

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.

