

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 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.

\$95 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.

+ \$18 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.

\$77 per person.

+\$18 with otsukuri, +\$12 additional main, +6 Pre dessert Chai

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

\$49 per person.

+\$12 additional main, +6 Pre dessert Chai

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 / \$77 per person

Kyotopolitan cocktail - Amuse

2023 MR Gant & Co Semillon, Sauvignon Blanc – Cold Entree

Morinokura Junmai Daiginjo, from Fukuoka – Warm Entree

2022 WA Karridale Glenarty Road Kinfolk Syrah - Mains

Yamazaki Single Malt - Dessert

SAKE PAIRING

Individually curated authentic Japanese sake

\$63 per person with sweet sake to finish or + \$14 with whiskey 30cl. to finish

Koikawa Junami Nigori, from Tohoku - Amuse

Taka Junami Ginjo Kimoto, from Fukuoka – Cold Entree

Bentamusume Junmai, from Tottori – Warm Entree

Suiryu Junmai Kimoto Vintage, from Nara - Mains

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

WINE PAIRING

A mixture of varietals from Miki's favourite Western Australian winemakers / \$60 per person

NV Wills Domain 'Cuvee d'elevage' Blanc de Noir - Amuse

2023 Fermoy Shiraz, Semillon, CS, PN Rose – Cold Entree

NV WA Swan Valley Bella Ridge Kyoho– Warm Entree

2023 WA Denmark Apricus Hill Pinot Noir- Mains

2022 Vasse Felix Cane cut Semillon – Dessert

NON - ALCOHOLIC PAIRING

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

\$43 per person / +\$10 with a glass of white or red wine

Elderflower, Matcha green tea, Yuzu - Amuse

Pineapple, white peony white tea, cardamom – Cold Entree

Peach, chamomile, cinnamon – Warm Entree

Raspberry, Blackcurrant, lemon myrtle, peppercorn - Mains

Mango, Oolong, spicy ginger beer – Dessert

MIKI'S DRINKS SELECTION

NON-ALCOHOLIC DRINKS

Yuzu & Soda	250ml	\$7.5
Yuzu Lemon & Bitters	250ml	\$8
Manjimup organic sparkling apple juice	330ml	\$10
Elderflower, matcha, yuzu mocktail	150 ml	\$12
Raspberry, lemon myrtle, peppercorn mocktail	150 ml	\$12

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

Genmai, roasted rice green tea

Houji, roasted green tea

Sencha, first harvest green tea

Oolong, semi oxidised tea

Mugicha, roasted barley tea

Choc Berry tea

BEER & CIDER

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

COCKTAILS

Negroni with a twist (Giniversity Gin, Umeshu, Vermouth Rosso)		\$18
Tokyo Mule (Sochu, Nigori sake, spicy ginger beer, finger lime)		\$18
The Geisha (Gin, Elderflower, matcha, yuzu)		\$19
Japanese Tatsumi Distillery Gin Tonic		\$19
Kyotopolitan (Sochu, Cranberry juice, Cointreau, yuzu)		\$22
Samurai power (Umeshu, vintage sake, soda, chilli)		\$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)	(350ml)
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>	\$29	\$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>	\$27	\$92
Bentamusume 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>	\$27	\$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>	\$24	\$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>	\$24	\$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>	\$18	\$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>	\$18	\$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>	\$18	\$60
Bentamusume Tokubetsu Junmai , from Tottori, 35% rice polished, served room temperature <i>Strong flavours and aromas, long finish. Very dry sake. Something different.</i>	\$16	\$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>	\$16	\$54
Hakuin Masamune Junmai Kimoto , from Hara, 35% rice polished, served chilled or warm <i>Notes of lychee and guayava. Full body, well balanced dry sake.</i>	\$15	\$50

	Glass	Carafe
<u>NIGORI STYLE</u>	(100ml)	(350ml)
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>	\$18	\$60
Koikawa Junmai Ginjo Nigori , from Tohoku, 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>	\$15	\$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>	\$14	\$48
 <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>	\$19	\$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>	\$15	\$50
 <u>UMESHU & DESSERT STYLE</u>		
Umetsu Junmai Umeshu 'Nokyou' , from Tottori, served chilled (10 years sweet vintage) <i>Intense red fruit notes, refreshing, and good complexity. Long aftertaste.</i>	\$25	\$85
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>	\$15	\$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>	\$13	\$44
Yuzu Umeshu , from Wakayama, served chilled (sweet) <i>Yuzu (Japanese citrus) Ume (Japanese plum) Refreshing sweet, sour & bitter flavour.</i>	\$13	\$44

