

# 青 結 寿 司

## MIAMI SPICE DINNER \$60

*No Substitutions. Dine in Only.*



### 1ST COURSE

Choice of 1

#### WHITE FISH DUMPLINGS

3 Pieces of Steamed Dumplings  
with Black Garlic Tare

#### SHAVED ASPARAGUS SALAD

Thai Coconut Vinaigrette  
& Pickled Coconut

#### ROYAL MIYAGI OYSTERS\*

3 Pieces with Caviar, Uni & Ponzu Jelly  
*Shot with Plum Wine & Quail Egg - \$5 per Oyster*

### 2ND COURSE

Choice of 1

#### SEA BASS CONFIT

Shiso Wrapped Bass with a Key Lime & Leek Broth,  
Fried Sunchokes & Battera Kombu

#### WAGYU BRISKET OKONOMIYAKI

Japanese Savory Pancake  
Topped with House-Smoked Brisket

### 3RD COURSE

#### 7 BEAUTIES\*

7 Pieces of Chef's Choice Nigiri

### DESSERT

Choice of 1

#### ALMOND CAKE

Coconut Cream

#### CHESTNUT EMPANADA

Miso Caramel & Powdered Sugar

#### NAMA RED VELVET CHOCOLATE

Japanese Style Chocolate Ganache  
& Powdered Cream Cheese

\*Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

