

MIAMI SPICE MENU 2010

DINNER **\$35**

**Amuse**

Chef's creation of the day

**First Course**

Cebiche or Tiradito

*choose any of our unique creations*

 Abokado Nachos

*spicy tuna, avocado, cucumber, tobiko, crispy shiso leaves*

 Spicy Crab Mix & Chorizo Stuffed Calamari

*cilantro, lime, sea salt*

 Caliente Roll

*spicy tuna, tempura asparagus, scallop, jalapeño, sweet veggie peppers, kimchee crema, togarashi*

**Second Course**

Sushi Choice

*choice of Spicy Tuna or Tropical roll and seven piece Chef's choice nigiri*

Apricot Glazed Prawns

*vegetable, udon stir fry, lime, chives*

Sesame Crusted Tuna Steak

*ginger-nikkei sauce, stir vegetables wrap*

 Pork Short Ribs

*chipotle-guava sauce, yuzu nappa cabbage slaw, roasted garlic potato*

**Dessert**

Mango Panna Cotta

*passion fruit cream, caramelized Asian pear*

Molten Chocolate Cakelette

*french vanilla ice cream*

Arroz con Leche

*dulce de leche ice cream, sake gelee, milk cinnamon foam, puffed rice*

Ice Cream / Sorbet

**YOUR CHOICE OF A GLASS OF OUR HOUSE WINE OR DRAFT BEER**

ENHANCE YOUR EXPERIENCE

**HOUSE SANGRIA**

glass \$7

carafe \$12

**MOJITOS**

*Okunomatsu sake, lime juice, mint,  
regular, mango or strawberry*

\$10.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness.*

 *indicates medium spicy.*