

MAY

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

Bing Bread	sourdough pancake & florida honey butter, nori furikake	16
Smoked FL Tomatoes	cucumber & kiwi, agua diablo & ginger	19
Wagyu Beef Tartare	ramen egg & dashi aioli, potato furikake & chives	22
Tuna & Beets	poppy seeds & macadamia, herb chutney & kumquat kosho	22
Bao	niman ranch short rib & mole coloradito , potato espuma & herbs	17
Wonton In Brodo	chicken & oyster mushroom, parmeggiano & matsutake shoyu broth	16
Potato Dumplings	florida pink shrimp & calabrian chili, thai basil & house cured ikura	26
Kani Koshihikari Rice	caramelized coconut, blue crab, curry, herbs	32
Caraflex Cabbage	sichuan spices & fresno chili, breadcrumbs & mimolette	22
Miso Sea Bass	moromi miso & saffron pil pil	39
Niman Ranch Denver Steak	black garlic borderlaise & white asparagus, white soy hollandaise	64
HK Style French Toast	milk iced tea gelato & peanut crumble	22
Strawberries & Cream	amazake custard & white chocolate namelaka, black pepper meringue	16

20 % Service Charge Added To All Checks

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

We support : Natoora 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.

MAY



BEVERAGE MENU

BEER

No Mames	Lager, Tripping Animals, Miami, FL	9
EL Crippy	Pilsner, Tripping Animals, Miami, FL	9

COCKTAILS

Cha Chaan Teng	Adzuki Nigori, Demerara Syrup, Adlay & Sesame Stock	15
Double Fist	Pineapple, Coconut, Vermouth Rosso, Banana Miso Foam	15
Trini Threat	Rose Bitters, Orange Blossom Syrup, Junmai	16
Inside Joke	Lapsang Souchong Junmai, Antica, Mushroom/Ginger Syrup, Ancho Tincture	16

SAKE

BLUE ONE	Junmai Nigori, off-dry, cloudy 3oz glass/9oz carafe/Bottle	16/38/65
BAN RYU	Honjozo, crisp, mineral 3oz glass/9oz carafe	17/40/67
SHIMANE LOCAL	Junmai Ginjo, pear, velvety 3oz glass, 9oz carafe	17/42
CHIKURIN	Junmai Ginjo, mochi, cherry 3oz glass/9oz carafe/Bottle	75

APERITIF/DIGESTIF

PORTAL DEL ALTO	2017 Syrah Tardio Maule Valley, Chile	15
ENATE	2021 Gewürztraminer Dulce Somontano, Spain	16
PETIT GUIRAUD	2020 Semillon/Sauvignon Blanc Sauternes, France	16

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**BEVERAGE
MENU**

SPARKLING

Privat Brut Reserva	Cava, D.O. Cava, Spain	17/70
Domaine de la Denante	Blanc de Blancs, France	75

RED

Succo Di Piombaia	2022 Sangiovese Grosso Montalcino IGP, Italy	16
Divus	2021 Monastrell Jumilla, Spain	16/67
Ahari	2021 Tempranillo Rioja, Spain	17/72
Bodegas RH	2018 Red Blend Central Valley, Chile	17/75
Ferreri	2015 Nero D'Avola Terre Siciliane DOC, Italy	18/85

WHITE

Chivite Las Fincas	2022 Tempranillo Rose Navarre, Spain	15
Matarramera	2022 Albarino Rias Baixas, Spain	16/67
Bourgogne Côte D'Or	2022 Chardonnay Burgundy, France	17/72
Pagos de Labarca	2022 Sauvignon Blanc Rioja Alavesa, Spain	17/76
Clos De Lunes	2021 Sauvignon Blanc Blend Bordeaux, France	18/80

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