



Five-Course Asian Night Brunch

MIAMI
Spice
RESTAURANT
MONTHS



65 per person

Maximum of 2 hours per reservation.

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.





Salmon Pizza

Salmon, Japanese Pancake,
Avocado Calamansi Puree, Cucumber,
Yuzu Kosho Aioli, Eel Sauce

Hamachi Tiradito

Hamachi, Thai Citrus Vinaigrette,
Chili Oil, Crispy Garlic, Pickled Serrano,
Cilantro



Under the Seaweed Roll

Kani Kama, Seared Salmon,
Avocado, Spicy Mayo, Eel Sauce,
Crispy Wakame

Miyazaki Roll

A5 Wagyu, Shrimp Tempura,
Avocado, Mango,
Yuzu Kosho Aioli,
Singaporean Chimichurri



Choice of One Item per Column

Imperial Gyoza

Wagyu Striploin, Crispy Black Garlic,
Shiso, Red Vinegar, Cabbage

Golden Siu Mai

Chicken Thigh, Raspberry Coulis,
Red Vinegar, Scallions



Bang Bang Shrimp

Tempura Shrimp, Tobiko
Spicy Mayo, Eel Sauce

Kani Donut

Alaskan Crab & Kanikama,
Brioche Donut, Kew Pie Mayo,
Bonito Flakes



Yuzu Blossom

White Chocolate Sakura Mousse,
Strawberry Gel, Lychee Cremeux

Mochi Ice Cream

Raspberry Coulis,
Wild Berries

