

APRIL

## TASTING MENU

8 COURSES/ DAILY ADDITIONS & SIGNATURE DISHES  
125 PP \* REQUIRES WHOLE TABLE PARTICIPATION  
6PM-9:15 PM  
50 PP WINE PAIRING

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### A LA CARTE

<b>Bing Bread</b>	sourdough pancake & florida honey butter, sesame furikake	<b>16</b>
<b>Smoked FL Tomatoes</b>	cucumber & kiwi, agua diablo & ginger	<b>19</b>
<b>Wagyu Beef Tartare</b>	ramen egg & dashi aioli, potato furikake & chives	<b>22</b>
<b>Grilled Sweet Island Kiss Oysters</b>	xo sauce & farofa, herb chutney & lime	<b>17</b>
<b>Hokkaido Scallop</b>	kumquat kosho & house creme fraiche, macadamia nuts & poppy seeds	<b>23</b>
<b>Bao</b>	niman ranch short rib & cachucha pepper sofrito, labneh & herbs	<b>17</b>
<b>Wonton In Brodo</b>	chicken & oyster mushroom, parmeggiano & matsutake shoyu broth	<b>16</b>
<b>Potato Dumplings</b>	florida pink shrmpr & calabrian chili, thai basil & house cured ikura	<b>26</b>
<b>Kani Koshihikari Rice</b>	caramelized coconut, blue crab, curry, herbs	<b>32</b>
<b>King Oyster Mushroom</b>	nam jim jaew & peanuts, herbs & kosho	<b>18</b>
<b>Caraflex Cabbage</b>	sichuan spices & fresno chili, breadcrumbs & mimolette	<b>22</b>
<b>Seabass</b>	shokupan crusted & spring pea soubise, kohlrabi salsa criolla & frurikake	<b>39</b>
<b>Niman Ranch Denver Steak</b>	black garlic bordelaise & white asparagus, white soy hollandaise	<b>64</b>
<b>HK Style French Toast</b>	milk iced tea gelato & peanut crumble	<b>22</b>
<b>Strawberries &amp; Cream</b>	amazake custard & white chocolate namelaka	<b>16</b>

**20 % Service Charge Added To All Checks**

Consuming raw & undercooked products will increase the risk of food borne illness

We support : Natoonra and their national farmer connection, Superior Superfoods, Niman Ranch, Mishima Reserve, E-Fish Co and their efforts for sustainably raised seafood and other small farmers and producers.

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## BEVERAGE MENU

ASK YOUR SERVER ABOUT RESERVE WINE AND SAKE BOTTLES

### BEER

<b>No Mames</b>	Lager, Tripping Animals, Miami, FL	<b>9</b>
<b>The Goat Among Us</b>	Pilsner, Tripping Animals, Miami, FL	<b>9</b>

### COCKTAILS

<b>Cha Chaan Teng</b>	French Toast Nigori, Demerara Syrup, Tripping Animals Barley	<b>15</b>
<b>Double Fist</b>	Pineapple, Coconut, Vermouth Rosso, Banana Miso Foam	<b>15</b>
<b>Trini Threat</b>	Rose Bitters, Orange Blossom Syrup, Junmai	<b>16</b>
<b>Inside Joke</b>	Lapsang Souchong Junmai, Vermouth, Toasted Syrup, Peychaud's Bitters	<b>16</b>

### SAKE

<b>BAN RYU</b>	Honjozo, <b>earthy, mineral</b> 3oz glass/9oz carafe/Bottle	<b>15/36/63</b>
<b>BLUE ONE</b>	Junmai Nigori, <b>off-dry, cloudy</b> 3oz glass/9oz carafe/Bottle	<b>16/38/65</b>
<b>CHIKURIN</b>	Junmai Ginjo, <b>mochi, cherry</b> 9oz carafe/Bottle	<b>40/67</b>
<b>ANCIENT SHRINE</b>	Junmai, <b>mineral, dry</b> 9oz carafe/Bottle	<b>42/70</b>

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**BEVERAGE  
MENU**

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**SPARKLING**

<b>La Roteuse</b>	Lager, Tripping Animals, Miami, FL	<b>16/67</b>
<b>Privat Brut Reserva</b>	Cava, D.O. Cava, Spain	<b>17/70</b>
<b>Domaine de la Denante</b>	Blanc de Blancs, Bourgogne, FR	<b>75</b>

**RED**

<b>Cunca D'Or</b>	2019 Barbera Monforte D'Alba, Italy	<b>16/72</b>
<b>Domaine de la Choupette</b>	2022 Pinot Noir Maranges, France	<b>16/75</b>
<b>Zuozo</b>	2022 Cabernet Sauvignon Paso Robles, California	<b>76</b>
<b>Chateau Viaud-Lalande</b>	2022 Pomerol Bordeaux, France	<b>17/76</b>
<b>Bodegas RH</b>	2018 Red Blend Central Valley, Chile	<b>17/80</b>
<b>G D'Estournel</b>	2020 Merlot Medoc, France	<b>85</b>

**WHITE**

<b>Chivite Las Fincas</b>	2022 Tempranillo Rose Navarre, Spain	<b>15/60</b>
<b>Matarramera</b>	2022 Albarino Rias Baixas, Spain	<b>67</b>
<b>Saint-Jean</b>	2022 Chardonnay Santenay, France	<b>17/70</b>
<b>Les Blancs Closeaux</b>	2021 Chenin Blanc Chinon, France	<b>17/74</b>
<b>Reverdy et Fils</b>	2022 Sancerre Loire Valley, France	<b>17/76</b>
<b>Clos De Lunes</b>	2021 Sauvignon Blanc Bordeaux, France	<b>80</b>

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