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

Sparkling wines

Wills Domain	NV	WA Yallingup 'Cuve d'elevage' Blanc de noir	\$14.5
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White wines

Bella Ridge	NV	WA Swan Valley Kyoho (off dry style)	\$13
Gant & Co.	2023	MR Semillon, Sauvignon Blanc	\$14
Windance	2022	MR Glen Valley Chardonnay	\$15
Graci	2022	Italy Sicily Etna Bianco*	\$20
Sybilie Kuntz	2018	Germany Mosel Kabinett Riesling Trocken (dry style)*	\$25
Leeuwin Estate	2020	MR 'Art Series' Chardonnay*	\$40

Rose wines

Fermoy	2023	MR 67% Shiraz; 14% Semillon; 9% CS; 10% P Noir	\$13
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Red wines

Apricus Hills	2023	WA Denmark Single Vineyard Pinot Noir	\$14
Duke's Vineyard	2022	WA Porongurup Cabernet Sauvignon	\$14
Glenarty Road	2022	WA Karridale Kinfolk Syrah	\$14.5
Marcarini	2021	Italy Langhe Nebbiolo DOC*	\$20
Xanadu	2018	MR 'Stevens Road' Graciano*	\$25
Bouchard Père & Fils	2017	France Côte de Beaune 'Marconets Premier Cru'*	\$37

Dessert Wines

Vasse Felix	2023	MR Cane cut Semillon	\$12
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* Coravin pouring system

MIKI'S WINE SELECTION BY THE BOTTLE

Sparkling wines

			Bottle
Franck Bonville	NV	France Champagne Grand Cru – Blanc de Blancs	\$103
Vasse Felix	2021	MR 'Idée Fixe' Premier Brut Chardonnay	\$73
Wills Domain	NV	WA Yallingup 'Cuve d'elevage' Blanc de noir	\$62
Frazer Woods	2015	MR Frazer Woods 'La Cache' Blanc de Blanc	\$60
Voyager Estate	2021	MR Sparkling Merlot Shiraz Rose	\$59
Break Free	2023	WA Swan Valley PET NAT 'Blis Bomb' Chenin Blanc	\$52

White wines

Sybille Kuntz	2018	Germany Mosel Kabinett Riesling Trocken (dry style)	\$97
Frankland Estate	2022	WA Frankland River 'Isolation Ridge' Riesling	\$75
Ministry of clouds	2022	SA Clare Valley Riesling	\$58
Franz Haas	2021	Italy Alto Adige Pinot Grigio	\$75
Bella Ridge	NV	WA Swan Valley Kyoho (off dry style)	\$54
Corymbia	2022	WA Swan Valley 'Rocket's Vineyard' Chenin Blanc	\$59
Willispie	2019	MR Verdelho	\$49
Marq Wines	2023	MR Fiano	\$59
Scintilla Wines	2022	SA Ashton 'Noontide Maceration' (skin contact)	\$60
Amato Vino	2022	MR 'Mantra' Barrel Fermented Sauvignon Blanc	\$59
Vasse Felix	2022	MR Sauvignon Blanc	\$57
Grace Farm	2023	MR 68% Sauvignon Blanc and 32% Semillon	\$52
Stella Bella	2022	MR 'Suckfizzle' 68% Sauvignon Blanc 32% Semillon	\$73
Gant and Co.	2023	WA Karridale 'Sur Lie' 70% Semillon 30% Sauvignon Blanc	\$57
Skigh Wines	2023	MR 'Blanco' Semillon, Sauvignon Blanc, Chenin Blanc	\$52
Lillian	2022	WA Pemberton Marsanne Rousanne	\$60
Mr. Barval	2023	MR 'Mistral' 73% Viognier 27% Marsanne	\$59

Graci	2022	Italy Sicily Etna Bianco DOC	\$79
Moss Wood	2023	MR Semillon	\$68
Rosily	2021	MR Semillon	\$49
Windance	2022	MR 'Glen Valley' Chardonnay	\$68
Leeuwin Estate	2021	MR 'Art Series' Chardonnay	\$180
Pierro	2022	MR Chardonnay	\$145
Vasse Felix	2022	MR Single Plot Chardonnay	\$97
William Fevre	2021	France Chablis Chardonnay	\$98
Woodlands	2021	MR Woodlands Brook Valley Chardonnay	\$78
Passel Estate	2020	MR Chardonnay	\$71
<u>Rose wines</u>			Bottle
Yume	2021	WA Albany Djaril-Marri Merlot Rosé	\$65
Victory Point	2022	MR 36% PN, 34% Cab franc, 30% Malbec Rosé	\$56
Vine Collective	2021	MR 45% Arneis, S Blanc, Merlot, Syrah Rosé	\$55
Fermoy	2023	MR 67% Shiraz; 14% Semillon; 9% CS; 10% P Noir	\$53
Fraser Gallop	2023	MR Shiraz Rosé	\$53

