

MIAMI SPICE DINNER

MONDAY THROUGH WEDNESDAY
CHOOSE 1 STARTER, 1 MAIN, AND 1 DESSERT

65 PER PERSON*
UP TO 6 GUESTS

STARTER

- TUNA TATAKI* TRUFFLE MAYO & YUZU SOY
- PRAWN GYOZA LEMONGRASS & GARLIC
- CRISPY PINK SHRIMP YUZU MAYO
- SALMON CEVICHE* SHICHIMI RICE CRACKER GF
- WAGYU GYOZA FOIE GRAS & BLACK TRUFFLE +8

MAIN COURSE

- NIGIRI & MAKI SELECTION*
- SALMON TERIYAKI* COMA & WATERCRESS
- BABY CHICKEN PICKLES
- NEW YORK STEAK 6OZ
- CRISPY TOFU & AVOCADO SALAD
- MAPLE LIME DRESSING VG
- BLACK COD SPICY MISO GF +14

DESSERT

PASSIONFRUIT CHAWANMUSHI VG | MINI CHEESECAKE +6

CHAMPAGNE & WINE

CHAMPAGNE

N.V. G.H. MUMM - GRAND CORDON - BRUT 18 / 90
FRANCE

WHITE WINE

2024 RIESLING - ERBEN - SPÄTLESE - 10 / 50
FEINFRUCHTIG
REINHESSEN, GERMANY

2025 SAUVIGNON BLANC - MONT GRAVET - 11 / 55
COLOMBARD
GASCONY, FRANCE

2025 WHITE BLEND - LA SOLITUDE - BLANC - 12 / 60
CÔTES DU RHÔNE, FRANCE

2024 CHARDONNAY - J. BOOKWALTER - 14 / 70
READERS
COLUMBIA VALLEY, USA

ROSÉ WINE

2024 LADY A - CHÂTEAU LA COSTE 12 / 60
IGP MÉDITERRANÉE, FRANCE

RED WINE

2023 RED BLEND- AVIARY - BIRDS OF PREY 10 / 50
NAPA VALLEY, USA

2008 CABERNET SAUVIGNON - CH. STE. 11 / 55
MICHELLE - COLD CREEK VINEYARD
COLUMBIA VALLEY, USA

2025 RED BLEND - LA SOLITUDE 12 / 60
CÔTES DU RHÔNE, FRANCE

2019 BORDEAUX BLEND - CHÂTEAU DE 14 / 70
PANIGON
HAUT-MEDOC, FRANCE

V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAWOYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOM-
ACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.