKI'S COMPLETE

AMUSE

SANSHO PEPPERED BRAVO APPLE, YUZU GEL
TEMPURA MEDJOOOL DATE, WASABI YOGHURT
NORI TEMPURA, GOLDEN ENOKI
PURPLE CARROT, HACHO MISO
CHILLED CARROT AND YUZU SOUP

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL
SAKE PAIRING: KOIKAWA JUNMAI NIGORI
WINE PAIRING: 2022 STORMFLOWER 'SILVERLNING' CHENIN BLANC
NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

COLD ENTRÉE

HIRAMASA KINGFISH YUUAN YAKI, SAMPHIRE SALSA
RAKKASEI TOFU, BABY CUCUMBER, WASABI
VENISON TATAKI, RED WITLOF
IBURIGAKKO, YUZU STRIACCIATELLA, SANSHO
OSHIZUSHI SHARK BAY CRAB, MENTSUYU GEL
IMO YOUKAN, SAKE KASU
+ OTSUKURI

MIKI'S PAIRING: 2022 GLENARTY ROAD KINFOLK SEMILLON
SAKE PAIRING: TAKA JUNMAI GINJO
WINE PAIRING: 2024 'OTRO VINO' TEMPRANILLO, SANGIOVESE, SHIRAZ ROSE
NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

WARM ENTRÉE

SHARK BAY SCALLOP, MATCHA SALT
WAGYU OBORO NORI ROLL, PUMPKIN DARE
COURGETTE, TENTSUYU GEL
KIPLER POTATO, YUZU KOSHO MAYO
PICKLED SQUID, WATERMELON RADISH, SUMISO

MIKI'S PAIRING: MORINOKURA JUNMAI DAIGINJO
SAKE PAIRING: BENTAMUSUME TOKUBETSU JUNMAI
WINE PAIRING: NV BELLA RIDGE KYOHO
NON-ALCOHOLIC PAIRING: PEACH, CHAMOMILE, CINNAMON

MAIN

STEAMED SHARK BAY GOLDBAND SNAPPER, YUZU DASHI, MENTAIKO KIMIZU, FINGERLIME
AMIYAKI BLACKWOOD VALLEY BEEF, SWEET CORN, LOCAL BLACK GARLIC, MISO BACON
MASAGO KALBARRI PINK SNAPPER, UME AIOLI, KHOLRABI, ICEPLANT

MIKI'S PAIRING: 2022 SKIGH WINES CODA SYRAH
SAKE PAIRING: SUIRYU JUNMAI KIMOTO
WINE PAIRING: 2023 SOUTH BY SOUTHWEST PINOT NOIR
NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

PRAWN, AVOCADO, TEMAKI ROLL

KANGAROO TAIL, MISO SOUP, SHIRATAKI YAM NOODLES, TONBURI, SPRING ONION

PRE DESSERT

SOY SAUCE SALTY CARAMEL CHAI, SAKE KASU

DESSERT

NANUUP PEACH, AMASAKE AND YOGHURT CREAM, ALMOND, LYCHEE

MIKI'S PAIRING: YAMAZAKI SINGLE MALT JAPANESE WHISKY
SAKE PAIRING: UZENSHIRAUME UMEYUSUI OR YAMAZAKI SINGLE MALT JAPANESE WHISKY
WINE PAIRING: 2023 VASSE FELIX CANE CUT SEMILLON
NON-ALCOHOLIC PAIRING: MANGO, OOLONG, SPICY GINGER BEER

\$107 COMPLETE OR \$126 COMPLETE + OTSUKURI.
+\$79 MIKI'S PAIRING; +\$66 WITH SAKE PAIRING; +\$63 WITH WINE PAIRING; +\$46 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only".

MIKI'S TRUST

AMUSE

SANSHO PEPPERED BRAVO APPLE, YUZU GEL
TEMPURA MEDJOOOL DATE, WASABI YOGHURT
CHILLED CARROT AND YUZU SOUP

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL
SAKE PAIRING: KOIKAWA JUNMAI NIGORI
WINE PAIRING: : 2022 STORMFLOWER SILVERLINING CHENIN BLANC
NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

COLD ENTRÉE

HIRAMASA KINGFISH YUUAN YAKI, SAMPHIRE SALSA
IBURIGAKKO, YUZU STRIACCIATELLA, SANSHO
VENISON TATAKI, RED WITLOF
RAKASEI TOFU, BABY CUCUMBER, WASABI

MIKI'S PAIRING: 2022 GLENARTY ROAD KINFOLK SEMILLON
SAKE PAIRING: TAKA JUNMAI GINJO
WINE PAIRING: 2024 'OTRO VINO' TEMPRANILLO, SANGIOVESE, SHIRAZ ROSE
NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

WARM ENTRÉE

SHARK BAY SCALLOP, MATCHA SALT
WAGYU OBORO NORI ROLL, PUMPKIN DARE
COURGETTE, TENTSUYU GEL

MIKI'S PAIRING: MORINOKURA JUNMAI DAIGINJO
SAKE PAIRING: BENTAMUSUME TOKUBETSU JUNMAI
WINE PAIRING: NV BELLA RIDGE KYOHO
NON-ALCOHOLIC PAIRING: PEACH, CHAMOMILE, CINNAMON

MAIN, please choose one of the following:

STEAMED SHARK BAY GOLDBAND SNAPPER, YUZU DASHI, MENTAICO KIMIZU, FINGERLIME
AMIYAKI BLACKWOOD VALLEY BEEF, SWEET CORN, LOCAL BLACK GARLIC, MISO BACON
MASAGO KALBARRI PINK SNAPPER, UME AIOLI, KHOLRABI, ICEPLANT

MIKI'S PAIRING: 2022 SKIGH WINES CODA SYRAH
SAKE PAIRING: SUIRYU JUMANI KIMOTO VINTAGE
WINE PAIRING: 2023 SOUTH BY SOUTHWEST PINOT NOIR
NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

PRAWN, AVOCADO, TEMAKI ROLL
KANGAROO TAIL, MISO SOUP, SHIRATAKI YAM NOODLES, TONBURI, SPRING ONION

DESSERT

NANNUP PEACH, AMAZAKE AND YOGHURT CREAM, ALMOND, LYCHEE

MIKI'S PAIRING: YAMAZAKI SINGLE MALT JAPANESE WHISKY
SAKE PAIRING: UZENSHIRAUME UMEYUSUI OR YAMAZAKI SINGLE MALT JAPANESE WHISKY
WINE PAIRING: 2023 VASSE FELIX CANE CUT SEMILLON
NON-ALCOHOLIC PAIRING: MANGO, OOLONG, SPICY GINGER BEER

\$88 PER PERSON, + 15 ADDITIONAL MAIN, + 6 PRE DESSERT

+ \$79 MIKI'S PAIRING; + \$66 WITH SAKE PAIRING; + \$63 WITH WINE PAIRING; + \$46 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only"