<u>Red wines</u>			Bottle
Bouchard Père & Fils	2017	France Côte de Beaune 'Marconets Premier Cru'	\$150
Yering Station	2019	VIC Yarra Valley Reserve Pinot Noir	\$145
Picardy	2021	WA Pemberton Pinot Noir	\$90
Apricus Hills	2023	WA Denmark Single Vineyard Pinot Noir	\$59
South By Southwest	2023	WA Pemberton Pinot Noir	\$60
By Faar	2022	VIC Geelong Faar Racing Gamay	\$80
Marcarini	2022	Italy Langhe Nebbiolo DOC	\$79
Trait	2022	WA Ferguson Valley Grenache	\$59
Scagliola	2021	Italy Piedmont 'Mati' Barbera D'Asti	\$72
Marusan	2015	Japan Yamanashi Muscat Bailey A	\$55
Cape Mantelle	2018	MR Zinfandel 91%, Shiraz 9%	\$82
Xanadu	2018	MR 'Stevens Road' Graciano	\$97
Hay Shed hills	2022	MR 'World Series' Tempranillo	\$59
Frankland Estate	2020	WA Frankland River 'Isolation Ridge' Syrah	\$75
Sam Vinciullo	2020	WA Cowaramup Red/White Shiraz – Chenin Blanc (chilled)	\$68
Windows Estate	2019	MR Petit lot Syrah	\$63
Cape Grace	2020	MR Shiraz	\$60
Glenarty Road	2022	WA Karridale Kinfolk Syrah	\$62
Cha Cha wines	2021	WA Geographe Cabernet Franc	\$59
Terrazas de los Andes	2021	Argentina Mendoza Reserve Malbec	\$59
Cullen	2022	MR Mangan East Block 59% malbec, 41% Petit Verdot	\$73
Woodlands	2018	MR 'Margaret' 80% Cabernet 10% Merlot 10% Malbec	\$97
Amelia Park	2013	MR Cabernet Merlot	\$90
Glenmore	2020	MR 'Isabella' 40% Cabernet, 30% Merlot, 30% Malbec	\$61
Leeuwin Estate	2020	MR 'Art Series' Cabernet Sauvignon	\$106
Victory Point	2019	MR Cabernet Sauvignon	\$81
Xanadu	2021	MR 'Black Label' Cabernet Sauvignon	\$66
Arlewood	2019	MR Cabernet Sauvignon	\$62
Duke's Vineyard	2022	WA Porongurup Cabernet Sauvignon	\$60

Dessert Wines

Singlefile 2021

WA Denmark Riesling

Bottle

\$47

Vasse Felix 2023

MR Cane cut Semillon

\$49

MIKI'S COMPLETE

AMUSE

SANSHO PEPPERED NASHI, KUROZU GEL, AMAZAKE POWDER
TEMPURA ROSABROOK FIG, WASABI YOGHURT
NORI TEMPURA, LOCAL BLACK GARLIC
BROCCOLI, BITO DARE
CHILLED WHITE MISO MACADAMIA COLD SOUP

COLD ENTRÉE

ATLANTIC SALMON ZUKE, WASABI OIL
MISO BRAISED COURGETTE, SAKE KASU
FARMHOUSE PORK TERRINE, PISTACHIO MAYO, PICKLED CARROT
TSUKEMONO GOLDEN SQUASH, CASHEW DARE
OSHIZUSHI SHARK BAY CRAB, MENTSUYU GEL
UMAMI CURED TOMATO, SHIRA AE

+ OTSUKURI

WARM ENTRÉE

ESPERANCE SCALLOP, MATCHA SALT
MISO PORK, SWEET POTATO, KIMIZU
BABY EGGPLANT, TENSUYIU GEL
ROYAL BLUE POTATO, YUZU KOSHO MAYO
BANANA PRAWN, GREEN BEAN, YUZU DRESSING

MAIN

MASAGO POINT SAMSON RANKIN COD, GOCHUJANG TOFU SURINAGASHI
PANKO CRUMBED BLACKWOOD VALLEY BEEF, BITO DARE, BRUSSEL SPROUT
AMIYAKI DUCK BREAST, MISO WASABI, DAIKON BENI SHOGA, CRISPY SKIN

