

MIAMI SPICE MENU

\$39 PER PERSON

**SAKE FLIGHT** \$26

Three Seasonal Sake Selection

**WHISKEY FLIGHT** \$35

Three Seasonal Japanese Whiskey Selection

**AMUSE BOUCHE**

Chef's Welcome Dish For The Day

CHOOSE ONE **APPETIZER:**

**HAMACHI JALAPEÑO**

Daikon Radish, Shiso, Yuzu Kosho Ponzu

**SPICY TUNA ROLL**

Yuzu Daikon, Spicy Mayo, Sesame Seeds, Jalapeño, Sriracha Aioli

**SASHIMI AND NIGIRI PLATTER** +\$14

8 Pieces Sashimi & 4 Pieces Nigiri  
Salmon, Tuna, Kampachi, Seasonal White Fish

**AZABU HOUSE SALAD**

Mixed Greens, Crunchy Vegetable Chips, Tomatoes, Pink Grapefruit, Kobo Dashi Dressing

CHOOSE ONE **ENTREE:**

**BRAISED ZABUTON**

Soy Braised, Carrot Puree, Crispy Onions

**SALMON DONBURI**

Steamed Salmon, Sweet Onions, Spicy Aioli, Masago, Scallions

**VEGAN JAPANESE CURRY**

Tofu, Carrots, Daikon, Crispy Sweet Potato  
Broccoli Stem, Crispy Onions

**BRAISED BLACK COD** +\$12

Shoyu Ginger Glaze, Robata Broccolini

**PORK BELLY STEAK**

Kabocha Puree, Pickle Green Apple, Shishito Pepper

**KARAAGE FRIED CHICKEN**

Marinated Chicken Thighs, Bonito Aioli

CHOOSE ONE **SIDE:**

**TERIYAKI BRUSSELS SPROUTS**

**CORN KAKIAGE**

**MUSHROOM TOBAN RICE** +\$6

Seasonal Mushrooms, Bamboo Shoots, Carrots  
Potatoes, Truffle Butter

CHOOSE ONE **DESSERT:**

**YUZU KEY LIME TART**

White Chocolate Yuzu Key Lime Curd  
Raspberry Umeboshi Plum Compote, Meringue

**CHOKORETO**

Dark Chocolate Torte, White Chocolate Matcha  
Ice Cream, Chocolate Crumb, Milk Chocolate Cremeux  
Cocoa-nib Tuile

**ICE CREAM MOCHI (CHOICE OF TWO)**

Seasonal Flavors - Vegan Options Available

