

miami spice lunch

served with edamame and miso soup

40

in respect of Japanese izakaya style, dishes are brought to be shared steadily and continuously as they are ready

starters

choose 3 different items

steamed baby spinach sesame dressing (vv)

steamed edamame sea salt (v)

spicy fried tofu avocado and japanese herbs (vv)

miso soup tofu, wakame and scallion

avocado and asparagus salad honey lemon dressing (v)

sliced seabass sashimi* yuzu, truffle and salmon roe

tuna tataki* chili daikon and ponzu sauce

yellowtail sashimi* green chili relish, ponzu and pickled garlic

chicken karaage chili lemon dressing

prawn and black cod gyoza

spicy yellowtail roll* serrano pepper, avocado and wasabi mayo

spicy tuna roll* green chili, spicy mayo and tobiko

main dishes

choose 1 item

assorted vegetable tempura (v)

barley miso marinated baby chicken, oven roasted on cedar wood*

salmon* teriyaki sauce and pickled cucumber

4 oz spicy beef tenderloin* sesame, red chili and sweet soy
additional 15

dessert

maple cheesecake blueberry compote and whisky foam

pecan pie sundae roasted sweet potato and banana milk ice cream, kokuto
caramel, crunchy pecans and wafer

A service charge will be included in your bill to support fair wages for our staff and to offset restaurant administrative and operational expenses. For parties of 5 or less, the added service charge is 20%. For parties of 6 or more, the added service charge is 22%.

*are served raw or uncooked or may contain raw or undercooked ingredients

*Florida department of health advises that consuming raw or undercooked meats, poultry, seafood, may increase your risk of food borne illness especially if you have certain medical conditions

zuma

miami spice dinner

served with edamame and miso soup

65

in respect of Japanese izakaya style, dishes are brought to be shared steadily and continuously as they are ready

starters

choose 2 different items

steamed baby spinach sesame dressing (vv)

spicy fried tofu avocado and japanese herbs (vv)

avocado and asparagus salad honey lemon dressing (v)

sliced seabass sashimi* yuzu, truffle and salmon roe

tuna tataki* chili daikon and ponzu sauce

yellowtail sashimi* green chili relish, ponzu and pickled garlic

chicken karaage chili lemon dressing

prawn and black cod gyoza

second course

salmon nigiri* torched

spicy yellowtail roll* serrano pepper, avocado and wasabi mayo

spicy tuna roll* green chili, spicy mayo and tobiko

main dishes

choose 1 item

assorted vegetable tempura (v)

barley miso marinated baby chicken, oven roasted on cedar wood*

salmon* teriyaki sauce and pickled cucumber

4 oz spicy beef tenderloin* sesame, red chili and sweet soy
additional 15

dessert

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