NOODLE DISH

HIYASHI TEUCHI UDON NOODLES, PORK, SESAME

HANMONO

PRE DESSERT

SOY CARAMEL, SAKE KASU CHAI

DESSERT

PASSION FRUIT CREAM, GYOZA KAWA CRISP, SWEET KOJI SYRUP

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL
SAKE PAIRING: KOIKAWA JUNMAI NIGORI
WINE PAIRING: NV WILLS DOMAIN 'CUVEE D'ELEVAGE' BLANC DE NOIR
NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

MIKI'S PAIRING: 2023 GANT & CO. SSB
SAKE PAIRING: TAKA JUNMAI GINJO
WINE PAIRING: 2023 FERMOY SHIRAZ, SEMILLON, CS, PN ROSE
NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

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

MIKI'S PAIRING: 2022 GLENARTY ROAD KINFOLK SYRAH
SAKE PAIRING: SUIRYU JUNMAI KIMOTO
WINE PAIRING: 2022 DENMARK APRICUS HILL PINOT NOIR
NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

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

\$95 COMPLETE OR \$113 COMPLETE + OTSUKURI.
+\$77 MIKI'S PAIRING; +\$63 WITH SAKE PAIRING; +\$60 WITH WINE PAIRING; +\$43 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only"

MIKI'S TRUST

AMUSE

SANSHO PEPPERED NASHI, KUROZU GEL, AMAZAKE POWDER
NORI TEMPURA, LOCAL BLACK GARLIC
CHILLED WHITE MISO MACADAMIA COLD SOUP

MIKI'S PAIRING: KYOTOPOLITAN COCKTAIL

SAKE PAIRING: KOIKAWA JUNMAI NIGORI

WINE PAIRING: : NV WILLS DOMAIN 'CUVEE D'ELEVAGE' BLANC DE NOIR

NON-ALCOHOLIC PAIRING: ELDERFLOWER, MATCHA GREEN TEA, YUZU

COLD ENTRÉE

FREMANTLE BIG EYE TUNA SASHIMI, WASABI OIL
MISO BRAISED COURGETTE, SAKE KASU
FARMHOUSE PORK TERRINE, PISTACHIO MAYO, PICKLED CARROT
TSUKEMONO GOLDEN SQUASH, CASHEW DARE

MIKI'S PAIRING: 2023 GANT & CO. SEMILLON, SAUVIGNON BLANC

SAKE PAIRING: TAKA JUNMAI GINJO

WINE PAIRING: 2023 GLENARTY ROAD PINOT NOIR-SHIRAZ ROSE

NON-ALCOHOLIC PAIRING: PINEAPPLE, WHITE PEONY, CARDAMOM

WARM ENTRÉE

ESPERANCE SCALLOP, MATCHA SALT
MISO PORK, SWEET POTATO, KIMIZU
BABY EGGPLANT, TENSUYIU 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:

MASAGO POINT SAMSON RANKIN COD, GOCHUJANG TOFU SURINAGASHI
PANKO CRUMBED BLACKWOOD VALLEY BEEF, BITO DARE, BRUSSEL SPROUT
AMIYAKI DUCK BREAST, MISO WASABI, DAIKON BENI SHOJA, CRISPY SKIN

MIKI'S PAIRING: 2023 GLENARTY ROAD KINFOLK SYRAH

SAKE PAIRING: SUIRYU JUMANI KIMOTO VINTAGE

WINE PAIRING: 2023 DENMARK APRICUS HILL PINOT NOIR

NON-ALCOHOLIC PAIRING: RASPBERRY, BLACKCURRANT, LEMON MYRTLE, PEPPERCORN

NOODLE DISH

HIYASHI TEUCHI UDON NOODLES, PORK, SESAME

HANMONO

DESSERT

PASSION FRUIT CREAM, GYOZA KAWA CRISP, SWEET KOJI SYRUP

MIKI'S PAIRING: YAMAZAKI SINGLE MALT JAPANESE WHISKY

SAKE PAIRING: UZENSIRAUME UMEYUSUI OR YAMAZAKI SINGLE MALT JAPANESE WHISKY

WINE PAIRING: 2023 VASSE FELIX CANE CUT SEMILLON

NON-ALCOHOLIC PAIRING: MANGO, OOLONG, SPICY GINGER BEER

\$77 PER PERSON, + 12 ADDITIONAL MAIN, +6 PRE DESSERT CHAI

+\$77 MIKI'S PAIRING; +\$63 WITH SAKE PAIRING; +\$60 WITH WINE PAIRING; +\$43 WITH NON-ALCOHOLIC PAIRING

"Please note this is a sample menu only"