

MIAMI SPICE MENU

\$45 PER PERSON

SAKE FLIGHT \$35

three seasonal sake selection

WHISKEY FLIGHT \$39

three japanese whiskey selection

TRIENNES

rose - cinsault, syrah, grenache
provence FR \$50

LAROCHE LA CHEVALIERE

chardonnay, languedoc FR \$50
pinot noir, languedoc FR \$50

LOVO MILLESIMATO DOC

prosecco, veneto IT \$50

CHOOSE ONE APPETIZER:

HAMACHI YUZU*

mirin furikake, wasabi yuzu,
yuzu oil, scallions

NAGOYA SALAD

chinese cabbage, chicken, carrots, chives,
cucumbers, fried onions, wonton skin,
ginger, oyster sauce, egg, tamari soy sauce

SPICY TUNA ROLL*

spicy mayo, sesame seeds, jalapeño

CHOOSE ONE ENTREE:

SALMON CHAN CHAN YAKI

white miso, butter, red bell pepper,
dried shiitake mushrooms, chives

PORK KATSU

pork shoulder, panko, cabbage
tonkatsu sauce

VEGAN JAPANESE CURRY

rice, broccolini, carrots, crispy sweet potato
chicken katsu +\$6 or tofu +\$5

WAGYU UMAMI MISO +\$22

a5 wagyu, barley miso, shiitake mushrooms,
ginger, green onions, hoba leaf

MISO BLACK COD + \$18

ponzu, grated daikon radish

SASHIMI & NIGIRI PLATTER* + \$22

8 piece sashimi, 4 piece nigiri
tuna, salmon, hamachi, toro

CHOOSE ONE SIDE:

TERIYAKI BRUSSELS SPROUTS

STEAMED WHITE RICE

CHOOSE ONE DESSERT:

TIRAMISU

fudge brownie, miso caramel cream,
espresso

MATCHA ANMITSU

matcha ice cream, matcha jelly, sugar jelly
shiratama mochi, sweet red beans, strawberries,
brown sugar syrup, bubu arare

ICE CREAM MOCHI

seasonal flavors

Wine specials available only with Miami Spice Menu
May Not Be Combine With Any Other Offers

*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Eggs May Increase Your Risk Of Foodborne Illness
18% Service Charge will be added to your check. For groups 8 and more guests 20% will be added to your check.

