

OMAKASE SAKE PAIRING

NIGIRI - MAKI

Maboroshi Mystery, Junmai Ginjo, Hiroshima

Yuki No Boshu, Yamahai Junmai, Akita

Nanbu Bijin "Shinpaku" Junmai Daiginjo, Iwate

DESSERT

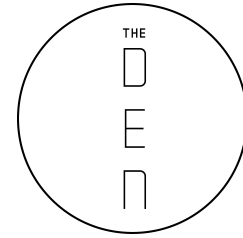
Dassai 45, Nigori, Yamaguchi

\$60



We would appreciate your feedback

7/24/25



*MIAMI SPICE
SIGNATURE OMAKASE
EXPERIENCE*

WELCOME TO THE DEN

ADDITIONS

SASHIMI / SUSHI

CHU-TORO / Medium Fatty Tuna 12

O-TORO / Fatty Tuna 14

ZUKE / Soy Marinated Lean Bluefin 11

SALMON / Sake 7

KASUGODAI / Young Sea Bream 11

KINMEDAI / Golden Eye Snapper 11

HOTATE / Scallop 9

SHIMA AJI / Striped Jack 9

JAPANESE UNI / Japanese Sea Urchin 26

ANAGO / Sea Eel 11

MAGURO FLIGHT

ZUKE, CHU-TORO, O-TORO, ABURI TORO 42

HOSOMAKI

TOROTAKU / Fatty Bluefin, Pickled Daikon 18

SAKE / Salmon 12

HANDROLL

SAKE / Salmon 10

TORO / Fatty Tuna, Pickled Daikon, Wasabi 15

OMAKASE

NIGIRI

SUZUKI, Japanese Sea Bass

KINMEDAI, Golden Eye Snapper

SHIMA AJI, Striped Jack – *Kelp Pressed*

SAKE, Salmon – *Straw Smoked*

AJI, Horse mackerel – *Chives, Ginger*

AKAMI ZUKE – *Soy Sauce Marinade Lean Tuna*

CHU-TORO – *Medium Fatty Tuna*

O-TORO – *Fatty Tuna*

MAKI

Chopped Tuna, Pickled Daikon Radish

RED MISO SOUP

DESSERT

Chef's Selection Mochi Japanese Ice Cream