



Five-Course Asian Night Brunch

AUGUST + SEPTEMBER

MIAMI
SPICE
MONTHS



Miami Spice

\$60



Maximum of 2 hours per reservation until 11pm.

Applicable taxes and 20% service charge is added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.



Thai Lobster Salad

Lobster Claw, Mango, Cilantro,
Fresno Pepper, Mint

Scallop Ceviche

Scallops, Fresno Peppers, Celery,
Jalapeño, Shallots Celery, Thai
Vinaigrette

Vietnamese Spring Roll

Rice Paper Wrapped Kani,
Shrimp, Asian Pickle, Hoison
Peanut Sauce



Shiitake Roll

Crispy Shiitake Mushrooms,
Cucumber, Carrot, Asparagus,
Umami Sauce

Under the Seaweed Roll

Kani Kama, Kani Kama,
topped with Salmon, Spicy Mayo,
Eel Sauce, Crispy Wakame

Spicy Yellowtail Roll

Hamachi, Avocado, Cucumber,
Chives topped with Spicy Tuna



Dumpling en Brodo

Mushroom and Truffle Cheese
Dumpling in Dashi Broth

Bombay Lamb

Lamb Chops, Balinese Rice,
Yogurt Sauce

Chicken Yakitori

Grilled Chicken Thigh, Scallions,
Sesame, Yakitori Sauce with
Quail Egg



Bang Bang Shrimp

Red Tobiko, Spicy Mayo,
Eel Sauce

Takoyaki

Shrimp and Octopus Fritter,
Wasabi Mayo, Eel Sauce,
Scallions, Red Tobiko, Bonito
Flakes

Crab Rangoon

Blue Crab, Cream Cheese,
Scallion, Served with Japanese
Mustard



Bananas Foster Cake

Caramelized Banana, Candied Pecans,
Star Anise Whipped Cream

Mochi Ice Cream

Raspberry Coulis,
Wild Berries



Choice of One Item per Column: \$60++ Per Person, Minimum Two Persons